

DBA/NAME Egg Roll Express	DATE 11/17/08
Food Safety Cert Name:	Exp. Date:
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OBSERVATIONS AND CORRECTIVE ACTIONS

- 1)** No food safety certificate available. Provide this Department with a valid food safety certificate for at least one current employee.
- 5)** Observed cook switch tasks from cleaning to handling money to food prep without washing hands.
- 5,13)** Observed cook scoop raw shrimp from container without washing hands. Shrimp was discarded; see VC&D report dated 11/25/08.
- 7)** Chow mein was 70°F in the steam table. Fried rice was 88°F in the rice cooker. Foods were discarded; see VC&D report dated 11/25/08.
- 7, 35)** Prep refrigerator was 48°F upon inspection. Repair/adjust refrigerator so as to maintain 41°F or below.
- 13)** Discontinue using newspaper for food storage. Use food grade materials only.
- 13, 30)** Continue to clean food containers for seasonings/spices at cook-line. Observed several open, unlabeled containers of food in the walk-in cooler. Food shall be stored in approved, labeled containers with tight fitting lids.
- 14)** Observed utensils stored on counter tops and stove soiled with food debris/residues and pooled liquids. Equipment/utensils are not properly washed (soap/hot water), rinsed and sanitized at the 3-compartment sink.
- 15)** Observed several unlabeled, unidentifiable food items throughout facility that are reportedly for employee use only. All food stored in the facility shall be from an approved source.
- 23, 44)** Several flies were present throughout the facility. Observed flies on food and food contact surfaces. Repair opening in back door so as to prevent the entrance of flies. Abate flies using approved pest control methods only.
- 27)** Observed containers of raw chicken stored on shelf above cooked foods. Observed a bowl of batter stored on top of raw chicken blood. Observed zucchini stored in cardboard box on top of raw chicken blood. Zucchini was discarded; see VC&D report dated 11/25/08.
- 28)** Produce (lemons) is not being washed prior to use.
- 33)** Continue to clean all food/utensil/equipment/chemical storage shelves throughout facility, including walk-in cooler, to remove accumulations of dust, dirt, food debris and residues.
- 34)** Utensil sink is draining slowly. Repair.
- 35)** Continue to clean all equipment (i.e. refrigerator, rice cookers, steam table, cook-line, etc.) to remove accumulations of food residues.
- 36)** "Clean" equipment/utensils are stored on soiled shelves and in containers contaminated with food debris, dirt, dust, and pooled liquids.
- 39)** A thermometer was not readily available for checking cooking and holding temperatures.
- 44)** Continue to remove all personal and non-food related items from facility. Provide a separate and designated area for personal/employee belongings so as to keep separate from food/equipment storage and food prep. Clean storage areas so to facilitate cleaning and to prevent the harborage of vermin.
- 45)** Continue to clean floors throughout facility, especially under/behind equipment/storage, to remove accumulation of food, dirt, dust, trash and residues. Repair damaged areas of wall by the back door so as to be smooth, non-absorbent, durable and easily cleanable.

NOTE: Several of the above violations are repeat violations. Re-inspection fees of \$78.90 per hour will apply to all subsequent inspections.