

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

- | | | | | | | | |
|----|----------------------------------------------------------------------------------------------|-------------------------------------|--------------------------|-------------------------------------|-------------------------------------|--------------------------|--------------------------|
| 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

- | | | | | | | | | |
|----|-------------------------------------------------------------------------------|-------------------------------------|-------------------------------------|--------------------------|--------------------------|--------------------------|--------------------------|--------------------------------------------------------------------------------------------------------------|
| 12 | Proper separation of raw meats and raw eggs from ready-to-eat foods provided. | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 3.3(c)1. ii. Separation of raw animal foods |
| 13 | Food protected from contamination. | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 14 | Food contact surfaces properly cleaned and sanitized. | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 4.6(a) Food contact surfaces clean to sight and touch
4.6(k-o) Methods of cleaning equipment and utensils |

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

- 15 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.
- PASTEURIZED EGGS: substituted for shell eggs in raw or undercooked egg-containing foods, i.e. Caesar salad dressing, hollandaise sauce, tiramisu, chocolate mousse, meringue, etc.
- 16
- 17 COLD HOLDING: PHFs maintained at Refrigeration Temperatures(41F)
- COOLING: PHFs rapidly cooled from 135F to 41F within 6 hours and from 135F to 70F within 2 hours.
- 18
- COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41F within 4 hours.
- 19
- 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.
- 20
- HOT HOLDING: PHFs Hot Held at 135F or above in appropriate equipment.
- 21
- TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours.
- 22
- SPECIALIZED PROCESSING METHODS
- HIGLY SUSCEPTIBLE POPULATIONS:
- 23
- Pasteurized foods used; prohibited foods not offered.
- 24

3.5(f)2 Cold PHFs maintained at refrigeration temperatures

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

3.3(c)1.viii Storing food uncovered

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.

6.2(k)
Controlling
Pests, Insects

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.

4.5(a)
Equipment
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.

4.6 (h, i)
Cleaning
Frequencies
(microwaves,
baking equip.)
4.6(c, j) Non-
food contact
surfaces shall
be clean

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.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	5.2(a-c) Plumbing system designed, installed and maintained
47	Sewage & waste water properly disposed.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
48	Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
49	Design, construction, installation & maintenance proper.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	4.2(k) Design of ventilation hoods
50	Adequate ventilation; lighting; designated areas used.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	6.5(b-c) Cleanliness of Facilities
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 #1 2.1 (B) PIC WAS NOT ABLE TO ANSWER QUESTIONS ON FOOD SAFETY.
 ITEM #4 2.3 (F) EMPLOYEES WERE OBSERVED ENTERING IN AND OUT KITCHEN WITHOUT WASHING THEIR HANDS OR CHANGING GLOVES.
 ITEM #12 3.3 (C) 1 II RAW MEAT WAS OBSERVED OVER COOKED CHICKEN INSIDE THE REFRIGERATOR. POTENTIAL FOR CROSS CONTAMINATION. FOODS WERE REMOVED.
 ITEM #14 4.6 (A) FOOD CONTACT SURFACES WERE NOT PROPERLY CLEANED AND SANITIZED. EDUCATED EMPLOYEE TO WASH, RINSE, AND SANITIZE ALL FOOD CONTACT SURFACES.
 4.6 (L) BLENDER AND RICE STRAINER WAS OBSERVED WITH ACCUMULATED FOOD DEBRIS AFTER BEING WASHED AND STORED. FOOD CONTACT SURFACES NEED TO BE PRE-SOAKED THEN SCRAPED OFF. ACCUMULATION OF FOOD DEBRIS CAN GROW BACTERIA
 ITEM # 17 3.5 (F)2 MAGIC CHEF REFRIGERATOR WAS OBSERVED TO BE AT 51 DEGREES; POTENTIAL FOR

BACTERIAL GROWTH. PIC REMOVED ALL FOODS INTO A WORKING REFRIGERATOR.

ITEM # 27 3.3 (C)1 VIII FOOD INSIDE REFRIGERATOR WERE UNCOVERED. POTENTIAL FOR CONTAMINATION.

ITEM #32 6.2 (K) RODENT FECES, LIVE ROACHES AND FLIES WERE OBSERVED IN ESTABLISHMENT. MARIN EXTERMINATING LAST VISIT WAS 6-7-2013. EXTERMINATING SHOULD BE CONDUCTED ON A WEEKLY BASIS UNTIL PROBLEM IS RESOLVED.

ITEM #40 4.5 (A) GREASE FRYER WAS OBSERVED TO BE LEAKING INSIDE THE COMPARTMENT AND NEXT TO IT. AN ACCUMULATION OF GREASE CAN CAUSE A FIRE. FIRE DEPARTMENT WAS CONTACTED.

ITEM # 44 4.6 (H) MEAT GRINDER WAS OBSERVED TO HAVE FOOD CRUSTED RESIDUE. MUST BE CLEANED AT LEAST EVERY 24 HR WHEN IN USE. DELI SLICER WAS OBSERVED WITH MICE FECES AND DRY BLOOD. DELI SLICER IS USED ONCE A WEEK. DELI SLICER MUST BE TAKEN APART TO BE WASHED, RINSED, AND SANITIZED.

4.6 (I) MICROWAVE MUST BE CLEANED EVERY 24 HOURS.

4.6 (J) REFRIGERATOR HANDLES, DOORS AND WHERE EQUIPMENT IS PLACED TO DRY MUST BE FREQUENTLY CLEANED.

ITEM # 46 5.2 (A) ESTABLISHMENT WAS OBSERVED TO HAVE TWO OPEN PIPES. PLUMBING DEPARTMENT WAS CONTACTED.

ITEM # 49 4.2 (K) HOOD SYSTEM MUST BE SERVICED. IT WAS OBSERVED WITH AN ACCUMULATION OF GREASE THAT IS STARTING TO DROP ALONG SIDE OF EQUIPMENT.

ITEM # 51 6.5 (B) ESTABLISHMENT WAS UNSANITARY. FLOORS WERE GREASY WITH FOOD DEBRIS, SHELVES UNDER THE COUNTER WERE DIRTY AND HAD AN ACCUMULATION OF DEBRIS.

NOTE: CONDITIONAL PLACARD WAS ISSUED, MUST BE POSTED WHERE PEOPLE CAN SEE IT.

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