

Inspection: Inspection

Food Business Record ROSE'S OF ENGLEWOOD
Food License

Inspection Report  Inspection report
Temp Food License

Activity/Evaluation

Activity Type CHAPTER 24
Inspection Date 05/31/2013

Evaluation SATISFACTORY
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 05/31/2013

Time/Activity 2 Date

Time/Activity 3 Date

Time/Activity 1 Start 01:25 PM

Time/Activity 2 Start

Time/Activity 3 Start

Time/Activity 1 End 02:10 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

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.
- 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. 2.3(f) When hands must be washed

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. 6.7(e) Properly equipped with warm water

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. 3.3(c)1. I. Separation of raw and ready to eat foods

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: Roasts or as per cooking chart found under 3.4(a)2; 145F: Fish, Meat, Pork; 155F: Ground Meat/Fish; Injected

15

	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-						
16	containing 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"/>
17	COLD HOLDING: PHFs maintained at Refrigeration Temperatures(41F)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
18	COOLING: PHFs rapidly cooled from 135F to 41F within 6 hours and from 135F to 70F within 2 hours.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
19	COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41F within 4 hours.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
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.	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
21	HOT HOLDING: PHFs Hot Held at 135F or above in appropriate equipment.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
22	TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
23	SPECIALIZED PROCESSING METHODS	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
24	HIGLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
SAFE FOOD & WATER/PROTECTION FROM CONTAMINATION							
25	Hot and cold water available; adequate pressure.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
26	Food properly labeled, original container.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
27	Food protected from potentially contamination during preparation, storage, display.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
28	Utensils, spatulas, tongs, forks, disposable gloves provided & used to restrict bare hand contact.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

3.3(d) Containers
Identified/Common
Name

3.3(c)1.viii Storing
food uncovered

- 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.

4.2(c)2 Provided and accessible

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. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 48 | Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 49 | Design, construction, installation & maintenance proper. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 50 | Adequate ventilation; lighting; designated areas used. | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| | | | | | | | 6.2(1) Protective shielding for light bulbs
6.3(a) Lighting intensity |
| 51 | Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 52 | All required signs (handwashing, inspection placard, etc) provided and conspicuously posted. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

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

Inspection Information

Remarks 4- 2.3F EMPLOYEE OBSERVED CHANGING GLOVES WITHOUT FIRST WASHING THERE HANDS. POTENTIAL FOR CONTAMINATING GLOVES. EDUCATED EMPLOYEE THAT HANDS MUST BE WASHED FIRST BEFORE CHANGING GLOVES.

6- 6.7N OBSERVED UTENSILS INSIDE HAND WASH SINK IMPEDING THE USE FOR HAND WASHING IN A TIMELY MANNER. EDUCATED EMPLOYEE THAT HAND WASH SINK IS FOR HAND WASHING ONLY.

7- 6.7E HAND WASH SINK DID NOT HAVE HOT OR COLD WATER. POSSIBLY PREVENTING EMPLOYEES FROM WASHING HANDS OR WASHING THERE HANDS IN AN UNDESIGANTED SINK.. EDUCATED EMPLOYEE OF WHERE TO WASH HANDS.
EMPLOYEE ALSO TURN ON WATER FROM BELOW THE SINK.

12- 3.3C1I OBSERVED INSIDE THE LEADER REFRIGERATOR RAW MEAT ABOVE LETTUCE PROVIDING POTENTIAL FOR CONTAMINATION. EMPLOYEE REMOVED LETTUCE.

26- 3.3D FOOD ITEMS LIKE VINEGARS AND OILS ETC TAKEN OUT OF ITS ORIGINAL CONTAINER MUST BE LABELED WITH ITS NAME.

27- 3.3C1VIII ALL FOOD ITEMS INSIDE A REFRIGERATOR OR FREEZER MUST BE COVERED TO PREVENT CROSS CONTAMINATION. OBSERVED FOOD ITEMS INSIDE LEADER REFRIGERATOR TO BE UNCOVERED.

35- 4.2C2 NO THERMOMETER IN ESTABLISHMENT TO CHECK THE TEMPERATURES OF FOODS. POTENTIAL FOR SERVING UNDER COOKED FOODS.

50- 6.2I OBSERVED LIGHTS IN THE KITCHEN WITHOUT PROTECTIVE SHIELDING. POTENTIAL FOR BROKEN GLASS GETTING ON EQUIPMENT OR FOOD. PROTECTIVE SHIELDING REQUIRED IN FOOD PREP AREA AND FOOD STORAGE.

50- 6.3A OBSERVED 3 LIGHT FIXTURES OUT OF FOUR OUT, WHERE 3 COMPARTMENT SINK IS LOCATED.

NOTE: SERVSAFE CERTIFIED ALFREDO SANROMAN EXP 5/9/16

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