

Inspection: Inspection

**Food Business Record** BAUMGART'S CAFE RESTAURANT  
**Food License** 2013-0059

**Print Inspection Report**  Inspection report  
**Temp Food License**

Activity/Evaluation

**Activity Type** CHAPTER 24  
**Inspection Date** 08/09/2013

**Evaluation** SATISFACTORY  
**Re-Inspection Date**

**Inspector** JF

**Health Officer** JAMES FEDORKO

**Risk Type**

**Inspector License** B-102424 JENNIFER GALARZA

**Health Officer License**

Time/Activity

**Time/Activity 1 Date** 08/09/2013

**Time/Activity 2 Date**

**Time/Activity 3 Date**

**Time/Activity 1 Start** 12:05 PM

**Time/Activity 2 Start**

**Time/Activity 3 Start**

**Time/Activity 1 End** 01:35 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.

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

15 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.
- 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.
- Personal cleanliness (fingernails, jewelry, outer

33 clothing, hair restraint).

#### FOOD TEMPERATURE CONTROL

34 Food temperature measuring devices provided and calibrated.

Thin-probed temperature measuring device  
35 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.

Proper warewashing facilities installed,  
45 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.

Toilet facilities are adequate, properly  
48 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 maintenance  
51 equipment properly stored; and garbage and refuse properly maintained.

All required signs (handwashing, inspection

52 placard, etc) provided and conspicuously posted.



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

Inspection Information

**Remarks** 6) 6.7N HAND WASH SINK BLOCKED PREVENTING EMPLOYEES FROM WASHIN THERE HANDS,  
GOOD- RICE HOT HOLDING 153F  
GOOD- SOUP HOT HOLDING 163F  
4) 2.3F OBSERVED EMPLOYEE WASH THERE HANDS IN THE 3 COMPARTMENT SINK. EMPLOYEE WAS EDUCATED BY THE PIC ON WHERE HANDS MUST BE WASHED.  
4) 2.3F OBSERVED EMPLOYEE ENTER IN AND OUT OF KITCHEN FOOD PREP AREA WITHOUT WASHING HANDS. EDUCATED EMPLOYEE THAT ONCE YOU LEAVE PREP AREA HANDS MUST BE WASHED AND GLOVES CHANGED.  
12) 3.3C1I OBSERVED INSIDE WALKI IN REFRIGERATOR RAW SHRIMP INSIDE STRAINER DIRECTLY ABOVE UNCOVERED BROCCOLLI STEMS AND ON TOP OF A MILK CRATE FILLED WITH SPINACH. EDUCATED PIC THAT RAW FOODS CAN NOT BE ABOVE VEGETABLES OR FRUITS. IN THE SAME WALK-IN RAW CHICKEN WAS OBSERVED OVER PINEAPPLES. ADVISED PIC THAT HE SHOULD KEEP FRUITS AND VEGGIES TO ONE SIDE OF THE REFRIGERATOR AND RAW FOODS ON THE OTHER SIDE. PIC FIXED AND ORGANIZED WALK-IN.  
27) 3.3Q OBSERVED FOOD ITEMS INSIDE WALK-IN FREEZER STORED DIRECTLY ON THE FLOOR. FOODS ITEMS MUST BE STORED AT LEAST 6IN OFF THE FLOOR.  
17) 3.5F2 LOW BOY REFRIGERATION AND BAIN MARIE WERE OBSERVED AT 49F AND 61F. TEMPS WERE TAKEN DURING LUNCH TIMEWHEN IT WAS VERY BUSY. ADVISED PIC THAT HE SHOULD KEEP A LOG OF TEMPERATURES FOR EACH REFRIGERATOR TO MAKE SURE THAT THEY READ 41F OR BELOW.

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