

Inspection: Inspection

Food Business NEW JADE LEE
Record KITCHEN
Food License 2013-0057

Inspection Report  Inspection report
Temp Food License

Activity/Evaluation

Activity Type CHAPTER 24
Inspection Date 05/14/2013

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 05/14/2013

Time/Activity 2 Date

Time/Activity 3 Date

Time/Activity 1 Start 12:40 PM

Time/Activity 2 Start

Time/Activity 3 Start

Time/Activity 1 End 01:45 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

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. PIC in Risk Level 3 Retail Food	<input checked="" type="checkbox"/>	<input type="checkbox"/>					
2	Establishments is certified by January 2, 2013.	<input checked="" type="checkbox"/>	<input type="checkbox"/>					
3	Ill or injured foodworkers restricted or excluded as required.	<input checked="" type="checkbox"/>	<input type="checkbox"/>					
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.

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:

15 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.

3.4(a)1 Raw animal foods

PASTEURIZED EGGS: substituted for shell

- 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.

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.
- Presence of insects/rodents minimized; outer

3.3(c)1.viii
Storing food uncovered
3.3(r) Food storage/
Prohibited Areas

- 32 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. 4.6 (h, i)
Cleaning
Frequencies
(microwaves,
baking equip.)
- 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.
- Adequate ventilation; lighting; designated

- 50 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 6- 6.7N HANDWASH SINK BLOCKED BY APRONS PREVENTING EMPLOYEES FROM WASHING THEIR HANDS. PIC UNBLOCKED HANWASH SINK.

15- 3.4A1III TEMP OF BROCOLLI AND CHICKEN WAS 155°F RIGHT AFTER IT WAS DONE COOKING. TEMPERATURE OF CHICKEN SHOULD REACH A MINIMUM OF 165°F TO KILL ANY PATHONGENS. PIC REMADE CHICKEN AND BROCCOLLI AND THE TEMP WAS OVER 165°F

44- 4.6I MICROWAVE SHOULD BE CLEANED AT LEAST EVERY 24 HOURS TO PREVENT ACCUMALATION OF FOOD DEBRIS.

27- 3.3R FOOD ITEM INSIDE WALK-IN REFRIGERATOR AND LOW BOY SHOULD BE COVERED TO PREVENT CONTAMINATION

27- 3.3R RAW CHICKEN INSIDE WALKIN SHOULD NOT BE STORED ABOVE VEGETABLES.

44- 4.6C BAIN MARIE MUST BE KEPT CLEAN FROM FOOD RESIDUE.

NOTE: SERVS SAFE CERTIFIED FANG JIN LI EXP 8-10-14

NOTE: PEST CONTROL LAST VISIT APRIL 8, 2013

NOTE: ALL EMPLOYEES ENTERING IN AND OUT OF THE KITCHEN MUST WASH HANDS.

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