

DBA/NAME California Pasta Production	DATE 5-6-08
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OBSERVATIONS AND CORRECTIVE ACTIONS

- (1 Note):** Observed multiple food handling related operational violations during inspection. Current food safety certificate. Cook, at time of inspection, aware of proper cooking and reheating temperatures when questioned during inspection.
- 4-** Observed food handlers' uncovered beverage cups stored, on prep line shelf and electrical box, directly above opened foods being stored/prepped.
- 5-** Observed no hand washing among kitchen food handlers between food related tasks and handling of ready-to-eat foods during inspection. Observed food handler don glove without properly washing hands and not change/dispose of torn glove on hand.
- 5, 14-** Observed food handler continuously wiping hands on wiping rag then use same rag to wipe prep refrigerator cutting board and knife.
- 6-** Provide paper towel dispenser for paper towels stacked atop soap/sanitizer dispensers at front counter.
- 7, 9-** Observed 35 bags of meat and cheese raviolis 66-72°F stored in 3-door kitchen refrigerator. Reported raviolis were cooked in morning, cooled in ice bath/cold water, checked (internally) with available thermometer then bagged (at 60°F). Cooked foods shall properly cooled to 41°F, or below prior to packaging/bulking/covering. Raviolis voluntarily discarded to trash during inspection, see VC&D dated same.
- 7, 35-** Observed refrigerated display case storing uncooked pastas and cheesecakes to be 48-50°F (internally) when checked using inspector's probe thermometer. Adjust refrigerator to be 41°F or below.
- 9-** Observed 2 large pots of cooked sauces 160°F+, reportedly, cooling and stored atop covered utensil sink. Reported that ice baths were to be prepared for cooling sauces. Ice baths provided during inspection. Observed improper usage of ice bath cooling method during inspection (i.e. no stirring of sauces during 45+-minutes of inspection and melted ice/water of bath not monitored). Ice bath/water changed out during inspection. Observed pot of cooked soup 158°F+ stored on prep table adjacent to stove. Reported that soup was intended for cooling in ice bath, but reported that no 'extra' food handler(s) were available for assistance. Proper cooling techniques reviewed with food handlers during inspection. –Observed cooked noodles 59-70°F stored in 3-door refrigerator in deep (6+-inches) covered/uncovered containers, reportedly for short time period. Reported that noodles were rinsed with cold water after cooking, then bulked. Noodles returned to cold water rinse to finish properly cooling during inspection.
- 14-** Observed some food debris on dishwasher/utensil sink drainboard intended for 'clean' utensils. Observed food handler stand on of edge of dishwasher/utensil sink drainboard to retrieve food container from wall-mounted shelf. –Observed salads being tossed/prepped in bowls 'soiled' with (excess) salad/dressing debris/residues and stored at room temperature atop salad prep refrigerator. Reported that bowls are cleaned twice a day. Store 'soiled' salad bowls in prep refrigerator between uses and properly wash/rinse/sanitize every 4-hours, or properly clean bowls between each use.
- 27-** Observed pasta(s) being prepped in customer dining area upon arrival for inspection. –Observed plastic container of mushrooms stored directly atop container of uncovered mushrooms stored in kitchen prep refrigerator. –Observed food handler prepping garlic bread atop kitchen food cart (lined with towel) and cook stack soiled sauté pans on cart immediately adjacent to bread being prepped.
- 29-** Observed multiple chemical spray bottles hanging from backside of kitchen prep refrigerator, food rack above garlic bread storage container and on edge of utensil sink drainboard. Observed open can of Comet stored atop dishwasher.
- 30-** Observed boxes of foods (some perishable/potentially hazardous- chicken) stored on floor of kitchen, reportedly delivered short time ago. Foods remained on floor 45+minutes of inspection. Discussed need of properly storing perishable/potentially hazardous upon delivery during inspection.
- 33-** Clean, and repair, damaged cabinet bottom storing soda syrup boxes to remove some sticky residues. Clean bottom panel between beer cooler and cabinet fixtures to remove food debris and misc. trash.
- 34-** Observed dishwasher being used while (uncovered) foods being cooled on integral utensil sink drainboard and in utensil sink basin(s).
- 35-** Remove soiled foil under legs of stand mixer in kitchen. Clean outside of Robot Coupe food processor to remove some dried food residues. Clean in/between slots of knife rack, affixed to kitchen prep refrigerator, to remove food debris/residues. Observed some mildew inside ice machine.
- 36-** Observed ice scoop stored directly atop ice machine.
- 38-** Provide shatterproof bulbs/covers for lighting in freezer and in pasta prep room.
- 40-** No sanitizer detected in designated wiping rag storage buckets when checked with inspector's test strips. Sanitizer (bleach) added to buckets during inspection.
- 41-** Repair leaky faucet at 2-compartment sink in pasta prep room.
- 44-** Observed food debris and soiled utensils stored in basin of janitorial sink. –Chain CO2 tank. Observed employees' purses/personal belongings stored on shelves of front counter and adjacent to (eating) utensil storage containers.