Inspection: Inspection

Food Business Record	TASTI D-LITE	**Inspection Report**	Inspection report
Food License	2013-0144	**Temp Food License**	

Activity/Evaluation

Activity Type	CHAPTER 24	**Evaluation**	SATISFACTORY
Inspection Date	05/16/2013	**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	05/16/2013	**Time/Activity 2 Date**		**Time/Activty 3 Date**	
Time/Activity 1 Start	12:40 PM	**Time/Activity 2 Start**		**Time/Activty 3 Start**	
Time/Activity 1 End	01:10 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.	✓						
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.	☐	✓	☐	☐	☐	☐	3.3(r) Food storage/ Prohibited Areas
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							
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.						
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.						

Line Items **1-52** of **52**

Inspection Information

Remarks 27- 3.3R BOTTLED BEVERAGES MUST BE KEPT AT LEAST 6INCHES OFF THE FLOOR
NOTE: WAFFLE CONES MUST BE KEPT UNDER SNEEZE GUARDS. EMPLOYEE CORRECTED ON SITE (COS).
NOTE: ALL REFRIGERATERS WERE 41°F AND UNDER
NOTE: ALL FREEZERS WERE WITHIN TEMPS OF -.5°F TO 10°F.
NOTE: ICE CREAM MACHINES ARE CLEANED AND SANITIZED NIGHTLY.

Name/Title: Person Receiving Report Copy