

DBA/NAME Morning Thunder Cafe	DATE 5/7/09
Page 2 of 2 352 Vallombrosa Avenue, Chico CA 95926	Site # 2502

OBSERVATIONS AND CORRECTIVE ACTIONS

- 5- Food handler at cookline reports hands sometimes "cleaned" in sanitizer bucket. Use hand sink for all hand cleansing.
Note: See #5 on back of this form for times hand washing is *required*.
- 7- Observed pan of coked potatoes (63°F) sitting out by grill. Keep potentially hazardous foods in refrigerator. Observed container sour cream (48°F) in top of refrigerator across from grill. Adjust/repair unit to maintain potentially hazardous foods at 41°F or below.
- 10- Observed food handler serve three hamburgers without checking final internal cooking temperature. Use available digital probe thermometer to ensure required minimum temperatures are met before serving such foods as ground beef (155°F) or chicken (165°F).
- 14- Food handler reports slicer (base) cleaned with sanitizer. Proper cleaning procedure for slicer is wash/rinse/sanitize.
- 28- Food handler reports broccoli/clover sprouts are 'ready to eat' and not washed prior to use. Sprout container not labeled "Ready To Eat". Verify sprouts are ready to eat or properly wash before use.
- 33- Observed missing laminate trim on cabinets in wait station. Repair where needed to be smooth and easily cleanable.
- 35- Observed damaged door seals on walk-in refrigerator and prep refrigerator doors. Replace.
- 36- Observed small bowl used as scoop in mixed fruit stored in top of prep refrigerator. Provide handled scoop.
- 45- Observed loose/separating cove base tile and lifting/separating metal flashing under door to walk-in freezer. Repair to be smooth and easily cleanable.