



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.

3.3(a) 1-4  
Contamination  
from  
employee's  
hands

**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 eggs in raw or undercooked egg-containing foods, i.e. Caesar salad dressing, hollandaise sauce, tiramisu, chocolate mousse, meringue, etc.
- 16
- 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 HIGHLY 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(q) Food Storage
- 28 Utensils, spatulas, tongs, forks, disposable gloves provided & used to restrict bare hand contact.       3.3(a)2 Contamination from Employees hands
- 29 Raw fruits & vegetables washed prior to serving.
- 30 Wiping cloths properly used and stored.       3.3(m) Wiping cloth, Use requirement

- 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.       5.2(g) Service Sink
- 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.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	6.6(j) Location of hand wash signs

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

Inspection Information

**Remarks** 8) OBSERVED EMPLOYEE HANDLE RTE FOODS (SALAD) WITH BARE HANDS. PROVIDING POTENTIAL OF CONTAMINATING FOODS WITH BARE HANDS  
GOOD- TRUE AIR REFRIGERATOR 42.3F  
GOOD- EMPLOYEE HAND WASH SINK FIXED, STOCKED, AND OPERATIONAL  
GOOD- LIGHTS IN THE KITCHEN HAVE PROTECTIVE SHIELDING  
27) 3.3Q- FOOD IN THE KITCHEN WAS OBSERVED STORED ON THE FLOOR. MUST BE AT LEAST 6IN OFF THE FLOOR.  
GOOD PORK 74F OBSERVED TO BE COOLING. READY TO BE PUT AWAY.  
28) 3.3A2 RICE SCOOP STORED INSIDE RICE MAKER PROVIDING POTENTIAL FOR HANDLE TO CONTAMINATE THE RICE. SCOOP WAS REMOVED. COS  
46) 5.2G HOSE ATTACHED TO SERVICE BEIGE SINK CAN NOT BE USED TO RINSE OUT FOODS BY FLOOR DRAIN. COS  
GOOD- OBSERVED EMPLOYEE WASH HANDS THOROUGHLY.  
1) 2.2C6 PIC MUST ATTEND FOOD HANDLER COURSE TO LEARN ABOUT FOOD SAFETY  
52) 6.6J EMPLOYEE MUST WASH HANDS SIGN REQUIRED ON THE RESTROOM  
30) SANITIZER BUCKETS AVAILABLE BUT HAS INCORRECT CHLORINE CONCENTRATION. EDUCATED PIC THAT CONCENTRATION MUST BE BETWEEN 50-100PPM.  
1) 2.1A THERE WAS NO PIC AT THE TIME OF INSPECTION.  
GOOD- KOREA TECH PEST CONTROL LAST VISIT 7-20-13  
NOTE: BEIGE SINK WILL NOW BE THE PRODUCE SINK AND FLOOR DRAIN WILL BE USED TO DISPOSE OF MOP WATER.  
NOTE: PIC MUST ATTEND FOOD HANDLER COURSE BEFORE NEXT INSPECTION.  
NOTE: EDUCATED WHEN HANDLING RTE FOODS GLOVES MUST BE WORN.

**Name/Title: Person  
Receiving Report**

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