

Inspection: Inspection

Food Business Record SPACEBUCKS @ SPACE ODYSSEY
Food License 2013-0152

Print Inspection Report
Temp Food License



Inspection report

Activity/Evaluation

Activity Type CHAPTER 24
Inspection Date 09/27/2013

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 09/27/2013
Time/Activity 1 Start 03:15 PM
Time/Activity 1 End 03:50 PM
Code 1

Time/Activity 2 Date
Time/Activity 2 Start
Time/Activity 2 End
Code 2

Time/Activity 3 Date
Time/Activity 3 Start
Time/Activity 3 End
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 NO NA COS RV **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

- 15 **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; 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)
- 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 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. 4.1(e) Sponges prohibited

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.

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.

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. 6.7(m) Hand wash sink

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

Inspection Information

Remarks GOOD- LOW BOY AND BAIN MARIE 38F
 GOOD- COCA COLA REFRIGERATOR 40F
 GOOD- HAND WASH SINK STOCKED AND OPERATIONAL
 GOOD- TRUE AIR RERIGERATOR 39F
 NOTE: EDUCATED CUSTOMER HOW TO MEASURE CORRECT CONCENTRATION
 GOOD- FOOD SAFETY PROFESSIONALS JOHN GARRAMUNO
 EXP 11/30/14
 GOOD- HORIZON PEST CONTROL 9/11/13

52) 6.6J WOMENS RESTROOM REQUIRES EMPLOYEES MUST
WASH HANDS SIGN

Name/Title: Person
Receiving Report
Copy