

DBA/NAME Pelican's Roost	DATE 10/8/09
Page 2 of 2 1354-A East Avenue, Chico, CA 95926	2621

24

OBSERVATIONS AND CORRECTIVE ACTIONS

- 1- No food safety certificate observed. Provide documentation within sixty days that at least one person currently working at this facility has passed an approved food safety certification examination. Fax or mail to this Department. Please include name of facility on certificate.
- 5- Observed food handler properly wash hands at hand sink then dry hands by wiping with soiled wiping rag sitting on cutting board previously used to prep uncooked fish. Food handler then used bare hands to prepare customer order. Discontinue use of soiled wiping rag to dry hands so as to prevent contamination of just-washed hands.
- 6- No paper towels at kitchen hand sink. Paper towels provided during inspection.
- 7- Observed fish that had reportedly just been thawed under running water at 63°F on prep table. Ensure potentially hazardous foods being thawed are placed in refrigerator once 41°F has been reached.
- 10- Food handlers at cookline (2) unaware of final internal cooking temperatures of chicken or ground beef. Use probe thermometer to ensure chicken reaches minimum 165°F and ground beef reaches minimum 155°F before serving.
- 11- Food handlers unaware of proper reheating temperature for foods to be hot held. Use probe thermometer to ensure foods that have been cooked and cooled are reheated to minimum 165°F for hot holding.
- 14- Observed food handler prepping large amount of uncooked fish place fish in pan sitting on top of large trash can. Do not place food and/or utensils on/in trash cans so as to prevent contamination by harmful bacteria.
- 21- No hot water at restroom hand sinks. Provide.
- 35- Clean inside ice machine and behind and between nozzles of beverage dispenser to remove accumulated residues.
- 36- Observed cups used as scoops in croutons. Provide handled scoop.
- 38- Observed lights over utensil sink to be missing. Lights replaced during inspection.
- 40- Observed soiled wiping rags sitting on food contact surfaces in kitchen. Store wiping rags in container of approved sanitizer between uses.
- 45- Observed hole in wall behind door to men's room. Repair to be smooth and easily cleanable.