

DBA/NAME Terry's Fine Dining	DATE 5/11/09
Page 2 of 2 14481 Skyway, Magalia, CA 95954	Site# 3094

OBSERVATIONS AND CORRECTIVE ACTIONS

- 7- Observed pooled eggs (45°F-46°F) in top and hardboiled eggs (43°F) in bottom of prep refrigerator (air temperature 40°F). Adjust/repair unit to maintain potentially hazardous foods at 41°F or below.
- 9- Observed large pieces corned beef (38°F) that had reportedly been cooked and cooled, in pan with approximately 7 inches of meat juice. Reported internal temperatures not taken during cooling process. Use available probe thermometer to ensure center of large cuts of cooling meat reach 70°F within 2 hours.
- 14- a) Observed large split in wooden prep table. Replace with approved prep table so as to be easy to clean.
b) Observed food debris/residue in "clean" mixer bowl and greasy residue on food prep table in back area. Clean.
c) Observed numerous stacks of stacked pots on food prep table by slicer and mixer. Relocate so as to facilitate cleaning in food prep area. Provide additional shelving if needed.
- 29- Observed gallon containers of Round Up and Ortho Bug Killer on shelf by dishwasher. Remove domestic insecticide from facility.
- 30- Observed several uncovered containers of food by steam table and in walk-in refrigerator. Cover to prevent contamination/infestations. Observed multiple excessively dented cans and cans without labels. Discard.
- 35- a) Observed leak/missing drain pipe and container catching water in two door refrigerator. Repair.
b) Observed domestic microwave in use. Replace with NSF approved commercial unit.
c) Reported nozzles on beverage dispenser removed weekly for cleaning. Remove and clean daily. Clean behind and between nozzles of beverage dispenser to remove accumulated residues.
d) Observed accumulated black residues in ice machine. Clean.
e) Clean inside refrigerators to remove accumulated food debris and racks in walk-in refrigerator to remove residues.
- Observed vise clamps being used to secure prep refrigerator cutting board to prep refrigerator. Remove clamps and secure cutting board with approved, easy to clean equipment.
- 36- Observed unchained CO2 tanks by back door. Secure to rigid structure.
- 38- No shatterproof light covers on lights over steam table and dishwasher. Provide.
- 39- No thermometer in kitchen prep refrigerator, wait station prep refrigerator or wait station display refrigerator. Provide.
- 41- Observed nozzle at spray sink to be submerged in tub of turbid water. Properly secure spray nozzle when not in use so as to protect potable water from contamination.
- 45- Observed loose/hanging FRP on beam over freezer in storage area and large gap between FRP and cove base tiles under spray sink. Repair. Observed missing cove base tiles by prep refrigerator and cracked/damaged tile by freezer. Replace to be smooth and easily cleanable.