

DBA/NAME O'Kelley's Lovelock Inn	DATE 9/26/08
Food Safety Cert Name:	Exp. Date:
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OBSERVATIONS AND CORRECTIVE ACTIONS

- 1)** - No valid food safety certificate is available. Provide this Department (i.e. fax/mail) a copy of a valid food safety certificate for at least one current employee **within 30 days**.
- Employee did not know correct cooking temperatures for hamburgers. (No food prep occurred during inspection).
- 14)** - Cutting boards are reportedly soaked in bleach and then rinsed. Utensils/dishes shall be washed in hot water (110°F), rinsed in hot water, soaked in sanitizer (i.e. bleach water) and air dried on a clean, non-absorbent surface or washed in properly functioning dishwasher.
- 14, 34)** - Observed many soiled dishes and utensils blocking the utensil sink and stored on the drain board next to the dishwasher.
- Dishwasher is reportedly not being checked. Check concentration of sanitizer at dishwasher every day that the facility is operating.
- 15)** Discard food items (i.e. tomatoes) that are not from an approved source.
- 21)** No hot water was available at utensil sink in kitchen. Water was 111°F at the utensil sink in the bar, rather than 120°F as required. The hot water heater is reportedly turned off when the facility is closed. The hot water heater shall be on and hot water shall be a minimum of 120°F at both utensil sinks during operating hours.
- 22)** Observed condenser in walk-in cooler draining into a bucket. Connect drain line to available floor drain.
- 23)** Observed a dog bowl in bar area. Remove all animal related items and discontinue allowing animals inside the facility.
- 27)** Observed beer stored in an ice chest full of water inside the walk-in cooler. The beer was removed and the ice chest was drained during inspection.
- 29)** Remove RAID from facility as it is not approved for use in a food facility. Use approved chemicals only.
- 44)** Remove **all** unused/unrelated (i.e. hardware) equipment and items from kitchen, bar, wait station, office, walk-in, etc. Continue to generally clean and organize throughout entire facility so as to facilitate proper cleaning, to prevent the harborage of vermin and to ensure that chemicals/personal items are stored separate from food and food related items.
- 33)** - Clean all shelves and cabinets **throughout facility** (i.e. bar, kitchen, wait station, walk-in cooler, prep refrigerator, etc.), especially where "clean" utensils, dishes and glassware are stored, to remove dust, food debris, trash, and residues.
- Replace or refinish all worn wood shelves, cabinets and tables (i.e. wood cart in kitchen, wood table in bar, etc.) so as to be smooth, non-absorbent, durable and easily cleanable.
 - Replace all worn utensils in kitchen.
- 35)** - Replace or clean potato slicer on wall to remove accumulation of all food residues.
- Continue to clean interior and exterior of prep refrigerator to remove accumulations of food debris and residues.
 - Replace blender in bar with NSF approved commercial blender.
- 35, 36)** "Clean" dishes and utensils are being stored on soiled surfaces in the kitchen and bar. Keep all storage areas free of dust, food debris and residues. Observed many soiled dishes and utensils stored in kitchen and at bar. Dishes and utensils shall be washed, rinsed and sanitized routinely (i.e. after each use or in batch washes as needed throughout hours of operation).
- 38)** Replace missing hood baffles over pizza oven.
- 40)** Observed several soiled wiping rags throughout facility. No sanitizer container was available at time of inspection. Provide a container of sanitizer (i.e. bleach water) for storing wiping rags during hours of operation.
- 44)** - Observed many personal/employee items on bar, shelves, food prep areas, wait station, in refrigerators, etc. Provide a **separate and designated** area for these items separate from restaurant/bar related items.
- 45)** - Clean floors and walls in bar to remove accumulations of dust and residues.