

DBA/NAME La Salsa	DATE 10/15/09
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OBSERVATIONS AND CORRECTIVE ACTIONS

- 5- Observed employee taking money at register “clean” hands by rinsing with water at hand sink before scooping tortilla chips for customer. Hands shall be properly cleaned with warm water and soap (for minimum 10 seconds) before bare hand contact with food.
- 7- Observed cooked chicken (102°F-118°F), steak (117°F-125°F) and rice (118°F-145°F) in double pans on steam table (all other foods 135°F and above). Reported chicken, rice and steak stored in double pans so as not to overcook. Discontinue use of double pans so as to maintain foods at 135°F or above. Note: Double pans removed during inspection. Observed guacamole (45°F) out of temperature in cold holding section of steam table. Adjust/repair unit to maintain potentially hazardous foods at 41°F or below. Observed assorted salsas (49°F-52°F) out of temperature at salsa bar. Place ice up to level of food so as to maintain at 45°F or below. Note: Stainless containers may be necessary to hold salsas at required temperature.
- 14- No detectable sanitizer in sanitizer buckets. Provide approved sanitizer (minimum 100 parts per million) in sanitizer buckets.
- 31- Clean behind and between nozzles of beverage dispenser to remove accumulated residues.
- 35- Observed standing water in bottom of keg refrigerator. Repair to maintain dry interior. Observed pan catching water under fan box in walk-in refrigerator. Remove pan and repair leak. Observed 4X4 blocks of wood propping up shelves in walk-in refrigerator. Remove blocks and repair shelves so as to be easily cleanable. Observed rust and accumulated food residues on shelves in walk-in refrigerator. Clean.
- 36- Observed knives stored between prep table and wall in kitchen. Store knives in approved knife rack.
- 39- No digital probe thermometer for checking temperatures of thin foods (i.e.: chicken breasts). Provide today.
- 41- Observed floor sink under hand sink to be backed up. Repair to drain properly.
- 45- Observed duct tape securing FRP panels at walls by back door and walk-in refrigerator. Remove tape and properly secure. Clean wall under fan box in walk-in refrigerator and wall behind prep table to remove accumulated residues.