

Inspection: Inspection

**Food Business Record** BASIL INDIAN  
CUISINE  
**Food License** 2013-0279

**Print Inspection Report**  Inspection report  
**Temp Food License**

Activity/Evaluation

**Activity Type** CHAPTER 24  
**Inspection Date** 07/03/2013

**Evaluation** SATISFACTORY  
**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** 07/03/2013

**Time/Activity 2 Date**

**Time/Activity 3 Date**

**Time/Activity 1 Start** 02:00 PM

**Time/Activity 2 Start**

**Time/Activity 3 Start**

**Time/Activity 1 End** 03:10 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.
- 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.                       | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | <input checked="" 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 checked="" type="checkbox"/> | <input type="checkbox"/>            | <input 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 checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | 2.3 (g) Where to wash hands      |
| 7 | Handwashing facilities provided with warm water; soap & acceptable hand drying method.                    | <input 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 type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" 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 checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |  |
| 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"/> | 4.7(a-b) Food contact surfaces shall be sanitized<br>4.7(c) Proper methods of sanitizing |

**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. PASTEURIZED EGGS: substituted for shell

- |    |  |                          |                          |                                     |                          |                          |                          |
|----|--|--------------------------|--------------------------|-------------------------------------|--------------------------|--------------------------|--------------------------|
| 15 | immediate service. 130F for 112 minutes: | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
|----|--|--------------------------|--------------------------|-------------------------------------|--------------------------|--------------------------|--------------------------|

- 16 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.

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.
- 31 Toxic substances properly identified, stored

3.3(c)1.viii Storing food uncovered  
3.3(q) Food Storage

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.

4.8(a) Sink Requirements

#### 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.

50 Adequate ventilation; lighting; designated areas used.

51 Premises maintained free of litter,  
unnecessary articles, cleaning and  
maintenance equipment properly stored; and  
garbage and refuse properly maintained.

52 All required signs (handwashing, inspection  
placard, etc) provided and conspicuously  
posted.

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

Inspection Information

**Remarks** 4)2.3F COS- EMPLOYEE WAS OBSERVED TO BE WORKING WITH RAW CHICKEN AND DID NOT WASH HANDS WHEN FINISHED. PROVIDING POTENTIAL FOR CROSS CONTAMINATION.

6)2.3G COS- OBSERVED EMPLOYEES WAS HANDS IN THE 3 COMPARTMENTS SINK. HANDWASHING MAY ONLY BE DONE AT HANDWASH SINK. EDUCATED EMPLOYEE

14)4.7 COS- OBSERVED EMPLOYEE NOT CORRECTLY CLEAN SURFACES AFTER WORKING WITH CHICKEN. WORK SURFACES MUST ALSO BE WASHEDD RINSED+SANITIZED. EDUCATED EMPLOYEE PROPER PROCEDURES.

17) 3.5F2- WALK IN REFRIGERATOR WAS OBSERVED TO BE 46F. PROVIDING POTENTIAL FOR BACTERIAL GROWTH. EMPLOYEE WILL BE REMOVINGALL PHF AND ENTERING INTO WORKING REFRIGERATOR. REFRIGERATION MECHANIC WAS AT ESTABLISHMENT DURING INSPECTION.

27) 3.3CLVIII- ALL FOOD ITEMS NEED TO BE COVERED WHEN PLACED INSIDE THE REFRIGERATOR TO PREVENT CONTAMINATION.

3.3Q- FOOD ITEMS INSIDE THE REFRIGERATOR MUST BE 6IN OFF THE FLOOR.

30)3.3M COS- CHEF MUST HAVE A BUCKET WITH WATER AND BLEACH TO KEEP CLEAN RAGS IN. WATER MUST BE CHANGED EVERY 4 HRS OR WHEN NEEDED. EDUCATED EMPLOYEE.

45) 43A COS- EMPLOYEE WAS OBSERVED USING THREE COMPARTMENT SINK. EDUCATED EMPLOYEE ON HOW TO PROPERLY USE WASH, RINSE AND SANITIZE.

46)5.2- 3 COMPARTMENT SINK AND HAND WASH

SINK WAS OBSERVED TO BE LEAKING  
SINKS MUST BE PROPERLY MANTAINED.

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