# Retail Food Inspection Report

**Date:** 5/21/18  
**Time In:**  
**Time Out:**

<table>
<thead>
<tr>
<th>Facility</th>
<th>Permit #</th>
<th>Expiration Date</th>
<th>Permit Holder</th>
<th>Type of Inspection</th>
</tr>
</thead>
<tbody>
<tr>
<td>College 9/10 Dining</td>
<td></td>
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</tbody>
</table>

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

<table>
<thead>
<tr>
<th>MAJ = Major violation</th>
<th>MIN = Minor violation</th>
<th>OUT = Out of compliance</th>
</tr>
</thead>
</table>

## CRITICAL RISK FACTORS – The following pose a threat to public health and must be corrected immediately.

### DEMONSTRATION OF KNOWLEDGE
1. Demonstration of knowledge: food safety certification

### EMPLOYEE HEALTH & HYGIENIC PRACTICES
2. Communicable disease records, restrictions & exclusions
3. No discharge from eyes, nose, and mouth
4. Proper eating, testing, drinking or tobacco use

### PREVENTING CONTAMINATION BY HANDS
5. Hands clean and properly washed, gloves used properly
6. Adequate hand-washing facilities supplied & accessible
7. Proper hot and cold holding temperatures
   - Cold Temp
   - Hot Temp
8. Time as a public health control: procedures & records
9. Proper cooking methods
10. Proper cooling time & temperatures
11. Proper reheating procedures for hot holding

### PROTECTION FROM CONTAMINATION
12. Returned and ref service of food
13. Food in good condition, safe and wholesome
14. Food contact surfaces: clean and sanitized
   - Sanitizing Type: Chlorine, Quaternary
   - Sanitizer Concentration (ppm):

### FOOD FROM APPROVED SOURCES
15. Food obtained from approved source
16. Compliance with shellfish/water, condition display
17. Complying with Gulf Oyster 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 POPULATION
20. Licensed health care facilities, public & private schools; prohibited foods not offered

### WATER/HOT WATER
21. Hot and cold water available
   - Tempo

### LIQUID WASTE DISPOSAL
22. Sewage and wastewater properly disposed

### VEGETABLES
23. No rodents, insects, birds, or animals

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

### SUPERVISION
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 segregated and protected
28. Washing fruits and vegetables
29. Toxic substances properly identified, stored, used

### FOOD STORAGE / DISPLAY / SERVICE
30. Food stored, food items, and containers identified
31. Consumer self-service
32. Food properly labeled and not improperly stored

### EQUIPMENT / UTENSILS / LINENS
33. Nonfood contact surfaces clean
34. Warewashing facilities: installed, maintained, under test every 3 months
35. Filling / cleaning invisible / visible / cleaning, capacity, storage and use
36. Food preparation units: not over / not used / not used / capacity
37. Vending machines

### PHYSICAL FACILITIES
38. Adequate ventilation and lighting, designated area, use
39. Thermometers provided and accurate
40. Wiping cloth, properly used and stored

### PERMANENT FOOD FACILITIES
41. Flooring, proper backflow device
42. General and surface, proper design, facilities maintained
43. Toilets facilities, properly constructed, supplied, cleaned
44. Pesticides, personal cleaning items, vegetable washing

### STAINS / REQUIREMENTS
45. Floor, walls, and ceil - not blocked, maintained, and clean
46. No unapproved, private food, bedding or anything

### COMPLIANCE & ENFORCEMENT
47. Plan Review
48. Permits Available
49. Inspectors Available
50. Permit Suspension
TEMPERATURE CONTROL

<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>160°</td>
<td></td>
<td>Hot holding</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chicken wings</td>
<td>180°</td>
<td></td>
<td>Cooked</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Beef</td>
<td>33°</td>
<td></td>
<td>Fridge</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pulled pork</td>
<td>130°</td>
<td>Yes</td>
<td>Hot holding</td>
<td></td>
<td></td>
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OBSERVATIONS AND CORRECTIVE ACTIONS

7) Cheeses on cold line found at 52°F, always maintain potentially hazardous foods at 41°F & below, pulled pork at hot line found at 130°F, maintain hot foods at 135°F & above.

28) Wash apples before giving to consumers as ready to eat foods.

30) Dry food bins had lids left open, always close lids of foods when not in use.

33) Clean shelves/racks of dust build up.

35) Scoops fallen into pasta & chicken nuggets tray with handle touching food products. Always keep scoop handles up or out of foods so that the handle never touches food products.

38) Clean hood & filters of grease drops & build up.

45) Repair base case tile & wall tile at grill/cock line as discussed during inspection.

7) Obtain & keep food handler cards for all staff in 30 days.

AJ Sekhon, REHS