

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

FACILITY 8600 ~~XXXXXXXXXX~~ Cap. 2 DATE INSPECTED 5/25/10 SUPERVISOR Tara Rose

PURPOSE
 COMPLETE CONSULTATION
 FOLLOW-UP INVESTIGATION
 COMPLAIN OTHER Other Bi-Annual
Quarterly Inspection

INSPECTED BY Adam Ashcraft
 SCORE 98 FOLLOW-UP NEEDED? YES NO

FOOD		SEWAGE		
1*	Source, sound condition, no spoilage.	4	28* Sewage and waste water disposal.	
2	Original container, properly labeled.	1	3	
FOOD PREPARATION		PLUMBING		
3*	Potentially hazardous food meets temperature requirements during storage, preparation, display service, transportation.	4	29 Installed, maintained. 1	
4*	Facilities to maintain product temperature.	3	30* Cross-connection, back siphonage, backflow. 4	
5	Thermometers provided and conspicuous.	1	TOILET AND HANDWASHING FACILITIES	
6	Potentially hazardous food properly thawed	2	31* Number, convenient, accessible, designed, installed. 4	
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. 2	
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	FLOORS, WALLS AND CEILINGS	
13	Clean clothes, hair restraints.	1	36 Floors, constructed, drained, clean, good repair, covering, installation, dustless cleaning methods. 1	
FOOD EQUIPMENT AND UTENSILS		37	37 Walls, ceilings, attached equipment, constructed, good repair, clean surfaces, dustless cleaning methods. 1	
14	Food (ice) contact surfaces designed, constructed, maintained, installed, located.	2	LIGHTING	
15	Non-food contact surfaces designed, constructed, maintained, installed, located.	1	38 Lighting provided as required, fixtures shielded. 1	
16	Dishwashing facilities designed, constructed, maintained, installed, located, operated.	2	VENTILATION	
17	Accurate thermometers, chemical test kits provided, gauge cock (1/4" IPS valve).	1	39 Rooms and equipment - vented as required. 1	
18	Pre-flushed, scraped, soaked.	1	DRESSING ROOMS	
19	Wash, rinse water clean, proper temperature.	2	40 Rooms clean, lockers provided, facilities clean, located. 1	
20*	Sanitization rinse clean, temperature, concentration, exposure time, equipment, utensils sanitized.	3	OTHER OPERATIONS	
21	Wiping cloths clean, use restricted.	1	41* Toxic items properly stored, labeled, used. 4	
22	Food-contact surfaces of equipment and utensils clean, free of abrasives, detergents	2	42 Premises maintained free of litter, unnecessary articles, cleaning maintenance equipment properly sorted. Authorized personnel. 1	
23	Non-food contact surfaces of equipment and utensils	1	43 Complete separation from living and sleeping quarters, laundry. 1	
24	Storage, handling of clean equipment, utensils.	1	44 Clean, soiled linen properly stored. 1	
25	Single-service articles, storage, dispensing.	1	ADMINISTRATION	
26	No re-use of single service articles.	2	45 Most current complete inspection report available and posted. 5	
WATER		46	46 Overall cleanliness. 5	
27	Water source, safe, hot and cold under pressure.	4		
SUPERVISOR SIGNATURE		INSPECTOR SIGNATURE		
<u>TARA ROSE</u>		<u>Adam Ashcraft</u>		

*IDENTIFIES CRITICAL ITEMS.
 #22 BASTERS as FREEZER lower and LIKELY PROBLEMS by KITCHEN DECK
PROCEDURE NO. Y73-207INS