

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

FACILITY <u>5400</u> XXXXXXXXXX <u>CR 1</u>	DATE INSPECTED <u>5/24/20</u>	SUPERVISOR <u>Tara Rose</u>
PURPOSE <input type="checkbox"/> COMPLETE <input type="checkbox"/> CONSULTATION <input type="checkbox"/> FOLLOW-UP <input type="checkbox"/> INVESTIGATION <input type="checkbox"/> COMPLAIN <input checked="" type="checkbox"/> OTHER Other <u>Bi-Annual</u> <u>Quarterly Inspection</u>		INSPECTED BY <u>Adam Ashcraft</u>
		SCORE <u>96</u> FOLLOW-UP NEEDED? <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO

FOOD		SEWAGE		
1*	Source, sound condition, no spoilage.	4	28* Sewage and waste water disposal.	
2	Original container, properly labeled.	1		
FOOD PREPARATION		PLUMBING		
3*	Potentially hazardous food meets temperature requirements during storage, preparation, display service, transportation.	4	29 Installed, maintained.	
4*	Facilities to maintain product temperature.	3	30* Cross-connection, back siphonage, backflow.	
5	Thermometers provided and conspicuous.	1		
6	Potentially hazardous food properly thawed	2	31* Number, convenient, accessible, designed, installed.	
7*	Unwrapped and potentially hazardous food not re-served.	4	32 Toilet rooms enclosed, self-closing doors, fixtures good repair, clean, hand cleanser, sanitary towels, hand-drying devices provided, proper waste receptacles.	
8	Food protection during storage, preparation, display, service, transportation.	2	GARBAGE AND REFUSE DISPOSAL	
9	Handling of food (ice) minimized.	2	33 Containers or receptacles, covered, adequate number, insect and rodent proof, frequency, clean.	2
10	In use food (ice) dispensing utensils properly stored.	1	34 Outside storage area enclosures properly constructed, clean, controlled incineration.	1
PERSONNEL		INSECT, RODENT, ANIMAL CONTROL		
11*	Personnel with infections restricted.	4	35* Presence of insects, rodents-outer openings protected, no birds, turtles, other animals.	4
12*	Hands washed and clean, good hygienic practices.	4		
13	Clean clothes, hair restraints.	1	FLOORS, WALLS AND CEILINGS	
FOOD EQUIPMENT AND UTENSILS		36	Floors, constructed, drained, clean, good repair, covering, installation, dustless cleaning methods.	1
14	Food (ice) contact surfaces designed, constructed, maintained, installed, located.	2	37 Walls, ceilings, attached equipment, constructed, good repair, clean surfaces, dustless cleaning methods.	1
15	Non-food contact surfaces designed, constructed, maintained, installed, located.	1	LIGHTING	
16	Dishwashing facilities designed, constructed, maintained, installed, located, operated.	2	38 Lighting provided as required, fixtures shielded.	1
17	Accurate thermometers, chemical test kits provided, gauge cock (1/4" IPS valve).	1	VENTILATION	
18	Pre-flushed, scraped, soaked.	1	39 Rooms and equipment -- vented as required.	1
19	Wash, rinse water clean, proper temperature.	2	DRESSING ROOMS	
20*	Sanitization rinse clean, temperature, concentration, exposure time, equipment, utensils sanitized.	3	40 Rooms clean, lockers provided, facilities clean, located.	1
21	Wiping cloths clean, use restricted.	1	OTHER OPERATIONS	
22	Food-contact surfaces of equipment and utensils clean, free of abrasives, detergents	2	41* Toxic items properly stored, labeled, used.	4
23	Non-food contact surfaces of equipment and utensils	1	42 Premises maintained free of litter, unnecessary articles, cleaning maintenance equipment properly sorted. Authorized personnel.	1
24	Storage, handling of clean equipment, utensils.	1	43 Complete separation from living and sleeping quarters, laundry.	1
25	Single-service articles, storage, dispensing.	1	44 Clean, soiled linen properly stored.	1
26	No re-use of single service articles.	2	ADMINISTRATION	
WATER		45	Most current complete inspection report available and posted.	5
27	Water source, safe, hot and cold under pressure.	4	46 Overall cleanliness.	5
SUPERVISOR SIGNATURE <u>Tara Rose</u>		INSPECTOR SIGNATURE <u>Adam Ashcraft</u>		

*IDENTIFIES CRITICAL ITEMS.

PROCEDURE NO. Y73-207INS

22 BASKET IN REFRIGERATOR NEEDS TO BE REPLACED
 # 4 REFRIGERATOR AT 48°F - NO FOOD PRODUCT