FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

FACILITY	DATE INSPECTED	SUPERVISOR
Cafeteria Bld E600	5/20/22	Josh Cusick

PURPOSE
- [ ] COMPLETE
- [ ] FOLLOW-UP
- [ ] COMPLAIN
- [ ] CONSULTATION
- [ ] INVESTIGATION
- [x] OTHER Other - Quarterly Inspection

INSPECTED BY: Adam Ashcraft

SCORE: 98

FOLLOW-UP NEEDED? [ ] YES [x] NO

FOOD		
1*	Source, sound condition, no spoilage.	4
2	Original container, properly labeled.	1
FOOD PREPARATION		
3*	Potentially hazardous food meets temperature requirements during storage, preparation, display service, transportation.	4
4*	Facilities to maintain product temperature.	3
5	Thermometers provided and conspicuous.	1
6	Potentially hazardous food properly thawed	2
7*	Unwrapped and potentially hazardous food not re-served.	4
8	Food protection during storage, preparation, display, service, transportation.	2
9	Handling of food (ice) minimized.	2
10	In use food (ice) dispensing utensils properly stored.	1
PERSONNEL		
11*	Personnel with infections restricted.	4
12*	Hands washed and clean, good hygienic practices.	4
13	Clean clothes, hair restraints.	1
FOOD EQUIPMENT AND UTENSILS		
14	Food (ice) contact surfaces designed, constructed, maintained, installed, located.	2
15	Non-food contact surfaces designed, constructed, maintained, installed, located.	1
16	Dishwashing facilities designed, constructed, maintained, installed, located, operated.	2
17	Accurate thermometers, chemical test kits provided, gauge cock (1/4" IPS valve).	1
18	Pre-flushed, scraped, soaked.	1
19	Wash, rinse water clean, proper temperature.	2
20*	Sanitization rinse clean, temperature, concentration, exposure time, equipment, utensils sanitized.	3
21	Wiping cloths clean, use restricted.	1
22	Food-contact surfaces of equipment and utensils clean, free of abrasives, detergents	2
23	Non-food contact surfaces of equipment and utensils	1
24	Storage, handling of clean equipment, utensils.	1
25	Single-service articles, storage, dispensing.	1
26	No re-use of single service articles.	2
WATER		
27	Water source, safe, hot and cold under pressure.	4

SEWAGE		
28*	Sewage and waste water disposal.	3
PLUMBING		
29	Installed, maintained.	1
30*	Cross-connection, back siphonage, backflow.	4
TOILET AND HANDWASHING FACILITIES		
31*	Number, convenient, accessible, designed, installed.	4
32	Toilet rooms enclosed, self-closing doors, fixtures good repair, clean, hand cleanser, sanitary towels, hand-drying devices provided, proper waste receptables.	2
GARBAGE AND REFUSE DISPOSAL		
33	Containers or receptacles, covered, adequate number, insect and rodent proof, frequency, clean.	2
34	Outside storage area enclosures properly constructed, clean, controlled incineration.	1
INSECT, RODENT, ANIMAL CONTROL		
35*	Presence of insects, rodents-outer openings protected, no birds, turtles, other animals.	4
FLOORS, WALLS AND CEILINGS		
36	Floors, constructed, drained, clean, good repair, covering, installation, dustless cleaning methods.	1
37	Walls, ceilings, attached equipment, constructed, good repair, clean surfaces, dustless cleaning methods.	1
LIGHTING		
38	Lighting provided as required, fixtures shielded.	1
VENTILATION		
39	Rooms and equipment – vented as required.	1
DRESSING ROOMS		
40	Rooms clean, lockers provided, facilities clean, located.	1
OTHER OPERATIONS		
41*	Toxic items properly stored, labeled, used.	4
42	Premises maintained free of litter, unnecessary articles, cleaning maintenance equipment properly sorted. Authorized personnel.	1
43	Complete separation from living and sleeping quarters, laundry.	1
44	Clean, soiled linen properly stored.	1
ADMINISTRATION		
45	Most current complete inspection report available and posted.	5
46	Overall cleanliness.	5

SUPERVISOR SIGNATURE: Josh Cusick

INSPECTOR SIGNATURE: Adam Ashcraft

*IDENTIFIES CRITICAL ITEMS.

#22 PMD TABLES in Need of Cleaning

PROCEDURE NO. Y73-207INS

UCN-14825 (5-00)

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

FACILITY	DATE INSPECTED	SUPERVISOR
Capetavia 5200	5/20/22	Josh Cusick

PURPOSE
- ☐ COMPLETE
- ☐ FOLLOW-UP
- ☐ COMPLAIN
- ☐ CONSULTATION
- ☐ INVESTIGATION
- ☑ OTHER Other - 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.	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 receptables.	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: Josh Cusick

INSPECTOR SIGNATURE: Adam Ashcraft

*IDENTIFIES CRITICAL ITEMS.

PROCEDURE NO. Y73-207INS

#23 Shelves above prep table in need of cleaning

#36 Coving in need of replacement

UCN-14825 (5-00)

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

FACILITY	DATE INSPECTED	SUPERVISOR
Quiznos #1520	5/20/22	Josh Cusick

PURPOSE
- ☐ COMPLETE
- ☐ FOLLOW-UP
- ☐ COMPLAIN
- ☐ CONSULTATION
- ☐ INVESTIGATION
- ☑ OTHER Other - Quarterly Inspection

INSPECTED BY: Adam Ashcraft

SCORE: 96

FOLLOW-UP NEEDED? ☐ YES ☑ 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 receptables.	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: Josh Cusick

INSPECTOR SIGNATURE: Adam Ashcraft

*IDENTIFIES CRITICAL ITEMS.

PROCEDURE NO. Y73-207INS

#5 Needs new Hazard Analysis for Dishwasher

UCN-14825 (5-00)

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

FACILITY	DATE INSPECTED	SUPERVISOR
Carter bld #7910	5/2/22	Josh Cusick

PURPOSE
- [ ] COMPLETE
- [ ] FOLLOW-UP
- [ ] COMPLAIN
- [ ] CONSULTATION
- [ ] INVESTIGATION
- [x] OTHER Other - Quarterly Inspection

INSPECTED BY: Adam Ashcraft

SCORE: 100

FOLLOW-UP NEEDED? [ ] YES [x] NO

FOOD		
1*	Source, sound condition, no spoilage.	4
2	Original container, properly labeled.	1
FOOD PREPARATION		
3*	Potentially hazardous food meets temperature requirements during storage, preparation, display service, transportation.	4
4*	Facilities to maintain product temperature.	3
5	Thermometers provided and conspicuous.	1
6	Potentially hazardous food properly thawed	2
7*	Unwrapped and potentially hazardous food not re-served.	4
8	Food protection during storage, preparation, display, service, transportation.	2
9	Handling of food (ice) minimized.	2
10	In use food (ice) dispensing utensils properly stored.	1
PERSONNEL		
11*	Personnel with infections restricted.	4
12*	Hands washed and clean, good hygienic practices.	4
13	Clean clothes, hair restraints.	1
FOOD EQUIPMENT AND UTENSILS		
14	Food (ice) contact surfaces designed, constructed, maintained, installed, located.	2
15	Non-food contact surfaces designed, constructed, maintained, installed, located.	1
16	Dishwashing facilities designed, constructed, maintained, installed, located, operated.	2
17	Accurate thermometers, chemical test kits provided, gauge cock (1/4" IPS valve).	1
18	Pre-flushed, scraped, soaked.	1
19	Wash, rinse water clean, proper temperature.	2
20*	Sanitization rinse clean, temperature, concentration, exposure time, equipment, utensils sanitized.	3
21	Wiping cloths clean, use restricted.	1
22	Food-contact surfaces of equipment and utensils clean, free of abrasives, detergents	2
23	Non-food contact surfaces of equipment and utensils	1
24	Storage, handling of clean equipment, utensils.	1
25	Single-service articles, storage, dispensing.	1
26	No re-use of single service articles.	2
WATER		
27	Water source, safe, hot and cold under pressure.	4

SEWAGE		
28*	Sewage and waste water disposal.	3
PLUMBING		
29	Installed, maintained.	1
30*	Cross-connection, back siphonage, backflow.	4
TOILET AND HANDWASHING FACILITIES		
31*	Number, convenient, accessible, designed, installed.	4
32	Toilet rooms enclosed, self-closing doors, fixtures good repair, clean, hand cleanser, sanitary towels, hand-drying devices provided, proper waste receptables.	2
GARBAGE AND REFUSE DISPOSAL		
33	Containers or receptacles, covered, adequate number, insect and rodent proof, frequency, clean.	2
34	Outside storage area enclosures properly constructed, clean, controlled incineration.	1
INSECT, RODENT, ANIMAL CONTROL		
35*	Presence of insects, rodents-outer openings protected, no birds, turtles, other animals.	4
FLOORS, WALLS AND CEILINGS		
36	Floors, constructed, drained, clean, good repair, covering, installation, dustless cleaning methods.	1
37	Walls, ceilings, attached equipment, constructed, good repair, clean surfaces, dustless cleaning methods.	1
LIGHTING		
38	Lighting provided as required, fixtures shielded.	1
VENTILATION		
39	Rooms and equipment – vented as required.	1
DRESSING ROOMS		
40	Rooms clean, lockers provided, facilities clean, located.	1
OTHER OPERATIONS		
41*	Toxic items properly stored, labeled, used.	4
42	Premises maintained free of litter, unnecessary articles, cleaning maintenance equipment properly sorted. Authorized personnel.	1
43	Complete separation from living and sleeping quarters, laundry.	1
44	Clean, soiled linen properly stored.	1
ADMINISTRATION		
45	Most current complete inspection report available and posted.	5
46	Overall cleanliness.	5

SUPERVISOR SIGNATURE: Josh Cusick

INSPECTOR SIGNATURE: Adam Ashcraft

*IDENTIFIES CRITICAL ITEMS.

PROCEDURE NO. Y73-207INS

UCN-14825 (5-00)

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

FACILITY	DATE INSPECTED	SUPERVISOR
8600 S&S	5/14/21	

PURPOSE
- ☐ COMPLETE
- ☐ FOLLOW-UP
- ☐ COMPLAIN
- ☐ CONSULTATION
- ☐ INVESTIGATION
- ☑ OTHER Other - Quarterly Inspection

INSPECTED BY: Adam Ashcraft

SCORE: 99

FOLLOW-UP NEEDED? ☐ YES ☐ NO

FOOD		
1*	Source, sound condition, no spoilage.	4
2	Original container, properly labeled.	1
FOOD PREPARATION		
3*	Potentially hazardous food meets temperature requirements during storage, preparation, display service, transportation.	4
4*	Facilities to maintain product temperature.	3
5	Thermometers provided and conspicuous.	1
6	Potentially hazardous food properly thawed	2
7*	Unwrapped and potentially hazardous food not re-served.	4
8	Food protection during storage, preparation, display, service, transportation.	2
9	Handling of food (ice) minimized.	2
10	In use food (ice) dispensing utensils properly stored.	1
PERSONNEL		
11*	Personnel with infections restricted.	4
12*	Hands washed and clean, good hygienic practices.	4
13	Clean clothes, hair restraints.	1
FOOD EQUIPMENT AND UTENSILS		
14	Food (ice) contact surfaces designed, constructed, maintained, installed, located.	2
15	Non-food contact surfaces designed, constructed, maintained, installed, located.	1
16	Dishwashing facilities designed, constructed, maintained, installed, located, operated.	2
17	Accurate thermometers, chemical test kits provided, gauge cock (1/4" IPS valve).	1
18	Pre-flushed, scraped, soaked.	1
19	Wash, rinse water clean, proper temperature.	2
20*	Sanitization rinse clean, temperature, concentration, exposure time, equipment, utensils sanitized.	3
21	Wiping cloths clean, use restricted.	1
22	Food-contact surfaces of equipment and utensils clean, free of abrasives, detergents	2
23	Non-food contact surfaces of equipment and utensils	1
24	Storage, handling of clean equipment, utensils.	1
25	Single-service articles, storage, dispensing.	1
26	No re-use of single service articles.	2
WATER		
27	Water source, safe, hot and cold under pressure.	4

SEWAGE		
28*	Sewage and waste water disposal.	3
PLUMBING		
29	Installed, maintained.	1
30*	Cross-connection, back siphonage, backflow.	4
TOILET AND HANDWASHING FACILITIES		
31*	Number, convenient, accessible, designed, installed.	4
32	Toilet rooms enclosed, self-closing doors, fixtures good repair, clean, hand cleanser, sanitary towels, hand-drying devices provided, proper waste receptables.	2
GARBAGE AND REFUSE DISPOSAL		
33	Containers or receptacles, covered, adequate number, insect and rodent proof, frequency, clean.	2
34	Outside storage area enclosures properly constructed, clean, controlled incineration.	1
INSECT, RODENT, ANIMAL CONTROL		
35*	Presence of insects, rodents-outer openings protected, no birds, turtles, other animals.	4
FLOORS, WALLS AND CEILINGS		
36	Floors, constructed, drained, clean, good repair, covering, installation, dustless cleaning methods.	1
37	Walls, ceilings, attached equipment, constructed, good repair, clean surfaces, dustless cleaning methods.	1
LIGHTING		
38	Lighting provided as required, fixtures shielded.	1
VENTILATION		
39	Rooms and equipment – vented as required.	1
DRESSING ROOMS		
40	Rooms clean, lockers provided, facilities clean, located.	1
OTHER OPERATIONS		
41*	Toxic items properly stored, labeled, used.	4
42	Premises maintained free of litter, unnecessary articles, cleaning maintenance equipment properly sorted. Authorized personnel.	1
43	Complete separation from living and sleeping quarters, laundry.	1
44	Clean, soiled linen properly stored.	1
ADMINISTRATION		
45	Most current complete inspection report available and posted.	5
46	Overall cleanliness.	5

SUPERVISOR SIGNATURE: Diana Gutman

INSPECTOR SIGNATURE: Adam Ashcraft

*IDENTIFIES CRITICAL ITEMS.

PROCEDURE NO. Y73-207INS

#17 No Hazard Thermometer in Walk-in

UCN-14825 (5-00)

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

FACILITY	DATE INSPECTED	SUPERVISOR
Cafeteria Conf Center	5/4/21	

PURPOSE
- ☐ COMPLETE
- ☐ FOLLOW-UP
- ☐ COMPLAIN
- ☐ CONSULTATION
- ☐ INVESTIGATION
- ☑ OTHER Other - Quarterly Inspection

INSPECTED BY: Adam Ashcraft

SCORE: 98

FOLLOW-UP NEEDED? ☐ YES ☒ NO

FOOD		
1*	Source, sound condition, no spoilage.	4
2	Original container, properly labeled.	1
FOOD PREPARATION		
3*	Potentially hazardous food meets temperature requirements during storage, preparation, display service, transportation.	4
4*	Facilities to maintain product temperature.	3
5	Thermometers provided and conspicuous.	1
6	Potentially hazardous food properly thawed	2
7*	Unwrapped and potentially hazardous food not re-served.	4
8	Food protection during storage, preparation, display, service, transportation.	2
9	Handling of food (ice) minimized.	2
10	In use food (ice) dispensing utensils properly stored.	1
PERSONNEL		
11*	Personnel with infections restricted.	4
12*	Hands washed and clean, good hygienic practices.	4
13	Clean clothes, hair restraints.	1
FOOD EQUIPMENT AND UTENSILS		
14	Food (ice) contact surfaces designed, constructed, maintained, installed, located.	2
15	Non-food contact surfaces designed, constructed, maintained, installed, located.	1
16	Dishwashing facilities designed, constructed, maintained, installed, located, operated.	2
17	Accurate thermometers, chemical test kits provided, gauge cock (1/4" IPS valve).	1
18	Pre-flushed, scraped, soaked.	1
19	Wash, rinse water clean, proper temperature.	2
20*	Sanitization rinse clean, temperature, concentration, exposure time, equipment, utensils sanitized.	3
21	Wiping cloths clean, use restricted.	1
22	Food-contact surfaces of equipment and utensils clean, free of abrasives, detergents	2
23	Non-food contact surfaces of equipment and utensils	1
24	Storage, handling of clean equipment, utensils.	1
25	Single-service articles, storage, dispensing.	1
26	No re-use of single service articles.	2
WATER		
27	Water source, safe, hot and cold under pressure.	4

SEWAGE		
28*	Sewage and waste water disposal.	3
PLUMBING		
29	Installed, maintained.	1
30*	Cross-connection, back siphonage, backflow.	4
TOILET AND HANDWASHING FACILITIES		
31*	Number, convenient, accessible, designed, installed.	4
32	Toilet rooms enclosed, self-closing doors, fixtures good repair, clean, hand cleanser, sanitary towels, hand-drying devices provided, proper waste receptables.	2
GARBAGE AND REFUSE DISPOSAL		
33	Containers or receptacles, covered, adequate number, insect and rodent proof, frequency, clean.	2
34	Outside storage area enclosures properly constructed, clean, controlled incineration.	1
INSECT, RODENT, ANIMAL CONTROL		
35*	Presence of insects, rodents-outer openings protected, no birds, turtles, other animals.	4
FLOORS, WALLS AND CEILINGS		
36	Floors, constructed, drained, clean, good repair, covering, installation, dustless cleaning methods.	1
37	Walls, ceilings, attached equipment, constructed, good repair, clean surfaces, dustless cleaning methods.	1
LIGHTING		
38	Lighting provided as required, fixtures shielded.	1
VENTILATION		
39	Rooms and equipment – vented as required.	1
DRESSING ROOMS		
40	Rooms clean, lockers provided, facilities clean, located.	1
OTHER OPERATIONS		
41*	Toxic items properly stored, labeled, used.	4
42	Premises maintained free of litter, unnecessary articles, cleaning maintenance equipment properly sorted. Authorized personnel.	1
43	Complete separation from living and sleeping quarters, laundry.	1
44	Clean, soiled linen properly stored.	1
ADMINISTRATION		
45	Most current complete inspection report available and posted.	5
46	Overall cleanliness.	5

SUPERVISOR SIGNATURE

[illegible]

INSPECTOR SIGNATURE

Adam Ashcraft

*IDENTIFIES CRITICAL ITEMS.

PROCEDURE NO. Y73-207INS

23 Slicer needs to be cleaned
17 No Hanging Thermometer in Reach

UCN-14825 (5-00)

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

FACILITY	DATE INSPECTED	SUPERVISOR
2910 Canton	5/14/21	

PURPOSE
- ☐ COMPLETE
- ☐ CONSULTATION
- ☐ FOLLOW-UP
- ☐ INVESTIGATION
- ☐ COMPLAIN
- ☑ OTHER Other - Quarterly Inspection

INSPECTED BY: Adam Ashcraft

SCORE: 100

FOLLOW-UP NEEDED? ☐ YES ☒ 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
			TOILET AND HANDWASHING FACILITIES		
4*	Facilities to maintain product temperature.	3	31*	Number, convenient, accessible, designed, installed.	4
5	Thermometers provided and conspicuous.	1	32	Toilet rooms enclosed, self-closing doors, fixtures good repair, clean, hand cleanser, sanitary towels, hand-drying devices provided, proper waste receptables.	2
6	Potentially hazardous food properly thawed	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			
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
			VENTILATION		
17	Accurate thermometers, chemical test kits provided, gauge cock (1/4" IPS valve).	1	39	Rooms and equipment – vented as required.	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
			42	Premises maintained free of litter, unnecessary articles, cleaning maintenance equipment properly sorted. Authorized personnel.	1
21	Wiping cloths clean, use restricted.	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			
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					
27	Water source, safe, hot and cold under pressure.	4	46	Overall cleanliness	5

SUPERVISOR SIGNATURE: Diane Sullivan

INSPECTOR SIGNATURE: Adam Ashcraft

*IDENTIFIES CRITICAL ITEMS.

PROCEDURE NO. Y73-207INS

UCN-14825 (5-00)

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

FACILITY	DATE INSPECTED	SUPERVISOR
CAFETERIA #5200	11/12/21	

PURPOSE
- ☐ COMPLETE
- ☐ FOLLOW-UP
- ☐ COMPLAIN
- ☐ CONSULTATION
- ☐ INVESTIGATION
- ☑ OTHER Other - Quarterly Inspection

INSPECTED BY: Adam Ashcraft

SCORE: 98

FOLLOW-UP NEEDED? ☐ YES ☑ NO

FOOD		
1*	Source, sound condition, no spoilage.	4
2	Original container, properly labeled.	1
FOOD PREPARATION		
3*	Potentially hazardous food meets temperature requirements during storage, preparation, display service, transportation.	4
4*	Facilities to maintain product temperature.	3
5	Thermometers provided and conspicuous.	1
6	Potentially hazardous food properly thawed	2
7*	Unwrapped and potentially hazardous food not re-served.	4
8	Food protection during storage, preparation, display, service, transportation.	2
9	Handling of food (ice) minimized.	2
10	In use food (ice) dispensing utensils properly stored.	1
PERSONNEL		
11*	Personnel with infections restricted.	4
12*	Hands washed and clean, good hygienic practices.	4
13	Clean clothes, hair restraints.	1
FOOD EQUIPMENT AND UTENSILS		
14	Food (ice) contact surfaces designed, constructed, maintained, installed, located.	2
15	Non-food contact surfaces designed, constructed, maintained, installed, located.	1
16	Dishwashing facilities designed, constructed, maintained, installed, located, operated.	2
17	Accurate thermometers, chemical test kits provided, gauge cock (1/4" IPS valve).	1
18	Pre-flushed, scraped, soaked.	1
19	Wash, rinse water clean, proper temperature.	2
20*	Sanitization rinse clean, temperature, concentration, exposure time, equipment, utensils sanitized.	3
21	Wiping cloths clean, use restricted.	1
22	Food-contact surfaces of equipment and utensils clean, free of abrasives, detergents	2
23	Non-food contact surfaces of equipment and utensils	1
24	Storage, handling of clean equipment, utensils.	1
25	Single-service articles, storage, dispensing.	1
26	No re-use of single service articles.	2
WATER		
27	Water source, safe, hot and cold under pressure.	4

SEWAGE		
28*	Sewage and waste water disposal.	3
PLUMBING		
29	Installed, maintained.	1
30*	Cross-connection, back siphonage, backflow.	4
TOILET AND HANDWASHING FACILITIES		
31*	Number, convenient, accessible, designed, installed.	4
32	Toilet rooms enclosed, self-closing doors, fixtures good repair, clean, hand cleanser, sanitary towels, hand-drying devices provided, proper waste receptables.	2
GARBAGE AND REFUSE DISPOSAL		
33	Containers or receptacles, covered, adequate number, insect and rodent proof, frequency, clean.	2
34	Outside storage area enclosures properly constructed, clean, controlled incineration.	1
INSECT, RODENT, ANIMAL CONTROL		
35*	Presence of insects, rodents-outer openings protected, no birds, turtles, other animals.	4
FLOORS, WALLS AND CEILINGS		
36	Floors, constructed, drained, clean, good repair, covering, installation, dustless cleaning methods.	1
37	Walls, ceilings, attached equipment, constructed, good repair, clean surfaces, dustless cleaning methods.	1
LIGHTING		
38	Lighting provided as required, fixtures shielded.	1
VENTILATION		
39	Rooms and equipment – vented as required.	1
DRESSING ROOMS		
40	Rooms clean, lockers provided, facilities clean, located.	1
OTHER OPERATIONS		
41*	Toxic items properly stored, labeled, used.	4
42	Premises maintained free of litter, unnecessary articles, cleaning maintenance equipment properly sorted. Authorized personnel.	1
43	Complete separation from living and sleeping quarters, laundry.	1
44	Clean, soiled linen properly stored.	1
ADMINISTRATION		
45	Most current complete inspection report available and posted.	5
46	Overall cleanliness.	5

SUPERVISOR SIGNATURE: [redacted] Josh Clinside

INSPECTOR SIGNATURE: Adam Ashcraft

*IDENTIFIES CRITICAL ITEMS.

PROCEDURE NO. Y73-207INS

#14 Burrow Chopper in Needs of Cleaning

UCN-14825 (5-00)

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

FACILITY	DATE INSPECTED	SUPERVISOR
CANTEEN #1970	11-12-21	

PURPOSE
- ☐ COMPLETE ☐ CONSULTATION
- ☐ FOLLOW-UP ☐ INVESTIGATION
- ☐ COMPLAIN ☑ OTHER Other - Quarterly Inspection

INSPECTED BY: Adam Ashcraft

SCORE: 100

FOLLOW-UP NEEDED? ☐ YES ☑ NO

FOOD		
1*	Source, sound condition, no spoilage.	4
2	Original container, properly labeled.	1
FOOD PREPARATION		
3*	Potentially hazardous food meets temperature requirements during storage, preparation, display service, transportation.	4
4*	Facilities to maintain product temperature.	3
5	Thermometers provided and conspicuous.	1
6	Potentially hazardous food properly thawed	2
7*	Unwrapped and potentially hazardous food not re-served.	4
8	Food protection during storage, preparation, display, service, transportation.	2
9	Handling of food (ice) minimized.	2
10	In use food (ice) dispensing utensils properly stored.	1
PERSONNEL		
11*	Personnel with infections restricted.	4
12*	Hands washed and clean, good hygienic practices.	4
13	Clean clothes, hair restraints.	1
FOOD EQUIPMENT AND UTENSILS		
14	Food (ice) contact surfaces designed, constructed, maintained, installed, located.	2
15	Non-food contact surfaces designed, constructed, maintained, installed, located.	1
16	Dishwashing facilities designed, constructed, maintained, installed, located, operated.	2
17	Accurate thermometers, chemical test kits provided, gauge cock (1/4" IPS valve).	1
18	Pre-flushed, scraped, soaked.	1
19	Wash, rinse water clean, proper temperature.	2
20*	Sanitization rinse clean, temperature, concentration, exposure time, equipment, utensils sanitized.	3
21	Wiping cloths clean, use restricted.	1
22	Food-contact surfaces of equipment and utensils clean, free of abrasives, detergents	2
23	Non-food contact surfaces of equipment and utensils	1
24	Storage, handling of clean equipment, utensils.	1
25	Single-service articles, storage, dispensing.	1
26	No re-use of single service articles.	2
WATER		
27	Water source, safe, hot and cold under pressure.	4

SEWAGE		
28*	Sewage and waste water disposal.	3
PLUMBING		
29	Installed, maintained.	1
30*	Cross-connection, back siphonage, backflow.	4
TOILET AND HANDWASHING FACILITIES		
31*	Number, convenient, accessible, designed, installed.	4
32	Toilet rooms enclosed, self-closing doors, fixtures good repair, clean, hand cleanser, sanitary towels, hand-drying devices provided, proper waste receptables.	2
GARBAGE AND REFUSE DISPOSAL		
33	Containers or receptacles, covered, adequate number, insect and rodent proof, frequency, clean.	2
34	Outside storage area enclosures properly constructed, clean, controlled incineration.	1
INSECT, RODENT, ANIMAL CONTROL		
35*	Presence of insects, rodents-outer openings protected, no birds, turtles, other animals.	4
FLOORS, WALLS AND CEILINGS		
36	Floors, constructed, drained, clean, good repair, covering, installation, dustless cleaning methods.	1
37	Walls, ceilings, attached equipment, constructed, good repair, clean surfaces, dustless cleaning methods.	1
LIGHTING		
38	Lighting provided as required, fixtures shielded.	1
VENTILATION		
39	Rooms and equipment – vented as required.	1
DRESSING ROOMS		
40	Rooms clean, lockers provided, facilities clean, located.	1
OTHER OPERATIONS		
41*	Toxic items properly stored, labeled, used.	4
42	Premises maintained free of litter, unnecessary articles, cleaning maintenance equipment properly sorted. Authorized personnel.	1
43	Complete separation from living and sleeping quarters, laundry.	1
44	Clean, soiled linen properly stored.	1
ADMINISTRATION		
45	Most current complete inspection report available and posted.	5
46	Overall cleanliness	5

SUPERVISOR SIGNATURE: ~~Diana Gutman~~ Josh Ainde

INSPECTOR SIGNATURE: Adam Ashcraft

*IDENTIFIES CRITICAL ITEMS.

PROCEDURE NO. Y73-207INS

UCN-14825 (5-00)

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

FACILITY: CAFETERIA #81000 | DATE INSPECTED: 11/12/21 | SUPERVISOR:

PURPOSE: ☐ COMPLETE ☐ CONSULTATION ☐ FOLLOW-UP ☐ INVESTIGATION ☐ COMPLAIN ☑ OTHER Other - Quarterly Inspection

INSPECTED BY: Adam Ashcraft

SCORE: 99 | FOLLOW-UP NEEDED? ☐ YES ☐ NO

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

SUPERVISOR SIGNATURE: [redacted] Josh Cusick

INSPECTOR SIGNATURE: Adam Ashcraft

*IDENTIFIES CRITICAL ITEMS.

PROCEDURE NO. Y73-207INS

Need Thermoth on Line - Hot Food Line

UCN-14825 (5-00)

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

FACILITY	DATE INSPECTED	SUPERVISOR
CANTEEN #1520	11/12/21	

PURPOSE
- ☐ COMPLETE
- ☐ FOLLOW-UP
- ☐ COMPLAIN
- ☐ CONSULTATION
- ☐ INVESTIGATION
- ☑ OTHER Other - Quarterly Inspection

INSPECTED BY: Adam Ashcraft

SCORE: 100

FOLLOW-UP NEEDED? ☐ YES ☒ 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
			TOILET AND HANDWASHING FACILITIES		
4*	Facilities to maintain product temperature.	3	31*	Number, convenient, accessible, designed, installed.	4
5	Thermometers provided and conspicuous.	1	32	Toilet rooms enclosed, self-closing doors, fixtures good repair, clean, hand cleanser, sanitary towels, hand-drying devices provided, proper waste receptables.	2
6	Potentially hazardous food properly thawed	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			
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	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	Overall cleanliness.	5
27	Water source, safe, hot and cold under pressure.	4			

SUPERVISOR SIGNATURE: [redacted] Josh Cuicide

INSPECTOR SIGNATURE: Adam Ashcraft

*IDENTIFIES CRITICAL ITEMS.

PROCEDURE NO. Y73-207INS

UCN-14825 (5-00)