

Retail Food Inspection Report

<u>Porter Market</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

I/n = 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	B	J	N	I	N
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	/						
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				X		X	
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					X		
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					/		
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							X
39. Thermometers provided and accurate							
40. Wiping cloths; properly used and stored							
PERMANENT FOOD FACILITIES							
41. Plumbing; proper backflow devices							X
42. Garbage and refuse properly disposed; facilities maintained							
43. Toilet facilities; properly constructed, supplied, cleaned							
44. Premises; personal/cleaning items; vermin-proofing							X
PERMANENT FOOD FACILITIES							
45. Floor, walls and ceilings; built, maintained, and clean							
46. No unapproved private homes/ living or sleeping quarters							
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:

- Sanitizer tray at coffee station found at zero ppm. Change as needed to maintain 200 ppm quat or greater. Corrected on site.
- Ice container left open, cover ice to protect it.
- Back door left open, close to prevent flies/bugs/debris from entering.
- Light out in back room and fridge.
- Floor sink under 3-comp dish sink requires cleaning.

x AJ S, REHS