

Retail Food Inspection Report

Cowell Coffee Shop				Routine
Facility	Permit #	Expiration Date	Permit Holder	Type of Inspection

See page 3 for the code sections and general requirements that correspond to each violation listed below

In = In compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site

MAJ = Major violation MIN = Minor violation OUT = Out of compliance

CRITICAL RISK FACTORS – The following pose a threat to public health and must be corrected immediately.

	I	N	N	C	M	M
	N	O	A	O	A	I
DEMONSTRATION OF KNOWLEDGE						
1a. Demonstration of knowledge, food safety certification	/					
1b. Food safety certification & food handler card(s) available	/					
EMPLOYEE HEALTH & HYGIENIC PRACTICES						
2. Communicable disease, reporting, restrictions & exclusions	/					
3. No discharge from eyes, nose, and mouth	/					
4. Proper eating, tasting, drinking or tobacco use	/					
PREVENTING CONTAMINATION BY HANDS						
5. Hands clean and properly washed; gloves used properly	/					
6. Adequate handwashing facilities supplied & accessible						X
7. Proper hot and cold holding temperatures						X
Cold Temp						
Hot Temp						
8. Time as a public health control, procedures & records	/					
9. Proper cooling methods	/					
10. Proper cooking time & temperatures	/					
11. Proper reheating procedures for hot holding	/					
PROTECTION FROM CONTAMINATION						
12. Returned and re-service of food	/					
13. Food in good condition, safe and unadulterated	/					
14. Food contact surfaces, clean and sanitized	/					
Sanitizer Type: Chlorine Quaternary						
Ammonia Hot Water Other						
Sanitizer Concentration (ppm)						
FOOD FROM APPROVED SOURCES						
15. Food obtained from approved source	/					
16. Compliance with shell stock tags, condition, display	/					
17. Compliance with Gulf Oyster Regulations	/					
CONFORMANCE WITH APPROVED PROCEDURES						
18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan	/					
CONSUMER ADVISORY						
19. Consumer advisory provided for raw or undercooked foods	/					
HIGHLY SUSCEPTIBLE POPULATIONS						
20. Licensed health care facilities/ public & private schools; prohibited foods not offered	/					
WATER/HOT WATER						
21. Hot and cold water available	/					
Temp						
LIQUID WASTE DISPOSAL						
22. Sewage and wastewater properly disposed	/					
VERMIN						
23. No rodents, insects, birds, or animals	/					

GOOD RETAIL PRACTICES – Preventive measures that can reduce food borne illness.

SUPERVISION		OUT
24. Person in charge present and performs duties		
PERSONAL CLEANLINESS		
25. Personal cleanliness and hair restraints		
GENERAL FOOD SAFETY REQUIREMENTS		
26. Approved thawing methods used, frozen food		
27. Food separated and protected		
28. Washing fruits and vegetables		
29. Toxic substances properly identified, stored, used		
FOOD STORAGE/ DISPLAY/ SERVICE		
30. Food storage, food storage containers identified	X	
31. Consumer self-service		
32. Food properly labeled & honestly presented		
EQUIPMENT/ UTENSILS/ LINENS		
33. Nonfood contact surfaces clean		
34. Warewashing facilities: installed, maintained, used, test strips		
35. Equipment/ Utensils approved, installed, clean, good repair, capacity	X	
36. Equipment, utensils and linens: storage and use		
37. Vending machines		
38. Adequate ventilation and lighting; designated areas, use		OUT
39. Thermometers provided and accurate		X
40. Wiping cloths, properly used and stored		
PHYSICAL FACILITIES		
41. Plumbing, proper backflow devices		
42. Garbage and refuse properly disposed, facilities maintained		
43. Toilet facilities, properly constructed, supplied, cleaned		
44. Premises; personal cleaning items; vermin-proofing		X
PERMANENT FOOD FACILITIES		
45. Floor, walls and ceilings; built, maintained, and clean		X
46. No unapproved private homes/ living or sleeping quarters		
SIGNS/ REQUIREMENTS		
47. Signs posted, last inspection report available		
47a. Handwashing signs posted in restrooms and by sinks		
47b. Posted areas around electrical panels free of materials		
COMPLIANCE & ENFORCEMENT		
48. Plan Review		
49. Permits Available		
50. Impoundment		
51. Permit Suspension		

TEMPERATURE CONTROL Documentation required for all facilities with PHF					NO PHF <input type="checkbox"/>		Inspector Thermometer #		
Type of Food	Temp (°F)	Temp Violation	Process/Holding Location	Food Discarded (Amount)	Type of Food	Temp (°F)	Temp Violation	Process/Holding Location	Food Discarded (Amount)

OBSERVATIONS AND CORRECTIVE ACTIONS

Routine Inspection:

- Box of onions and pots stored on floor. Always store at least 6 inches off of the floor.
- Downstairs hand sink missing paper towels.
- Bagel prep fridge found at 60°F, fridge must hold 41°F and below. No PHF food inside at the time. Fix this fridge to keep 41°F & below.
- window screen missing.
- light shield missing.
- clean webs from the walls.
- clean floor in elevator area.
- Discontinue using milk crates for food storage.

x AJS, PEHS