

Inspection: Inspection

**Food Business Record** BEST DUMPLINGS

**Inspection Report**  Inspection report

**Food License** 2013-0155

**Temp Food License**

Activity/Evaluation

**Activity Type** CHAPTER 24

**Evaluation** SATISFACTORY

**Inspection Date** 05/29/2013

**Re-Inspection Date**

**Inspector** JK

**Health Officer** NELSON  
XAVIER CRUZ

**Risk Type**

**Inspector License** JOHN KANG

**Health Officer License**

Time/Activity

**Time/Activity 1 Date** 05/29/2013

**Time/Activity 2 Date**

**Time/Activity 3 Date**

**Time/Activity 1 Start** 04:15 PM

**Time/Activity 2 Start**

**Time/Activity 3 Start**

**Time/Activity 1 End** 05:15 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

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

**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. | ✓ | <input type="checkbox"/> |
| 2 | PIC in Risk Level 3 Retail Food Establishments is certified by January 2, 2013.    | ✓ | <input type="checkbox"/> |
| 3 | Ill or injured foodworkers restricted or excluded as required.                     | ✓ | <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.
- 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.
- 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.
- 16
- COLD HOLDING:** PHFs maintained at Refrigeration Temperatures(41F)
- 17
- COOLING:** PHFs rapidly cooled from 135F to 41F within 6 hours and from 135F to 70F within 2 hours.
- 18

- 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 HIGHLY SUSCEPTIBLE POPULATIONS:
- 24 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

- 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 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.

6.5(b-c)  
Cleanliness  
of Facilities

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

Inspection Information

**Remarks** COUNTER AND FRONT KITCHEN  
 OK- TEMP OF BAIN MARIE 40F  
 OK- EXHAUST VENT HOOD SYSTEM HAD SERVICE ON 4/25/13

MAIN KITCHEN  
 OK TEMP OF ONE GLASS DOOR REFRIGERATOR 38F  
 51- 6.5 CLEAN SLIGHT VEGETABLE DEBRIS ON THE FLOOR DRAIN

DUMPLING FACTORY  
 OK- ALL FOOD HANDLERS CONTROLLINGHAIR WHILE

WORKING

OK- TEMP OF DUMPLING STUFFING REFRIGERATOR 40F  
6.5 REPAIR DAMAGED WALL ABOVE SHELF

REAR STORAGE AREA

OK- TEMP OF WALK IN BOX 38F

3.4- COVER TOFU CONTAINERS COS

OK- ALL DRY FOOD ITEMS ELEVATED FROM THE FLOOR

STORE IN GOOD SANITARY CONDITIONS.

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