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>Soup Purge</td>
<td>120</td>
<td></td>
<td>Hot Holding</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

OBSERVATIONS & CORRECTIVE ACTIONS

Kitchen - Ground Floor

1. Refill and maintain liquid soap and paper towels in the dispensers at hand sink.

Stand #2

2. Restrain CO2 tanks to prevent tipping.
3. Store ice scoops out of the ice, or with handles up.

Stand #1

4. Restrains CO2 tanks.

Stand #4

5. Hot hold burritos at 135°F or above, at time of inspection, internal temps at 120°F. Burritos came from 3rd party vendor El Norteño and may have dropped temp in transit to venue. Burritos were placed into warming trays upon arrival to Haas Pavilion. Hot holding units can attain proper hot holding temps.

Stand #5

6. Do not eat while preparing food; no snacking in the stand.
7. Remove the protective white film from the new Alto-shaam warmers.