

Retail Food Inspection Report

Date: 4/17/22 Page 1 of 2
 Time In _____
 Time Out _____

<u>Perk EMS</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.

DEMONSTRATION OF KNOWLEDGE							
1a. Demonstration of knowledge: food safety certification	/						
1b. Food safety certification & food handler card(s) available	/						
EMPLOYEE HEALTH & HYGIENIC PRACTICES							
2. Communicable disease: reporting, restrictions & exclusions	/						
3. No discharge from eyes, nose, and mouth	/						
4. Proper eating, fasting, drinking or tobacco use							X
PREVENTING CONTAMINATION BY HANDS							
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	/						
PROTECTION FROM CONTAMINATION							
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):							
FOOD FROM APPROVED SOURCES							
15. Food obtained from approved source	/						
16. Compliance with shell stock tags, condition, display	/						
17. Compliance with Gulf Oyster Regulations	/						
CONFORMANCE WITH APPROVED PROCEDURES							
18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan	/						
CONSUMER ADVISORY							
19. Consumer advisory provided for raw or undercooked foods	/						
HIGHLY SUSCEPTIBLE POPULATIONS							
20. Licensed health care facilities/ public & private schools; prohibited foods not offered	/						
WATER/HOT WATER							
21. Hot and cold water available							X
Temp							
LIQUID WASTE DISPOSAL							
22. Sewage and wastewater properly disposed	/						
VERMIN							
23. No rodents, insects, birds, or animals	/						

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

SUPERVISION						
24. Person in charge present and performs duties						OUT
PERSONAL CLEANLINESS						
25. Personal cleanliness and hair restraints						
GENERAL FOOD SAFETY REQUIREMENTS						
26. Approved thawing methods used, frozen food						
27. Food separated and protected						
28. Washing fruits and vegetables						
29. Toxic substances properly identified, stored, used						
FOOD STORAGE / DISPLAY / SERVICE						
30. Food storage; food storage containers identified						X
31. Consumer self-service						
32. Food properly labeled & honestly presented						
EQUIPMENT/ UTENSILS/ LINENS						
33. Nonfood contact surfaces clean						
34. Warewashing facilities: installed, maintained, used; test strips						X
35. Equipment/ Utensils approved; installed; clean; good repair, capacity						
36. Equipment, utensils and linens: storage and use						
37. Vending machines						
PHYSICAL FACILITIES						
38. Adequate ventilation and lighting; designated areas, use						
39. Thermometers provided and accurate						
40. Wiping cloths: properly used and stored						X
PERMANENT FOOD FACILITIES						
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						
SIGNS/ REQUIREMENTS						
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						
COMPLIANCE & ENFORCEMENT						
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:

- wet wiping cloth left at espresso machine, This must be kept in sanitizer tray/bucket when not in use, or discard after use.
- No test strips available to check quat.
- 3-comp dish sink only reached 114°F, min must be 120°F.
- ICE left open in container, close lid to protect ice.
- Employee drinks left open next to dish sink. personal drinks need lids and keep in designated safe place.

v. AJS, RGH