

DBA/NAME Annie's Country Café	DATE 8/3/09
Page 2 of 2 5522 Skyway, Paradise, CA	3064

OBSERVATIONS AND CORRECTIVE ACTIONS

- 7- Observed pooled eggs (57°F-59°F) sitting out at room temperature by grill. Keep potentially hazardous foods in refrigerator.
 Note: Eggs returned to refrigerator during inspection.
- 7, 35- Observed assorted foods at 43°F-44°F in walk-in refrigerator (air temperature 41°F). Adjust/repair unit to maintain potentially hazardous foods at 41°F or below.
 Note: Internal temperatures of 41°F and below may require air temperatures of 38°F-39°F.
- 9- Observed hard boiled eggs (60°F) cooling in covered container in walk-in refrigerator. Do not cover cooling foods so as to allow hot air to escape and decrease time spent at unsafe temperatures.
- 14- Observed ice cream residues on shake wands not being actively used. Wash/rinse/sanitize wands after each use or every four hours of continuous use.
- 29- Observed unlabeled chemical spray container under steam table at cookline. Label as to contents.
 Note: Container labeled during inspection.
- 30- Observed uncovered containers of flour and salt/flour/pepper mixture on shelf under prep table and unsealed bags of flour and batter mix in storage room. Seal to prevent infestations. Observed corned beef hash being stored in open #10 can in walk-in refrigerator. Store in approved, easily cleanable container once opened. Clean bulk food containers to remove accumulated residues.
- 35- Clean refrigerators and freezer at cookline to remove accumulated food residues/food debris.
- 36- Observed unsecured CO2 tank by beverage syrup rack. Secure to rigid structure. Note: Other CO2 tanks properly secured; chain too short to secure three tanks. Observed nylon rope saturated with ketchup securing bulk ketchup bag in broken dispenser. Remove rope and replace broken dispenser.
- 38- Observed hood over stove to be nonoperational. Repair. No shatterproof light covers on lights in hood over stove. Provide.
- 39- Observed cook checking final internal temperature of hamburger with dial thermometer. Provide digital probe thermometer—which is accurate at the tip—for taking temperatures of thin foods such as hamburgers.
- 45- Observed missing cove base tile and lifting/separating bead at corner in store room and damaged ceiling/peeling paint over toaster at cookline. Repair to be smooth and easily cleanable. Clean walls where needed in utensils cleaning areas, prep areas and walk-in refrigerator to remove food residues.