# Retail Food Inspection Report

**Terra Fresca**

**Facility**

<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>
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**Permission#**

<table>
<thead>
<tr>
<th>Expiration Date</th>
<th>Permit Holder</th>
<th>Type of Inspection</th>
</tr>
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<tbody>
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See page 3 for the code sections and general requirements that correspond to each violation listed below.

**M A J = Major violation**

**M I N = Minor violation**

**O U T = Out of compliance**

## CRITICAL RISK FACTORS

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

### Demonstration of Knowledge

1. a. Demonstration of knowledge

2. Food safety certification & food handler card(s) available

### Employee Health & Hygienic Practices

2. Communicable disease reporting, restrictions & exclusions

3. No discharges from nose, mouth

4. Proper teeth, finger, nails free of tobacco use

### Preventing Contamination by Hands

5. Hands clean and properly washed, aprons used properly

6. Adequate handwashing facilities supplied & accessible

7. Proper pot and cold holding temperatures

8. Time and temperature control procedures & records

9. Proper washing methods

10. Proper cooking times & temperatures

### Protection from Contamination

11. Proper reheating procedures for hot holding

### Protection from Contamination

12. Returned and re-service of food

13. Food in good condition, safe and undamaged

14. Food contact surfaces: clean and sanitized

Sanitizer Type: Chlorine & Quaternary

Sanitizer Concentration (ppm): Other

### Food from Approved Sources

- Food obtained from approved source

### Compliance with Approved Procedures

- Compliance with variance, approved process, reduced oxygen packaging, HACCP

### Consumer Advisory

- Consumer advisory provided for raw or undercooked foods

### Highly Susceptible Populations

18. Licensed health care facilities, beach & private schools, shellfish not offered

### Water/Hot Water

19. Hot and cold water available

### Liquid Waste Disposal

20. Sewage and wastewater properly disposed

### Vermin

21. No pests, insects, birds, or rodents present

## Good Retail Practices

- Preventive measures that can reduce foodborne illness

### Supervision

- Person in charge present and performs duties

### Personal Cleanliness

- Proper hand hygiene and hair restraints

### General Food Safety Requirements

- Approved thawing methods used, frozen food

### Food Storage/Display/Service

- Food storage & food-safe containers identified

- 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

### Compliance & Enforcement

- Plan Review

- Permits Available

- Inspection

- Permit Suspension

**Date:** 1/1/14

**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>NO PHF</th>
<th>Type of Food</th>
<th>Temp (°F)</th>
<th>Temp Violation</th>
<th>Process/Holding Location</th>
<th>Food Disposed (Amount)</th>
<th>Inspector Thermometer #</th>
</tr>
</thead>
<tbody>
<tr>
<td>Salmon</td>
<td>160</td>
<td>-</td>
<td>cooked</td>
<td></td>
<td>Fish</td>
<td>170</td>
<td>-</td>
<td>Dish machine</td>
<td>Hot water</td>
<td>-</td>
</tr>
<tr>
<td>Cut tomatoes</td>
<td>55</td>
<td>yes</td>
<td>cold top</td>
<td></td>
<td>Quat</td>
<td>300</td>
<td>-</td>
<td>Cafe bucket</td>
<td>Hot water</td>
<td>-</td>
</tr>
<tr>
<td>Chicken</td>
<td>36</td>
<td>-</td>
<td>Walk in</td>
<td></td>
<td>Hot water</td>
<td>100</td>
<td>-</td>
<td>Hand sink</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

OBSERVATIONS AND CORRECTIVE ACTIONS

- Cut tomatoes at front line on cold top found at 55°F. They were recently cut and directly placed on cold top. Provide time as a public health control for 4 hours or keep cut tomatoes at 41°F & below.
- Chicken at pizza line and cheese at front line cold tops found at 46°F, staff placed below in fridge to cool to 41°F. Always maintain potentially hazardous foods at 41°F & below.
- Hand sink in back coffee/drink station had large coffee pot left inside. Never keep hand sink blocked by objects.
- Slicer machine found with old food debris. Always clean & sanitize food equipment properly.
- Clean shelves of debris build up.
- Clean floors/sinks of build up.

Food Manager Certificate: Eva McClure exp. 3/24