

Inspection: Inspection

**Food Business Record** KING PELICAN COFFEE BAR  
**Food License** 2013-0247

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

Activity/Evaluation

**Activity Type** CHAPTER 24  
**Inspection Date** 09/10/2013

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

**Inspector** JF

**Health Officer** JAMES FEDORKO

**Risk Type**

**Inspector License** B-102424

**Health Officer License**

Time/Activity

**Time/Activity 1 Date** 09/10/2013

**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** 02:30 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 NONA COSRV**

**Chapter 24 - Code Ref**

**MANAGEMENT & PERSONNEL**

- |   |   |  |
|---|---|--|
| 1 | PIC demonstrates knowledge of food safety principles pertaining to this operation.<br>PIC in Risk Level 3 Retail Food | <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> |
| 2 | Establishments is certified by January 2, 2013.   | <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> |
| 3 | Ill or injured foodworkers restricted or excluded as required.  | <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <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.

6.7(n)  
Maintained and accessible for employee use  
6.7(o)  
Prohibited use for other purposes

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

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.

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.

17 COLD HOLDING: PHFs maintained at Refrigeration Temperatures(41F)

3.5(f)2 Cold PHFs maintained at refrigeration temperatures

18 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.

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 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.

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.

4.11(a) Air Drying of Equipment and Utensils

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.   | <input type="checkbox"/> |
| 50 | Adequate ventilation; lighting; designated 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** 6) COS 6.70 OBSERVED BLEDER INSIDE HAND WASH SINK. HAND WASH SINK IS ONLY TO WASH HANDS. EDUCATED EMPLOYEE  
 43) COS 4.11A KNIVES STORED BETWEEN WALL AND COUNTER.  
 30) COS 3.3M2II SANITIZER CONCENTRATION IN BUCKET IS TOO HIGH. MUST BE IN BETWEEN 50-100 PPM. EDUCATED EMPLOYEE.  
 17) COS 3.5F2 OW BOY RANGES FROM 44-50F. PIC REMOVED ITEMS INTO ANOTHER WORKING REFRIGERATOR UNTIL OW BOY IS FIXED.  
 GOOD- SOUP HOT HOLDING 140F  
 GOOD- SERV SAFE CERTIFIED SONIA CAICEDO 1/24/18  
 GOOD- TRU AIR REFRIGERATOR 40F

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