

Inspection: Inspection

**Food Business Record** **Food License** **GWB EXXON/TIGER SERVICE STATION**  
2013-0115

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

Activity/Evaluation

**Activity Type** CHAPTER 24 **Evaluation** SATISFACTORY  
**Inspection Date** 09/19/2013 **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>	09/19/2013	<b>Time/Activity 2 Date</b>		<b>Time/Activity 3 Date</b>	
<b>Time/Activity 1 Start</b>	11:30 AM	<b>Time/Activity 2 Start</b>		<b>Time/Activity 3 Start</b>	
<b>Time/Activity 1 End</b>	12:15 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>
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**MANAGEMENT & PERSONNEL**

- |   |  |                                     |                          |                          |                                     |                          |                          |  |
|---|--|-------------------------------------|--------------------------|--------------------------|-------------------------------------|--------------------------|--------------------------|--|
| 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"/> |  |

**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  
6.7(j)  
Provided with hand drying device

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,



- 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.

3.5(a)  
Stored  
frozen foods

**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** MILK DISPENSE 40F

GOOD- CUSTOM COOL REFRIGERATOR 42F

GOOD- COOL POINTS REFRIGERATOR 38F

GOOD- BEVERAGE WALK-IN REFRIGERATOR 41F

36) COS 3.5A GOOD HUMOR FREEZER 70F. ITS NOT IN USE AND ICE CREAM IS NOT FOR SALE. ADVISED PIC TO REMOVE ITEMS FROM SELLING FLOOR.

21) COS 3.5FI- HOT DOG ROLLER SYSTEM OBSERVED TO BE AT 110F MUST BE AT LEAST 135F TO PREVENT BACTERIAL GROWTH.

7) COS 6.7I EMPLOYEE RESTROOM WAS OBSERVED WITH NO SOAP.

7) COS 6.7J PAPER TOWELS NEEDED IN MENS REST ROOM

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