

DBA/NAME Durham Country Market	DATE 8/26/09
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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.
- 6- Observed bar soap in use at hand sink and utensil sink. Use hand sink for all hand-washing and provide soap in sanitary dispenser. No paper towels at hand sink. Provide. Observed unsealed piece of wood as knee lever for hand sink. Seal to be nonabsorbent.
- 7- Observed beef chimichangas (120°F-121°F) out of temperature in display case by register. Adjust/repair unit to maintain potentially hazardous foods at 135°F or above.
Note: Chimichangas reheated to 165°F for continued hot holding during inspection.
- 14- Observed dried meat debris on slicer. Clean. Reported slicer no longer used. Unused equipment shall be maintained in clean manner or removed from facility.
- 30- Observed baskets of bulk potatoes and onions stored on ground. Store foods at least six inches off floor on approved shelving.
- 33- Observed missing laminate on board by beverage machine. Replace or seal to be nonabsorbent.
- 34- Replace two compartment sink with three compartment sink with dual integral drain boards within 6 months.
- 35- Observed tape over cracks in glass on display refrigerator and front counter hot holding unit. Remove tape and properly repair to facilitate cleaning. Replace missing knob for temperature adjustment on front hot holding case.
- 43- Observed toilet paper sitting *on* sanitary dispenser in restroom. Place *in* sanitary dispenser.
- 44- Door open on arrival. Keep door closed or provide screen door/air curtain to prevent entrance of flies. Observed mop stored in dirty mop water. Store mop so as to dry completely between uses.
- 45- Observed large area of dried soda on floor in back storage area. Clean to prevent harborages. Observed large crack in ceiling over utensil storage rack (back food prep area) and lifting/separating/damaged flooring under food prep table, in beer walk-in refrigerator and deli. Repair where needed to be smooth and easily cleanable.
- 52- Observed a lot of personal items (bicycle, suitcases, etc.) stored throughout facility. Organize/remove to facilitate cleaning of floors and walls.