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

Retail Food Inspection Report

Date:	5/15/	127	Page	1	of	2
	Time	In				
	Time	Dut				

Redwood Free Market				T					Routine
Facility Permit #					E	xpir	ation Date	Type of Inspection	
See page 3 for the code sections a	nd	na!	nar	al i	ren	nira	ments that	correspond to each v	lolation listed below
					ıoų	ulli			COS = Corrected on-site
in = In compliance N/O = Not observed								ot applicable	
MAJ = Major violation				IN	m	Ilno	violation	OUT = Out of co	
CRITICAL RISK FACTORS - The	folk	DW	ng	pos	0 a	thi	eat to public	health and must be cor	rected immediately.
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	Ļ	6	Á	8	ï	i			- O A B J =
DEMONSTRATION OF KNOWLEDGE	+_		_	_		_	FO	OD FROM APPROVED SOURCES	
1a. Demonstration of knowledge; food safety certification			Ш			Н	15. Food obtain	ned from approved source	
1b. Food safety certification & food handler card(s) available	/						16. Compliance	with shell stock tags, condition, display	$\overline{}$
	4						17. Compliance	with Gulf Oyster Regulations	
EMPLOYEE HEALTH & HYGIENIC PRACTICES	١.,								
2. Communicable disease; reporting, restrictions & exclusions		1				Ш	CONFORM	IANCE WITH APPROVED PROCEDUR	ES
3. No discharge from eyes, nose, and mouth	1					Ш	18. Compliance	with variance, specialized process, redu	ited best
4. Proper eating, tasting, drinking or tobacco use	1					Ш	oxygen packagi	ng, & HACCP Plan	
	-								
PREVENTING CONTAMINATION BY HANDS	1	_					1	CONSUMER ADVISORY	
5, Hands clean and properly washed; gloves used properly	-	-				H	19. Consumer a	advisory provided for raw or undercooke	d foods
6. Adequate handwashing facilities supplied & accessible		-				Н	l		
7. Proper hot and cold holding temperatures	1						HIGH	ILY SUSCEPTIBLE POPULATIONS	
Cold Temp Hot Temp	╄	_				Ш	20. Licensed he	ealth care facilities/ public & private scho	ols;
8. Time as a public health control; procedures & records		1				Ш	prohibited foods	not offered	
9. Proper cooling methods	\perp	1				Ш			
10. Proper cooking time & temperatures		1						WATER/HOT WATER	
11. Proper reheating procedures for hot holding		-					21. Hot and col	id water avallable	
		3-500-17			1500			Temp	
PROTECTION FROM CONTAMINATION									
12. Returned and re-service of food	1	1						LIQUID WASTE DISPOSAL	
13. Food in good condition, safe and unadulterated						П	22. Sewage an	d wastewater property disposed	
14. Food contact surfaces: cleen and sanitized	1								1
Sanitizer Type: Chlorine Quaternary	1							VERMIN	
							23 No redents	Insects, birds, or animals	
Ammonia Hot Water Other Sanitizer Concentration (ppm):							25. 40 1000113	, insects, bags, or alimitals	
,									
GOOD RETAIL PRACT	ICI	S -	- Pi	rev	ent	ive	measures th	at can reduce food born	e iliness.
SUPERVISION					OU	T			OUT
24. Person in charge present and performs duties							38. Adequate v	rentilation and lighting; designated areas	s, use
PERSONAL CLEANLINESS								eters provided and accurate hs: properly used and stored	
25. Personal cleanliness and hair restraints				_			Ter triping citi	property used and stored	
							da Burris	PHYSICAL FACILITIES	
GENERAL FOOD SAFETY REQUIREMENTS 26. Approved thewing methods used, frozen food					-		41. Flumbing:	proper backflow devices no refuse properly disposed; facilities ma	aintained
27. Food separated and protected							43. Tollet facili	iles: properly constructed, supplied, clas	ned
28. Washing fruits and vegetables 29. Todic substances properly identified, stored, used				_	-	\dashv	44. Premises;	personal/cleaning items; vermin-proofin	
29. I moc substances properly mentioned, stored, used		_			_	_		PERMANENT FOOD FACILI	TIES
FOOD STORAGE/ DISPLAY/ SERVICE					-	_	45. Floor, walk	and cellings; built, maintained, and cle	an
30. Food storage; food storage containers identified 31. Consumer self-service					X	-	46. No unappri	oved private homes/ living or sleeping q	varters
31. Consumer sen-service 32. Food properly labeled & honestly presented						\neg		SIGNS/ REQUIREMENT	*
						_	47. Signs post	ed; last inspection report available	
EQUIPMENT/ UTENSILS/ LINENS					-		47a. Handwas	hing signs posted in restrooms and by s	
33. Nonfood contact surfaces clean 34. Warewashing facilities: installed, maintained, used; test strips					-	\dashv	4/D. Posted at	eas around electrical panels free of mai	erials
35. Equipment/ Utensils approved; Installed; clean; good repair, capacity					X			COMPLIANCE & ENFORCE	MENT
36. Equipment, utenells and linens: storage and use 37. Vending machines	36. Equipment, utensils and linens: storage and use					_	48. Plan Revie	W	
ar. venumy machines	_		_				49. Permits Av 50. Impoundm		
							51. Permit Sus		

EMPERATURE CO	s 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	Discarde (Amour
						-			
	-					-			
	+					-			

OBSERVATIONS AND CORRECTIVE ACTIONS
Routine Inspection:
- Onion bag street on ground inside walk in unit.
store foods at least 6 inches off of the ground.
- Label foods, raw chicken portioned was not
labeled is an example of one unlabeled for item.
- No air gap for drain at sink.
- clean hood system of dust build up.
Je i e e e e e e e e e e e e e e e e e e
x AJS REHS
X/100 Kells