

Retail Food Inspection Report

<u>Porter</u>			
Facility	Permit #	Expiration Date	Permit Holder
			<u>Routine</u>
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	N	C	M	M	
	=	/	/	/	O	A	J
		O	A	E			
DEMONSTRATION OF KNOWLEDGE							
1a. Demonstration of knowledge: food safety certification							X
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							X
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		/					
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							
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							X
36. Equipment, utensils and linens: storage and use							
37. Vending machines							
PHYSICAL FACILITIES							
38. Adequate ventilation and lighting; designated areas, use							OUT
39. Thermometers provided and accurate							X
40. Wiping cloths: properly used and stored							
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							
45. Floor, walls and ceilings: built, maintained, and clean							X
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							
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:

- Salad bar self serve line temp found at 50°F, discard all foods since 4 hours has passed. Do not use unit until it can hold 41°F and below temperature.
- Employee food and drinks found next to prep areas such as grapes and sports drink by chicken cutting table. Keep in safe/designated area
- Retrain staff on proper use of quat sanitizer and lactic acid sanitizer. Also, retrain use of correct test strips.
- Clean hoods of grease & dust build up.
- Clean rubber gaskets on fridges of build up.
- Clean dust on ceiling.
- Fridge used for milks & dressing at self serve line are not commercial grade approved fridges, change to approved units only.
- Soda station counter needs replacing immediately, as it cannot be properly cleaned.
- Clean floor sinks, especially at soda station.
- Clean counter cracks & crevices of food build up
- Discontinue using milk crates for food storage.
- Walk in fridge trailer has wooden liner on floor, change to a non-absorbant flooring that is easily cleanable

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