



<b>DBA/NAME</b> Ginger's	<b>DATE</b> 3/18/09
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**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 1- No food safety certificate. Provide documentation within sixty days that at least one person currently working at this facility has passed an approved food safety certification examination. Fax or mail to this Department. Please include name of facility on certificate.
- 5- Observed food handler clean hands by wiping with soiled wiping rag sitting at cookline. Properly clean hands at hand sink when hands require cleaning.
- 6- No paper towels at hand sink. Provide.
- 7- Observed assorted uncooked meats (45°F-52°F) in top of prep refrigerator. Adjust/repair unit to maintain potentially hazardous foods at 41°F or below. Observed two pans of uncooked meats (62°F-63°F) sitting on top of of pans in top section of prep refrigerator. Do not store foods on top of containers in top of prep refrigerator. Store additional containers of food in bottom section of prep refrigerator so as to maintain at 41°F or below.
- 7, 14- Observed uncooked chicken (29°F-52°F) improperly defrosting in bottom of utensil sink. Place defrosting foods in tubs and place in refrigerator once temperature of 41°F has been reached.
- 9- Observed tub of fried rice ( 55°F) which was reportedly cooling at room temperature, on cart by cookline. **DO NOT COOL FOODS AT ROOM TEMPERATURE.** Observed cooked noodles (53°F-57°F) cooling at depths on 4+ inches in covered containers in walk-in refrigerator. When cooling cooked foods, place in uncovered, shallow containers at depths of 2 inches or less and place immediately in walk-in refrigerator until 41°F or below. Note: Fried rice discarded and noodles separated into additional, uncovered containers to complete cooling process during inspection.
- 13- Food handler reports removing outer leaves of produce rather than washing. Wash all produce before slicing/chopping.
- 14- Food handler reports tea pots used to serve tea at customer tables are cleaned each night. Properly wash/rinse/sanitize tea pots after every use.
- 30- Observed uncovered container of cashews and unsealed bag of panko in storage areas. Seal foods to prevent contamination/infestations.
- 33- Observed missing laminate on shelf in wait station. Repair/replace.
- 35- Observed interior door panels on prep refrigerator and drainage hose in display refrigerator to be secured with tape. Remove tape and properly repair to facilitate cleaning. Clean inside prep refrigerator to remove food debris/residues.
- 38- No shatterproof light cover on light in walk-in freezer. Provide.
- 41- Observed leak at utensil sink faucet. Repair.
- 45- a) Observed missing damaged cove base tile by back door. Repair.
  - b) Observed tape sealing holes in ceiling by electrical panel and on floor directly above in upstairs storage area. Remove tape/properly repair floor/ceiling and seal gap at ceiling-wall juncture by electrical panel to prevent harborages.
  - c) Observed black residues on walls and ceiling and accumulated food debris/residues on floor of walk-in refrigerator. Clean.
    - d) Observed peeling paint/damaged wall behind ice machine and behind food prep table (by gas line). Repair to be smooth and easily cleanable.
    - e) Observed accumulated food debris/dust on gas line bound with tape on wall behind food prep table. Have professional remove hard-to-clean gas line or discontinue preparation of food in that area.
    - f) Clean floor in hard to reach areas to remove accumulated grease/food debris and floor sink in wait station to remove black residues.