

Inspection: Inspection

**Food Business Record** KNT FOOD STORE  
**Food License** 2013-0048

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

Activity/Evaluation

**Activity Type** CHAPTER 24 **Evaluation** SATISFACTORY  
**Inspection Date** 05/16/2013 **Re-Inspection Date**

**Inspector** JF **Health Officer** NELSON **Risk Type**  
**Inspector License** B-102424 **Health Officer License** XAVIER CRUZ

Time/Activity

<b>Time/Activity 1 Date</b>	05/16/2013	<b>Time/Activity 2 Date</b>		<b>Time/Activity 3 Date</b>	
<b>Time/Activity 1 Start</b>	11:30 AM	<b>Time/Activity 2 Start</b>		<b>Time/Activity 3 Start</b>	
<b>Time/Activity 1 End</b>	12:30 PM	<b>Time/Activity 2 End</b>		<b>Time/Activity 3 End</b>	
<b>Code 1</b>		<b>Code 2</b>		<b>Code 3</b>	

**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

<b>Sort</b>	<b>Risk Factor</b>	<b>IN</b>	<b>OUT</b>	<b>NO</b>	<b>NA</b>	<b>COS</b>	<b>RV</b>	<b>Chapter 24 - Code Ref</b>
<b>MANAGEMENT &amp; PERSONNEL</b>								
1	PIC demonstrates knowledge of food safety principles pertaining to this operation.	<input checked="" type="checkbox"/>	<input type="checkbox"/>					
2	PIC in Risk Level 3 Retail Food 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**

2.3(f) When

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"/>	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"/>	<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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	6.7(e) Properly equipped with warm water
8	Direct bare hand contact with exposed, ready-to-eat foods is avoided.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
<b>FOOD SOURCE</b>								
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"/>	
<b>FOOD PROTECTED FROM CONTAMINATION</b>								
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
<b>PHFs TIME/TEMPERATURE CONTROLS</b>								
<b>SAFE COOKING TEMPERATURES</b> (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								
15	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"/>	
<b>PASTEURIZED EGGS:</b> substituted for shell eggs in raw or undercooked egg-containing								
16	foods, i.e. Caesar salad dressing, hollandaise sauce, tiramisu, chocolate mousse, meringue, etc.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	



**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.
- 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.
- Proper warewashing facilities installed,
- 45 maintained, cleaned, used; sanitizer test strips available.

4.5(a)  
Equipment maintenance

**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, unnecessary articles, cleaning and maintenance
- 51 equipment properly stored; and garbage and refuse properly maintained.
- All required signs (handwashing, inspection
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52 placard, etc) provided and conspicuously posted.



Line Items 1-52 of 52

Inspection Information

**Remarks** 7- 6.7E HAND WASH SINK IN RESTROOM MUST HAVE COLD WATER SO THAT EMPLOYEES CAN WASH THERE HANDS. PIC TURNED ON COLD WATER FROM UNDERNEATH THE SINK.  
17- 3.5F EGGS WERE BEING LEFT OUT AT ROOM TEMPERATURE. POSSIBLE GROWTH OF PATHOGENS. EDUCATED EMPLOYEE- COS  
40- 4.5A FREEZER NEEDS TO BE DEFROSTED TO PREVENT ACCUMALATION OF ICE.  
4- 2.3F EMPLOYEE NEED TO WASH HANDS BETWEEN COOKING AND DEALING WITH CUSTOMERS AT THE REGISTER. ALSO HANDS MUST BE WASHED WHEN CHANGING GLOVES. EDUCATED EMPLOYEE.  
30- 3.3M SPONGES ARE PROHIBITED IN FOOD RETAIL ESTABLISHMENTS.  
17- KENMORE REFRIGERATOR READS 47°F AMBIENT TEMPERATURE. INTERNAL TEMPERATURE OF FOOD READS 41°F. ADVISED EMPLOYEE TO KEEP REFRIGERATOR DOOR CLOSED AS MUCH AS POSSIBLE.  
NOTE: FOOD SAFETY PROFESSIONALS TRIWIT TACHAVARONG ESP 3/15  
NOTE: STEP EXTERMINATOR LAST VISIT APRIL 21, 2013

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