

# Retail Food Inspection Report

Date: 4/17/23 Page 1 of 2

Time In \_\_\_\_\_  
 Time Out \_\_\_\_\_

|                           |          |                 |               |                    |
|---------------------------|----------|-----------------|---------------|--------------------|
| <b>College Nine/Lewis</b> |          |                 |               | <b>Routine</b>     |
| 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

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

| <b>DEMONSTRATION OF KNOWLEDGE</b>  |   |  |   |   |  |  |   |
|--|---|--|---|---|--|--|---|
| 1a. Demonstration of knowledge, food safety certification                                  |   |  |   |   |  |  | X |
| 1b. Food safety certification & food handler card(s) available                             | / |  |   |   |  |  |   |
| <b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>  |   |  |   |   |  |  |   |
| 2. Communicable disease, reporting, restrictions & exclusions                              | / |  |   |   |  |  |   |
| 3. No discharge from eyes, nose, and mouth   | / |  |   |   |  |  |   |
| 4. Proper eating, tasting, drinking or tobacco use   | / |  |   |   |  |  |   |
| <b>PREVENTING CONTAMINATION BY HANDS</b>   |   |  |   |   |  |  |   |
| 5. Hands clean and properly washed, gloves used properly                                   | / |  |   |   |  |  |   |
| 6. Adequate handwashing facilities supplied & accessible                                   | / |  |   |   |  |  |   |
| 7. Proper hot and cold holding temperatures  |   |  | X | X |  |  |   |
| Cold Temp      Hot Temp  |   |  |   |   |  |  |   |
| 8. Time as a public health control: procedures & records                                   | / |  |   |   |  |  |   |
| 9. Proper cooling methods  | / |  |   |   |  |  |   |
| 10. Proper cooking time & temperatures   | / |  |   |   |  |  |   |
| 11. Proper reheating procedures for hot holding  | / |  |   |   |  |  |   |
| <b>PROTECTION FROM CONTAMINATION</b>   |   |  |   |   |  |  |   |
| 12. Returned and re-service of food  | / |  |   |   |  |  |   |
| 13. Food in good condition, safe and unadulterated   | / |  |   |   |  |  |   |
| 14. Food contact surfaces: clean and sanitized   | / |  |   |   |  |  |   |
| Sanitizer Type      Chlorine      Quaternary   |   |  |   |   |  |  |   |
| Ammonia      Hot Water      Other  |   |  |   |   |  |  |   |
| Sanitizer Concentration (ppm)  |   |  |   |   |  |  |   |
| <b>FOOD FROM APPROVED SOURCES</b>  |   |  |   |   |  |  |   |
| 15. Food obtained from approved source   | / |  |   |   |  |  |   |
| 16. Compliance with shell stock tags, condition, display                                   | / |  |   |   |  |  |   |
| 17. Compliance with Gulf Oyster Regulations  | / |  |   |   |  |  |   |
| <b>CONFORMANCE WITH APPROVED PROCEDURES</b>  |   |  |   |   |  |  |   |
| 18. Compliance with variance, specialized process, reduced oxygen packaging & HACCP Plan   | / |  |   |   |  |  |   |
| <b>CONSUMER ADVISORY</b>   |   |  |   |   |  |  |   |
| 19. Consumer advisory provided for raw or undercooked foods                                | / |  |   |   |  |  |   |
| <b>HIGHLY SUSCEPTIBLE POPULATIONS</b>  |   |  |   |   |  |  |   |
| 20. Licensed health care facilities/ public & private schools prohibited foods not offered | / |  |   |   |  |  |   |
| <b>WATER/HOT WATER</b>   |   |  |   |   |  |  |   |
| 21. Hot and cold water available   | / |  |   |   |  |  |   |
| Temp   |   |  |   |   |  |  |   |
| <b>LIQUID WASTE DISPOSAL</b>   |   |  |   |   |  |  |   |
| 22. Sewage and wastewater properly disposed  | / |  |   |   |  |  |   |
| <b>VERMIN</b>  |   |  |   |   |  |  |   |
| 23. No rodents, insects, birds, or animals   | / |  |   |   |  |  |   |

**GOOD RETAIL PRACTICES – Preventive measures that can reduce food borne illness.**

|   |  |     |
|---|--|-----|
| <b>SUPERVISION</b>  |  | OUT |
| 24. Person in charge present and performs duties                          |  |     |
| <b>PERSONAL CLEANLINESS</b>   |  |     |
| 25. Personal cleanliness and hair restraints                              |  |     |
| <b>GENERAL FOOD SAFETY REQUIREMENTS</b>                                   |  |     |
| 26. Approved thawing methods used, frozen food                            |  |     |
| 27. Food separated and protected  |  |     |
| 28. Washing fruits and vegetables   |  |     |
| 29. Toxic substances properly identified, stored, used                    |  |     |
| <b>FOOD STORAGE/ DISPLAY/ SERVICE</b>                                     |  |     |
| 30. Food storage, food storage containers identified                      |  | X   |
| 31. Consumer self-service   |  |     |
| 32. Food properly labeled & honestly presented                            |  |     |
| <b>EQUIPMENT/ UTENSILS/ LINENS</b>  |  |     |
| 33. Nonfood contact surfaces: clean                                       |  |     |
| 34. Warewashing facilities installed, maintained, used, foot strips       |  | X   |
| 35. Equipment/ Utensils approved, installed, clean, good repair, capacity |  |     |
| 36. Equipment, utensils and linens storage and use                        |  |     |
| 37. Vending machines  |  |     |
| 38. Adequate ventilation and lighting, designated areas, use              |  | OUT |
| 39. Thermometers provided and accurate                                    |  |     |
| 40. Wiping cloths, properly used and stored                               |  |     |
| <b>PHYSICAL FACILITIES</b>  |  |     |
| 41. Plumbing, proper backflow devices                                     |  |     |
| 42. Garbage and refuse properly disposed, facilities maintained           |  |     |
| 43. Toilet facilities properly constructed, supplied, cleaned             |  |     |
| 44. Premises, personal/cleaning items, vermin-proofing                    |  | X   |
| <b>PERMANENT FOOD FACILITIES</b>  |  |     |
| 45. Floor, walls and ceilings built, maintained, and clean                |  |     |
| 46. No unapproved private homes/ living or sleeping quarters              |  |     |
| <b>SIGNS/ REQUIREMENTS</b>  |  |     |
| 47. Signs posted, last inspection report available                        |  |     |
| 47a. Handwashing signs posted in restrooms and by street                  |  |     |
| 47b. Posted areas around electrical panels free of materials              |  |     |
| <b>COMPLIANCE &amp; ENFORCEMENT</b>                                       |  |     |
| 48. Plan Review   |  |     |
| 49. Permits Available   |  |     |
| 50. Impoundment   |  |     |
| 51. Permit Suspension   |  |     |

| TEMPERATURE CONTROL<br>Documentation required for all facilities with PHF |           |                |                          |                         | NO PHF <input type="checkbox"/> | Inspector<br>Thermometer # |                |                          |                         |
|---|-----------|----------------|--------------------------|-------------------------|---------------------------------|----------------------------|----------------|--------------------------|-------------------------|
| Type of Food  | Temp (°F) | Temp Violation | Process/Holding Location | Food Discarded (Amount) | Type of Food                    | Temp (°F)                  | Temp Violation | Process/Holding Location | Food Discarded (Amount) |
|   |           |                |                          |                         |                                 |                            |                |                          |                         |
|   |           |                |                          |                         |                                 |                            |                |                          |                         |
|   |           |                |                          |                         |                                 |                            |                |                          |                         |
|   |           |                |                          |                         |                                 |                            |                |                          |                         |
|   |           |                |                          |                         |                                 |                            |                |                          |                         |

OBSERVATIONS AND CORRECTIVE ACTIONS

Routine Inspection:

- Salad/deli self service fridge found at 44.8°F - 50°F, food has been on the line since 6:30am current time was after 10:30 am, more than 4 hour food to be discarded and repair fridge so that it holds 41°F & below.
- Hard boiled eggs on hot held unit found at 123-130° discarded since they must be hot held at 135°F or higher, they were also out for unknown time.
- Retrain staff as lactic acid sanitizer was used at 3-comp dish sink instead of quat sanitizer. Also incorrect test strips were available.
- Dates were in a bowl left uncovered or protected at front entrance.
- Onions, jicama and lettuce found in fridges uncovered. When cut/chopped, cover foods in storage to protect.
- Clean hoods of grease build up.
- Fridge lights out and need to be replaced.
- Discontinue using milk crates for food storage.
- Mops left in mop sink floor and hung incorrectly. Hang mops correctly to allow them to dry.

x AJS, RGHS