



**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 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 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 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 checked="" type="checkbox"/> | <input type="checkbox"/> |
| 13 | Food protected from contamination.  | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 14 | Food contact surfaces properly cleaned and sanitized.                         | <input checked="" type="checkbox"/> | <input type="checkbox"/> |

**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 | 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. | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| 16 | <b>PASTEURIZED EGGS:</b> substituted for shell eggs in raw or undercooked egg-containing foods, i.e. Caesar salad dressing, hollandaise sauce, tiramisu, chocolate mousse, meringue,   | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

- 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, stored and used.
- 32 Presence of insects/rodents minimized; outer openings protected, animals are allowed.
- 33 Personal cleanliness (fingernails, jewelry, outer clothing, hair restraint).

3.3(c)1.v  
Protecting  
foods packaged  
together or  
overwrapped  
from cuts s13

**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.       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.
- 44 Food and non-food contact surfaces properly constructed, cleanable, used.       4.6 (h, i) Cleaning Frequencies (microwaves, baking equip.)
- 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,

- 51 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** 40) 4.5- OBSERVED CUTTING BOARD THAT REQUIRES TO BE RESURFACES OR REPAIRED

44) 4.6I- DRINK DISPENSING NOZZLES MUST BE CLEANED EVERY WEEK AS PER MANUFACTURES INSTRUCTIONS.

27) 3.3C1V- OBSERVED YOGURTS+FRUITS TO BE EXPIRED PIC REMOVED ITEMS FROM SELLING FLOOR.

4) 23F- OBSERVED EMPLOYEE DON GLOVES WITHOUT FIRST WASHING HER HAND. PROVIDING POTENTIAL OF CONTAMINATING OUTSIDE OF THE GLOVES . EDUCATED EMPLOYEE.

NOTE- AMERISTAR PEST CONTROL LAST VISIT 6-13-13.

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