

OBSERVATIONS AND CORRECTIVE ACTIONS

- 7, 35- Vegetable pizza (125° - 135° F) in hot holding unit. Have hot holding unit checked/ repaired as needed.
- 14- Clean and then sanitize long cutting board on pizza prep refrigerator at least every 4 hours rather than sanitizing cutting board during the day then cleaning and sanitizing at the end of the day.
- 33- Clean shelving in storage area of some food debris/ dust.
- 34- Water temperature in utensil sink compartment 89° F. Change out water in utensil sink compartments when water temperature drops below 110° F.
- 35- a) Clean inside of pizza prep refrigerator of some food debris; clean inside, top of ice machine of some mold. Clean shelves in walk-in cooler of some food debris and rust; clean shelves in cabinets of some food debris.
- b) Pizza sauce stored in container on ice on pizza prep refrigerator—provide additional mechanical refrigeration for storage of such potentially hazardous foods.
- c) Replace ripped door seals on pizza prep refrigerator.
- 36- a) Replace hard to clean wood knife rack (in back prep area) with an easily cleanable, NSF approved knife rack.
- b) Ice scoop stored directly on top of ice machine.
- 44- Employees' personal items observed on various shelves in kitchen and dispensing area. Provide a separate, designated area (ie: lockers, etc) for storage of employees' personal items.
- 45- a) Clean floor, in hard to reach areas, of some food debris, dust accumulation, etc. Clean ceiling of some dust accumulation (ie: in back prep area).
- b) Replace worn, hard to clean wall panel near hand sink in back prep area.