### Retail Food Inspection Report

**Perk JEBB**

**Date:** 4/1/19  
**Time In:**  
**Time Out:**

**Facility**  
**Permit #**  
**Expiration Date**  
**Permit Holder**  
**Type of Inspection**  

See page 3 for the code sections and general requirements that correspond to each violation listed below.

<table>
<thead>
<tr>
<th>In = In compliance</th>
<th>N/O = Not observed</th>
<th>N/A = Not applicable</th>
<th>COS = Corrected on-site</th>
</tr>
</thead>
<tbody>
<tr>
<td>MAJ = Major violation</td>
<td>MIN = Minor violation</td>
<td>OUT = Out of compliance</td>
<td></td>
</tr>
</tbody>
</table>

### Critical Risk Factors

The following pose a threat to public health and must be corrected immediately.

#### Demonstration of Knowledge
- 4a. Demonstration of knowledge
- 4b. Food safety certification, and food handler card(s) available

#### Employee Health & Hygienic Practices
- 2. Communicable disease: reporting, restrictions & exclusions
- 3. No discharge from eyes, nose, and mouth
- 4. Proper handwashing, drying, drinking, or tobacco use

#### Preventing Contamination by Hands
- 5. Hands clean and properly washed
- 6. Adequate handwashing facilities timed & accessible
- 7. Proper hot and cold holding temperatures
- 8. Adequate hot and cold holding temperatures
- 9. Proper cooking methods
- 10. Proper cooking time & temperature
- 11. Proper reheating procedures for hot holding

#### Protection from Contamination
- 12. Returned and re-service of food
- 13. Food in good condition, segregated, and unadulterated
- 14. Food contact surfaces: clean and sanitized

#### Sanitizer Type
- Chlorine Quaternary Ammonia Hot Water Other

#### Sanitizer Concentration (ppm)

### Food from Approved Sources
- 15. Food obtained from approved source
- 16. Compliance with federal stock, taxes, condition, display
- 17. Compliance with Gulf Oyster Regulations

### Conformance with Approved Procedures
- 18. Compliance with variance, specified process, reduced oxygen packings, & HACCP Plan
- 19. Consumer advisory provided for raw or undercooked foods

### Highly Susceptible Populations
- 20. Licensed health care facility or public/private schools; prohibited foods not offered
- 21. Hot and cold water available

### Water/Not Water
- Temp

### Liquid Waste Disposal
- 22. Sewage and wastewater properly disposed

### Vermilion
- 23. No vermin, insects, birds, or animals

### Good Retail Practices

Preventive measures that can reduce food borne illness.

#### Supervision
- Daily Food Safety
- Sanitation

#### PERSONAL CLEANSNMedium
- 25. Personal cleanliness and hair hygiene

#### General Food Safety Requirements
- 26. Approved thawing methods used, frozen food
- 27. Food protected and protected
- 28. Washing, rinsing, and sanitation
- 29. Plastic bottles and contents identified
- 30. Consumer self-service
- 31. Food properly labeled, stored, and located

#### Food Storage / Display / Service
- 32. Food store type, food storage containers identified
- 33. Consumer self-service
- 34. Food properly labeled, and properly presented

#### Equipment / Utensils / Linens
- 35. Dry, clean, and sanitized clean
- 36. Professional, properly installed, clean, good repair, and proper
- 37. Vending Machines

#### Compliance & Enforcement
- 48. Plan Review
- 49. Permits Available
- 50. Refund
- 51. Permit Suspension
**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>Milk</td>
<td>49</td>
<td></td>
<td>Fridge</td>
<td>Hot water 100</td>
</tr>
<tr>
<td>Sandwiches</td>
<td>47</td>
<td>Yes</td>
<td>Display Fridge</td>
<td>Hot water 100°C Yes</td>
</tr>
</tbody>
</table>

**NO PHF □ Inspector Thermometer #**

**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 3 compartment dish sink only reaches 106°F, minimum water temp must be 120°F.
- Sanitizer not available for dish washing, provide immediately or wash dishes at another local approved facility temporarily.
- Sushi trays & sandwiches cold holding at front display fridge at 44º-47ºF. Staff moved them to another fridge to keep temperature of foods 41°F & below.
- Drainage tanks at dish wash sinks must be re-evaluated, they are not large enough to fill all 3 compartments for dish washing then draining.