## Retail Food Inspection Report

### Date: 5/24/18

#### 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>
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</thead>
<tbody>
<tr>
<td>PERK BEB</td>
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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

- [x] 1. Demonstration of knowledge: Food safety certification

#### Employee Health & Hygienic Practices

- [ ] 2. Communicable disease reporting, restrictions, and exclusions
- [ ] 3. No discharge from ears, nose, and mouth
- [ ] 4. Proper eating, drinking, or tobacco use

#### Preventing Contamination by Hands

- [ ] 5. Hands clean and properly washed; clothes worn properly
- [ ] 6. Adequate handwashing facilities provided and accessible

#### Proper Holding Temperatures

- [ ] 7. Proper hot and cold holding temperatures

#### Preventing Cross Contamination

- [ ] 8. Time as a public health control procedure and records
- [ ] 9. Proper cooling methods
- [ ] 10. Proper cooking time and temperatures
- [ ] 11. Proper reheating procedures for hot holding

#### Protection from Contamination

- [ ] 12. Returned and re-service of food
- [ ] 13. Food in good condition, safe and unadulterated
- [ ] 14. Food contact surfaces: clean and sanitized

Sanitizer Type: Chlorine Quaternary

Sanitizer Concentration (ppm):

### 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 unopened and protected
- [ ] 28. Washing fruits and vegetables
- [ ] 29. Toxic substances properly identified, saved, used

### Food Storage / Display / Service

- [ ] 30. Food unopened, food storage containers identified
- [ ] 31. Consumer self-service
- [ ] 32. Food properly labeled and honestly presented

### Equipment / Utensils / Linens

- [ ] 33. Non-food contact surfaces clean
- [ ] 34. Warewashing facilities: installed, maintained, used; lost strips
- [ ] 35. Equipment: Utensils properly installed, clean and good repair, capacity
- [ ] 36. Equipment: utensils and linens stored and used
- [ ] 37. Vending machines

### Food from Approved Sources

- [ ] 15. Food obtained from approved source
- [ ] 16. Compliance with shelf stock tags, condition, display
- [ ] 17. Compliance with Gulf Oyster Regulations

### Conformance with Approved Procedures

- [ ] 18. Compliance with written, publicized process, reduced oxygen packaging, & HACCP Plan

### Consumer Advisory

- [ ] 19. Consumer advisory provided for raw or undercooked foods

### Highly Susceptible Populations

- [ ] 20. Licensed health care facilities: public and private schools; prohibited foods not offered

### Water / Hot Water

- [ ] 21. Hot and cold water available

### Liquid Waste Disposal

- [ ] 22. Sewage and wastewater properly disposed

### Vermilion

- [ ] 23. No rodents, insects, birds, or animals

### Adequate Ventilation and Lighting

- [ ] 39. Adequate ventilation and lighting: incorporated areas, use

### Physical Facilities

- [ ] 40. Wasting disposal properly used and stored

### Permanent Food Facilities

- [ ] 45. Floor, walls, and ceiling built, maintained, and clean
- [ ] 46. No unsanitary private herny for food or service quarters

### Signs / Requirements

- [ ] 47. Signs posted; last inspection report available

### Compliance & Enforcement

- [ ] 48. Plan Review
- [ ] 49. Permits Available
- [ ] 50. Inspection
- [ ] 51. 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>
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**OBSERVATIONS AND CORRECTIVE ACTIONS**

1. Obtain & keep food handler cards for staff within 30 days.
2. Display fridge found holding sushi, roll packs & sandwiches at 46°F-49°F. Potentially hazardous foods must be always kept at 41°F & below. Staff moved all items to another fridge which was found at 40°F.
3. Facility does not have proper sanitizer for dish washing. Facility cannot properly wash dishes, they must properly wash all dishes/utensils at main kitchen. Providequat-ammonia or chlorine based sanitizer.
4. Hot water at dish sink found at 119°F maximum, it must reach minimum of 120°F.
5. Facility is incorrectly drained at dish sink, correct issue to approved standards. This includes espresso machine drain.