

Inspection: Inspection

Food Business Record KENNEDY FRIED CHICKEN
Food License 2013-0096

Inspection Report  Inspection report
Temp Food License

Activity/Evaluation

Activity Type CHAPTER 24
Inspection Date 06/11/2013

Evaluation SATISFACTORY
Re-Inspection Date

Inspector JF

Health Officer NELSON XAVIER CRUZ

Risk Type

Inspector License JENNIFER GALARZA B-102424

Health Officer License

Time/Activity

Time/Activity 1 Date 06/11/2013
Time/Activity 1 Start 12:30 PM
Time/Activity 1 End 12:45 PM
Code 1

Time/Activity 2 Date
Time/Activity 2 Start
Time/Activity 2 End
Code 2

Time/Activity 3 Date
Time/Activity 3 Start
Time/Activity 3 End
Code 3

FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS

RISK FACTOR are improper practices identified as the most common factors resulting in foodborne illness. **INTERVENTIONS** are control measures to prevent FBI.

"X" Marked in appropriate Boxes

IN=In Compliance - OUT=Not in Compliance - NO=Not Observed - NA=Not Applicable - COS=Corrected On-site - RV - Repeat Violation

Checklist

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

Sort  **Risk Factor** **IN OUT NONA COS RV** **Chapter 24 - Code Ref**

MANAGEMENT & PERSONNEL

- 1 PIC demonstrates knowledge of food safety principles pertaining to this operation.
- 2 PIC in Risk Level 3 Retail Food Establishments is certified by January 2, 2013.
- 3 Ill or injured foodworkers restricted or

excluded as required.

PREVENTING CONTAMINATION FROM HANDS

- 4 Handwashing conducted in a timely manner; prior to work, after using restroom, etc.
- 5 Handwashing proper; duration at least 20 seconds with at least 10 seconds of vigorous lathering.
- 6 Handwashing facilities provided in toilet rooms and prep areas, convenient, accessible, and unobstructed.
- 7 Handwashing facilities provided with warm water; soap & acceptable hand drying method.
- 8 Direct bare hand contact with exposed, ready-to-eat foods is avoided.

FOOD SOURCE

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

FOOD PROTECTED FROM CONTAMINATION

- 12 Proper separation of raw meats and raw eggs from ready-to-eat foods provided.
- 13 Food protected from contamination.
- 14 Food contact surfaces properly cleaned and sanitized.

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; 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.

- 15 PASTEURIZED EGGS: substituted for

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- 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)
- 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.
- 22 TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours.
- 23 SPECIALIZED PROCESSING METHODS
- 24 HIGLY 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.
- 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,

3.3(d) Containers
Identified/Common
Name

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.

PHYSICAL FACILITIES

46 Plumbing system properly installed; safe
and in good repair; no potential backflow
or back siphonage conditions.

47 Sewage & waste water properly disposed.

48 Toilet facilities are adequate, properly
constructed, properly maintained,
supplied and cleaned.

49 Design, construction, installation &

- | | | | | | | | |
|----|---|--------------------------|-------------------------------------|--------------------------|--------------------------|--------------------------|---|
| | maintenance proper. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 50 | Adequate ventilation; lighting; designated areas used. | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| | | | | | | | 6.2(1) Protective shielding for light bulbs |
| 51 | Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 52 | All required signs (handwashing, inspection placard, etc) provided and conspicuously posted. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

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

Inspection Information

Remarks ITEM # 26 3.3 (D) FOOD ITEMS MUST BE LABELED WITH ORIGINAL NAME.
 ITEM # 50 6.2 1 LIGHTS IN THE KITCHEN REQUIRE SHIELDING.

GOOD, CHICKEN HOT-HOLDING 153 DEGREES
 GOOD, LOW BOY AND BAIN MARIE 40 DEGREES
 GOOD, WALK-IN REFRIGERATOR 43 DEGREES
 GOOD, TRAULSEN REFRIGERATOR 42.5 DEGREES
 GOOD, RICE HOT HOLDING 149 DEGREES

NOTE *SHARIF REGISTERED FOR COURSE AND EXAM FOR A CERTIFIED FOOD MANAGER CERTIFICATION.

**Name/Title: Person
 Receiving Report
 Copy**