## Retail Food Inspection Report

### Facility: Porter Dining

<table>
<thead>
<tr>
<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>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**  
**Maj = Major violation**  
**MIN = Minor violation**  
**OUT = Out of compliance**

### Critical Risk Factors

**Demonstration of Knowledge**

- 1a. Demonstration of knowledge [ ]
- 1b. Food safety certification & food handler card available [X]

**Employee Health & Hygienic Practices**

- 2. Communicable diseases, reporting, restrictions & exclusion [X]
- 3. No discharge from eyes, nose, and mouth [X]
- 4. Proper cover for testing, drinking, or tobacco use [X]

**Preventing Contamination by Hands**

- 5. Hands clean and properly washed, stored and properly [X]
- 6. Adequate handwashing facilities supplied & accessible [X]
- 7. Proper hot and cold holding temperatures [X]
- 8. Time & a public health control procedures & records [X]
- 9. Proper cooking methods [X]
- 10. Proper cooling foods & temperatures [X]
- 11. Proper reheating procedures for hot holding [X]

**Protection from Contamination**

- 12. Returned and re-service of food [X]
- 13. Food in good condition, safe and uncontaminated [X]
- 14. Food contact surfaces: clean and sanitized [X]

**Sanitizer Type**

- Chlorine
- Quat
- Ammonia
- Hot Water
- Other

**Sanitizer Concentration (gpm):** [ ]

**Food from Approved Sources**

- 15. Food obtained from approved sources [X]
- 16. Compliance with shelf stock tags, condition, display [X]
- 17. Compliance with Gulf Coast Regulations [X]

**Conformance with Approved Procedures**

- 18. Compliance with variances, specialized process, reduced oxygen packaging & HACCP Plan [X]

**Consumer Advisory**

- 19. Consumer advisory provided for rare or undercooked foods [X]

**Highly Susceptible Populations**

- 20. Licensed health care facilities/public & private schools prohibited foods not offered [X]

**Water/Hot Water**

- 21. Hot and cold water available [X]

**Liquid Waste Disposal**

- 22. Service and wastewater properly disposed [X]

**Vermin**

- 23. No rodents, insects, birds, or animals [X]

### Good Retail Practices

**Supervision**

- 24. Person in charge present and performs duties [X]

**Personal Cleanliness**

- 25. Personal cleanliness and hair restraints [X]

**General Food Safety Requirements**

- 26. Approved thawing methods used, frozen food [X]
- 27. Food preserved and protected [X]
- 28. Washing fruits and vegetables [X]
- 29. Food substances properly identified, stored, & used [X]

**Food Storage / Display / Service**

- 30. Food storage; food storage containers identified [X]
- 31. Consumer self-service [X]
- 32. Food properly labeled & in-estra presented [X]

**Equipment / Utensils / Linens**

- 33. Nonfood contact surfaces clean [X]
- 34. Warewashing facilities installed, maintained, used, tested [X]
- 35. Exposures / Utensils properly stored, installed, clean [X]
- 36. Equipment, utensils and linens: storage and use [X]
- 37. Vending machines [X]

**Physical Facilities**

- 38. Plumbing: proper handflow devices [X]
- 39. Surfaces and utensils properly disinfected, facilities maintained [X]
- 40. Toilet facilities: properly constructed, supplied, cleaned [X]
- 41. Premises; ventilation/cleaning:rens, ventilating [X]

**Permanennt Food Facilities**

- 42. Floor, walls, ceilings, & maintained, clean [X]
- 43. No unapproved private home/tenancy or quarters [X]

**Signs / Requirements**

- 44. Signs posted, last inspection report available [X]
- 45. Handwashing facilities in restrooms and by store [X]
- 46. Posted areas around electrical units free of materials [X]

**Compliance & Enforcement**

- 47. Plan Review [X]
- 48. Permits Available [X]
- 49. Improvements [X]
- 50. Permit Suspension [X]

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**Date:** 5/6/19  
**Time In:**  
**Time Out:**

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**University of California Santa Cruz**  
**Environmental Health & Safety**  
**(831) 459-2553**
## 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>
<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>Chicken Wing</td>
<td>180</td>
<td>-</td>
<td>Oven</td>
<td>Hot water</td>
<td>161</td>
<td>Dish Machine</td>
<td>Dishes</td>
<td>Hot water</td>
<td>122</td>
</tr>
<tr>
<td>Sausage</td>
<td>120</td>
<td>-</td>
<td>Hot line</td>
<td>Hot water</td>
<td>122</td>
<td>Dish Sink</td>
<td>Dishes</td>
<td>Hot water</td>
<td>30 ppm</td>
</tr>
<tr>
<td>Eggs</td>
<td>120</td>
<td>Yes</td>
<td>Hot line</td>
<td>Quat</td>
<td>30 ppm</td>
<td>Dishes</td>
<td>Dishes</td>
<td>Quat</td>
<td>30 ppm</td>
</tr>
<tr>
<td>Chicken</td>
<td>324</td>
<td>-</td>
<td>Walk In</td>
<td>Quat</td>
<td>30 ppm</td>
<td>Bucket</td>
<td>Dishes</td>
<td>Quat</td>
<td>30 ppm</td>
</tr>
</tbody>
</table>

### OBSERVATIONS AND CORRECTIVE ACTIONS

- **Re-train staff on correct hand washing.** One employee did not use paper towel to dry hands, and another drank personal drink & went back to organizing utensils/dishes.

- **Staff used a vegetable slicer machine,** rinsed with hot water at prep sink and placed under counter with other clean equipment. Re-train staff on correct dish washing. This item should have been sent to dish room for correct wash.

- **Eggs on hot line at 120°F, hot holding of potentially hazardous foods must be 135°F and above.**

- **Clean can opener on table of build up.**

- **Clean fan covers in un counter fridge at deli line, this fridge also has water puddle inside unit fix unit leak.**

- **High temp dish machine thermometer not working, fix immediately so that staff can check temp.**

- **Clean ceiling of dust & splatters.**

- **Change basket for fruits, it is not commercial food grade.**

**Food Manager Cert: Miriam Kusik exp. 3/23**