

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 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.
- 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 &

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|----|---|--------------------------|--------------------------|--------------------------|--------------------------|--------------------------|--------------------------|
| | 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 GOOD- HOT HOLD STATION 145F
 GOOD- BUG DOCTOR LAST VISIT 4-17-13
 GOOD- TRAULSEN #1 41F TRAULSEN #2 42F
 GOOD- BAIN MARIE 42F
 GOOD- HAND WASH SINK STOCKED AND OPERATIONAL
 GOOD- SAFETY PROFESSIONALS ALPHONSE VIGNA EXP 5-3-15
 GOOD- RESTROOMS STOCKED AND OPERATIONAL
 26- 3.3D ALL BOTTLES MUST BE LABELED IF ITS NOT THE ORIGINAL CONTAINER

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