## Retail Food Inspection Report

### Facility: Perk PSB

<table>
<thead>
<tr>
<th>Date: 04/01/8</th>
<th>Page 1 of 2</th>
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</thead>
<tbody>
<tr>
<td>Time In:</td>
<td></td>
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<tr>
<td>Time Out:</td>
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### Critical Risk Factors
- The following pose a threat to public health and must be corrected immediately.

- **Knowledge/Health and Hygiene**
  - 1a. Demonstration of knowledge:
  - 1b. Food safety certification & food handler card(s) available
  - 2. Communicate disease, reporting, restrictions & exclusions
  - 3. No discharge from eyes, nose, and mouth
  - 4. Proper eating, testing, drinking or tobacco use

- **Preventing Contamination by Hands**
  - 5. Hands clean and properly washed; gloves used properly
  - 6. Adequate handwashing facilities supplied & accessible

- **Time and Temperature Relationship**
  - 7. Proper hot and cold holding temperatures
    - Cold Temp
    - Hot Temp
  - 8. Time as a public health control: procedures & records
  - 9. Proper cooling methods
  - 10. Proper cooling time & temperature
  - 11. Proper reheating procedures for hot holding

- **Protection from Contamination**
  - 12. Returned & re-service of food
  - 13. Food in good condition, safe and undiluted
  - 14. Food contact surfaces: clean and sanitized
    - Sanitizer Type: Chlorine, Quaternary, Other
    - Sanitizer Concentration (ppm): 

- **Food from Approved Sources**
  - 15. Food obtained from approved source
  - 16. Compliance with shell stock tags, condition, display
  - 17. Compliance with GMPs

- **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 facilities/ public & private schools; prohibited foods not offered

- **Water/Hot Water**
  - 21. Hot and cold water available
    - Temp

- **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 restraint

- **General Food Safety Requirements**
  - 26. Approved cleaning methods used, frozen food
  - 27. Food separated and protected
  - 28. Washing fruits and vegetables
  - 29. Toxic substances properly identified, stored, used

- **Food Storage/Display/Service**
  - 30. Food storage, food service containers identified
  - 31. Consumer self-service
  - 32. Food properly labeled & honestly presented

- **Equipment/Utensils/Linen**
  - 33. Nonfood contact surfaces clean
  - 34. Warewash facilities: installed, maintained, used; test strips
  - 35. Equipment/Utensils approved; installed; clean; good repair; cleanliness
  - 36. Equipment, utensils and linens: storage and use
  - 37. Vending machines

- **Adequate ventilation and lighting: designated areas, use

- **Thermometers provided and accurate

- **Wiping cloths: properly used and stored

- **Physical Facilities**
  - 41. Plumbing: proper backflow devices
  - 42. Garbage and refuse properly disposed, facilities maintained
  - 43. Toilet facilities: properly constructed, supplied, cleaned
  - 44. Premises: personal cleaning items, venting/proofing

- **Permanent Food Facilities**
  - 45. Floor, walls and ceilings built, maintained, and clean
  - 46. No unapproved private homes/living or sleeping quarters

- **Signs/Requirements**
  - 47a. Signs posted; last inspection report available
  - 47b. Handwashing sign posted in restrooms and by sinks
  - 47c. Posted areas around electrical panels free of materials

- **Compliance & Enforcement**
  - 48. Plan Review
  - 49. Permits Available
  - 50. Imposition
  - 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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<th>Process/Holding Location</th>
<th>Food Discarded (Amount)</th>
</tr>
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<tbody>
<tr>
<td>Milk</td>
<td>40</td>
<td>-</td>
<td>fridge</td>
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**OBSERVATIONS AND CORRECTIVE ACTIONS**

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

14) No dish washing available, only hand sink at facility. Staff says they wash all utensils/dishes in hand sink with only dish soap. Until a 3 compartment dish sink and dish sanitizer is provided, all dish washing must occur at a main kitchen.

30) Cover all pastries in storage. They are kept open in boxes on racks.

41) Espresso machine is not correctly drained, change to an approved drainage system.

AJ Sehorn, REHS