

OBSERVATIONS AND CORRECTIVE ACTIONS

- 5) Slash resistant gloves being used for ready to eat foods without wearing disposable glove over the glove. Some food debris observed on glove.
- 9) Cooling hot foods in 1 gallon containers. Cool in shallow containers or smaller (1/2 gallon or less). Foods from previous day were 41°F during inspection. Other hot foods were switched to shallow container.
- 14) Sanitizer was low in dishwasher rinse. Repair person arrived during inspection. Replace date plate with correct directions for low temp version of this dishwasher. Check sanitizer daily with test papers.
- 20) Pooling small amount of eggs for scrambled eggs at later time.
- 30) Some bulk containers not labeled as to contents.
- 33) Clean shelves of food debris. Remove wicker mat from under microwave oven.
- 35) Beverage dispenser leaking. Repair or replace. Clean can opener of sticky food debris. Monitor one door refrigerator to make sure it maintains 41°F or less. (Some food was under 40°F but air temperature was 44°F).
- 38) Does not appear to be adequate ventilation over the dishwasher.
- 45) Clean floors in hard to reach areas of misc. debris.