

Inspection: Inspection

**Food Business Record** BEN & JERRY'S  
**Food License** 2013-0195

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

Activity/Evaluation

**Activity Type** CHAPTER 24 **Evaluation** SATISFACTORY  
**Inspection Date** 09/17/2013 **Re-Inspection Date**

**Inspector** JF **Health Officer** JAMES FEDORKO **Risk Type**  
**Inspector License** B-102424 **Health Officer License**

Time/Activity

<b>Time/Activity 1 Date</b>	09/17/2013	<b>Time/Activity 2 Date</b>		<b>Time/Activity 3 Date</b>	
<b>Time/Activity 1 Start</b>	12:00 PM	<b>Time/Activity 2 Start</b>		<b>Time/Activity 3 Start</b>	
<b>Time/Activity 1 End</b>	12:20 PM	<b>Time/Activity 2 End</b>		<b>Time/Activity 3 End</b>	
<b>Code 1</b>		<b>Code 2</b>		<b>Code 3</b>	

**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**

<b>Sort</b>	<b>Risk Factor</b>	<b>IN</b>	<b>OUT</b>	<b>NO</b>	<b>NA</b>	<b>COS</b>	<b>RV</b>	<b>Chapter 24 - Code Ref</b>
<b>MANAGEMENT &amp; PERSONNEL</b>								
1	PIC demonstrates knowledge of food safety principles pertaining to this operation.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
2	PIC in Risk Level 3 Retail Food Establishments is certified by January 2, 2013.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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"/>	
<b>PREVENTING CONTAMINATION FROM HANDS</b>								

- 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:
- 15 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 foods, i.e. Caesar salad dressing, hollandaise sauce, tiramisu, chocolate mousse, meringue, etc.
- 16
- COLD HOLDING:** PHFs maintained at Refrigeration Temperatures(41F)
- 17
- COOLING:** PHFs rapidly cooled from 135F to 41F within 6 hours and from 135F to 70F within 2 hours.
- 18

- 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 HIGHLY SUSCEPTIBLE POPULATIONS:
- 24 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.
- 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.              | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 4.6(g)<br>Methods for dry cleaning                             |
| 41 | Equipment temperature measuring devices provided (refrigeration units, etc).                         | <input type="checkbox"/> | <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"/> | <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"/> | <input type="checkbox"/> | 4.11(f)<br>Single-service items handled and dispensed properly |
| 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"/> | <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"/> | <input type="checkbox"/> |  |

PHYSICAL FACILITIES

- |    |   |                          |                          |                          |                          |                          |                          |  |
|----|---|--------------------------|--------------------------|--------------------------|--------------------------|--------------------------|--------------------------|--|
| 46 | Plumbing system properly installed; safe and in good repair; no potential backflow or back siphonage conditions.  | <input type="checkbox"/> |  |
| 47 | Sewage & waste water properly disposed.   | <input type="checkbox"/> |  |
| 48 | Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned.  | <input type="checkbox"/> |  |
| 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** GOOD- HAND WASH SINK STOCKED AND OPERATIONAL  
 GOOD- LOW BOY 36F  
 GOOD- TERMINEX PEST CONTROL- LAST VISIT AUG 16, 2013  
 GOOD- WALK-IN FREEZER 6.5F  
 40) 4.64II ICE MACHINE MUST BE EMPTIED AND CLEANED

OUT.

43) 4.11F SINGLE SERV UTENSILS- HANDLES MUST FACE UP  
TO PREVENT BARE HAND CONTACT.

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