

DBA/NAME Pho C & C	DATE 2/23/10
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OBSERVATIONS AND CORRECTIVE ACTIONS

- 5- Observed food handler wash hands at hand sink then dry hands with soiled wiping rag sitting on prep refrigerator cutting board. Hands must be dried with single use paper towel rather than cloth towels and/or wiping rags so as to prevent contamination of just cleaned hands.
Note: Food handler redirected to hand sink to properly wash and dry hands during inspection.
- 7- Observed cooked egg rolls (108°F-118°F) sitting in pan by fryer. Reported egg rolls are cooked, stored in pan by fryer then re-cooked to order. Do not store potentially hazardous foods at room temperature. Store egg rolls in refrigerator until needed for customer order. Observed condensed milk (65°F) stored at room temperature in can labeled Refrigerate After Opening. Keep potentially hazardous foods in refrigerator.
- 7, 30-On arrival, observed pan of uncooked sliced chicken (50°F) stored on floor by prep sink. Do not store foods on floor so as to prevent accidental contamination. Store foods on approved food contact surfaces only.
- 8- No discard times observed on rice noodles (64°F-66°F), uncooked bean sprouts (54°F) or individually wrapped plates of spring rolls (61°F-64°F) sitting in prep area at room temperature. Time Only procedure posted on refrigerator door by prep table. ***Foods held using Time Only as a method of ensuring public safety must be clearly marked with discard time four hours after removal from refrigerator or creating need for temperature control (i.e.: soaking rice noodles). Foods held with Time Only may not be cooled for later use, added to other recipes or used past discard time.***
- 9- Observed cooked pork (101°F-112°F) improperly cooling at room temperature. When cooling cooked foods, place in uncovered, shallow containers at depths of 2 inches or less and place immediately in refrigerator or freezer.
Note: Pork moved to freezer to complete cooling process during inspection.
- 10- Reported final internal cooking temperature of chicken not being taken. Use probe thermometer to ensure chicken reaches minimum 165°F before serving.
- 11- Reported hot held rice left over at end of day and reheated for hot holding the following day is not checked for proper reheating temperature. Ensure rice reaches minimum 165°F before hot holding.
- 14- Food handler reports slicer cleaned by wiping with bleach. Proper slicer cleaning procedure is wash with hot, soapy water, rinse with clear water, sanitize with approved sanitizer (i.e.: 1 oz bleach to 4 gallons water).
- 26- Observed prawns defrosting in still water in bottom of prep sink. When defrosting foods such as unpackaged prawns in prep sink, place in pan/colander and run water (70°F maximum) over pan.
- 29- Observed mislabeled chemical spray containers under prep sink (label said Liquid Sunshine, food handler reports bleach/water mix). Label as to proper contents.
- 35- Observed lids for pans stored on ground under dishwasher and large cooking pots stored on ground by stove. Store lids, pots and other cooking equipment on approved shelving.
- 36-Observed plastic beverage cup used as scoop for beverage ice. Provide handled scoop.
- 40- Observed soiled wiping rags sitting on food contact surfaces in kitchen. Store wiping rags in container of approved sanitizer between uses.