

Inspection: Inspection

**Food Business MAIN EVENT  
Record CATERERS  
Food License 2013-0276**

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

Activity/Evaluation

**Activity Type** CHAPTER 24  
**Inspection Date** 08/20/2013

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

**Inspector** JF

**Health Officer** JAMES  
FEDORKO

**Risk Type**

**Inspector License** JENNIFER  
GALARZA B-  
102424

**Health Officer License**

Time/Activity

**Time/Activity 1 Date** 08/20/2013

**Time/Activity 2 Date**

**Time/Activity 3 Date**

**Time/Activity 1 Start** 02:00 PM

**Time/Activity 2 Start**

**Time/Activity 3 Start**

**Time/Activity 1 End** 04:00 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.
- 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.

6.7(i) Supplied with soap  
6.7(j) Provided with hand drying device

**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; 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.
- 15 **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.

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.

3.5(d)1  
Cooling  
requirements  
for cooked  
food

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.

3.3(m) Wiping  
cloth, Use  
requirement

31 Toxic substances properly identified, stored and used.

32 Presence of insects/rodents minimized; outer

6.2(n) Outer  
Openings,  
Protected  
6.5(k)

	openings protected, animals are allowed.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Requirements for prohibiting animals
33	Personal cleanliness (fingernails, jewelry, outer clothing, hair restraint).	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
<b>FOOD TEMPERATURE CONTROL</b>							
34	Food temperature measuring devices provided and calibrated.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
35	Thin-probed temperature measuring device provided for monitoring thin foods (i.e. meat patties and fish fillets),	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
36	Frozen foods maintained completely frozen.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
37	Frozen foods properly thawed.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
38	Plant food for hot hot holding properly cooked to at least 135F.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
39	Methods for rapidly cooling PHFs are properly conducted and equipment is adequate.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
<b>EQUIPMENT, UTENSILS &amp; LINENS</b>							
40	Materials, construction, repair, design, capacity; location, installation, maintenance.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	4.5(a) Equipment maintenance
41	Equipment temperature measuring devices provided (refrigeration units, etc).	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
42	In-use utensils properly stored.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
43	Utensils, single service items, equipment, linens properly stored, dried, and handled.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	4.11(e) Storage requirements
44	Food and non-food contact surfaces properly constructed, cleanable, used.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
45	Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
<b>PHYSICAL FACILITIES</b>							
46	Plumbing system properly installed; safe and in good repair; no potential backflow or back siphonage conditions.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
47	Sewage & waste water properly disposed.	<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"/>	
49	Design, construction, installation & maintenance proper.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
	Adequate ventilation; lighting; designated	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	6.5(h) Lockers

- 50 areas used.       needed
- Premises maintained free of litter,
- 51 unnecessary articles, cleaning and maintenance  
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** 32) 6.2N UPON INSPECTION DOOR TO ESTABLISHMENT WAS OPEN. COS

30) 3.3M NO SANITIZER BUCKET OBSERVED FOR RAGS THAT ARE IN THE PREP AREA COS

WATCH TEMP- WALKING REFRIGERATOR #1 46F- EMPLOYEES WERE ORGANIZING THE REFRIGERTAOR AT THE TIME THE TEMP WAS TAKEN- DOOR WAS OPEN

30) 3.3A OBESERVED INSIDE THE WALK-IN FOOD STORED DIRECTLY ON THE FLOOR COS

GOOD- WALK-IN REFRIGERATOR #2 39F

30) 3.3A OBESERVED INSIDE THE WALK-IN FOOD STORED DIRECTLY ON THE FLOOR COS

7) 6.7I HANDWASH SINK SOAP DISPENSER DOES NOT WORK

18) 3.5E1 IMPROPER COOLING METHODS. OBSERVED EMPLOYEE TAKE A LARGE POT OF A FRUIT SAUCE INTO A WALKIN FREEZER WITHOUT PROPER COOLING COS

40) 4.5A THERE IS A LEAK INSIDE KOLPAK WALKING REFRIGERATOR 41F COS

43) 4.11EII STORING EMPLOYEE ARTICLES WITH FOOD EQUIPMENT INSIDE NON WORKING REFRIGERATORS

32) 6.2K4 OBSERVED LIVE ROACHES IN THE ESTABLISHMENT ASWELL AS DEAD ONE AND MICE DROPPINGS

GOOD- BUG TECH INC VISITS 5X MONTH. LAST VISIT WAS AUG 15, 2013

GOOD- EMPLOYEE RESTROOM STOCKED AND OPERATIONAL

7) HAND WASH SINK #2 MISSING PAPER TOWELS COS

49) 6.5G FLOOR REQUIRES TO BE PAINTED WITH A NON ABSORBANT EASILY CLEANABLE PAINT.

43) 4.11E OBSERVED ICE WANDS STORED INSIDE THE FREEZER ON A DIRTY FLOOR. COS

NOTE: EDUCATED PIC ON THE METHODS OF COOLOING FOODS.

**Name/Title: Person  
Receiving Report**

**Copy**