## FOOD FACILITY INSPECTION REPORT

**Facility Name:** Clark Kerr Campus Dining

### PROFESSIONAL RESPONSIBILITY

- **COS** = Corrected on-site
- **MAJ** = Major violation
- **IN** = In compliance
- **N/O** = Not observed
- **N/A** = Not applicable
- **OUT** = Out of compliance

#### DEMONSTRATION OF KNOWLEDGE

- **Food Safety Certification**
  - **Name:**
  - **Expiry Date:** 2019

#### EMPLOYEE HEALTH & HYGIENIC PRACTICES

- **IN** = In compliance
- **N/O** = Not observed
- **N/A** = Not applicable

1. Communicable disease: reporting, restrictions & exclusions
2. No discharge from eyes, nose & mouth
3. Proper eating, tasting, drinking or tobacco use
4. Hands clean & properly washed; gloves properly used
5. Adequate hand washing facilities supplied & accessible
6. Proper hot and cold holding temperatures
7. Proper cooking time & temperatures
8. Proper reheating procedures for hot holding

#### PROTECTION FROM CONTAMINATION

- **IN** = In compliance
- **N/O** = Not observed
- **N/A** = Not applicable

1. Returned & reserve of food
2. Food in good condition, safe & unadulterated
3. Food contact surfaces: clean & sanitized

#### FOOD FROM APPROVED SOURCES

- **IN** = In compliance
- **N/O** = Not observed
- **N/A** = Not applicable

13. Compliance with shell stock tags, condition & display
16. Compliance with Gulf Oyster Regulations
18. Compliance with variance, specialized processes, reduced oxygen packaging & HACCP plan

#### CONSUMER ADVISORY

- **IN** = In compliance
- **N/O** = Not observed
- **N/A** = Not applicable

19. Consumer advisory provided for raw/undercooked foods

#### HIGHLY SUSCEPTIBLE POPULATIONS

- **IN** = In compliance
- **N/O** = Not observed
- **N/A** = Not applicable

20. Licensed health care facilities/public & private schools; prohibited foods not offered
21. Hot & cold water available: 

#### HOT WATER/ COLD WATER

- **IN** = In compliance
- **N/O** = Not observed
- **N/A** = Not applicable

22. Sewage & wastewater properly disposed

#### VERMIN

- **IN** = In compliance
- **N/O** = Not observed
- **N/A** = Not applicable

23. No rodents, insects, birds or animals

See reverse side for the code sections and general requirements that correspond to each violation listed above.
FOOD FACILITY INSPECTION REPORT

CKC Dining

TEMPERATURE CONTROL

<table>
<thead>
<tr>
<th>Type of Food</th>
<th>Temp. (°F)</th>
<th>Violation (P)</th>
<th>Process/ Holding Location</th>
<th>Food Discarded (Amount)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bean Sprouts</td>
<td>60</td>
<td>✓</td>
<td>COLD HOLDING Cos</td>
<td></td>
</tr>
<tr>
<td>Ham</td>
<td>60</td>
<td>✓</td>
<td>COLD HOLD Cos</td>
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Observations & Corrective Actions

1. Maintain cold food cold at 41°F or below in coolers. Observed food temp at 60°F in the Traulsen Wc cooler at service line. Food items reportedly in the cooler for only 90 min. They were removed to walk-in cooler as a corrective action. Repair the cooler.

2. The meat slicer shall be washed/rinsed/sanitized after use. Upon interview with CKC employee who was cleaning the slicer, it was apparent that only a wipe down with sanitizing was performed. Employee and manager were instructed in proper method by inspector.

3. Clean & sanitize the interior of the ice cube maker. Unit should be repaired or replaced due to eliminate need for duct tape to hold panels in place. The tape prevents proper cleaning.

4. Store the ice scoops at ice machine in designated holders. Do not set them on uneven surfaces such as the top of the machine. Use test using sanitary trays to hold the scoops.
FOOD FACILITY INSPECTION REPORT

Date: 3/21/15

TEMPERATURE CONTROL

<table>
<thead>
<tr>
<th>Documentation required for all facilities with PHF</th>
<th>□ NO PHF</th>
<th>Inspector Thermometer #:</th>
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OBSERVATIONS & CORRECTIVE ACTIONS

3. Clean the floor and food sinks at the coffee station. Eliminate fruit fly activity here.

6. Discontinue use of paper cup to scoop soy beans at dry storage room.

7. Replace or repair the walk-in cooler door gasket at unit #140B.

8. Discontinue use of milk crate as a shelf in all coolers were observed. These are used to hold milk in shipments only and for storage of milk containers.

9. All generic spray bottles shall be clearly labeled to identify contents. 2 spray bottles with chemicals lacked a label in the dish room.