



<b>DBA/NAME</b> La Posada	<b>DATE</b> 10/13/09
<b>Page 2 of 2</b> 5742 Skyway	3005

24

**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 1- No food safety certificate. Provide documentation within sixty days that at least one person currently working at this facility has passed an approved food safety certification examination. Fax or mail to this Department. Please include name of facility on certificate.
- 4- Observed food handler at cookline eating/drinking meal using prep refrigerator cutting board as table. Do not eat in food prep areas so as to prevent contamination of food contact surfaces with food handler saliva. Provide designated area for employee breaks.  
Note: No other food prep at cookline observed while food handler eating.
- 5, 6- Observed paper towel dispenser to be blocked by syrup bottles and no soap at bar hand sink. Relocate syrup bottles and provide soap in sanitary dispenser. Reported bar staff use kitchen hand sink to wash hands. Food handlers in bar shall wash hands in bar hand sink whenever hand washing is required.
- 6- No paper towels in men's restroom. Provide. Place paper towels at kitchen hand sink in sanitary dispenser.
- 7- a) Observed Chile Verde (122°F) and shredded beef (120°F-122°F) out of temperature on steam table. Beef and Chile Verde reheated to 165°F during inspection for continued hot holding. Observed Chile rellenos (63°F) sitting at room temperature in microwave that was not on. **DO NOT STORE FOODS AT ROOM TEMPERATURE.**  
b) Observed ranch dressing (49°F) and individual servings of pudding (48°F) in wait station prep refrigerator (air temperature 48°F). Adjust/repair unit to maintain potentially hazardous foods at 41°F or below.
- 9- Observed pan cooked chicken (92°F-100°F) cooling at room temperature and refried beans (115°F), shredded beef (118°F) and cooked beef (118°F) cooling in covered pans in prep refrigerator. When cooling cooked foods, place in uncovered, shallow containers at depths of 2 inches or less and place immediately in reach-in refrigerator until 41°F or below. **DO NOT COOL FOODS IN PREP REFRIGERATOR.**  
Note: Chicken voluntarily discarded to trash, refried beans and cooked beef uncovered and relocated to reach-in refrigerator during inspection to complete cooling process.
- 10, 39- No probe thermometer available for checking proper cooking times. Provide today.
- 11- Food handler reports foods that have been cooked and cooled are not checked for proper reheating temperature when reheated for hot holding. Obtain probe thermometer to ensure foods that have previously been cooked and cooled reach minimum 165°F before hot holding.
- 13- Observed residues dripping from electrical cord over steam table. Clean to prevent contamination of uncovered food.
- 14, 23, 35, 45- Observed rodent droppings on dishwasher (drain board and top), inside unrefrigerated cabinet of refrigerator by time clock, on bulk food containers under microwave, on shelf storing clean plates under steam table, in tub by dishwasher storing clean utensils, on top of refrigerator (used as food prep surface) by time clock, under storage shelves by hand sink in kitchen and on shelves in wait station. Rodent dropping also observed on floor behind stove, under storage shelves, under dishwasher in kitchen, under prep refrigerator in wait station and in multiple places in back storage area. **CLEAN AND ABATE IMMEDIATELY.** Inspect/monitor walls, ceiling and floors for holes and immediately repair to prevent harborages.
- 27- Observed packaged uncooked meat stored over uncovered (cooling) foods in refrigerator. Store uncooked meats below uncovered foods so as to prevent contamination of foods.
- 30- Observed bag of onions stored on floor by water heater. Store foods at least six inches off floor on approved shelving. Observed hole in large container storing dried pinto beans. Replace to prevent harborages.
- 33- Observed chipped/worn paint on wait station shelves. Repair where needed to be smooth and easily cleanable.
- 35- Observed standing water in bottom of slide top refrigerator and keg refrigerator in bar. Repair to maintain dry interior. Remove wood block used to shim leg of dishwasher and properly repair. Observed right side door on wait station prep refrigerator to fall off on opening. Repair. Clean inside and outside of equipment throughout facility to remove residues/food debris. Replace noncompliant ice bin in bar with approved ice bin with integrated cold plate. Replace missing panels on refrigerators in kitchen and ice machine.
- 36- Observed cloth napkins stored in cardboard box in wait station and in back room (on wet floor). Store napkins in nonabsorbent container on approved shelves. Observed unchained CO2 tanks in bar and back room. Secure to rigid structure.
- 39- No thermometers in slide top refrigerator storing dairy in bar or cookline prep refrigerator. Provide.
- 41- Observed leak at utensil sink and prep sink faucet. Repair.
- 43- Observed door knob to men's restroom to be loose. Re-secure.
- 44- Observed wet mop stored in top of mop bucket. Store mop so as to dry completely between uses.
- 45- Observed cracked/damaged floor tile (with standing water in it) by dishwasher, large hole in floor by floor sink under utensil sink and missing floor tiles in bar area. Repair. Clean floors in hard to reach places to remove food residues/rodent droppings.