



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).

**FOOD PROTECTED FROM CONTAMINATION**

12 Proper separation of raw meats and raw eggs from ready-to-eat foods provided.

13 Food protected from contamination.

3.1 Food Safe/Unadulterated

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: Roasts or as per cooking chart found under 3.4(a)2;

15 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.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
17	COLD HOLDING: PHFs maintained at Refrigeration Temperatures(41F)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
18	COOLING: PHFs rapidly cooled from 135F to 41F within 6 hours and from 135F to 70F within 2 hours.	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
19	COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41F within 4 hours.	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
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.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
21	HOT HOLDING: PHFs Hot Held at 135F or above in appropriate equipment.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	3.5(f)1 Hot PHFs maintained at 135°f
22	TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
23	SPECIALIZED PROCESSING METHODS	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
24	HIGHLY SUSCEPTIBLE POPULATIONS: Pasteurized foods used; prohibited foods not offered.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
<b>SAFE FOOD &amp; WATER/PROTECTION FROM CONTAMINATION</b>								
25	Hot and cold water available; adequate pressure.	<input type="checkbox"/>	<input type="checkbox"/>					
26	Food properly labeled, original container.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	3.3(d) Containers Identified/Common Name
27	Food protected from potentially contamination during preparation, storage, display.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	3.3(r) Food storage/ Prohibited Areas
28	Utensils, spatulas, tongs, forks, disposable gloves provided & used to restrict bare hand contact.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	3.3(s) Food Preparation S 13
29	Raw fruits & vegetables washed prior to serving.	<input type="checkbox"/>	<input type="checkbox"/>	3.3(b) Limitations for glove use				

- 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).

6.2(k) Controlling Pests, Insects

**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.
- 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.
- Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained.
- 51
- 52 All required signs (handwashing, inspection placard, etc) provided and conspicuously posted.       8.12 Posting of inspection placard

Line Items **1-52** of **52**

Inspection Information

**Remarks** GOOD- REFRIGERATOR DELI CASE 38F  
 GOOD- ALL REFRIGERATORS ON THE SELLING FOOR 41F OR BELOW  
 GOOD- WALK-IN REFRIGERATOR 39F  
 14) COS- KNIVES STORED IN BETWEEN A NON CLEANABLE SURFACE. PIC REMOVED AND PLACED IN SINK TO BE WASHED.  
 13) COS 3.1- OBSERVED 3 LARGE CONTAINERS OF CORN MEAL WHEAT FLOUR AND SALT WITH MICE DROPPINGS INSIDE. PIC DISCARDED ALL THREE CONTAINERS.  
 21) COS 3.5F ALL FOODS ON HOT HOLD UNIT ARE NOT AT PROPER TEMPERATURE. UNIT IS CURRENTLY NOT WORKING. UNIT CONTAINS BACON POTATOES GRILLED CHICKEN SAUSAGE PATTYS AND HASH BROWNS. PIC REHEATED FOODS THAT COULD BE REHEATED AND DISCARDED THE REST. TECHNICIAN IS IN ESTABLISHMENT FIXING HOT HOLD UNIT. EDUCATED PIC THAT IF HOT HOLD UNIT FAILS HE CAN NOT STORE FOOD IN THE UNIT UNTIL HE CAN MAINATAIN PROPER TEMPERATURE.  
 26) 3.3D- FOOD SAUCES TAKEN OUT OF ITS ORIGINAL CONTAINER AND PLACED ITO ANOTHER ONE MUST BE LABELED WITH ITS CONTENTS NAME.  
 27) 3.3R OBSERVED 2 SACKS OF ONIONS STORED ON THE FLOOR.  
 27) COS 3.3S OBSERVED EMPLOYEES RINSING FOOD IN THE MOP SINK. EDUCATED EMPLOYEE THAT MOP SINK CAN ONLY BE USED FOR THE MOP.  
 28) COS OBSERVED PIC REUSE THE SAME GLOVES. GLOVES ARE FOR SINGLE USE PURPOSES. EDUCATED PIC ON GLOVE USE.

32) 6.2K OBSERVED MANY FLIES IN THE ESTABLISHMENT.  
52) 8.12 CONDITIONAL PLACARD WAS NOT POSTED.

NOTE: PEST CONTROL MUST BE INCREASED TO 3-4 TIMES A  
MONTH UNTIL ESTABLISHMENT IS FREE OF MICE AND FLIES.

NOTE: BROKEN BINS MUST BE REPLACED

NOTE: MICROWAVE REQUIRES CLEANING AT LEAST EVERY  
24HRS

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