

OBSERVATIONS AND CORRECTIVE ACTIONS

- 29- Spray bottle of chemicals observed near food in kitchen—moved during inspection.
- 31- Common containers of customer self-serve condiments (ie: sliced onions) observed.
- 34- Obtain/ locate test papers for checking sanitizer level in sanitizer compartments of utensil sinks in kitchen and bar. Use test papers to check concentration of sanitizer.
- 35- a) Clean tall metro shelf unit in walk-in cooler of some food residues. Clean major equipment in kitchen of some food debris/ residues.
- b) Some domestic equipment observed in kitchen (ie: chest-type freezer, blender, etc). Remove/ replace domestic equipment with commercial quality equipment. OK to use an upright domestic freezer (not chest freezer) for storage of back stock food.
- c) Replace ice bin, equipped with separate beverage line cold plate, with an ice bin which has an integral cold plate.
- d) Repair damaged areas of reach-in doors to walk-in cooler (remove tape) so that doors and wall are smooth, easily cleanable, durable and in good repair.
- e) Repair leaking walk-in cooler condenser.
- 36- Clean up/ organize single use cup storage at end of bar.
- 38- a) Replace missing covers on overhead lights in kitchen. OK to use plastic light sleeves (with end caps) over fluorescent light tubes.
- b) Replace missing filters in hood.
- c) Hood plans indicate that duct size is too small for required amount of air to be exhausted (300 CFM). Verify filter size—filters are 2x3 ft according to information that was submitted. Also, as this is a non-canopy hood, the quantity of air to be exhausted must be at least 3000 CFM (since the hood is 10 feet long) rather than 1500 as indicated.
- 41- Replace missing faucet handles at kitchen utensil sink; repair leaking faucet at same sink.
- 44- a) Clean up/ organize storage area and misc. items stored along wall between kitchen and bar.
- b) Clean up/ organize auxiliary storeroom (near kitchen) so as to facilitate cleaning.
- 44, 42- Continue to clean up/ organize and eliminate misc. items stored out back and beside building so as to eliminate clutter and potential rodent harborage. Relocate storage freezers in back area so as to be in storeroom/ covered area.
- 45- a) Clean lower walls and floor, in hard to reach areas of kitchen, of some residues, grease and staining.
- b) Repair damaged area of ceiling in kitchen above end of island prep table. Repair worn, damaged area of wall in kitchen.
- c) Replace worn/ damaged areas of floor in kitchen and bar.