

Inspection: Inspection

Food Business Record ROMAN INN
Food License 2013-0197

Print Inspection Report  Inspection report
Temp Food License

Activity/Evaluation

Activity Type CHAPTER 24
Inspection Date 06/24/2013

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 06/24/2013

Time/Activity 2 Date

Time/Activity 3 Date

Time/Activity 1 Start 12:30 PM

Time/Activity 2 Start

Time/Activity 3 Start

Time/Activity 1 End 02:00 PM

Time/Activity 2 End

Time/Activity 3 End

Code 1

Code 2

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 NO NA COS RV

Chapter 24 - Code Ref

MANAGEMENT & PERSONNEL

- 1 PIC demonstrates knowledge of food safety principles pertaining to this operation.
- PIC in Risk Level 3 Retail Food
- 2 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

- 15 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.

PASTEURIZED EGGS: substituted for shell eggs in raw or undercooked egg-containing

- 16 foods, i.e. Caesar salad dressing, hollandaise sauce, tiramisu, chocolate mousse, meringue, etc.

FOOD TEMPERATURE CONTROL

- 34 Food temperature measuring devices provided and calibrated.
- Thin-probed temperature measuring device
- 35 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.
- Methods for rapidly cooling PHFs are
- 39 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.
- Proper warewashing facilities installed,
- 45 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.
- Toilet facilities are adequate, properly
- 48 constructed, properly maintained, supplied and cleaned.
- 49 Design, construction, installation & maintenance proper.
- 50 Adequate ventilation; lighting; designated areas used.
- Premises maintained free of litter, unnecessary articles, cleaning and
- 51 maintenance equipment properly stored; and garbage and refuse properly maintained.
- All required signs (handwashing, inspection
-

52 placard, etc) provided and conspicuously posted.



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

Inspection Information

Remarks 17- 3.5F2 LOW DELI DISPLAY REFRIGERATOR 48F.
REFRIGERATOR MUST BE 41F OR BELOW TO PREVENT
GROWTH OF BACTERIA.

22- 3.5G SAUSAGE STROMBOLLI AND CHICKEN ROLL AND
HOTDOGS WERE LEFT OUT AT ROOM TEMPERATURE.
EXPLAINED TO PERSON IN CHARGE THAT THEY HAVE TO
APPLY FOR TIME AS A PUBLIC HEALTH CONTROL IF THEY
WISH TO LEAVE FOOD OUT OF TEMPERATURE CONTROL.
THIS IS THE 3RD WARNING. PIC DECIDED NOT TO APPLY FOR
TIME AS A PUBLIC HEALTH AND NOT LEAVE ANYTHING OUT
AT ROOM TEMPERATURE. PIC PLACED FOODS INSIDE
WORKING REFRIGERATOR.

GOOD- HOT HOLD UNIT 144F

GOOD- AMERISTAR PEST MANAGEMENT LAST VISIT 6/13/13

GOOD- HAND WASH SINK STOKED AND OPERATIONAL

ALL ITEMS IN DISPLAY UNIT MUST BE MOVED TO A
WORKING REFRIGERATOR UNTIL THERMOSTATT READS 41F
OR BELOW.

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