

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:

- Onion bag stored on ground inside walk in unit. store foods at least 6 inches off of the ground.
- Label foods, raw chicken portioned was not labeled is an example of one unlabeled food item.
- No air gap for drain at sink.
- Clean hood system of dust build up.

x ASS, KEHS