# FOOD FACILITY INSPECTION REPORT

**Date:** 2/24/16

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

### DEMONSTRATION OF KNOWLEDGE

<table>
<thead>
<tr>
<th>IN</th>
<th>N/O</th>
<th>N/A</th>
<th>MAJ</th>
<th>OUT</th>
</tr>
</thead>
<tbody>
<tr>
<td>1.</td>
<td>Food safety certification</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>2.</td>
<td>Communicable disease: reporting, restrictions &amp; exclusions</td>
<td></td>
<td></td>
<td></td>
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<tr>
<td>3.</td>
<td>No discharge from eyes, nose &amp; mouth</td>
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<tr>
<td>4.</td>
<td>Proper eating, tasting, drinking or tobacco use</td>
<td></td>
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<tr>
<td>5.</td>
<td>Hands clean &amp; properly washed; gloves properly used</td>
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<tr>
<td>6.</td>
<td>Adequate hand washing facilities supplied &amp; accessible</td>
<td></td>
<td></td>
<td></td>
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<tr>
<td>7.</td>
<td>Proper hot and cold holding temperatures</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>8.</td>
<td>Time as a public health control: procedures &amp; records</td>
<td></td>
<td></td>
<td></td>
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<tr>
<td>9.</td>
<td>Proper cooling methods</td>
<td></td>
<td></td>
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<tr>
<td>10.</td>
<td>Proper cooking time &amp; temperatures</td>
<td></td>
<td></td>
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<tr>
<td>11.</td>
<td>Proper reheating procedures for hot holding</td>
<td></td>
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</tr>
</tbody>
</table>

### EMPLOYEE HEALTH & HYGIENIC PRACTICES

- IN
- N/O
- N/A

### PREVENTING CONTAMINATION BY HANDS

- IN
- N/O
- N/A

### TIME & TEMPERATURE RELATIONSHIPS

- IN
- N/O
- N/A

### PROTECTION FROM CONTAMINATION

- IN
- N/O
- N/A

### FOOD FROM APPROVED SOURCES

- IN
- N/O
- N/A

### CONFORMANCE WITH APPROVED PROCEDURES

- IN
- N/O
- N/A

### CONSUMER ADVISORY

- IN
- N/O
- N/A

### HIGHLY SUSCEPTIBLE POPULATIONS

- IN
- N/O
- N/A

### HOT WATER/ COLD WATER

- IN
- N/O
- N/A

### LIQUID WASTE DISPOSAL

- IN
- N/O
- N/A

### VERMIN

- IN
- N/O
- N/A

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

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**Score:** PASS

**Specialist (print):**

**Received by (print):**

**Received by (signature):**

**Title:**

**Specialist (signature):**

**Phone:**

**REINSPECTION DATE:** 3/2/14

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**Date:** 2/24/16

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**Time In:**

**Time Out:**
## 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>
<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>Frozen yogurt mix</td>
<td>50</td>
<td></td>
<td>Yogurt cooler</td>
<td></td>
<td></td>
<td></td>
<td></td>
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</tr>
</tbody>
</table>

## OBSERVATIONS & CORRECTIVE ACTIONS

1. Observed food handling employees snacking on food in kitchen. Employees shall not eat anything in food prep areas with the exception of sanitary sampling.

2. Food handlers shall minimize bare hand contact with ready-to-eat foods. Observed employee placing piece of bread on try with bare hand contact. Recommend gloves be worn. Also observed while handling roast beef at slicer.

3. Observed containers of frozen yogurt mix at temp range 45-50°F. Cooler thermometer reads at 50°F. Ensure product held at 41°F or below.

4. Duke bread double-stack over in bakery is not fully positioned under the exhaust hoods.

5. Discontinue re-use of milk crates as shelves.

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CT by freeze a 1/2 case of apple juice / sister please make more fruit poles
Main kitchen fruit can late bread / sister please make more fruit poles
Fruit juice / sister please make more fruit poles
OBSERVATIONS & CORRECTIVE ACTIONS

6. Thoroughly clean and maintain the main kitchen floor and floor of beer fugation station, especially under equipment at walls.

7. Clean ceiling tiles at end of cookline by walk-in freezer A.

8. Clean floor inside walk-in cooler D. (Done!)

9. Clean back side of slice blade of produce service counter.

10. Clean walls in the dishroom where mold and filth observed.

11. Repair damaged tile-high tiles in meat walk-in cooler.

12. Repair service line countertops where large cracks make surface difficult to clean.

13. Clean doors of the 2 large ice makers by disassembly.

14. Apples offered at service counter are not washed and no customer advisory of that.

Wash edible-skinned fruit prior to display.
## OBSERVATIONS & CORRECTIVE ACTIONS

Foodborne illness investigation conducted with routine inspection today. One patron reported illness from meal consumed on 2/10/14 at dinner service. Suspicious meal items reviewed with manager to determine food handling procedures and key controls.

Unable to substantiate allegations.