

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

FACILITY <i>5200 Carleton</i>		DATE INSPECTED <i>6-21-23</i>	SUPERVISOR <i>Josh Cusick</i>	
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>90</i>	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		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		INSPECTOR SIGNATURE	
		Adam Ashcraft	

*IDENTIFIES CRITICAL ITEMS.

PROCEDURE NO. Y73-207INS

#23 Clean Shelves in Prep Area
#24 Clean Drains

UCN-14825 (5-00)

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

FACILITY <u>Good Coffee</u>		DATE INSPECTED <u>6-21-23</u>	SUPERVISOR <u>Tosh Ashcraft</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 - Quarterly Inspection			INSPECTED BY Adam Ashcraft SCORE <u>99</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.	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		INSPECTOR SIGNATURE	
		Adam Ashcraft	

*IDENTIFIES CRITICAL ITEMS.

#24 Clean tops of ovens

PROCEDURE NO. Y73-207INS

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

FACILITY <i>700 (C) WTCU</i>		DATE INSPECTED <i>6-21-23</i>	SUPERVISOR <i>TOSH CUSICK</i>	
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 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	TOILET AND HANDWASHING FACILITIES
7*	Unwrapped and potentially hazardous food not re-served.	4	31* Number, convenient, accessible, designed, installed.
8	Food protection during storage, preparation, display, service, transportation.	2	32 Toilet rooms enclosed, self-closing doors, fixtures good repair, clean, hand cleanser, sanitary towels, hand-drying devices provided, proper waste receptacles.
9	Handling of food (ice) minimized.	2	
10	In use food (ice) dispensing utensils properly stored.	1	GARBAGE AND REFUSE DISPOSAL
PERSONNEL		INSECT, RODENT, ANIMAL CONTROL	
11*	Personnel with infections restricted.	4	35* Presence of insects, rodents-outer openings protected, no birds, turtles, other animals.
12*	Hands washed and clean, good hygienic practices.	4	
13	Clean clothes, hair restraints.	1	FLOORS, WALLS AND CEILINGS
FOOD EQUIPMENT AND UTENSILS		LIGHTING	
14	Food (ice) contact surfaces designed, constructed, maintained, installed, located.	2	36 Floors, constructed, drained, clean, good repair, covering, installation, dustless cleaning methods.
15	Non-food contact surfaces designed, constructed, maintained, installed, located.	1	37 Walls, ceilings, attached equipment, constructed, good repair, clean surfaces, dustless cleaning methods.
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	38 Lighting provided as required, fixtures shielded.
18	Pre-flushed, scraped, soaked.	1	39 Rooms and equipment -- vented as required.
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.
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.
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.
24	Storage, handling of clean equipment, utensils.	1	43 Complete separation from living and sleeping quarters, laundry.
25	Single-service articles, storage, dispensing.	1	44 Clean, soiled linen properly stored.
26	No re-use of single service articles.	2	ADMINISTRATION
WATER		45 Most current complete inspection report available and posted.	
27	Water source, safe, hot and cold under pressure.	4	46 Overall cleanliness.
SUPERVISOR SIGNATURE		INSPECTOR SIGNATURE	
		Adam Ashcraft	

*IDENTIFIES CRITICAL ITEMS.

PROCEDURE NO. Y73-207INS

#24 Clean GASKETS on Peaching

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

FACILITY <u>1520 Carter</u>		DATE INSPECTED <u>6-21-23</u>	SUPERVISOR <u>Tosh Custick</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 - Quarterly Inspection			INSPECTED BY Adam Ashcraft	
			SCORE <u>99</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.	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
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23	Non-food contact surfaces of equipment and utensils	1	44	Clean, soiled linen properly stored.	1
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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 	INSPECTOR SIGNATURE Adam Ashcraft
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*IDENTIFIES CRITICAL ITEMS.

PROCEDURE NO. Y73-207INS