

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 shell eggs in raw or undercooked egg-

- 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 17-3.5F2 SUMMIT COMMERCIAL REFRIGERATOR 50°F. POSSIBLE GROWTH OF PATHOGENS. PIC REMOVED ITEMS AND PLACED IN ANOTHER WORKING REFRIGERATOR.

21- 3.5F HOT HOLDING UNIT 111°F(SANDWICHES, EMPANADAS) POSSIBLE GROWTH OF PATHOGENS DUE TO TEMP BEING WITHIN DANGER ZONE. PIC RAISED TEMP OF HOT HOLDING UNIT AND TEMP NOW READS 137°F

40- 4.6G4I ICE MACHINE MUST BE CLEANED AND SANITIZED DUE TO MOLD GROWTH IN EQUIPMENT. PIC CAN NOT USE ICE. PIC DISCONNECTED MACHINE TO CLEAN.

26- 3.6B SANDWICHES ARE NOT BEING MARKED WITH EXPIRATION DATES AS MANUFACTURERS REQUIRES PIC TO DO .

45- 4.8A1 THREE COMPARTMENT SINK MUST BE UTILIZED TO WASH RINSE AND SANITIZED AFF COFFEE EQUIPMENT.

44- MOP SINK CAN NOT BE USED FOR ANYTHING ELSE OTHER THAN A MOP SINK.

27- 3.3R ALL FOOD ITEMS MUST BE KEPT AT LEAST 6 IN OFF THE FLOOR.

NOTE: FIRE EXITS MUST NOT BE BLOCKED.

**Name/Title: Person
Receiving Report
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