## Retail Food Inspection Report

### Critical Risk Factors

- **Knowledge/Health and Hygiene**
  - Demonstration of knowledge: [ ]
  - Food safety certification & food handler permit(s) available: [ ]
  - No littering: [ ]
  - No loose food preparing utensils: [ ]
  - No soiled or unwashed hands: [ ]
  - Proper washing: [ ]

- **Preventing contamination by hands**
  - Hands clean and properly washed, gloves used properly: [ ]
  - Adequate handwashing facilities supplied & accessible: [ ]

- **Time and Temperature Relationship**
  - Proper hot and cold holding temperatures: [ ]
  - Time as a public health control: [ ]
  - Proper cooling methods: [ ]

- **Protection from contamination**
  - Returned and re-service of food: [ ]
  - Food in good condition, safe and unaltered: [ ]
  - Food contact surfaces: clean and sanitized: [ ]
  - Sanitizer Type: [ ]
  - Sanitizer Concentration (ppm): [ ]

### Food from Approved Sources

- Food obtained from approved source: [ ]
- Compliance with shelf stock tags, condition, display: [ ]
- Compliance with Gulf Oyster Regulations: [ ]

### Conformance with Approved Procedures

- Compliance with variance, specialized process, reduced oxygen packaging: [ ]
- Nurse's preference: [ ]

### Consumer Advisory

- Consumer advisory provided for raw or undercooked foods: [ ]

### Highly Susceptible Populations

- Licensed health care facilities: [ ]
- Public & private schools: [ ]
- Prohibited foods not offered: [ ]

### Water/Hot Water

- Hot and cold water available: [ ]
- Temperature: [ ]

### Liquid Waste Disposal

- Sewage and wastewater properly disposed: [ ]

### Vermin

- No rodents, insects, birds, or animals: [ ]

### Good Retail Practices

- Preventive measures that can reduce food borne illness:
  - Supervision: [ ]
  - Person in charge performs/oversees duties: [ ]
  - Personal cleanliness/fresh breath: [ ]
  - General Food Safety Requirements: [ ]
  - Food safety measures: [ ]
  - Food storage/Display/Service: [ ]
  - Food properly labeled, handled: [ ]
  - Linens: [ ]
  - Nonfood contact surfaces clean: [ ]
  - Wash facilities: [ ]
  - Equipment/Utensils/LinearLayout: [ ]
  - Ventilation systems: [ ]

### Physical Facilities

- Plumbing: [ ]
- Garbage disposal: [ ]
- Toilet facilities: [ ]
- Premises: [ ]

### Permanent Food Facilities

- Floor, walls, and ceiling: [ ]
- Storage containers: [ ]
- Kitchen service: [ ]
- Ventilation systems: [ ]

### Bond Requirements

- Bond posted: [ ]
- Bond inspection report available: [ ]
- Handwashing signs posted in restrooms: [ ]
- Sanitary eyeglasses: [ ]

### Compliance & Enforcement

- Plan review: [ ]
- Permits Available: [ ]
- Imposition: [ ]
- Permit suspension: [ ]
TEMPERATURE CONTROL
Documentation required for all facilities with PHF

<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>Eggs</td>
<td>28°</td>
<td></td>
<td>Fridge</td>
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<tr>
<td>Sausage</td>
<td>14°</td>
<td></td>
<td>Hot holding</td>
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<td></td>
<td></td>
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</tr>
<tr>
<td>Pico de gallo</td>
<td>39°</td>
<td></td>
<td>Cold top</td>
<td></td>
<td></td>
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<tr>
<td>Milk</td>
<td>40°</td>
<td></td>
<td>Fridge</td>
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</tbody>
</table>

OBSERVATIONS AND CORRECTIVE ACTIONS

14) Dish machine found sanitizing at 0 ppm of chlorine sanitizer. Minimum must be 50 ppm. Until corrected & tested, manually sanitize all dishes/utensils in 3-compartment dish sink with provided quat ammonia sanitizer at minimum 200 ppm.

34) Provide chlorine test strips & quat test strips to test sanitzers.

41) Smoothie machine incorrectly drained into container. This must immediately be hard plumbed as other units (soda & espresso) to drain line.

45) Prep table & prep area in back area is under unapproved ceiling. Move prep table as discussed to an area with approved easily cleanable & non absorbant ceiling.

45) Mop room area wall has old mold build up, clean.

45) Fix broken base cove tile.

45) Repaint/seal electrical panel wall at dish wash area, and seal openings in FRP.

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