

excluded as required.

PREVENTING CONTAMINATION FROM HANDS

- | | | | | | | | | |
|---|---|-------------------------------------|-------------------------------------|-------------------------------------|--------------------------|--------------------------|--------------------------|----------------------------------|
| 4 | Handwashing conducted in a timely manner; prior to work, after using restroom, etc. | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 2.3(f) When hands must be washed |
| 5 | Handwashing proper; duration at least 20 seconds with at least 10 seconds of vigorous lathering. | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 6 | Handwashing facilities provided in toilet rooms and prep areas, convenient, accessible, and unobstructed. | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 7 | Handwashing facilities provided with warm water; soap & acceptable hand drying method. | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 8 | Direct bare hand contact with exposed, ready-to-eat foods is avoided. | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |

FOOD SOURCE

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|----|--|-------------------------------------|--------------------------|-------------------------------------|-------------------------------------|--------------------------|--------------------------|
| 9 | All foods, including ice and water, from approved sources with proper records. | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 10 | Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 11 | PHFs received at 41F or below. Except milk, shell eggs and shellfish (45F). | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

FOOD PROTECTED FROM CONTAMINATION

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|----|---|-------------------------------------|--------------------------|--------------------------|--------------------------|--------------------------|--------------------------|
| 12 | Proper separation of raw meats and raw eggs from ready-to-eat foods provided. | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 13 | Food protected from contamination. | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 14 | Food contact surfaces properly cleaned and sanitized. | <input checked="" type="checkbox"/> | <input type="checkbox"/> |

PHFs TIME/TEMPERATURE CONTROLS

SAFE COOKING

TEMPERATURES (Internal temperatures for raw animal foods for 15 seconds)

Except: Foods may be served raw or undercooked in response to a consumer order and for immediate service. 130F for 112 minutes: Roasts or as per cooking chart found under 3.4(a)2;

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|----|---|--------------------------|--------------------------|-------------------------------------|--------------------------|--------------------------|--------------------------|
| 15 | 145F: Fish, Meat, Pork; 155F: Ground Meat/Fish; Injected Meats; or Pooled Shell Eggs; 165F: Poultry; Stuffed fish/meat/or pasta; Stuffing containing fish/meat. PASTEURIZED EGGS: substituted for | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
|----|---|--------------------------|--------------------------|-------------------------------------|--------------------------|--------------------------|--------------------------|

16 shell eggs in raw or undercooked egg-containing foods, i.e. Caesar salad dressing, hollandaise sauce, tiramisu, chocolate mousse, meringue, etc.

17 COLD HOLDING: PHFs maintained at Refrigeration Temperatures(41F)

3.5(f)2 Cold PHFs maintained at refrigeration temperatures

18 COOLING: PHFs rapidly cooled from 135F to 41F within 6 hours and from 135F to 70F within 2 hours.

19 COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41F within 4 hours.

20 REHEATING: PHFs rapidly reheated (within 2 hours) in proper facilities to at least 165F; or commercially processed PHFs heated to at least 135F prior to hot holding.

21 HOT HOLDING: PHFs Hot Held at 135F or above in appropriate equipment.

3.5(f)1 Hot PHFs maintained at 135°f

22 TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours.

23 SPECIALIZED PROCESSING METHODS

24 HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered.

SAFE FOOD & WATER/PROTECTION FROM CONTAMINATION

25 Hot and cold water available; adequate pressure.

26 Food properly labeled, original container.

3.3(d) Containers Identified/Common Name

27 Food protected from potentially contamination during preparation, storage, display.

28 Utensils, spatulas, tongs, forks, disposable gloves provided & used to restrict bare hand contact.

29 Raw fruits & vegetables washed prior to serving.

- 30 Wiping cloths properly used and stored.
- 31 Toxic substances properly identified, stored and used.
- 32 Presence of insects/rodents minimized; outer openings protected, animals are allowed.
- 33 Personal cleanliness (fingernails, jewelry, outer clothing, hair restraint).

FOOD TEMPERATURE CONTROL

- 34 Food temperature measuring devices provided and calibrated.
- 35 Thin-probed temperature measuring device provided for monitoring thin foods (i.e. meat patties and fish fillets),
- 36 Frozen foods maintained completely frozen.
- 37 Frozen foods properly thawed.
- 38 Plant food for hot hot holding properly cooked to at least 135F.
- 39 Methods for rapidly cooling PHFs are properly conducted and equipment is adequate.

EQUIPMENT, UTENSILS & LINENS

- 40 Materials, construction, repair, design, capacity; location, installation, maintenance.
- 41 Equipment temperature measuring devices provided (refrigeration units, etc).
- 42 In-use utensils properly stored.
- 43 Utensils, single service items, equipment, linens properly stored, dried, and handled.
- 44 Food and non-food contact surfaces properly constructed, cleanable, used.
- 45 Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available.

4.6(c, j) Non-food contact surfaces shall be clean

PHYSICAL FACILITIES

- 46 Plumbing system properly installed; safe and in good repair; no potential backflow or back siphonage conditions.
- Sewage & waste water properly

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|----|---|--------------------------|--------------------------|--------------------------|--------------------------|--------------------------|--------------------------|
| 47 | disposed. | <input type="checkbox"/> |
| 48 | Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned. | <input type="checkbox"/> |
| 49 | Design, construction, installation & maintenance proper. | <input type="checkbox"/> |
| 50 | Adequate ventilation; lighting; designated areas used. | <input type="checkbox"/> |
| 51 | Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained. | <input type="checkbox"/> |
| 52 | All required signs (handwashing, inspection placard, etc) provided and conspicuously posted. | <input type="checkbox"/> |

Line Items **1-52** of **52**

Inspection Information

Remarks ITEM # 4: 2.3(F) OBSERVED EMPLOYEE ENTER THE KITCHEN WITHOUT WASHING HANDS TO PUT ON GLOVES. PROVIDING POTENTIAL TO CONTAMINATE THE OUTSIDE OF THE GLOVES.

ITEM # 17 3.5 (F) BEHIND THE DELI COUNTER: CHICKEN 41 DEGREES, FISH 39 DEGREES, SALMON 52 DEGREES. INCONSISTENT TEMPERATURE IS DUE TO SOME FOODS BEING PLACED ON A PEDESTAL. NOT ALLOWING COLD TEMPERATURE TO REACH CONTAINER. EDUCATED ALBERTO AND WILL REMOVE PEDESTAL. FOOD OUTSIDE REFRIGERATION THAT IS SITTING ON ICE WAS AT 52 DEGREES. ICE TO KEEP FOOD COLD HAS "MELTED". PROVIDING FOOD TO BE AT IMPROPER TEMPERATURE, LEAVING POTENTIAL FOR BACTERIAL GROWTH.

KITCHEN:LOW BOY REFRIGERATOR AT 48 DEGREES POTENTIAL FOR GROWTH OF PATHOGENS. SELLING FLOOR: BASKET OF CHEESE THAT REQUIRED REFRIGERATION WAS FOUND TO BE OUTSIDE OF A REFRIGERATOR AT ROOM TEMPERATURE. EMPLOYEE MOVED BASKET TO A REFRIGERATION UNIT. WINE/BAKERY AREA: SPECIALTY BREADS OBSERVED TO BE AT ROOM TEMPERATURE. BREADS WERE MADE WITH EITHER COOKED VEGETABLES OR SAUTEED ONIONS. ONCE FOOD ITEMS ARE PRECOOKED WITH VEGETABLES, IT IS CONSIDERED A POTENTIALLY HAZARDOUS FOOD; AND MUST BE KEPT IN A COLD HOLDING UNIT, OR USE TIME AS A PUBLIC HEALTH CONTROL.

HOWEVER, AN ESTABLISHMENT MAY CHOOSE TO SEND FOOD TO A LABORATORY TO DETERMINE FOOD IS NOT HAZARDOUS AT ROOM TEMPERATURE. FOOD WILL CONTINUE TO BE REMAINED CLASSIFIED AS POTENTIALLY HAZARDOUS UNTIL STUDY SHOWS OTHERWISE.
ITEM # 21 3.5 (F)1 CHICKEN NOODLE SOUP WAS OBSERVED TO BE AT 108 DEGREES. POTENTIAL FOR GROWTH OF PATHOGENS. PIC REMOVED SOUP TO REHEAT IN THE KITCHEN.

ITEM # 26 3.3 (D) ANY ITEM TAKEN OUT OF ITS ORIGINAL CONTAINER AND PUT INTO ANOTHER ONE MUST BE LABELED WITH PRODUCTS NAME (EX: MAYO, OIL, VINEGAR)
ITEM # 44 4.6 (J) FOOD DEBRIS IN KITCHEN FLOOR MUST BE CLEANED.

NOTE: EMPLOYEES MUST WASH HANDS BEFORE THEY ENTER FOOD PREP AREA AND BETWEEN GLOVE CHANGES.

*CERTIFIED FOOD MANAGER: JUAN CASTILLO 2/14/2018

**Name/Title: Person
Receiving Report
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