



**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 12- Single use cup of mini chocolate chips observed at self-serve coffee condiment counter—provide sanitary dispensers for all self-serve condiments.
- 14, 34- Wash, rinse and then sanitize cutting boards, knives, etc. in 3-compartment utensil sink in an approved concentration of sanitizer, rather than reportedly using one-compartment dishwasher pre-spray sink for some dishwashing.
- 27- Packages of raw sausage, boxes of whole, shell eggs observed on shelves in 3-door refrigerator stored above ready to eat foods.
- 35- Remove/ replace all domestic equipment (ie: microwave oven, food processor, etc). All equipment shall be commercial, NSF approved (or equivalent) and suitable for its intended use.
- Note: It is understood that 3-door storage freezer is being relocated from back storeroom into kitchen.
- 35, 38- Fried/ cooked sausage observed in top of prep refrigerator. Cease cooking/ frying such meats until suitable cooking equipment and approved, adequate ventilation are provided at this facility.
- 40, 34- Some soiled cleaning rags observed in various locations (ie: prep counters). Sanitizer concentration in cleaning rag container was low at time of inspection—use sanitizer test papers to check sanitizer level.
- 41- Repair utensil sink faucet—leaking at base of faucet. Repair pre-spray sink faucet as needed.
- 44- a) Exterior doors (front door and back kitchen door) propped open—closed during inspection. Remove painted rock door stop observed in kitchen. Provide screen doors or air curtains over doors if exterior doors are to be left open.
- b) Provide a hanger for drying/ storage of mop in between uses.
- Note: Continue to remove unused items so as to eliminate clutter and facilitate cleaning.