



<b>DBA/NAME Barney O' Rourkes Pub</b>	<b>DATE 5/19/08</b>
Food Safety Cert Name: Patricia Van Bibber	<b>Exp. Date: 7/25/2011</b>
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**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 6)** No hand washing facilities were available upon inspection as utensil sink compartments were blocked. Provide a separate and approved hand sink that is conveniently located for food handlers.
- 10)** Employee reported incorrect cooking temperatures for chicken and hamburger.
- 13)** Change out fryer oil as needed so as to keep food safe from contamination.
- 14, 40)** Observed no sanitizer in wiping rag container. Corrected during inspection.
- 14, 34)** Observed food containers being washed and not sanitized during inspection. One compartment of 2-compartment sink was blocked by container of sanitizer rags. Replace 2-compartment sink with an NSF approved 3-compartment stainless steel sink with dual integral drain boards or a combination of an approved dishwasher and utensil sink. Sink compartment shall be large enough to accommodate immersion of the largest equipment and utensils.
- 29)** Remove canister of RAID insecticide as it is not approved for used in a food facility.
- 33)** - Refinish (sand/paint) worn wood cabinets, drawers and shelves throughout facility so as to be durable, non-absorbent and easily cleanable.
  - Adjust bottom shelf in back storage area so as to be at least 6 inches off the floor.
  - Replace/remove bare wood shelf under microwave in kitchen.
  - Remove heavily worn wood table in kitchen.
  - Clean shelves under rubber netting in bar to remove accumulation of dust.
- 35)** - Replace ice bin with an NSF approved ice storage bin with an integral cold plate so that liquid waste drain lines do not pass through storage bin.
  - Clean knife rack to remove buildup of dust.
- 36)** Remove or replace domestic upright refrigerators with NSF approved commercial equipment. Replace domestic microwave with NSF approved commercial unit when current unit is no longer operable/in good condition.
- 38)** Clean hood/hood fixtures to remove accumulation of grease.
- 45)** Clean floors in hard to reach areas throughout facility (i.e. under/behind equipment/shelving; especially under the ice machine) to remove dust, trash, food debris and misc. residues.