### Retail Food Inspection Report

**Facility:** RCK

**Permit #:** E16-1276

**Expiration Date:** 5/30/17

**Permit Holder:** J & J Market

**Type of Inspection:** Retail

### Critical Risk Factors

**Knowledge & Health & Hygiene**

1. Demonstration of knowledge:
   - [ ]

2. Food safety certification & food handler card(s) available:
   - [ ]

3. Communicable Diseases: omitted, restrictions & exclusions:
   - [ ]

4. No discharge from eyes, nose, and mouth:
   - [ ]

5. Proper eating, tasting, drinking or tobacco use:
   - [ ]

**Preventing Contamination by Hands**

6. Hands clean and properly washed, gloves used properly:
   - [X]

7. Adequate handwashing facilities supplied & accessible:
   - [ ]

**Time & Temperature Relationship**

8. Proper hot and cold holding temperatures:
   - [ ]

   - Cold Temp
   - Hot Temp

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 & re-service of food:
    - [ ]

14. Food in good condition, safe & unaltered:
    - [X]

15. Food contact surfaces: clean and sanitized:
    - Sanitizer Type: Chlorine ___ Quaternary ___ Other ___

    - Sanitizer Concentration (ppm): ___

**Food from Approved Sources**

16. Food obtained from approved source:
    - [ ]

17. Compliance with shell stock tags, condition & display:
    - [ ]

**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 Populations**

20. Licensed health care facility/public & private schools;
    - prohibited foods not offered:
    - [ ]

**Water/Hot Water**

21. Hot and cold water available:
    - Temp:
      - [ ]

22. Sewage and wastewater properly disposed:
    - [ ]

**Liquid Waste Disposal**

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

### Good Retail Practices

**Supervision**

24. Person in charge present and performs duties:
    - [ ]

**Personal Cleanliness**

25. Personal cleanliness and hair restraints:
    - [ ]

**General Food Safety Requirements**

26. Approved washing 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 storage, food storage containers identified:
    - [X]

31. Consumer self-service:
    - [ ]

32. Food properly labeled & honestly presented:
    - [ ]

**Equipment / Utensils / Linens**

33. Nonfood contact surfaces clean:
    - [ ]

34. Warewash facilities: installed, maintained, used; test strips:
    - [ ]

35. Equipment / Utensils approved; installed; clean; good repair, capacity:
    - [ ]

36. Equipment, utensils and linens: storage and use:
    - [ ]

37. Vending machines:
    - [ ]

38. Adequate ventilation and lighting, designated areas, use:
    - [ ]

39. Thermometers provided and accurate:
    - [ ]

40. Wearing clothes: properly used and stored:
    - [ ]

**Physical Facilities**

41. Plumbing, proper baffled devices:
    - [X]

42. Garbage and refuse properly disposed; facilities maintained:
    - [ ]

43. Toilet facilities: properly constructed, supplied, cleaned:
    - [ ]

44. Premises, personal cleaning items, venting, cooling:
    - [ ]

**Permanent Food Facilities**

45. Floor, walls, ceilings, bust, maintained, and clean:
    - [ ]

46. No unsanitary privy homes, living or sleeping quarters:
    - [ ]

**Signs / Requirements**

47. Signs posted, test inspection report available:
    - [ ]

47a. Handwashing signs posted in restrooms and by sinks:
    - [ ]

47b. Posted area around electrical panel free of materials:
    - [ ]

**Compliance & Enforcement**

48. Fire Review:
    - [ ]

49. Permits Available:
    - [ ]

50. Inspections:
    - [ ]

51. 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>Milk</td>
<td>3°F</td>
<td></td>
<td>Fridge</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

## OBSERVATIONS AND CORRECTIVE ACTIONS

14) No sanitizer available for dish washing. Staff says they only use dish soap until provided. All dish washing must occur in the main kitchen.

30) Pastries stored in reused cardboard boxes and left uncovered on racks. Use only cleanable containers and cover when in storage.

22) Dish sink is not correctly drained. It drains into water jug. It must be correctly drained according to Health & Plumbing codes. This includes espresso machine drainage.

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AJ Sethan, REHS