



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**

- 15 **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 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 **COLD HOLDING:** PHFs maintained at Refrigeration Temperatures(41F)
- 17 **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.
- REHEATING: PHFs rapidly reheated (within 2
- 20 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.
- TIME as a PUBLIC HEALTH CONTROL:
- 22 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.
- 33 Personal cleanliness (fingernails, jewelry, outer clothing, hair restraint).

#### FOOD TEMPERATURE CONTROL

- 34 Food temperature measuring devices provided and calibrated.
- Thin-probed temperature measuring device provided
- 35 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

- Materials, construction, repair, design, capacity;

- 40 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.
- 51 Premises maintained free of litter, unnecessary articles, cleaning and 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** GOOD- WALKIN REFRIGERTORS 38F- FOODS LABELED WITH DATES  
 GOOD- WALKIN FREEZER 18F- FOODS LABELED WITH DATES  
 17- 3.5F2 BEVERAGE AIR REFRIGERATOR ON THE SELLING FLOOR 60F  
 GOOD- STORAGE ROOM- FOOD ITEMS KEPT AT LEAST 6 IN OFF THE FLOOR  
 GOOD- HAND WASH SINK STOCKED AND OPERATIONAL  
 GOOD- RESTROOMS STOCKED AND OPERATIONAL  
 GOOD- ECOLAB PEST CONTROL 2X MONTH- LAST VISIT 8-12-13  
 GOOD- SERVSAFE WILLIAM YOUNG & WILLIAM SMETAK EXP 5-21-14

**Name/Title: Person**

**Receiving Report  
Copy**