University of California Santa Cruz Environmental Health & Safety (831) 459-2553

Retail Food Inspection Report

Date:	5	15	/L3	Page	1	of	2
		Time	In				
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Ivetas					T			***					72		
Facility	Pe	rmi	t #			E	xpi	ation Date	Permit Holder		Гуре	of	Inspe	ecti	on
See page 3 for the code sec	tione a	nd	00	nor	al	roc	ude	ments that	correspond to each	h violat	ion	lis	ted t	el	ow
						104	lun								
In = In compliance N	/O = No	t ob	397	ved				N/A = N	ot applicable	COS	= C	DFFE	ected	On.	-21/4
MAJ = Major violat	tion			M	IN	- 1	Aine	rviolation	OUT = Out of	complia	nce			_	
CRITICAL RISK FACTORS	- The	folk	owi	ng ·	pos	8 0 8	1 th	eat to public	: health and must be	correcte	d In	nm	ediat	ely	•
		T		10		11	-				T	7		8	
			0	J A	0	A					Ļ.	Ŀ	1413	1	
DEMONSTRATION OF KNOWLEDGE					_	_	_	FO	OD FROM APPROVED SOURCES		\vdash	_		_	$\overline{}$
1a. Demonstration of knowledge; food safety certification		_	_			_	Ц	15. Food obtain	ned from approved source		\vdash	\vdash	\vdash	+	+
1b. Food safety certification & food handler card(s) available		_	_					16. Compliance	with shell stock tags, condition, dis	play	\vdash	-	\vdash	+	+
		{						17. Compliance	with Gulf Dyster Regulations		\vdash			_	
EMPLOYEE HEALTH & HYGIENIC PRACTI		\vdash								DUDES	1				
2. Communicable disease; reporting, restrictions & e	exclusions	-	\vdash			\vdash	Н		IANCE WITH APPROVED PROCE with variance, specialized process,		\vdash	П	П	T	\Box
No discharge from eyes, nose, and mouth Proper eating, tasting, drinking or tobacco use		\vdash	\vdash			\vdash	Н		ng, & HACCP Plan	, pare-para					
4. Proper eating, tasting, crinking or topacco use		\vdash	_				_	VALUE OF THE PARTY							
PREVENTING CONTAMINATION BY HAP	NDS	1_							CONSUMER ADVISORY		_	_		_	
5. Hands clean and properly washed; gloves used p	roperty					_		19. Consumer	advisory provided for raw or underco	ooked foods	1			\perp	
6. Adequate handwashing facilities supplied & accessible			_		_	X	Ш				-				
7. Proper hot and cold holding temperatures					×	×			ILY SUSCEPTIBLE POPULATION		₩	_		Т	
Cold Temp Hot Temp			-		_	\vdash	Н		aith care facilities/ public & private	schools;					
8. Time as a public health control; procedures & records		\vdash	\vdash		_	\vdash	Н	prohibited food	s not offered		+	_			
9. Proper cooling methods		\vdash	-			-	Н		WATER/HOT WATER		1				
10. Proper cooking time & temperatures			\vdash				Н	91. Hot and col	d water available		\top			Т	
11. Proper reheating procedures for hot holding							_		Temp						
PROTECTION FROM CONTAMINATION	N	1													
12. Returned and re-service of food									LIQUID WASTE DISPOSAL		L	_		_	
13. Food in good condition, sale and unadulterated							Ш	22. Sewage an	d wastewater properly disposed		\perp	\perp		\perp	Ш
14. Food contact surfaces: clean and sanitized						1					-				
Sanitizer Type: Chlorine Quaternary							Н		VERMIN		+	_		_	\neg
Ammonia Hot Water	Other						П	23. No rodents	Insects, birds, or animals						ш
Sanitizer Concentration (ppm):															
		_	_			_	_								
COOR SETAIL	DDACT	CE	:c	D	7014	ont	luo	massurae th	at can reduce food be	rene ille	200	_		_	
GOOD RETAIL	PRACI	I GE	-0	- / 1	O V	0111	100	illeasures til	at can reduce 1000 of)1110 IIIII	<i>7</i> 33.				
SUPERVISION 24. Person in charge present and performs duties		_	_	_	_	QU	T	38. Adequate y	rentilation and lighting; designated	areas use	_			\dashv	OUT
						39. Thermom	eters provided and accurate	01043, 030							
PERSONAL CLEANLIN 25. Personal cleanliness and hair restraints	E\$\$	_	_		_	\vdash	\neg	40. Wiping dot	hs: properly used and stored			_		\dashv	X
							_		PHYSICAL FACILIT	TIES					
GENERAL FOOD SAFETY REQUIREMENTS 26. Approved thawing methods used, frozen food				>			proper backflow devices nd refuse properly disposed; facilitie	s maintained							
27. Food separated and protected							ties: properly constructed, supplied personal/cleaning items; vermin-pro								
28. Washing fruits and vegetables 28. Toxic substances properly identified, stored, use	d							44. FIEIIIISES,	Personarcisaning Italias, Validia Pric	erring					
					_			45 Floor walk	PERMANENT FOOD FAI and cellings: built, maintained, an		_	_		_	_
FOOD STORAGE/ DISPLAY/ SERVICE 30. Food storage; food storage containers identified					X			oved private homes/ living or sleep							
31. Consumer self-service 32. Food properly labeled & honestly presented						-	_		SIGNS/ REQUIREM	ENTS	_			_	
									id; lest inspection report available						
EQUIPMENT/ UTENSILS/ (33. Nonfood contact surfaces clean	7=100	_				7			hing signs posted in restrooms and eas around electrical panels free of			_		-	
24 Warewashing facilities: installed, maintained, used; test strips				,					_						
35. Equipment/ Utensis approved; installed; clean; good repair, capacity 36. Equipment, utensis and linens; storage and use					1	_	48, Plan Revie	COMPLIANCE & ENFOR	I MSHEDU		_				
37. Vending machines								49. Permits Av 50. Impoundm							
		51. Permit Suspension													

EMPERATURE CONTROL Ocumentation required for all facilities with PHF					NO PHF		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 Discarde (Amoun	
	-					-				