



**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 4- Provide lids on employees' drink glasses.
- 5- Develop a written handwashing policy as to when employees are instructed to wash hands.
- 6- Fill empty paper towel dispenser at handsink. Remove paper towel dispenser at utensil sink—all employee's shall wash hands at hand sink only.
- 9- Cut tomatoes 45° F in top of prep refrigerator—prechill cut tomatoes in storage refrigerator before placing in prep refrigerator.
- 27- Some containers of raw meat, shell eggs stored on shelves above ready to eat foods—raw meats moved during inspection.
- 30- a) Do not reuse paper plates for assembling food (ie: burritos)—provide washable, non-absorbent plates for such use.  
b) Some opened bulk bags of food (beans) observed on storage shelf. Some bulk food containers observed without lids. Provide handled scoops for dispensing bulk foods rather than using bowl (ie: for beans).  
c) Some foods in storage refrigerator observed without lids—OK to cover cooked, cooled foods once food is cold.
- 34- Obtain test papers for checking sanitizer concentration in sanitizing compartment of utensil sink.
- 35- Bowl of salsa observed in glass door display refrigerator—removed to storage refrigerator during inspection. Use glass door display refrigerator for packaged foods/ bottled beverages only.
- 36- Some customer self-serve utensils observed in container with handles down—utensils rearranged so that utensils were stored with handles up during inspection.
- 44- Clean up/ organize storage in back area of kitchen. Remove unused items so as to eliminate clutter and facilitate cleaning.

Note: If walk-in cooler is to be installed—plans shall be submitted to this Dept. prior to installation/ construction of walk-in cooler.