# Retail Food Inspection Report

**Facility:** Porter Dining  
**Date:** 4/16  
**Time In:**  
**Time Out:**  
**Expiration Date:**  
**Permit #:**  
**Permit Holder:**  
**Type of Inspection:**  

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

### Knowledge / Health and Hygiene

1a. Demonstration of knowledge  
1b. Food safety certification & food handler card(s) available  
2. Communicable disease reporting, restrictions & exclusions  
3. No discharge from eyes, nose, and mouth  
4. Proper eating, tasting, 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 cool & hot 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 unrefrigerated  
14. Food contact surfaces: clean and sanitized  
   - Sanitizer Type: Chlorine  
   - Quaternary  
   - Other
   - Sanitizer Concentration (ppm): 1,000

### 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 variance, specialized process, reduced oxygen packaging, & HACCP Plans

### 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 121°F

### Liquid Waste Disposal

22. Sewage and wastewater properly disposed

### Vermin

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 restrictions

### General Food Safety Requirements

26. Approved thawing 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  
31. Consumer self-service  
32. Food properly labeled & hot not present

### Equipment / Utensils / Linens

33. Non-food contact surfaces clean  
34. Warewashing facilities: installed, maintained, used; test strips  
35. Equipment Utensils approved; installed: clean; good repair, condition  
36. Equipment, utensils, and linens: storage and use  
37. Vending machines

### Physical Facilities

38. Adequate ventilation and lighting, designated areas, use  
39. Thermometers provided and accurate  
40. Wiping cloths: properly used and stored

### Permanent Food Facilities

41. Plumbing, proper backflow devices  
42. Garbage and refuse properly disposed facilities maintained  
43. Toilet facilities: properly constructed, supplied, cleaned  
44. Premises, persons, cleaning items; venting, proofing

### Signs / Requirements

45. Signs posted; test inspection report available  
46. Handwashing sign posted in restroom and by door  
47. Posted areas around electrical panels free of materials

### Compliance & Enforcement

48. File Review  
49. Permits Available  
50. Impoundment  
51. Permit Suspension
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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>Beef Chili</td>
<td>143°</td>
<td>-</td>
<td>Hot Holding Line</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chicken</td>
<td>38°</td>
<td>-</td>
<td>Walk-in Fridge</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Deli Meats</td>
<td>52°</td>
<td>Yes</td>
<td>Deli Cold Top moved</td>
<td></td>
<td>Yogurt</td>
<td>47°</td>
<td>Yes</td>
<td>Salad Buffet</td>
<td></td>
</tr>
<tr>
<td>Yogurt</td>
<td>47°</td>
<td>Yes</td>
<td>Salad Buffet</td>
<td></td>
<td>Chicken</td>
<td>154°</td>
<td>-</td>
<td>Hot Line</td>
<td></td>
</tr>
</tbody>
</table>

OBSERVATIONS AND CORRECTIVE ACTIONS

6) Dish room hand sink found at maximum temp of 77° F. Since this is an non-adjustable hand sink temp must be 100°-108° F.

7) Deli meats at deli cold top & yogurt at salad line found above 41° F. Always ensure potentially hazardous foods are cold at 41° F and below. Meats were 52° F, yogurt at 47° F. Beef patties found hot held in warmer unit at 131° F, ensure hot foods are held at 135° F and above.

31) Provide sneeze guard for foods on customer self service line, such as pastries & cakes. Cover cones and tortilla chips.

33) Clean gaskets on fridges or food & slime build up.

35) Standing hot holding units do not shut/seal properly. Units are losing heat, repair/replace units.

38) Clean hood filters of dust build up.

39) Salad line cold top units are on max setting and have issues holding temp of 41° F & below. Repair/replace as needed to maintain temps.

AJ Sekhon, REHS