

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

FACILITY <i>Elv S/S</i>		DATE INSPECTED <i>5/14/21</i>	SUPERVISOR	
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 - Quarterly Inspection			INSPECTED BY Adam Ashcraft	
			SCORE <i>99</i>	FOLLOW-UP NEEDED? <input type="checkbox"/> YES <input type="checkbox"/> NO
FOOD		SEWAGE		
1*	Source, sound condition, no spoilage.	4	28*	Sewage and waste water disposal. 3
2	Original container, properly labeled.	1	PLUMBING	
FOOD PREPARATION		29 Installed, maintained. 1		
3*	Potentially hazardous food meets temperature requirements during storage, preparation, display service, transportation.	4	30*	Cross-connection, back siphonage, backflow. 4
4*	Facilities to maintain product temperature.	3	TOILET AND HANDWASHING FACILITIES	
5	Thermometers provided and conspicuous.	1	31*	Number, convenient, accessible, designed, installed. 4
6	Potentially hazardous food properly thawed	2	32	Toilet rooms enclosed, self-closing doors, fixtures good repair, clean, hand cleanser, sanitary towels, hand-drying devices provided, proper waste receptacles. 2
7*	Unwrapped and potentially hazardous food not re-served.	4	GARBAGE AND REFUSE DISPOSAL	
8	Food protection during storage, preparation, display, service, transportation.	2	33	Containers or receptacles, covered, adequate number, insect and rodent proof, frequency, clean. 2
9	Handling of food (ice) minimized.	2	34	Outside storage area enclosures properly constructed, clean, controlled incineration. 1
10	In use food (ice) dispensing utensils properly stored.	1	INSECT, RODENT, ANIMAL CONTROL	
PERSONNEL		35* Presence of insects, rodents-outer openings protected, no birds, turtles, other animals. 4		
11*	Personnel with infections restricted.	4	FLOORS, WALLS AND CEILINGS	
12*	Hands washed and clean, good hygienic practices.	4	36	Floors, constructed, drained, clean, good repair, covering, installation, dustless cleaning methods. 1
13	Clean clothes, hair restraints.	1	37	Walls, ceilings, attached equipment, constructed, good repair, clean surfaces, dustless cleaning methods. 1
FOOD EQUIPMENT AND UTENSILS		LIGHTING		
14	Food (ice) contact surfaces designed, constructed, maintained, installed, located.	2	38	Lighting provided as required, fixtures shielded. 1
15	Non-food contact surfaces designed, constructed, maintained, installed, located.	1	VENTILATION	
16	Dishwashing facilities designed, constructed, maintained, installed, located, operated.	2	39	Rooms and equipment - vented as required. 1
17	Accurate thermometers, chemical test kits provided, gauge cock (1/4" IPS valve).	1	DRESSING ROOMS	
18	Pre-flushed, scraped, soaked.	1	40	Rooms clean, lockers provided, facilities clean, located. 1
19	Wash, rinse water clean, proper temperature.	2	OTHER OPERATIONS	
20*	Sanitization rinse clean, temperature, concentration, exposure time, equipment, utensils sanitized.	3	41*	Toxic items properly stored, labeled, used. 4
21	Wiping cloths clean, use restricted.	1	42	Premises maintained free of litter, unnecessary articles, cleaning maintenance equipment properly sorted. Authorized personnel. 1
22	Food-contact surfaces of equipment and utensils clean, free of abrasives, detergents	2	43	Complete separation from living and sleeping quarters, laundry. 1
23	Non-food contact surfaces of equipment and utensils	1	44	Clean, soiled linen properly stored. 1
24	Storage, handling of clean equipment, utensils.	1	ADMINISTRATION	
25	Single-service articles, storage, dispensing.	1	45	Most current complete inspection report available and posted. 5
26	No re-use of single service articles.	2	46	Overall cleanliness. 5
WATER				
27	Water source, safe, hot and cold under pressure.	4		
SUPERVISOR SIGNATURE <i>[Signature]</i>		INSPECTOR SIGNATURE <i>[Signature]</i> Adam Ashcraft		

*IDENTIFIES CRITICAL ITEMS.

PROCEDURE NO. Y73-207INS

17 No Hyg. Thru to back in

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

FACILITY CRUTIA CONF CENTER		DATE INSPECTED 5/11/21	SUPERVISOR	
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 - Quarterly Inspection			INSPECTED BY Adam Ashcraft	
			SCORE 98	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. 3
2	Original container, properly labeled.	1	PLUMBING	
FOOD PREPARATION		29 Installed, maintained. 1		
3*	Potentially hazardous food meets temperature requirements during storage, preparation, display service, transportation.	4	30*	Cross-connection, back siphonage, backflow. 4
4*	Facilities to maintain product temperature.	3	TOILET AND HANDWASHING FACILITIES	
5	Thermometers provided and conspicuous.	1	31*	Number, convenient, accessible, designed, installed. 4
6	Potentially hazardous food properly thawed	2	32	Toilet rooms enclosed, self-closing doors, fixtures good repair, clean, hand cleanser, sanitary towels, hand-drying devices provided, proper waste receptacles. 2
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8	Food protection during storage, preparation, display, service, transportation.	2	33	Containers or receptacles, covered, adequate number, insect and rodent proof, frequency, clean. 2
9	Handling of food (ice) minimized.	2	34	Outside storage area enclosures properly constructed, clean, controlled incineration. 1
10	In use food (ice) dispensing utensils properly stored.	1	INSECT, RODENT, ANIMAL CONTROL	
PERSONNEL		35* Presence of insects, rodents-outer openings protected, no birds, turtles, other animals. 4		
11*	Personnel with infections restricted.	4	FLOORS, WALLS AND CEILINGS	
12*	Hands washed and clean, good hygienic practices.	4	36	Floors, constructed, drained, clean, good repair, covering, installation, dustless cleaning methods. 1
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26	No re-use of single service articles.	2	46	Overall cleanliness. 5
WATER				
27	Water source, safe, hot and cold under pressure.	4		
SUPERVISOR SIGNATURE		INSPECTOR SIGNATURE		
<i>[Signature]</i>		Adam Ashcraft <i>[Signature]</i>		

*IDENTIFIES CRITICAL ITEMS.

PROCEDURE NO. Y73-207INS

23 Slices needs to be checked
 # 17 No High Temp in Back

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

FACILITY 7910 (CASH)		DATE INSPECTED 5/14/21	SUPERVISOR	
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 - Quarterly Inspection			INSPECTED BY Adam Ashcraft	
			SCORE 100	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. 3
2	Original container, properly labeled.	1	PLUMBING	
FOOD PREPARATION		29 Installed, maintained. 1		
3*	Potentially hazardous food meets temperature requirements during storage, preparation, display service, transportation.	4	30*	Cross-connection, back siphonage, backflow. 4
4*	Facilities to maintain product temperature.	3	TOILET AND HANDWASHING FACILITIES	
5	Thermometers provided and conspicuous.	1	31*	Number, convenient, accessible, designed, installed. 4
6	Potentially hazardous food properly thawed	2	32	Toilet rooms enclosed, self-closing doors, fixtures good repair, clean, hand cleanser, sanitary towels, hand-drying devices provided, proper waste receptacles. 2
7*	Unwrapped and potentially hazardous food not re-served.	4	GARBAGE AND REFUSE DISPOSAL	
8	Food protection during storage, preparation, display, service, transportation.	2	33	Containers or receptacles, covered, adequate number, insect and rodent proof, frequency, clean. 2
9	Handling of food (ice) minimized.	2	34	Outside storage area enclosures properly constructed, clean, controlled incineration. 1
10	In use food (ice) dispensing utensils properly stored.	1	INSECT, RODENT, ANIMAL CONTROL	
PERSONNEL		11* Personnel with infections restricted. 4		
12*	Hands washed and clean, good hygienic practices.	4	35*	Presence of insects, rodents-outer openings protected, no birds, turtles, other animals. 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
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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 <i>[Signature]</i>			INSPECTOR SIGNATURE <i>[Signature]</i> Adam Ashcraft	

*IDENTIFIES CRITICAL ITEMS.

PROCEDURE NO. Y73-207INS