

# Retail Food Inspection Report

Perk PSB				Routine
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	/						
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 of Mexico Regulations	/						
<b>CONFORMANCE WITH APPROVED PROCEDURES</b>							
18. Compliance with variances, 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>							
24. Person in charge present and performs duties							OUT
<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; test strips							
35. Equipment/ Utensils approved; installed; clean; good repair; capacity							
36. Equipment, utensils and linens: storage and use							
37. Vending machines							
<b>PHYSICAL FACILITIES</b>							
38. Adequate ventilation and lighting; designated areas, use							
39. Thermometers provided and accurate							
40. Wiping cloths: properly used and stored							X
<b>PERMANENT FOOD 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>SIGNS / REQUIREMENTS</b>							
45. Floor, walls and ceilings, built, maintained, and clean							
46. No unapproved private homes/ living or sleeping quarters							
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:

- wet wiping cloth at espresso station sitting on counter. This must be kept in sanitizer tray/bucket, or discard after use.
- cover ice, container was left wide open.

x AJ S, REHS