



<b>DBA/NAME Flavor Falls Oriental Cuisine</b>	<b>DATE 10/29/07</b>
Food Safety Cert : Available	<b>Exp. Date: 3/15/10</b>
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**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 7) Observed a small container of red peppers in oil 82°F stored at cookline. Pepper/oil mixture had just been prepared from room temperature ingredients and was placed into prep refrigerator during inspection. Any vegetable smothered in oil is a potentially hazardous food, and shall be kept refrigerated when not in use.
- 14) Clean magnetic knife rack to remove food residues.
- 23) Observed 10+ young cockroaches in some unused pots on top of the oven near cookline. Live cockroaches were not observed in any other area of facility. Pest control operator was called during inspection.
- 27) Observed many uncovered containers of raw and cooked foods in the walk-in cooler.
- 30) Observed an open bulk bag of rice in dry storage. Keep bags clamped closed when not in use.
- 35) Seal/paint the bare wood table where the rice cooker is stored near the cook line, so that table is non-absorbent and easily cleanable. Clean the underside of the large mixer to remove dried food residues.
- 36) Observed employee drying clean utensils with a cloth towel. Cease this practice and allow utensils to air dry only. Chain/secure all CO2 tanks to a rigid structure. Remove the cardboard lining the utensil storage drawer near the 2-compartment sink.
- 44) Back door was open upon arrival. Keep all doors closed to prevent entrance of vermin.