

# Retail Food Inspection Report

<u>UC Bakery</u>				<u>Routine</u>
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.

	I	N	O	C	M	A	I	N
	I	N	O	C	M	A	I	N
<b>DEMONSTRATION OF KNOWLEDGE</b>								
1a. Demonstration of knowledge, food safety certification	/							
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		/						
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>		<b>OUT</b>
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		
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, test strips		
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		<b>OUT</b>
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		
<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 sinks		
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 Documentation required for all facilities with PHF					NO PHF <input type="checkbox"/>	Inspector 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:

- No violations observed during inspection.

x AJS, RCHS