

# Retail Food Inspection Report

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Time In \_\_\_\_\_  
 Time Out \_\_\_\_\_

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

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

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

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:

- Two open drink cups next to sink. Ensure lids are on personal drinks and store in safe designated place.
- wet wiping cloth at espresso line has no tray or bucket to place wiping cloth in. Either make sanitizer tray/bucket or discard after use.
- Test strips not available for quat sanitizer. corrected on site.
- cover ice container, lid was left wide open
- clean dust/webs on ceiling.

x AT S, RGHS