# Retail Food Inspection Report

**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:

<table>
<thead>
<tr>
<th>In = In compliance</th>
<th>N/O = Not observed</th>
<th>N/A = Not applicable</th>
<th>COS = Corrected on-site</th>
</tr>
</thead>
</table>

**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.

### KNOWLEDGE / HEALTH AND HYGIENE
1. Demonstration of knowledge
2. Food safety certification & food handler cert(s) available
3. Communicable disease reporting, restrictions & exclusions
4. No discharge from eyes, nose, and mouth
5. Proper eating, tasting, & smoking or tobacco use

### PREVENTING CONTAMINATION BY HANDS
6. Hands clean and properly washed; gloves used properly
7. Adequate handwashing facilities supplied & accessible

### TIME AND TEMPERATURE RELATIONSHIP
8. Proper hot and cold holding temperatures
9. Time as a public health control; procedures & records
10. Proper cooling methods
11. Proper cooking time & temperatures
12. Proper reheating procedures for hot holding

### PROTECTION FROM CONTAMINATION
13. Returned and re-service of food
14. Food in good cond; safe and unadulterated
15. Food contact surfaces: clean and sanitized
   - Sanitizer Type: Chlorine
   - Sanitizer Concentration (ppm): 100

### FOOD FROM APPROVED SOURCES
16. Food obtained from approved source
17. Compliance with shelf stock tags, condition, display
18. Compliance with HACCP Plan

### CONFORMANCE WITH APPROVED PROCEDURES
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: 124°F

### 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
24. Person in charge present and performing duties

### PERSONAL CLEANLINESS
25. Personal cleanliness and hair restraints

### GENERAL FOOD SAFETY REQUIREMENTS
26. Approved washing methods used, frozen food
27. Food separated and protected
28. Wasting Rules and regulations
29. Rodent & pest control

### 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
35. Equipment/Utensils approved; installed; clean; good repair; cativity
36. Equipment, utensils and linens: storage and use
37. Venting machines

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**Date:** 9/4/15

**Time In**

**Time Out**
### 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>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken</td>
<td>179°</td>
<td>Grill</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Beans</td>
<td>163°</td>
<td>Hot unit</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cheese</td>
<td>41°</td>
<td>Cold top</td>
<td></td>
<td></td>
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### OBSERVATIONS AND CORRECTIVE ACTIONS

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

30) Liquid eggs in cook line fridge left uncovered on bottom shelf, & cut pineapples in freezer left uncovered. Always cover food when in storage.

34) Provide chlorine test strips to check dish machine sanitizer is minimum 50ppm.

35) Cutting board at cook line is discolored & has many cuts. Replace with new that is clean & easily cleanable.

41) Drain lines for both smoothie machines are not secured & fall off. Correctly connect drain lines according to plumbing codes. Also, clean floor sinks.

45) Repair/replace FRP on wall at dish wash & hand smk area, it is damaged & discolored. Clean/seal the old vents above dish wash area, they are full of dust.

AJ Sehner, REHS