### Retail Food Inspection Report

Date: 5/14/18

#### Facility
- **Stevenson Coffee Shop**

#### Permit #
- N/A = Not applicable

#### Expiration Date
- N/A = Not applicable

#### Permit Holder
- N/A = Not applicable

#### Type of Inspection
- N/A = Not applicable

#### In = In compliance
- N/A = Not applicable

#### N/O = Not observed
- N/A = Not applicable

#### N/A = Not applicable
- N/A = Not applicable

#### COS = Corrected on-site
- N/A = Not applicable

#### MAJ = Major violation
- N/O = Not observed

#### MIN = Minor violation
- N/O = Not observed

#### OUT = Out of compliance
- N/O = Not observed

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## Demonstration of Knowledge

<table>
<thead>
<tr>
<th>Item</th>
<th>MAJ</th>
<th>MIN</th>
<th>COM</th>
<th>N/O</th>
<th>N/A</th>
</tr>
</thead>
<tbody>
<tr>
<td>N/A</td>
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### EMPLOYER HEALTH & HYGIENIC PRACTICES

1. Demonstration of knowledge: food safety certification
   - MAJ

2. Communicable diseases, reporting, restrictions & exclusions
   - N/O

3. No discharge from eyes, nose, and mouth
   - N/O

4. Improper eating, tasting, smoking or tobacco use
   - N/O

### Preventing Contamination by Hands

5. Hands clean and properly washed before served
   - N/O

6. Adequate handwashing facilities supplied & accessible
   - N/O

7. Proper hot and cold holding temperatures
   - N/O

#### PROTECTION FROM CONTAMINATION

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<tr>
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</table>

### Food from Approved Sources

13. Food obtained from approved source
   - N/O

14. Compliance with shelf stockage, condition, display
   - N/O

15. Compliance with Gulf Oyster Regulations
   - N/O

### Compliance with Approved Procedures

16. Compliance with variance, specialized process, reduced
    carryout packaging, & HACCP Plan
   - N/O

### Consumer Advisory

17. Consumer advisory provided for raw ground or cooked foods
   - N/O

### Violently Susceptible Populations

18. Licensed health care facilities/ public & private schools;
    prohibited foods not offered
   - N/O

### WATER/NOT WATER

19. Hot and cold water available
   - N/O

### Liquid Waste Disposal

20. Sewage and wastewater properly disposed
   - N/O

### GOOD RETAIL PRACTICES – Preventive measures that can reduce food borne illness.

#### Supervision

<table>
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<tr>
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#### Personal Cleanliness

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#### General Food Safety Requirements

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<td>N/A</td>
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#### Food Storage / Display / Service

<table>
<thead>
<tr>
<th>Item</th>
<th>MAJ</th>
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<th>N/O</th>
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#### Equipment / Utensils / Linens

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*University of California Santa Cruz  
Environmental Health & Safety  
(831) 459-2553  
ehs.ucsc.edu/safety/food_safety.php*
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>Cheese</td>
<td>40°</td>
<td></td>
<td>fridge</td>
<td></td>
</tr>
<tr>
<td>Cut tomatoes</td>
<td>41°</td>
<td>cold top fridge</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Milk</td>
<td>39°</td>
<td></td>
<td>fridge</td>
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NO PHF □
Inspector
Thermometer #

OBSERVATIONS AND CORRECTIVE ACTIONS

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

14) Two sanitizer buckets found with zero ppm of quat ammonia sanitizer. Always change to maintain minimum 200 ppm.

21) Hot water at 3-compartment dish sink found at maximum 110°F, minimum must always be 120°F.

28) Cover food while in storage. Cheese slices in front display fridge were left uncovered with water drops from fridge condensate falling onto cheese.

33) Clean food containers (dry goods) and fridge door handles of food debris build up.

*35* Install splash guard between hand sink & dish sink. Stainless steel & at least 6 inch height.

*36* Scoop handle fallen into cream. Cheese container. Always keep handles up, so they never touch food products.

AJ Sephon, RCHS