



<b>DBA/NAME</b> Cozy Diner	<b>DATE</b> 11/23/09
<b>Page 2 of 2</b> 1695 Mangrove Avenue	2036

**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 4- Observed uncovered employee drink on shelf directly over food prep surface. Cover drinks or designate area for drink storage to prevent accidental contamination of foods.
- 7- a) On arrival, observed pooled eggs (53°F) sitting out at room temperature. Keep potentially hazardous foods in refrigerator. Note: Eggs placed in prep refrigerator during inspection.
- b) Observed flour/salt/pepper mixture (96°F), which had reportedly been used to dredge uncooked chicken, sitting on top of reach-in refrigerator in prep area. Mixtures in which potentially hazardous foods are dipped shall be maintained at or below 41°F or discarded after each use.
- c) Observed individual containers Half and Half (75°F) sitting out at bar/counter. Half and Half containers voluntarily discarded during inspection.
- 7, 26- a) Observed uncooked hamburger patties (65°F outer, 40°F inner) improperly defrosting on shelf over toaster at cookline. Uncooked hamburger patties also observed in cookline microwave (80°F outer, 45°F inner). Food handler reports hamburger patties in microwave were heated to thaw. Foods may only be defrosted in microwave as part of the cooking process and shall be cooked to required final internal cooking temperatures immediately after thawing in microwave. Note: Hamburgers placed on grill to properly complete cooking process during inspection.
- b) Observed uncooked chicken (55°F-60°F) in utensil sink defrosting under running water (66°F). Potentially hazardous foods being defrosted shall be placed in refrigerator once 41°F is reached.
- 11- Observed refried beans, which had previously been cooked and cooled, at 113°F-118°F in hot holding unit. All other foods 150°F+ on steam table. Use probe thermometer to ensure reheated foods reach minimum 165°F before placing in hot holding unit.
- 13- Observed crepe container soiled with food residues sitting on top of ready-to-eat lettuce in top of right side prep refrigerator. Note: Crepe container relocated and lettuce re-washed during inspection.
- 14- Food handler reports slicer cleaned with sanitizer. Proper slicer cleaning procedure is wash with hot, soapy water, rinse with clear water, sanitize with approved sanitizer. Observed food debris/residues around basin and drain board of sink being used to defrost chicken. Wash/rinse/sanitize sink before (and after) using for food prep.
- 30- Observed uncovered containers of barley, rice, sugar, etc. in store room, uncovered containers of soups, beans, etc. in walk-in refrigerator and uncovered containers of hot held soup by hand sink. Cover foods to prevent accidental contamination. Note: Cooling foods shall remain uncovered until minimum 41°F is reached.
- 35- Observed foods being hot held in empty cottage cheese containers. Provide approved equipment (i.e. stainless) for hot holding. Clean inside ice machine and behind and between nozzles of beverage dispenser to remove accumulated residues. Clean equipment (refrigerators, microwaves, dishwasher, etc.) where needed and racks in walk-in refrigerator to remove food debris/residues.
- 36- Observed plate used as scoop in refrigerated drawer storing cooked potatoes. Provide handled scoop.
- 38- No shatterproof light covers on lights over dishwasher. Provide.
- 39- No thermometer in right side cookline prep refrigerator or salad prep refrigerator. Provide.
- 40- Observed a few wiping rags on food contact surfaces at cookline. Store wiping rags in container of approved sanitizer between uses.
- 44- Observed mop stored in bucket dirty water. Store mop so as to dry completely between uses.
- 45- Paint rough patch on ceiling in wait station to be smooth and easily cleanable. Clean floors in hard to reach areas (i.e.: under shelves, equipment, etc.) to remove accumulated food debris/residues.