

OBSERVATIONS AND CORRECTIVE ACTIONS

- 4- Provide lids on food handlers' drink glasses/ cups (ie: cup of coffee). Cooking pot and bowl of soup (reportedly food handler's lunch) observed on prep table in back of kitchen.
- 14, 34- No test papers available for checking sanitizer level in sanitizing compartment of utensil sink. No sanitizer detected in sanitizing compartment of utensil sink. Sanitizer tablets obtained during inspection.
- 22- Repair inoperable "Big Dipper" grease extractor. Grease extractor reportedly being cleaned manually at this time.
- 27- Raw eggs stored on shelf above bottled beverages; raw meat (sausage) observed on shelf above kegs in walk-in cooler. Store such raw meats on bottom shelves.
- 31- Relocate food shield (sneeze guard), at self-serve salad bar so that food shield covers all containers of unpackaged food from potential customer contamination.
- 35- a) Repair leaking condenser (drain line, etc) and clean bottom of small prep refrigerator of standing water; remove towels in bottom of prep refrigerator.
- b) Some dried food debris observed on base of slicer. Use brush to clean hard to reach areas of slicer.
- 44- a) Store employee's personal food in a labeled container (ie: lunch box, bag, etc) and store separately from food for customers. Employee food observed on various shelves in walk-in cooler also on prep table in back part of kitchen.
- b) Coats, sweat shirts observed hanging on shelf used for food storage in back storage area.
- c) Repair mop hangers/ hooks as needed so as to be available for use.
- Note: Hot water temperature ranged from 98°- 121° F during inspection. Hot water heater accepted on a performance basis— 120° F hot water required at utensil sink at all times.