### Retail Food Inspection Report

**Facility:** Crown Merrill Dining  
**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

- **DEMONSTRATION OF KNOWLEDGE**
  - 1. Demonstration of knowledge: food safety certification
  - **X**  
  - 2. Employee Health
    - **X**  
  - 3. Food from approved sources
    - **X**  
  - 4. Food preparation and handling practices
    - 1. Temperature control
    - **X**
    - 2. Personal cleanliness and hygiene
      - **X**
    - 3. General food safety requirements
      - 1. Proper labeling and dating
      - **X**
    - 4. Food storage and display
      - 1. Proper temperature control
      - **X**
    - 5. Equipment and utensils
      - 1. Proper cleaning and sanitization
      - 2. Proper repair and maintenance
      - **X**
    - 6. Sanitization procedures
      - 1. Proper temperature control
      - **X**
    - 7. Proper packaging
      - 1. Proper temperature control
      - **X**
    - 8. Proper cooling and heating
      - 1. Proper temperature control
      - **X**
    - 9. Proper handling procedures
      - 1. Proper temperature control
      - **X**

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

**SUPERVISION**
- 26. Person in charge present and performing duties

**PERSONAL CLEANLINESS**
- 27. Personal cleanliness and hygiene

**GENERAL FOOD SAFETY REQUIREMENTS**
- 26. Proper labeling and dating
  - 1. Proper temperature control
  - **X**
  - 2. Proper cooling and heating
  - **X**
  - 3. Proper handling procedures
  - **X**
  - 4. Proper packaging
  - **X**
  - 5. Proper temperature control
  - **X**
  - 6. Proper cooling and heating
  - **X**

**FOOD STORAGE / DISPLAY / SERVICE**
- 28. Food storage food storage containers identified

**EQUIPMENT / UTENSILS / LINENS**
- 31. Sanitation procedures

**COMPLIANCE & ENFORCEMENT**
- 36. Corrected on-site
- 37. Corrected on-site
- 38. Corrected on-site
- 39. Corrected on-site
- 40. Corrected on-site
- 41. Corrected on-site
- 42. Corrected on-site
- 43. Corrected on-site
- 44. Corrected on-site
- 45. Corrected on-site
- 46. Corrected on-site
- 47. Corrected on-site
- 48. Corrected on-site
- 49. Corrected on-site
- 50. Corrected on-site
- 51. Corrected on-site
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 wings</td>
<td>181°</td>
<td></td>
<td>oven</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cheese</td>
<td>48°</td>
<td>yes</td>
<td>on ice</td>
<td>Cooled</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Meats</td>
<td>36°</td>
<td></td>
<td>walk-in fridge</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Eggs</td>
<td>167°</td>
<td></td>
<td>arill/pan</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.
6) Hand sink in main kitchen area only reaches 75°F; it must always reach 100°F minimum not warmer.
7) Cheese and shell eggs maintained on ice but found at 48°F for cheese & 47°F-54°F for eggs. Submerge containers when on ice to maintain temperatures of 41°F & below.
14) Two sanitizer buckets found with 0 ppm of quat ammon:ia sanitizer: change buckets to ensure minimum 200 ppm is available.
14) High temp dish machine found sanitizing at 156°F, minimum must be 160°F on the dishes/utensils.
28) Wash apples before given to consumers as ready to eat.
31) Spreads at consumer self-service need covers or proper approved sneeze guards to protect from contamination. As well as, bags of breads in which consumers stick complete hand into bag, this can cause contamination.
35) Clean shelves/racks of dust build up. Discontinue using cardboard as shelf liners.
41) Repair leak in dish rack track line.
41) Use approved drain pipe to floor sink in storage room, do not use old milk cartons as pipe.
45) Clean all ceilings & fire sprinkler/pipes of dust build up, also some walls. Clean floors in corners of build up debris.

AJ Sekhon, HHS