

OBSERVATIONS AND CORRECTIVE ACTIONS

6- No soap in dispenser at front handsink—soap dispenser refilled during inspection.

9- Cooked foods reportedly placed into small covered containers and placed into refrigerator to cool—leave cooked, cooling foods uncovered until cold (use probe thermometer to check temperatures).

Note: Routinely use (available) digital probe thermometer, rather than sometimes using dial-type thermometer for checking final temperatures of thin cooked foods (meats, etc). No cooking occurring at time of inspection.

27- Temperatures of potentially hazardous foods reportedly not checked at time of delivery—use thermometer to check temperatures.

34- a) Sanitizer level in rinse cycle of dishwasher low—dishwasher repair person contacted and made service call during inspection—sanitizer level OK by end of inspection. Sanitizer level in dishwasher reportedly OK when checked on previous day.

b) Obtain test papers for checking sanitizer (quaternary ammonia) level in containers of sanitizer for cleaning rags—use test papers to check concentration.

35, 38- Remove "outdoor" propane burners—observed on shelf below prep table. Provide commercial cooking equipment which is suitable for the intended use. Provide approved ventilation over cooking equipment as needed.

35- a) Clean inside top of ice machine of some mold. Clean keg cooler of some residues.

b) Replace cut up/ stained cutting board so as to facilitate cleaning.

39- Replace inaccurate thermometer in new prep refrigerator (air temperature 30° F in refrigerator—refrigerator thermometer registered 20° F).

44- Provide a hanger for air drying/ storage of mop in between uses.

45- Repair cracked seam in wall behind prep table so that wall is easily cleanable, non-absorbent and in good repair.

52- Chain up carbon dioxide canisters to a stationary object.