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| DBA/NAME Carl's Jr. | DATE 11-6-07 |
| Food Safety Cert Name: | Exp. Date: July 2010 |
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OBSERVATIONS AND CORRECTIVE ACTIONS

- 6) No paper towels in dispenser at kitchen hand sink.
- 7) Small prep refrigerator was 46-50°F on top and 45°F in bottom section. Repair/adjust.
- 14) Center sink compartment of utensil sink is not being used for clear water rinsing. Use proper 3 step process using all 3 sink compartments.
- 35) Clean beverage dispenser nozzle area of sticky residues. Clean under fryers of accumulated grease. Replace damaged door seal on main reach-in refrigerator. Clean walk-in racks of residues
- 45) Clean floors of misc. debris around floor sink under the beverage dispensers and in walk-in cooler.