

DBA/NAME Wok In	DATE 2/25/10
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OBSERVATIONS AND CORRECTIVE ACTIONS

- 6- No paper towels at kitchen hand sink. Paper towels placed in dispenser during inspection.
- 7, 30- Observed cooked rice (67°F) stored in unplugged domestic rice cooker on prep table by hand sink. Reported rice is for personal use. Provide designated storage for employee food.
- 7, 35- Observed pooled eggs (64°F) and raw shell egg (50°F) stored in top of unplugged prep refrigerator. REPEAT VIOLATION. Do not store potentially hazardous foods in unplugged/nonoperational equipment.
- 14- Observed in-use cutting boards to have dry black residues over majority of surface. Remove black residues or replace.
- 29- Observed containers bleach and Drano stored on shelf over bulk food containers. Store chemicals away from food to prevent accidental contamination. Note: Chemicals relocated during inspection. Observed container Ortho Home Defense Max bug killer stored on shelf by back door. Remove domestic insecticide from facility. Observed can latex paint stored by bag of rice/buckets of soy sauce on shelf (under prep table). Store paint/chemicals away from food.
- 30- Observed assorted foods stored in open tin cans in walk-in refrigerator. Store foods in approved food container (i.e.: stainless) with tight fitting cover once opened. Clean bulk food and spice containers to remove accumulated food debris/residues.
- 34, 41- Observed hot and cold water valves on left side utensil sink faucet to be missing. Owner reports knobs removed due to leak. Repair leak and replace knobs within 3 days.
- 35- Observed domestic microwave in use. Replace with NSF approved commercial unit. Clean shelves in walk-in refrigerator to remove accumulated food residues. Observed water leaking from stove after wok water dumped. Repair leak/stove to maintain floor in dry manner. Clean equipment (freezer, prep refrigerator, microwave, etc.) to remove accumulated residues.
- 36- Observed broken styrofoam cup used as scoop in bag of rice. Reported rice for personal use. Food for personal use shall be stored separately from food used for public.
- 38- Observed lighting in walk-in refrigerator to be too dim. Replace with higher wattage bulb. Note: Minimum 10 foot candles measured 30 inches above floor required in walk-in refrigerator. No shatterproof light covers on light in walk-in refrigerator. Provide.
- 39- Clean probe thermometer to sticky residues.
- 40- Observed soiled wiping rag sitting on food contact surface in kitchen. Store wiping rags in container of approved sanitizer between uses.
- 41- Observed duct tape wrapped around utensil sink drain pipe. Leak noted on last original inspection report dated 8/19/09. Remove tape and properly repair leak.
- 43- Observed toilet paper to be sitting on box in restroom. Place in sanitary dispenser.
- 44- Observed mop stored in mop bucket wringer. Store mop so as to dry completely between uses.
- 45- Observed gap between exhaust hood flashing and ceiling panel. Seal/repair to prevent harborages. Clean floor in hard to reach areas (under prep sink, wok, shelves in walk-in refrigerator, etc.) and floor sinks to remove accumulated food debris/residues. Seal split at wall/hand sink juncture to prevent water damage to wall.
- 52- Observed unused equipment/boxes/papers stored throughout facility. Remove to prevent harborages and facilitate cleaning.