

Inspection: Inspection

**Food Business Record** EVERGREEN FINE FRESH FOOD  
**Food License** 2013-0039

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

Activity/Evaluation

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

**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** 09/24/2013

**Time/Activity 2 Date**

**Time/Activity 3 Date**

**Time/Activity 1 Start** 12:00 PM

**Time/Activity 2 Start**

**Time/Activity 3 Start**

**Time/Activity 1 End** 12:45 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 N O N A C O S R V**

**Chapter 24 - Code Ref**

**MANAGEMENT & PERSONNEL**

- 1 PIC demonstrates knowledge of food safety principles pertaining to this operation.
- 2 PIC in Risk Level 3 Retail Food Establishments is certified by January 2, 2013.
- 3 Ill or injured foodworkers restricted or

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.
- 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.

- 15 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

- 16 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)
- 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.
- 31 Toxic substances properly identified,

3.3(d) Containers  
Identified/Common  
Name

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.

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.   | <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- SOUP HOT HOLDING AT CORRECT TEMPERATURES 135F AND UP  
 COS- EMPLOYEES MUST WASH HANDS SIGN IS REQUIRED IN THE REST ROOM.  
 GOOD- WALK-IN REFRIGERATOR 41F  
 GOOD- LOW BOY 41F  
 GOOD- FRUIT DISPLAY BAIN MARIE 39F  
 GOOD- REFRIGERATION DISPLAY UNIT 38F  
 GOOD- 3 COMPARTMENT SINK STOCKED AND OPERATIONAL  
 26) 3.3D- BOTTLES MUST BE LABELED WITH ITS CONTENTS NAME WHEN TAKEN OUT OF ITS ORIGINAL CONTAINER  
 GOOD- OBSERVED SANITIZER BUCKETS WITH CORRECT CONCENTRATION.  
 GOOD- OBSERVED EVERYONE WITH GLOVES TO PREVENT BARE HAND CONTACT.  
 GOOD- LOW BOY IN THE KITCHEN 44F- DOORS CONSTANTLY OPENING DUE TO KITCHEN BEING EXTREMELY BUSY DURING LUNCH TIME.  
 GOOD- OBSERVED EMPLOYEE WASH VEGETABLES BEFORE CUTTING.  
 GOOD- LOW BOY ON SELLING FLOOR 41F-43F  
 GOOD- FOOD SAFETY PROFESSIONALS JASON THAPAR EXP 5-3-15

NOTE: INSPECTION WAS CONDUCTED DURING LUNCH WHICH WAS EXTREMELY BUSY.

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