

Inspection: Inspection

**Food Business Record** FRIENDS OF GRACE SENIORS, INC.  
**Food License** 2013-0013

**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 Officer** JAMES FEDORKO

**Risk Type**

**Inspector License** B-102424 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** 01:20 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.
- 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.

**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).

3.2(f)  
Temperature requirements for receiving PHF

**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.

4.7(c) Proper methods of sanitizing

**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
- 16



- 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.

**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.       4.8(k) Test kit required

**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- SERVSAFE TAE JUNG KIN EXP 5/18/18  
GOOD- LG REFRIGERATOR 39F  
GOOD- SAMSUNG REFRIGERATOR 39F  
14) 4.7C3 EDUCATED EMPLOYEE ON HOW TO USE 3  
COMPARTMENT SINK  
45) 4.8K SINK REQUIRES SANITIZER TEST STRIPS  
GOOD- HAND WASH SINK STOCKED AD OPERATIONAL.

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