### Retail Food Inspection Report

**Date:** 5/14/18  
**Time In:**  
**Time Out:**  

**Facility:** Catering  
**Permit #:**  
**Expiration Date:**  
**Permit Holder:**  
**Type of Inspection:** Routine

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

- **DEMOnstration of knowledge**
  - Demonstration of knowledge, food safety training.

- **Employee Health & Hygiene Practices**
  - Communicable disease reporting, restrictions & exclusions.
  - No discharge from eyes, nose, and mouth.
  - Proper eating, drinking, smoking, or tobacco use.

- **PREVENTIng Contamination by Hands**
  - Hands clean and properly washed, gloves used appropriately.
  - Adequate handwashing facilities, soap & water.
  - Proper hot and cold holding temperatures.
    - Cold Temperatures
    - Hot Temperatures
  - Time as public health control, procedures recorded.
  - Proper cooling methods.
  - Proper cooking times & temperatures.
  - Proper reheating procedures for hot holding.

- **PROTECTION FROM Contamination**
  - Returned and re-service of food.
  - Food in good condition, safe and unadulterated.
  - Food contact surfaces; clean and sanitized.
    - Sanitizer Type: Chlorine Quaternary
    - Ammonia Hot Water Other
    - Sanitizer Concentration (ppm):  

### FOOD FROM APPROVED SOURCES

- Food obtained from approved sources.
- Compliance with short term sex, condition, display.
- Compliance with Gulf Oyster Regulations.

### COMPLIANCE WITH APPROVED PROCEDURES

- Compliance with verified, approved methods, reduced oxygen packages & HACCP Plan.

### CONSUMER ADVISORY

- Consumer advisory provided for raw or uncooked foods.

### HIGHLY SUSCEPTIBLE POPULATIONS

- Licensed health care facilities, public & private schools; prohibited foods not offered.

### WATER/HOT WATER

- Hot and cold water available.

### LIQUID WASTE DISPOSAL

- Sewage and wastewater properly disposed.

### VERMIN

- No rodents, insects, birds, or animals.

### GOOD RETAIL PRACTICES

- Supervision
  - Out of compliance.

- Personal cleanliness
  - In compliance
  - Out of compliance.

- Food storage 
  - In compliance
  - Out of compliance.

- Food transportation
  - In compliance
  - Out of compliance.

- Food safety requirements
  - In compliance
  - Out of compliance.

- Equipment & Utensils
  - In compliance
  - Out of compliance.

### PHYSICAL FACILITIES

- Plumbing: proper backed-up device.
- Garbage & refuse properly disposed.
- Restroom facilities maintained.
- Toilet facilities; properly constructed, equipped, cleaned.
- Premises: personal cleaning, temper, ventilation.

### PERMANENT FOOD FACILITIES

- Floor, walls, and ceilings: built, maintained, clean.
- No unsanitary storage or sleeping areas.

### SIGNS

-  

### COMPLIANCE & ENFORCEMENT

- Food analysis.
- Permits available.
- Impoundment.
- Permit suspension.
<table>
<thead>
<tr>
<th>Type of Food</th>
<th>Temp (°F)</th>
<th>Temp Violation</th>
<th>Process/Holding Location</th>
<th>Food Discarded (Amount)</th>
<th>Type of Food</th>
<th>Temp (°F)</th>
<th>Temp Violation</th>
<th>Process/Holding Location</th>
<th>Food Discarded (Amount)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken</td>
<td>181°</td>
<td></td>
<td>cooked &amp; roasted</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cheese</td>
<td>40°</td>
<td></td>
<td>fridge</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**OBSERVATIONS AND CORRECTIVE ACTIONS**

1. Obtain & keep food handler cards for all staff within 30 days.
2. Dish room hand sink reactor 70° F, minimum must be 100°F hot water. If not adjustable temp must be 100°F - 105°F max. Back prep room has no handsink available, rearrange and/or add hand sink.
4. Dish machine found not sanitizing dishes/utensils. Minimum high temp water sanitizing on dishes/utensils must be 180°F, found at 156°-158°, Corrected to 160°F.
5. Dish room disposal has leak, repair/replace.

AJ Sekhon, RCHS