

Retail Food Inspection Report

<u>Stevenson Coffee House</u>				<u>Routine</u>
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	C	M	A	J	M	I	N
	D	A	B	A	A	I	N	O	S	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, tasting, drinking or tobacco use										X
PREVENTING CONTAMINATION BY HANDS										
5. Hands clean and properly washed, gloves used properly	/									
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	/									
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 facts, condition, display										
17. Compliance with Gulf of Mexico 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		
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		X
35. Equipment/ Utensils approved, installed, clean; good repair, capacity		X
36. Equipment, utensils and linens: storage and use		X
37. Vending machines		
38. Adequate ventilation and lighting, designated areas, use		OUT
39. Thermometers provided and accurate		
40. Wiping cloths, properly used and stored		X
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		
PERMANENT FOOD FACILITIES		
45. Floor, walls and ceilings built, maintained, and clean		
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:

- Prep fridge at service line had lid open during service time, however temp was found around 52°F for deli meats. Lid was closed to bring temp down. Always maintain 41°F and below.
- Open employee cups found on table and shelf near stove/range area. Keep lid on personal drinks and store in designated safe area.
- Wet towels on counters, place in sanitizer bucket when not in use.
- No test strip/thermometer available for the high temp dish machine.
- High cleaning of ceiling needed for dust & webs.
- Obtain food manager certification within 60 days for new manager.

x AJS, RCHS