

DBA/NAME Empire Club	DATE 10/29/09
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OBSERVATIONS AND CORRECTIVE ACTIONS

- 1- No food safety certificate. Provide documentation within sixty days that at least one person currently working at this facility has passed an approved food safety certification examination. Fax or mail to this Department. Please include name of facility on certificate.
- 21- Hot water at utensil sink faucet 106°F during inspection. Adjust/repair hot water heater to maintain minimum 120°F.
- 30- Observed open package hot dogs, bagged onions, grated cheese, etc. sitting on keg in keg refrigerator. Relocate foods to shelf in refrigerator storing bottles.
- 35- Observed soup and chili in domestic crock pots. Replace with NSF approved commercial units. Observed standing water in keg refrigerator. Clean and repair to maintain dry interior. Observed pan of beverage ice (with drainage holes on bottom) sitting directly on top of ice used to chill cold plate. Situate beverage ice pan so as to provide gap between beverage ice and cold plate ice or replace existing ice bin with approved ice bin with integrated cold plate so as to prevent contamination of beverage ice.
- 36- Observed CO2 tanks in facility to be unsecured. Secure all to rigid structures. Re-label ice bucket "Ice Only".
- 41- Observed arm of utensil sink faucet to be too short to properly fill first and third compartments. Replace faucet to properly fill all compartments.
- Note: Section of hose currently attached to utensil sink faucet not approved/acceptable method of filling compartments.
- 45- Observed large holes in door to men's restroom. Repair to be smooth and easily cleanable.