

Inspection: Inspection

Food Business NEW QUICK MARKET
Record & GROCERY CORP
Food License 2013-0135

Print Inspection
Report
Temp Food License

 Inspection report

Activity/Evaluation

Activity Type CHAPTER 24
Inspection Date 08/19/2013

Evaluation SATISFACTORY
Re-Inspection Date

Inspector JF

Health JAMES
Officer FEDORKO

Risk Type

Inspector JENNIFER
License GALARZA B-
102424

Health
Officer
License

Time/Activity

Time/Activity 1
Date 08/19/2013

Time/Activity 2
Date

Time/Activity 3
Date

Time/Activity 1
Start 12:00 PM

Time/Activity 2
Start

Time/Activity 3
Start

Time/Activity 1
End 12:50 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 checked="" type="checkbox"/> | <input type="checkbox"/> |
| 2 | PIC in Risk Level 3 Retail Food Establishments is certified by January 2, 2013. | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 3 | Ill or injured foodworkers restricted or | <input checked="" type="checkbox"/> | <input type="checkbox"/> |

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.

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: Roasts or as per cooking chart found under 3.4(a)2;

- 15 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

16 shell 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 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.

3.3(d) Containers Identified/Common Name

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.

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.

4.6 (h, i) Cleaning Frequencies (microwaves, baking equip.)

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"/> |
| 48 | Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned. | <input type="checkbox"/> |
| 49 | Design, construction, installation & maintenance proper. | <input type="checkbox"/> |
| 50 | Adequate ventilation; lighting; designated areas used. | <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"/> |
| 52 | All required signs (handwashing, inspection placard, etc) provided and conspicuously posted. | <input type="checkbox"/> |

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

Inspection Information

Remarks GOOD- HAND WASH SINK STOCKED AND OPERATIONAL
 26) BOTTLES THAT ARE TAKEN OUT OF ITS ORIGINAL CONTAINER AND PLACED INSIDE ANOTHER MUST BE LABELED WITH ITS CONTENTS NAME
 GOOD- SERVSAFE CERTIFIED OSAMA ALBASHAYREH EXP 2-22-18
 GOOD- HOT HOLD FOOD FOR BEEF PATTIES 145F
 44) 4.6I MICROWAVE MUST BE CLEANED AT LEAST EVERY 24HRS
 GOOD- INTERNAL TEMP OF BAIN MARIE 41.5F
 17) 3.5F2 DISPLAY DELI CASE 54.5F INTERNAL TEMP OF HAM. REFRIGERATION UNITS MUST BE KEPT AT 41F OR BELOW
 GOOD- REST ROOM STOCKED AND OPERATIONAL
 GOOD- STORAGE AREA KEPT OFF THE FLOOR
 35) 4.2C2 THIN PROBE THERMOMETER REQUIRED TO CHECK THIN FOODS
 17 3.5F2 BEVERAGE REFRIGERTION UNTE 53F - NO PHF ONLY BOTTLED BEVERAGES
 GOOD- ALL SEASONS PEST CONTROL LAST VISIT 8-7-13

NOTE: EDUCATED EMPLOYEE ON HOW TO CLEAN AND SANITIZE DELI SLICER.
 NOTE: DELI DISPLAY CASE ITEMS WILL BE TEMPORARILY REMOVED AND PLACED INTO A WORKING REFRIGERATOR IN THE STORAGE AREA UNTIL THE TECHINICIAN COMES IN AND

FIXES DISPLAY CASE.

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