

Inspection: Inspection

Food Business Record BAUMGART'S CAFE RESTAURANT
Food License 2013-0059

Print Inspection Report
Temp Food License

 Inspection report

Activity/Evaluation

Activity Type CHAPTER 24
Inspection Date 06/26/2013

Evaluation CONDITIONAL
Re-Inspection Date

Inspector JF

Health Officer NELSON
XAVIER CRUZ

Risk Type

Inspector License B-102424

Health Officer License

Time/Activity

Time/Activity 1 Date 06/26/2013

Time/Activity 2 Date 07/01/2013

Time/Activity 3 Date

Time/Activity 1 Start 12:05 PM

Time/Activity 2 Start 01:00 PM

Time/Activity 3 Start

Time/Activity 1 End 02:15 PM

Time/Activity 2 End 01:20 PM

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

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Sort
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Risk Factor

IN OUT NONA COSRV

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.

6.7(n)
Maintained and accessible for employee use
6.7(o) Prohibited use for other purposes

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.

3.3(a) 1-4
Contamination from employee's hands

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.

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

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.
- 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.

3.3(q) Food Storage

- 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. 4.5(c-d) Cutting blocks and utensil repair
- 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. 4.6(c, j) Non-food contact surfaces shall be clean
- 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"/>					
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"/>					

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Inspection Information

Remarks 6) 6.7N COS- OBSERVED HAND WASH SINK BLOCKED PREVENTING EMPLOYEES FROM WASHING HAND OR WASHING IN AN UNAPPROVED SINK.

8)33A2COS- OBSERVED EMPLOYEE HANDLE AVOCADOS WITHOUT GLOVES. EDUCATED EMPLOYEE THAT GLOVES MUST BE USED WHEN HANDLING RTE FOODS.

17) 3.5F2- OBSERVED REFRIGERATOR TO BE 50F AND LOW BOYS TO BE 48F. PROVIDING POTENTIAL FOR GROWTH OF BACTERIA. PIC CONTACTER MAINTENANCE TO FIX. REFRIGERATION NOW READS 43F- LOW BOY TEMPS ARE STILL OUT OF TEMP. PIC PROVIDED RECEIPT THAT THE REFRIGERATION GUY CAME TO FIX. HOWEVER TEMPS ARE STILL HIGH.

23) 3.FH COS- NO PH LOGS FOR SUSHI RICE IN ESTABLISHMENT. SUSHI CHEF MEASURE PH FOR RICE AND IT WSA 3.8. EDUCATED NEW CHEF THAT LOGS MUST BE MAINTAINED DAILY.

27) 2.4A2. OBSERVED EMPLOYEES DRINKING BOTTLED WATER WITH GLOVES ON PROVIDED POSSIBLE CONTAMINATION WHEN PLACING BOTTLECAP ON .EDUCATED PIC THAT THEY MUST DRINK FROM A CLOSED BEVERAGE CONTAINER WITH A STRAW.

44) 4.6C- BAIN MARIE IN KITHEN WAS OBSERVED TO HAVE AN ACCUMLATION OF OLD FOOD DEBRIS. ADVISED PIC THAT ALL NON FOOD CONTACT SURFACES MUST BE KEPT CLEAN.

40) 4.5C- OBSERVED CUTTING BOARD IN THE KITHCEN THAT

NEED TO BE RESURFACED OR REPLACED TO PREVENT BACTERIA FROM GROWING IN BETWEEN THE SCORING AND SCRATCHES.

44) 4.6C- HANDWASH SINK MUST BE CLEAN SIGHT TO TOUCH TO PREVENT CONTAMINATION WITH CLEAN HANDS.

27) 33Q- FOODS INSIDE THE WALK IN REFRIGERATORS AND FREEZER MUST BE AT LEAST 6 INCHES OFF THE FLOOR.

8) 33A2- ON JUNE 28, 2013 OBSERVED EMPLOYEE HANDLING RAW FISH FOR SUSHI WITHOUT GLOVES ON. EDUCATED EMPLOYEE THAT IF ITS RTE GLOVES MUST BE WORN.

17)3.5F2- REFRIGERATION UNITS ARE STILL NOT WORKING PROPERLY. BAIN MARIE STILL READS 60F AND LOW BOY IS IN THE 50'S.

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