**Retail Food Inspection Report**

**Facility:** PERK ENS

**Expiration Date:**

**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**

### CRITICAL RISK FACTORS

- **MAJ = Major violation**
- **MIN = Minor violation**
- **OUT = Out of compliance**

**DEMONSTRATION OF KNOWLEDGE**

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

**EMPLOYEE HEALTH & HYGIENIC PRACTICES**

3. Communicable disease reporting, restrictions & exclusions
4. No discharge from eyes, nose, or mouth
5. Proper eating, tasting, drinking or tobacco use

**PREVENTING CONTAMINATION BY HANDS**

6. Hands clean and properly washed; gloves used properly
7. Proper hand washing facilities supplied &accessible
8. Proper dry and hold holding temperatures
9. Proper cooling methods
10. Proper handling of time & temperatures
11. Proper reheating procedures for hot holding

**PROTECTION FROM CONTAMINATION**

12. Putrefy and re-service of food
13. Food held good condition, safe 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 HACCP regulations
17. Compliance with title 16 regulations

### CONFORMANCE WITH APPROVED PROCEDURES

18. Compliance with variance, spotted processes, reduced water packages & HACCP Plan

### CONSUMER ADVISORY

19. Consumer advisory provided for raw or undercooked foods

### HIGHLY SUSCEPTIBLE POPULATIONS

20. Licensed health care facilities; public/private schools; vulnerable foods not observed

### WATER/HOT WATER

21. Hot and cold water available

### LIQUID WASTE DISPOSAL

22. Sewage and wastewater properly disposed

### VERMIN

23. No rodents, insects, birds, or animals

### GOOD RETAIL PRACTICES

- **SUPERVISION**
- **PERSONAL CLEANLINESS**
- **GENERAL FOOD SAFETY REQUIREMENTS**
- **FOOD STORAGE & DISPLAY & SERVICE**
- **EQUIPMENT/UTENSILS/LINES**

### PHYSICAL FACILITIES

- **PERMANENT FOOD FACILITIES**

### SIGNS & REQUIREMENTS

- **COMPLIANCE & ENFORCEMENT**

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Date: 1/1/19

Time In

Time Out

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v3.0 9/2018
### 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>Milk</td>
<td>40</td>
<td></td>
<td>Fridge</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Hot water</td>
<td>122</td>
<td></td>
<td>Dish Sink</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### OBSERVATIONS AND CORRECTIVE ACTIONS

- Re-evaluate drainage tanks, if all sinks are filled for dish washing then emptied it should not overflow.
- Clean floors and seal lines to avoid build up.