



<b>DBA/NAME</b> Casa Ramos	<b>DATE</b> 12/30/09
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**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 5- Observed food handler at cookline "clean" hands by wiping on towel hanging on apron string. Use available hand sink whenever hands require cleaning.
- 7- Observed sour cream (48°F) and diced tomatoes (45°F-48°F) in top of prep refrigerator (air temperature 39°F). Adjust air flow and/or keep foods covered to maintain at 41°F or below. Observed cooked chili peppers (115°F-119°F) sitting in container on grill. Reported cooked chilies used for meals during lunch period and that new chilies are cooked for dinner period. Place cooked chilies in hot holding unit so as to maintain at 135°F or above.  
*Note: Time Only may be used for cooked chilies on a performance basis. A written procedure is required when Time Only is used as a method of ensuring public safety. Also, food containers must be marked with discard time four hours after food is first removed from grill (or refrigerator). Any food held under Time Only shall not be cooled, but discarded at end of four hours.*
- 10- Food handlers report a visual inspection of chicken determines when chicken is properly cooked. Use digital probe thermometer to ensure chicken reaches an internal temperature of 165°F or above before serving or hot holding.
- 35- Observed two large containers of shredded cheese stored on ice in tub next to steam table. Manager reports cheese in tub used entirely during lunch period. Provide mechanical refrigeration or Time Only procedure for cheese.
- 38- No shatterproof light covers on lights over dishwasher. Provide.
- 39- No digital probe thermometer for checking temperatures of thin foods (i.e.: chicken breasts). Provide.
- 40- Observed a few wiping rags on food contact surfaces at cookline. Store wiping rags in container of approved sanitizer between uses.
- 45- Observed cracked/peeling paint on ceiling in utensil cleaning area. Repair where needed to be smooth and easily cleanable.