



<b>DBA/NAME</b> Cocodine Thai Cuisine	<b>DATE</b> 9/9/09
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**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 4- Observed uncovered employee drink (yogurt smoothie) sitting on prep table across from woks. Keep employee drinks covered to prevent accidental contamination of food.
- 6- Observed paper towel roll in use at kitchen hand sink. Fill sanitary dispenser.
- 7- a) Observed uncooked bean sprouts (in 70°F water) and rehydrated rice noodles (58°F) stored at room temperature on prep refrigerator. Store potentially hazardous foods *in* prep refrigerator so as to maintain at 41°F or below.
- b) Observed Half and Half and whipped cream (44°F-46°F) in display refrigerator (air temperature 45°F). Adjust/repair unit to maintain potentially hazardous foods at 41°F or below.
- 11- Observed cooked rice—which had reportedly been cooked and cooled yesterday and reheated for hot holding during inspection—at 118°F-119°F in rice cooker. Foods reheated for hot holding shall be heated to minimum 165°F.  
Note: Rice returned to wok and reheated to 165°F during inspection.
- 14- a) Observed wash water in dishwasher to be 98°F after several cycles. Repair immediately to obtain minimum 120°F in wash and rinse cycles.
- b) No detectable sanitizer in dishwasher. Dishwasher primed during inspection; 50+ppm obtained during inspection.
- c) Observed wiping rags used between prep table and cutting boards. Use nonslip rubber mats rather than cloth towels so as to prevent growth of bacteria.
- 21- a) Observed hot water at utensil sink faucet at 99°F. Adjust/repair hot water heater to maintain minimum 120°F at utensil sink faucet.
- b) Observed hot water valve to be turned off at kitchen hand sink. Valve turned back on during inspection, resulting in leak at mop sink (see #41 below).
- 30- Observed assorted foods stored on floor in walk-in freezer. Store foods at least six inches off floor on approved shelving.
- 33- Observed worn paint on store room shelves. Repaint where needed to be smooth and easily cleanable.
- 35- Clean shelf over prep refrigerator to remove accumulated dust/sticky residues.
- 36- a) Observed eating utensils wrapped in cloth and paper napkins stored in cardboard boxes in room storing display refrigerator. Store in nonabsorbent, easily cleanable containers.
- b) Observed tub of soiled beverage glasses stored on table next to clean eating utensils at wait station. Relocate soiled utensils so as to prevent accidental contamination of eating surfaces.
- c) Observed bags of clean towels stored on floor by chest freezer. Store towels off floor so as to prevent contamination and facilitate cleaning.
- d) Observed in-use rice paddle and scoop stored in container still water at rice hot holding unit. Store in-use utensils in/on easily cleanable surface or in rice with handle up.
- e) Observed boxes of baggies and gloves and container of plastic cups stored directly on top of customer eating plates on shelf over prep refrigerator. Relocate to prevent contamination of eating surfaces.
- 38- Observed light in walk-in freezer to be nonoperational. Repair. Observed lighting in kitchen to be inadequate for food preparation. Provide additional lighting so as to provide required 50 foot candles.
- 41- Observed leak at mop sink faucet (hot water valve). Repair.
- 44- Observed gap under back door. Provide weather strip to prevent entrance of vermin.
- 45- Observed missing/damaged floor tiles in walk-in freezer. Repair where needed to be smooth and easily cleanable. Clean fan boxes/ceiling over cookline/prep refrigerator to remove accumulated black dust. Clean floors throughout facility to remove accumulated dust/food debris/residues.