

DBA/NAME Pho C & C	DATE
Page 2 of 2 3211 Cohasset Road	2090

23

OBSERVATIONS AND CORRECTIVE ACTIONS

- 5, 39- Observed food handler use bare, unwashed hand to "check temperature" of beef bones left at room temperature. Properly wash hands at hand sink before using bare hands to touch unpackaged food. Use available probe thermometer to accurately take food temperatures.
- 7- a) Observed sliced uncooked beef (53°F), salmon (53°F) and prawns (55°F) in prep refrigerator (air temperature 48°F) and containers of dairy products (52°F-54°F) in display refrigerator (air temperature 48°F). Adjust/repair units to maintain potentially hazardous foods at 41°F or below.
- Note: Beef, salmon and prawns moved to reach-in refrigerator during inspection.
- b) Observed beef soup (117°F) sitting on burner with flame turned off. Reported stove turned off after lunch and back on for dinner shift. SOUP SHALL BE HELD AT 135°F OR ABOVE OR PLACED IN REFRIGERATOR AND PROPERLY COOLED TO 41°F BETWEEN LUNCH AND DINNER.
- 7, 30- Observed box of beef bones (58°F-61°F), used to make beef stock, sitting on floor at room temperature. Reported bones "just delivered". Place all potentially hazardous foods in refrigerator or freezer immediately upon delivery.
- Note: Beef bones placed in freezer during inspection.
- 14- No detectable sanitizer in dishwasher. Reported sanitizer just changed. Dishwasher primed and 50ppm sanitizer provided during inspection.
- 14, 44- Food handler reports mop water dumped in first compartment of utensil sink. Dump all waste water in mop sink.
- 26- Reported frozen foods thawed in prep sink without running water. Thaw foods in refrigerator, under cold (maximum 70°F running water) or in microwave as part of the cooking process.
- 30- Observed whole ginger stored on ground by hand sink and packaged cinnamon sticks stored on floor under utensil sink. Store foods at least six inches off floor on approved shelving.
- 36- Observed beverage cup used as scoop in container holding beverage ice. Provide handled scoop.
- 40- Observed a few soiled wiping rags sitting on food prep surfaces. Store wiping rags in container of approved sanitizer between uses.
- 44- Observed mop sink to be filled with boxes, gallon containers of bleach/detergent, etc. Relocate items out of mop sink. Keep mop sink fully available so as to easily dump mop water. Observed wet mop stored in head down in 5 gallon bucket. Store mop so as to dry completely between uses.