

DBA/NAME Scrambles	DATE 9/30/09
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OBSERVATIONS AND CORRECTIVE ACTIONS

- 6, 30- Observed uncovered containers of berries stored next to hand sink. Provide approved splash guard so as to prevent contamination of food.
- 7- Observed diced ham (48°F), chopped tomatoes (52°F) and diced sausage (51°F) in top of prep refrigerator (air temperature 37°F). Seal gaps between containers in top of prep refrigerator so as to prevent escape of cold air. Observed assorted foods at 43°F-44°F in prep area prep refrigerator (air temperature 41°F). Adjust/repair unit to maintain potentially hazardous foods at 41°F or below. Note: An air temperature of approximately 37°F may be required to maintain foods at 41°F. Observed Half & Half at 52°F at wait station. Maintain potentially hazardous foods at 41°F or below.
- 11- Food handlers report foods hot held, cooled and then reheated for hot holding are reheated to 155°F-160°F. Reheat to 165°F.
- 14- Observed cook at cookline wipe in-use skillet out with soiled wiping rag. Properly wash/rinse/sanitize skillets at utensil sink. Observed uncooked potatoes that had been washed stored in original shipping box. Store clean produce in clean containers. Observed dried cheese debris on slicer not being actively used. Properly wash/rinse/sanitize slicer after each use or every four hours of continuous use. Clean potato slicer to remove dried potato debris.
- 30- Observed bottle of wine stored in ice bin storing beverage ice. Discontinue storing bottles in ice to prevent contamination of ice.
- 33- Observed damaged/missing laminate on counter in wait station and worn paint/missing laminate on shelves and prep refrigerator doors at cookline. Repair where needed to be smooth and easily cleanable.
- 35- Observed latch to be broken on door to walk-in refrigerator and door to be held closed by large water bottle. Repair latch to open and close properly. Clean inside ice machine to remove black residues. Observed tape/broken handle on display refrigerator in prep area. Remove tape and properly repair so as to be easily cleanable.
- 36- Observed unsecured CO2 tanks in back room. Secure to rigid structure. Observed in-use utensils in container still water at cookline. Store in-use utensils in/on easily cleanable surfaces, in hot held food with handles up or in water mechanically maintained at 135°F or above.
- 38- Observed missing/burned out lights in utensil cleaning area. Repair/replace so as to provide minimum required lighting (20 foot candles).
- 40- Observed soiled wiping rags on food contact surfaces at cookline. Store wiping rags in container of approved sanitizer between uses.
- 41- Observed faucet in women's restroom to be loose. Secure faucet properly to sink. .
- 44- Observed gap between door jam and door at door by slicer. Seal/repair to prevent harborages.
- 45- Observed damaged ceiling/leaking water on ceiling by back door. Repair to be smooth, easily cleanable and dry. Replace missing cove base tile at cookline.
- 52- Clean/organize room between office and storage area to prevent harborages.