



<b>DBA/NAME</b> Safeway – Chinese Deli	<b>DATE</b> 1/5/10
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**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 5- Observed food handler “clean” hands by wiping on apron. Use hand sink to properly wash hands whenever hands *require* cleaning.
- 7- On arrival, observed pan cooked chicken 110°F-123°F sitting out at room temperature. Reported chicken “just” cooked for use with chow mein and fried rice. Place cooked foods on stove or in hot holding unit until ready to add to recipes so as to maintain at 135°F or above.
- 9- Observed cooked chicken (39°F), which had reportedly been cooled the previous evening, in covered tub at depth of 5+inches. When cooling cooked foods such as small pieces of chicken, place in uncovered, shallow containers at depths of 2 inches or less until 41°F or below.
- 10- Food handler reports final internal cooking temperature of chicken 150°F. Use digital probe thermometer to ensure internal temperature of chicken reaches 165°F before hot holding or serving.
- 14, 34, 41- Food handler reports middle basin only of three compartment sink used when cleaning utensils due to inoperable lever in first basin and leaking hot water at faucet in third basin (hot water turned off at valve under sink during inspection). Repair lever and leak so as to properly wash/rinse/sanitize utensils within 24 hours. Use utensil sink in deli to properly clean utensils until properly repaired.
- 35- Clean prep refrigerator (inside and out) to remove accumulated residues/food debris.
- 39- No digital probe thermometer for checking temperatures of thin foods (i.e.: chicken). Provide.
- 45- Clean walls and floors where needed to remove residues/food debris.