**Retail Food Inspection Report**

**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>MAJOR VIOLATION</th>
<th>MINOR VIOLATION</th>
<th>NOT OBSERVED</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Demonstration of Knowledge</strong></td>
<td><strong>Food from Approved Sources</strong></td>
<td><strong>Employee Health &amp; Hygienic Practices</strong></td>
</tr>
<tr>
<td>1a. Demonstration of knowledge</td>
<td>1a. Food obtained from approved source</td>
<td>3. Communicable disease reporting, all employees &amp; volunteers</td>
</tr>
<tr>
<td>1b. Food safety certificates &amp; food handler card available</td>
<td>1b. Compliance with shelf stock tag, condition, display</td>
<td>4. No discharge from ears, nose, and mouth</td>
</tr>
<tr>
<td><strong>Employee Health &amp; Hygienic Practices</strong></td>
<td><strong>Conformance with Approved Procedures</strong></td>
<td><strong>Preventing Contamination</strong> by raw foods</td>
</tr>
<tr>
<td>2. Communicable disease reporting, all employees &amp; volunteers</td>
<td>18. Compliance with variance, specialized process, reduced oxygen packaging, &amp; HACCP Plan</td>
<td>5. Raw foods and properly washed, clean &amp; sanitized</td>
</tr>
<tr>
<td>3. No discharge from ears, nose, and mouth</td>
<td><strong>Consumer Advisory</strong></td>
<td>6. Adequate handwash facilities supplied &amp; accessible</td>
</tr>
<tr>
<td>4. Proper eating, tasting, drinking or tobacco use</td>
<td><strong>Highly Suspectible Populations</strong></td>
<td>7. Proper hot and cold holding temperatures</td>
</tr>
<tr>
<td><strong>Preventing Contamination</strong> by raw foods</td>
<td><strong>Water/HOT WATER</strong></td>
<td>Temp</td>
</tr>
<tr>
<td>1. Raw meats and properly washed, clean &amp; sanitized</td>
<td><strong>Liquid Waste Disposal</strong></td>
<td>19. Sewage and drainage properly disposed</td>
</tr>
<tr>
<td>2. Adequate handwash facilities supplied &amp; accessible</td>
<td><strong>Vermin</strong></td>
<td><strong>No rodents, insects, birds, or other animals</strong></td>
</tr>
<tr>
<td>3. Proper hot and cold holding temperatures</td>
<td><strong>Supervision</strong></td>
<td><strong>Person in charge present and performing duties</strong></td>
</tr>
<tr>
<td>4. Proper eating, tasting, drinking, or tobacco use</td>
<td><strong>Personal Cleanliness</strong></td>
<td><strong>Personal cleanliness and hair restrictions</strong></td>
</tr>
</tbody>
</table>

**Protection from contamination**

12. Returned and re-sale of food

13. Food in good condition, safe and unalterated

14. Food contact surfaces clean and sanitized

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

Sanitizer Concentration (ppm):

**Good Retail Practices**

Preventive measures that can reduce food borne illness.

<table>
<thead>
<tr>
<th>SUPERVISION</th>
<th>OUT</th>
</tr>
</thead>
<tbody>
<tr>
<td>24. Person in charge present and performs duties</td>
<td>X</td>
</tr>
</tbody>
</table>

**Personal Cleanliness**

25. Personal cleanliness and hair restrictions

**General Food Safety Requirements**

26. Approved thawing methods used, frozen food

27. Food safeguarded and protected

28. Washing, rinsing, and sanitation

29. Toxic substances properly identified, stored, used

**Food Storage/Display/Service**

30. Food storage, food storage containers identified

31. Consumer service

32. Food properly labeled, intact, not re-prepared

33. Nonfood contact surfaces clean

34. Warewashing facilities, installed, maintained, used, best practices

35. Equipment/Utensils/Linens

36. Equipment, utensils, and linens: storage and use

37. Vending machines

**Compliance & Enforcement**

38. Adequate ventilation and lighting to designated areas, use

39. Thermometers properly and accurate

40. Written, dated, properly stored and displayed

**Physical Facilities**

41. Plumbing: proper brackish devices

42. Garbage and refuse properly disposed, facilities maintained

43. Toilet facilities: properly constructed, supplied, dissolved

44. Premises, personal cleanliness, dining, ventilation

**Permanent Food Facilities**

45. Floor, walls, and ceiling: built, maintained, and clean

46. No unsanitary peripheral housing of storage quarters

**Schematics/Requirements**

47. Signs posted: set inspection frequency, available

48. Handwashing, soap present in restrooms and by sinks

49. Potted areas around electrical points, free of materials

50. Plan Review

51. Permits Available

52. Written inspection

53. Permit Suspension

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**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 Recorded Amount</th>
<th>Type of Food</th>
<th>Temp. (°F)</th>
<th>Temp. Violation</th>
<th>Process/Holding Location</th>
<th>Food Recorded Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken</td>
<td>140</td>
<td>-</td>
<td>Cooked Oven</td>
<td></td>
<td>Hot water</td>
<td>163</td>
<td>-</td>
<td>Dish machine</td>
<td></td>
</tr>
<tr>
<td>Egg Burrito</td>
<td>115</td>
<td>Yes</td>
<td>Hot Line</td>
<td></td>
<td>Hot water</td>
<td>120</td>
<td>-</td>
<td>Dish Sink</td>
<td></td>
</tr>
<tr>
<td>Roast Chicken</td>
<td>37</td>
<td>-</td>
<td>Walk-in</td>
<td></td>
<td>Quat</td>
<td>300</td>
<td>-</td>
<td>Dish Sink</td>
<td>Bucillet</td>
</tr>
<tr>
<td>Tomatoes</td>
<td>37</td>
<td>-</td>
<td>Walk-in</td>
<td></td>
<td>Quat</td>
<td>300</td>
<td>-</td>
<td>Bucillet</td>
<td></td>
</tr>
<tr>
<td>Cheese</td>
<td>40</td>
<td>-</td>
<td>Pizza Cold Top</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**OBSERVATIONS AND CORRECTIVE ACTIONS**

- Potentially hazardous foods must be kept at 135°F & above for hot holding and 41°F & below for cold holding. Observed egg mix for French toast at 51°F, egg burritos on hot line & in hot case at 110° - 115°F, and rice on hot line at 120°F. Use time as public health control if temperature cannot be maintained.
- Cover sugars, nuts, etc. at self service areas, food must be protected.
- Install approved sneeze guard for bakery self service line.
- Rodent droppings found in bakery storage under rack units. Clean & work to eliminate pest issues.
- Gnats observed by bakery sink, eliminate issue.
- Fix flooring under bakery sink, it allows for water to puddle.
- Pizza line hood system needs cleaning of grease/dust.
- Clean dry bin storage units of debris.
- Clean window sills at pizza line of food & debris.
- Seal back delivery door of any openings.
- Clean floor sinks of build-up.
- Clean ceiling & fans in dish wash area of dust.
- Seal opening in window in dish wash area.

Feed Manager cert: Jaime Menendez exp. 2/21