Inspection: Inspection

Food Business Record	TAPAS DE ESPANA II INC.	**Inspection Report**	Inspection report
Food License	2013-0131	**Temp Food License**	

Activity/Evaluation

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

Inspector	JK	**Health Officer**	NELSON RUZ	**Risk Type**
Inspector License	JOHN KANG B-2012	**Health Officer License**		

Time/Activity

Time/Activity 1 Date	05/16/2013	**Time/Activity 2 Date**		**Time/Activty 3 Date**	
Time/Activity 1 Start	11:15 AM	**Time/Activity 2 Start**		**Time/Activty 3 Start**	
Time/Activity 1 End	12:15 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

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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.	✓						
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.	✓					
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							
15	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.	✓					
16	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.	✓					
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	HIGLY 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).	☐	☐	☐	☐	☐	☐
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							
	Materials, construction, repair, design, capacity;	☐	☐	☐	☐	☐	☐

40	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.	☐	☐	☐	☐	☐	☐
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.	☐	☐	☐	☐	☐	☐
50	Adequate ventilation; lighting; designated areas used.	☐	☐	☐	☐	☐	☐
51	Premises maintained freee 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.	☐	☐	☐	☐	☐	☐

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Inspection Information

Remarks KITCHEN

51- 6.5 REPAIR DAMAGED WOODEN FLOOR PANEL OR REPLACE WITH FLOOR MATS

WALK IN BOX
OK- TEMP 38F
26- 3.4 LABEL FOOD CONTAINERS ON THE SHELVES
NOTE SELL BY DATE AND PRODUCT NAME
OK-SHELLFISH TAGS

WAITRESS STATION
6.7 POST HAND WASH SIGNAGE FOR HAND WASH SINK

RESTROOM

OK- HOT AND COLD WATER LIQUID SOAP AND PAPER TOWELS PROVIDED.

OK- CERTIFIED FOOD MANAGER ON SITE JOSE GARCIA

Name/Title: Person Receiving Report Copy