

DBA/NAME Great Harvest	DATE 10-24-07
Food Safety Cert Name: current	Exp. Date: 3-18-09
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OBSERVATIONS AND CORRECTIVE ACTIONS

- 14) Only two compartments of the utensil sink are being used to wash and then sanitize utensils. Use all three compartments for washing, rinsing, and sanitizing. No sanitizer test paper was readily available or being used. Use test paper to check level of sanitizer in sink.
- 30) Some bulk containers of food ingredients were not labeled as to contents.
- 33) Repair broken cabinet shelf.
- 35) Clean inside of ice machine of reddish residues. Storage freezer in back is draining into a bucket. Provide/repair working evaporator for unit.
- 43) Do not use the restroom for misc. storage.

Note: Unable to check prep refrigerator temperatures due to the doors being open for cleaning and restocking. Monitor prep refrigerators to make sure they maintain 41°F or less.