

DBA/NAME Big Chico Burger	DATE 9/4/07
Food Safety Cert Name: Francisco Saez	Exp. Date: 8/3/09
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OBSERVATIONS AND CORRECTIVE ACTIONS

- 7- Observed sliced cheeses (45°F-48°F) in top of prep refrigerator. Adjust/repair unit to maintain foods at 41°F or below. Observed three opened bottles of hot sauce labeled "Keep Refrigerated" on shelf in back room at room temperature. Food handlers report hot sauce is no longer being used and voluntarily discarded bottles to trash.
- 14- a) Hot water 107°F in wash basin of utensil sink immediately after food handler filled basin (using detergent/hot water mixer). Water in wash basin of utensil sink shall be maintained at 110°F or above.
- b) Food handler reports milk shake machine is wiped with sanitizer between uses. Wash/rinse/sanitize shake machine after each use or after every four hours of *continuous* use.
- c) Observed sponges in use at utensil sink. Sponges shall not be used for utensil cleaning.
- 21- Hot water 115°F at utensil sink faucet. Adjust water heater to maintain 120°F or above.
- 29- Observed container of Raid Ant and Roach spray above mop sink. Remove domestic insecticide from facility. Observed a few unlabeled chemical spray containers in back room. Label as to contents.
- 35- Food handler reports ice cream machine is cleaned every other day. Clean daily. Clean behind and between nozzles of beverage dispenser to remove accumulated residues.
- 44- Observed wet mops (2) stored in buckets. Store mops so as to dry completely between uses.
- 45- Clean floors in back room (under beverage syrup boxes) to remove accumulated dust/residues/debris.