

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. 6.7(i) Supplied with soap
- 8 Direct bare hand contact with exposed, ready-to-eat foods is avoided. 3.3(a) 1-4 Contamination from employee's hands

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

- 15 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

- 16 foods, i.e. Caesar salad dressing, hollandaise

- 34 provided and calibrated.
- 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.
- Methods for rapidly cooling PHFs are
- 39 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.
- Proper warewashing facilities installed,
- 45 maintained, cleaned, used; sanitizer test strips
- available.

4.11(f) Single-service items handled and dispensed properly

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.
- Toilet facilities are adequate, properly
- 48 constructed, properly maintained, supplied
- and cleaned.
- 49 Design, construction, installation &
- maintenance proper.
- 50 Adequate ventilation; lighting; designated

5.2(a-c) Plumbing system designed, installed and maintained

5.4(d) Grease Trap

4.2(k) Design of ventilation hoods

	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 7) 6.7I RESTROOM STOCKED AND OPERATIONAL- MISSING SOAP. PIC PUT SOAP AT
8) COS 3.3A OBSERVED EMPLOYEE CUTTING CABBAGE WITH BARE HANDS. EDUCATED EMPLOYEE THAT GLOVES MUST BE WORN AT ALL TIMES HAND WASH SINK.
27) 3.3Q OBSERVED A SACK OF ONIONS STORED ON THE FLOOR. PIC CORRECTED AND PLACED IT AT LEAST 6 IN OFF THE FLOOR.
43) 4.11F ALL KNIVES, FORKS, AND SPOONS THAT ARE NOT PRE WRAPPED SHALL BE ORGANIZED IN A WAY THAT ONLY THE HANDLES ARE TOUCHED BY THE EMPLOYEES.
46) 5.2A1 PLUMBING UNDERNEATH THE SINK MUST BE REPAIRED TO STOP LEAKING.
47) 5.4D GREASE TRAP MUST BE CLEANED OUT.
49) 4.2K HOOD SYSTEM MUST BE CLEANED ASAP.
GOOD- FOOD HOT HOLD UNIT AMBIENT TEMP 136F
GOOD- WHITE FREEZER 22F
GOOD- KENMORE REFRIGERATOR 42F FREEZER 8F
GOOD- BEEF PATTIES HOT HOLDING 143F
GOOD- BUG BOSS PEST CONTROL LAST VISIT 7/27/13
GOOD- SERVSAFE CERTIFIED YVONNE PAMPLIN EX 12-17

NOTE: NOTICE OF VIOLATION WILL BE ISSUED FOR THE FOLLOWING: HOOD SYSTEM, GREASE TRAP, AND PLUMBING.

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