

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:

- Kitchen hand sink was out of paper towels, corrected on site.
- Rice inside rice warmer unit was at 103°F hot holding, minimum must be 135°F. corrected on site since staff discarded the older rice which was at 103°F temp.
- Meat thawing in sink was found without running water which is not approved way of thawing. There must be running water if thawing meats in sink.
- Tomatoes and milk stored on ground in walk in unit, always store minimum 6 inches off of the ground.
- Boba container/pot at cafe left uncovered. Always cover foods when not in use for protection.
- Counter top at cafe heavily deteriorated, it is not smooth and easily cleanable. Counter should be fixed in the next 90 days, if more time is needed ask for approval. Submit specs for new counter for approval.
- Keep slicer machine clean & sanitized.
- Keep fan guards in walk in clean of dust.
- Keep wiping towels in sanitizer bucket when not in use. Also, do not hang towels under dish sink to dry.