### Retail Food Inspection Report

**Cowell - Stevenson**

<table>
<thead>
<tr>
<th>Facility</th>
<th>Permit #</th>
<th>Expiration Date</th>
<th>Permit Holder</th>
<th>Type of Inspection</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Routine</td>
</tr>
</tbody>
</table>

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

**CRITICAL RISK FACTORS** — The following pose a threat to public health and must be corrected immediately.

#### DEMONSTRATION OF KNOWLEDGE

- Demonstration of knowledge.
- Food safety certification & food handler card(s) available.

#### EMPLOYEE HEALTH & HYGIENE PRACTICES

- Communicable disease, report, restrictions & exclusions.
- No discharge from eyes, nose, and mouth.
- Proper eating, tasting, drinking or tobacco use.

#### PREVENTING CONTAMINATION BY HANDS

- Hands clean & properly washed; sleeves used properly.
- Adequate handwashing facilities supplied & accessible.
- Proper hot and cold holding temperatures.
- Time & temperature of blast chiller processes & records.
- Proper cooling methods.
- Proper preliminary heat & temperatures.
- Proper reheating procedures for hot holding.

#### PROTECTION FROM CONTAMINATION

- Returned and re-service of food.
- Food in good condition, safe and unused/dated.
- Food contact surfaces: clean and sanitized.

**Sanitizer Type:** Chlorine Quaternary Ammonia Hot Water Other

**Sanitizer Concentration (ppm):**

#### FOOD FROM APPROVED SOURCES

- Food obtained from approved source.
- Compliance with shelf-life, temperature, display.
- Compliance with Gel-Ox Oyster Regulations.

#### CONFORMANCE WITH APPROVED PROCEDURES

- Compliance with variance, prescribed process, reduced oxygen packaging, & HACCP Plan.

#### CONSUMER ADVISORY

- Consumer advisory provided for raw, undecomposed foods.

#### HIGHLY SUSCEPTIBLE POPULATIONS

- Licensed health care facilities; public & private schools; unhandled foods not offered.

#### WATER/HOT WATER

- Hot and cold water available.
- Water.

#### LIQUID WASTE DISPOSAL

- Sewage and waste water properly disposed.

#### VERMIN

- No rodents, insects, birds, or animals.

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

#### SUPERVISION

- Person in charge present and performs duties.

#### PERSONAL CLEANLINESS

- Personal cleanliness and hair restraints.

#### GENERAL FOOD SAFETY REQUIREMENTS

- Approved thawing methods used, frozen food.
- Freezer and refrigerator.
- Washing fruits and vegetables.
- Toxic substances properly identified, stored, used.

#### FOOD STORAGE / DISPLAY / SERVICE

- Food storage; food storage containers identified.
- Consumer self-service.
- Food properly labeled & honestly presented.

#### EQUIPMENT / UTENSILS / LINENS

- Non-food contact surfaces clean.
- Warewashing facilities: installed, maintained, used; test strips.
- Equipment/Utensils approved, installed; clean; good repair, capacity.
- Equipment, shelves and floors: storage and use.

#### COMPLIANCE & ENFORCEMENT

- Permit Review.
- Permits Available.
- Hygiene.
- Permit Suspension.

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Date: 1/22/19  Page 1 of 2

Time In

Time Out

v2.0 9/2018
### TEMPERATURE CONTROL

<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>Bacon</td>
<td>200</td>
<td>-</td>
<td>oven</td>
<td></td>
</tr>
<tr>
<td>Eggs</td>
<td>148</td>
<td>-</td>
<td>grill</td>
<td></td>
</tr>
<tr>
<td>Rice</td>
<td>155</td>
<td>-</td>
<td>Hot holding</td>
<td></td>
</tr>
<tr>
<td>Eggs</td>
<td>125</td>
<td>yes</td>
<td>Hot holding</td>
<td></td>
</tr>
<tr>
<td>Hot water</td>
<td>121</td>
<td>-</td>
<td>Dish Sink.</td>
<td></td>
</tr>
</tbody>
</table>

### OBSERVATIONS AND CORRECTIVE ACTIONS

- Pizza line hand sink reaching max 88°F, it must reach 100°-108°F. Main kitchen hand sink reached 89°F, it was corrected to 101°F.
- Eggs at front service line hot held at 125°F, always maintain hot holding of potentially hazardous foods at 135°F & above.
- Dish wash hand sink blocked by dish cart & reached 115°F, keep access clear & water temp must be 100-108°F.
- Dish wash machine did not reach minimum 160°F on sanitize cycle. Dish machine was corrected, always ensure sanitizer temperature is reached.
- Clean containers holding clean utensils of debris.
- Clean air filters on ceiling & fan in dish wash area of dust build up.
- Cover open food containers at self service areas, sugar, cinnamon, raisins, etc.
- Repair silicon seal at dish sink wall/unit.
- Seal back door with weather strip.

Food Manager Certification: David Steinmann exp. 3/23

AS - RCIS