



<b>DBA/NAME Chinese Gourmet Express</b>	<b>DATE 11-1-07</b>
Food Safety Cert Name: current	<b>Exp. Date:</b>
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**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 1) Cooks unaware of proper cooking temperatures.
- 5) Food employees were not washing hands when changing tasks.
- 7) Cooked chopped chicken was 119°F in hot holding oven. Cooked rice was 97°F in rice warmer. Chicken and rice were discarded. Hot holding oven was turned up. Replace rice warmer. Chicken that was just cooked was 122°F in holding oven. Chicken was reheated. Garlic-in-oil and tempura batter were stored at room temperature for short time period. Keep refrigerated.
- 10) Cooks were not checking cooking temperatures. Chicken was found at 122°F in holding oven after just being cooked. Chicken was placed back into regular oven for cooking to 165°F.
- 14) Utensils were only being washed and sanitized in utensil sink. Use proper 3 step method using all 3 compartments.
- 23) Some live and dead cockroaches were observed in back wall, near electrical equipment, and under front cabinets near floor sink. A pest control operator is reportedly working on the problem. Contact pest control operator for additional treatment. Do not do own treatment unless using insecticides approved for use in food establishments. Seal-up gaps and cracks in back walls/coving and under cabinets.
- 29) Some spray bottles not labeled as to contents. CO2 bottles not properly chained.
- 30) Some bulk food containers not labeled. Fixed during inspection.
- 39) Replace broken thermometer in small front refrigerator.
- 40) Soiled wiping rags observed on table and equipment. A bucket of sanitizer was prepared for wiping rags during the inspection.
- 41) Repair leak at utensil sink faucet. Raise spray nozzle so as to rest above sink rim.