

Inspection: Inspection

Food Business Record OORI SERVICE INC
Food License 2013-0061

Print Inspection Report  Inspection report
Temp Food License

Activity/Evaluation

Activity Type CHAPTER 24
Inspection Date 07/08/2013

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 07/08/2013

Time/Activity 2 Date

Time/Activity 3 Date

Time/Activity 1 Start 02:15 PM

Time/Activity 2 Start

Time/Activity 3 Start

Time/Activity 1 End 02:50 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
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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 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 type="checkbox"/> | <input type="checkbox"/> | <input checked="" 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"/> | | |
| 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"/> | | |
| 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"/> | | |

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"/> | |
| 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"/> | |
| 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"/> | |

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"/> | |
| 13 | Food protected from contamination. | <input checked="" 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 type="checkbox"/> | <input checked="" type="checkbox"/> | <input 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 | | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
|----|--|--------------------------|--------------------------|-------------------------------------|--------------------------|--------------------------|--|

- 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 | | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | |
|----|--|--------------------------|--------------------------|--------------------------|-------------------------------------|--------------------------|--|

3.5(f)2 Cold

- | | | | | | | | | |
|----|---|--------------------------|-------------------------------------|-------------------------------------|-------------------------------------|--------------------------|--------------------------|---|
| 17 | COLD HOLDING: PHFs maintained at Refrigeration Temperatures(41F) | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | PHFs maintained at refrigeration temperatures |
| 18 | COOLING: PHFs rapidly cooled from 135F to 41F within 6 hours and from 135F to 70F within 2 hours. | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 19 | COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41F within 4 hours. | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 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. | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 21 | HOT HOLDING: PHFs Hot Held at 135F or above in appropriate equipment. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 22 | TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 23 | SPECIALIZED PROCESSING METHODS | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 24 | HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |

SAFE FOOD & WATER/PROTECTION FROM CONTAMINATION

- | | | | | | | | | |
|----|--|--------------------------|-------------------------------------|--------------------------|--------------------------|--------------------------|--------------------------|--------------------------------------|
| 25 | Hot and cold water available; adequate pressure. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 26 | Food properly labeled, original container. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 27 | Food protected from potentially contamination during preparation, storage, display. | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 3.3(q) Food Storage |
| 28 | Utensils, spatulas, tongs, forks, disposable gloves provided & used to restrict bare hand contact. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 29 | Raw fruits & vegetables washed prior to serving. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 30 | Wiping cloths properly used and stored. | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 3.3(m) Wiping cloth, Use requirement |
| 31 | Toxic substances properly identified, stored and used. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 32 | Presence of insects/rodents minimized; outer openings protected, animals are allowed. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 33 | Personal cleanliness (fingernails, jewelry, outer clothing, hair restraint). | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |

FOOD TEMPERATURE CONTROL

refuse properly maintained.

52 All required signs (handwashing, inspection placard, etc) provided and conspicuously posted. 6.6(j) Location of hand wash signs

Line Items 1-52 of 52

Inspection Information

Remarks 14) 4.8S- EMPLOYEE WAS OVSERVED WASHING EQUIPMENT INCORRECTLY AT 3 COMPARTMENT SINK EDUCATED EMPLOYEE.

4) 23F6- HANDWASHING MUST BE CONDUCTED DURING FOOD PREPARATION BEFORE AND AFTER HANDLING RAW FOODS.

17)3.5F2- TRUE AIR REFRIGERATOR WAS OBSERVED TO BE AT 53F. MUST BE 41F OR BELOW.

27) 33Q- FOOD ITEMS INSIDE REFRIGERATOR CAN NOT BE STORED ON THE FLOOR. MUST BE AT LEAST 6 IN OFF THE FLOOR.

30)3.3M- SANITIZER BUCKET REQUIRED TO SANITIZE SURFACES AFTER PREPARING FOODS.

45)4.8K- SANITIZER TEST STRIPES REQUIRE TO MEASURE THE CONCENTRATION OF CHOLORINE. MUST BE BETWEEN 50-100PP, /

46)5.2- HAND SINK PLUMBING MUST BE FIXED. SINK WAS OBSERVED TO DRIP ONTO THE FLOOR.

50) 6.2I- LIGHTS IN THE KITCHEN REQUIRE PROTECTIVE SHIELDING.

52) 6.6I - HANDWASH SINK REQUIRES HAND WASH SIGN

44)4.6- MICROWAVE MUST BE CLEANED AT LEAST EVERY 24 HRS

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