

Inspection: Inspection

**Food Business ACTORS FUND
Record HOMES
Food License 2013-0007**

Print Inspection Report  Inspection report
Temp Food License

Activity/Evaluation

Activity Type CHAPTER 24
Inspection Date 08/26/2013

Evaluation SATISFACTORY
Re-Inspection Date

Inspector JF

**Health JAMES
Officer FEDORKO**

Risk Type

**Inspector B-102424
License JENNIFER
GALARZA**

**Health
Officer
License**

Time/Activity

**Time/Activity 1
Date** 08/26/2013

**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**

**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 type="checkbox"/> |
| 2 | PIC in Risk Level 3 Retail Food Establishments is certified by January 2, 2013. | ✓ | <input type="checkbox"/> |
| 3 | Ill or injured foodworkers restricted or excluded as required. | ✓ | <input type="checkbox"/> |

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; 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
 - 16 **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.

COLD HOLDING: PHFs maintained at

3.5(f)2 Cold PHFs

- | | | | | | | | | |
|----|---|-------------------------------------|-------------------------------------|-------------------------------------|-------------------------------------|-------------------------------------|--------------------------|--|
| 17 | Refrigeration Temperatures(41F) | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | maintained at refrigeration temperatures |
| | COOLING: PHFs rapidly cooled from 135F to 41F within 6 hours and from 135F to 70F within 2 hours. | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| | COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41F within 4 hours. | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| | 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. | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| | HOT HOLDING: PHFs Hot Held at 135F or above in appropriate equipment. | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| | TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| | SPECIALIZED PROCESSING METHODS | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| | HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered. | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |

SAFE FOOD & WATER/PROTECTION FROM CONTAMINATION

- | | | | | | | | | |
|----|--|--------------------------|--------------------------|--------------------------|--------------------------|--------------------------|--------------------------|--|
| 25 | Hot and cold water available; adequate pressure. | <input type="checkbox"/> | |
| 26 | Food properly labeled, original container. | <input type="checkbox"/> | |
| 27 | Food protected from potentially contamination during preparation, storage, display. | <input type="checkbox"/> | |
| 28 | Utensils, spatulas, tongs, forks, disposable gloves provided & used to restrict bare hand contact. | <input type="checkbox"/> | |
| 29 | Raw fruits & vegetables washed prior to serving. | <input type="checkbox"/> | |
| 30 | Wiping cloths properly used and stored. | <input type="checkbox"/> | |
| 31 | Toxic substances properly identified, stored and used. | <input type="checkbox"/> | |
| 32 | Presence of insects/rodents minimized; outer openings protected, animals are allowed. | <input type="checkbox"/> | |
| 33 | Personal cleanliness (fingernails, jewelry, outer clothing, hair restraint). | <input type="checkbox"/> | |

FOOD TEMPERATURE CONTROL

- | | | | | | | | | |
|----|---|--------------------------|--------------------------|--------------------------|--------------------------|--------------------------|--------------------------|--|
| 34 | Food temperature measuring devices provided and calibrated. | <input type="checkbox"/> | |
| | 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.
- 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- HAND WASH SINK STOCKED AND OPERATIONAL

GOOD- JUICE AND MILK REFRIGERATOR 39F
GOOD- 3 COMPARTMENT SINK STOCKED AND OPERATIONAL
GOOD- SERVSAFE CERTIFIED GARY WEBB EXP 1-26-15
GOOD- SOUP HOT HOLDING 133F
GOOD- STORAGE FOOD KEPT OFF THE FLOOR
GOOD- REFRIGERATOR #1 40F #2 40F
GOOD- FREEZER #1 15F #2 11F
GOOD- TRUE AIR REFRIGERATOR 40F
GOOD- WESTERN PEST SERVICES 4X MONTH LAST VIST 8-26-
13
GOOD- WALK-IN REFRIGERATOR 41F FREEZER 21F
GOOD- EMPLOYEES OBSERVED WEARING GLOVES AND HAIR
NETS
17) 3.5F2 SUPERIOR REFRIGERATOR TEMP IS 48-50F. PIC
REMOVED ITEMS FROM REFRIGERATOR AND ENTERED INTO
ANOTHER ONE UNTIL REFRIGERATOR IS 41F OR BELOW.

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