

Inspection: Inspection

**Food Business Record** ROCKWOOD CAFE

**Inspection Report**  Inspection report

**Food License** 2013-0025

**Temp Food License**

Activity/Evaluation

**Activity Type** CHAPTER 24

**Evaluation**

**Inspection Date** 05/29/2013

**Re-Inspection Date**

**Inspector** JF

**Health Officer** NELSON  
XAVIER CRUZ

**Risk Type**

**Inspector License**

**Health Officer License**

Time/Activity

**Time/Activity 1 Date** 05/22/2013

**Time/Activity 2 Date** 05/29/2013

**Time/Activity 3 Date**

**Time/Activity 1 Start** 12:35 PM

**Time/Activity 2 Start** 11:45 AM

**Time/Activity 3 Start**

**Time/Activity 1 End** 01:00 PM

**Time/Activity 2 End** 12:00 PM

**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

<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"/>					
	PIC in Risk Level 3 Retail Food							
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

15 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.

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)

3.5(f)2 Cold PHFs maintained at refrigeration temperatures

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.

Presence of insects/rodents minimized; outer

- 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.
- 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.
- Premises maintained free of litter, unnecessary articles, cleaning and

- 51 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 LARGE GARBAGE CAN

17- 3.5F2 DELI DISPLAY CASE READS 53F. POTENTIAL FOR GROWTH OF PATHOGENS. REFRIGERATION UNITS MUST READ 41F OR BELOW. PIC REMOVED ALL ITEMS INTO A WORKING REFRIGERATOR.

17- 3.5F2 HOBART SINGLE DOOR REFRIGERATOR READ 60F. POTENTIAL FOR GROWTH OF PATHOGENS. PIC COS MOVED ALL FOODS TO A WORKING REFRIGERATOR.

GOOD- HOT HOLDING UNIT 145F  
GOOD- BAIN MARIE 42.5F AND LOW BOY 38F

5/29/13  
GOOD- FOOD DISPLAY CASE NOW 42.5F  
COS: HOBART SINGLE DOOR REFRIGERATOR READS 50F- PIC MOVED ITEMS INTO WORKING REFRIGERATOR

NOTE: JOSEPH SERVSAFE CERTIFIED EXP 2-1-18  
NOTE: BUG DOCTOR LAST VISIT 5/15/13

NOTE: PIC REMOVED ITEMS FROM REFRIGERATOR THAT IS NOT WORKING. PIC WILL NOT BE USING REFRIGERATOR UNTIL THERMOMETER READS 41F OR BELOW

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