

OBSERVATIONS AND CORRECTIVE ACTIONS

6- Fill paper towel dispenser in men's restroom—stack of paper towels available on top of dispenser.

27- Flats of whole, shell eggs observed on shelf above onions in walk-in cooler.

33- a) Seal/ paint unfinished wood support for countertop (left side of cash register counter) so as to be smooth, easily cleanable, non-absorbent and in good repair.

b) Clean interior of beverage dispenser cabinet of residues, etc. Seal unfinished wood wall of cabinet so as to be smooth, easily cleanable and non-absorbent.

35- Clean walk-in cooler shelves of some food debris. Seal up open space below end of meat display refrigerator so as to facilitate cleaning.

36- Used tongs observed on counter near hot holding unit for meat. Tongs removed and replaced with clean tongs—tongs placed in hot meat during inspection.

44- Store all personal food, etc. in a separate designated area (ie: back storage area).

45- a) Clean floors, under equipment and in hard to reach areas of some misc. debris, food debris. Clean floor sink, near beverage box rack, of some misc. residues.

b) Finish installing cove base tiles in front dispensing area—cove base tiles shall fit flush with floor tiles, forming a 3/8 inch radius at the floor/ wall juncture.

c) Seal unfinished sheetrock wall behind beverage box rack so as to be easily cleanable, non-absorbent, durable and in good repair.

52- Chain up carbon dioxide canisters to a stationary object (ie: wall).

Note: Provide easily available (printed) handwashing policy for food handlers.