



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:

- Dish wash machine found running at zero ppm chlorine sanitizer. Manually sanitize dishes with quat sanitizer until unit is fixed.
- Sanitizer tray at espresso station found at zero ppm. change out as needed to maintain 200 ppm or greater.
- Prep occurring in back hallway, food should not be prepped/handled in unapproved location
- Ants found at coffee/soda station. Work with pest services to eliminate ants.
- Open employee cups observed, provide lid and keep in safe area not at prep table
- Raw beef stored in fridge above dressings and milks. store food safely.
- Replace lights in fridge that do not work.

\* AJS, REHS