

Retail Food Inspection Report

Date: 4/3/23 Page 1 of 2
 Time In _____
 Time Out _____

Cowell Stevenson				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		I	N	N	C	M	M
	O	O	O	O	A	A		O	O	O	O	A	A
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, testing, drinking or tobacco use													
PREVENTING CONTAMINATION BY HANDS													
5. Hands clean and properly washed; gloves used properly													X
6. Adequate handwashing facilities supplied & accessible													
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													X
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 Gull 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										
36. Equipment, utensils and linens, storage and use										
37. Vending machines										
PHYSICAL FACILITIES										
38. Adequate ventilation and lighting, designated areas, use										
39. Thermometers provided and accurate										
40. Wiping cloths, properly used and stored										
PERMANENT FOOD 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
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:

- Dish machine found sanitizing at 145°F hot water. Minimum must be 160°F. Manually sanitize until fixed.
- One of the fridges was found at 78°F with tofu inside. Tofu was discarded, fix fridge before placing food inside, as it must hold 41°F & below.
- Staff scratched hair on head with gloves and went back to serve on line. Remind staff about handwashing and changing gloves.
- Sugars at coffee line and almonds/peanuts at self service were left open without sneeze guard protect foods.
- Cover foods when in storage, veggies and sandwiches left uncovered in walk in.
- Back door needs weathering strip.

x AJS, RGH