

DBA/NAME Holiday Quality Foods	DATE 5/5/09
Page 2 of 2 6848 Skyway, Paradise, CA 95969	Site # 3510

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.
- 6- Replace broken hand soap dispenser at hand sink in deli.
- 7- a) Observed sliced deli meats (roast beef and turkey) at 52-54°F in top of prep refrigerator. Keep foods covered and adjust/repair unit to maintain potentially hazardous foods at 41°F or below.
b) Observed cooked rice (109°F-110°F), fried rice (107°F), sweet and sour chicken (107°F), burritos (104°F-106°F) and macaroni and cheese (118°F) in display hot holding unit. Adjust/repair unit to maintain foods at 135°F or above.
Note: Items voluntarily discarded to trash during inspection.
- 9- Observed cooked whole chickens (39°F), which had reportedly been cooled after hot holding in display units, in covered containers and sealed bags which were stacked at bottom of two-door refrigerator. Reported chickens cooled at room temperature "for a while" then placed in two-door refrigerator. When cooling cooked foods such as whole chicken, remove bags/tray covers, place on uncovered trays and place immediately in walk-in refrigerator until 41°F or below. Do not stack cooling foods. Use probe thermometer to ensure whole chickens reach 70°F within 2 hours--chickens must be separated into smaller pieces if 70°F in 2 hours cannot be reached.
- 14- Reported in-use slicer washed/rinsed/sanitized at end of every day. Properly wash/rinse/sanitize slicer after every four hours of continuous use. Observed bread samples in cloth lined container. Remove cloth. Store foods on nonabsorbent, easily cleanable surfaces only.
- 28- Reported alfalfa sprouts—labeled rinse and eat—are not washed prior to using in sandwiches.
- 29- Observed unlabeled chemical spray container by fryer. Label as to contents.
- 31-Clean behind and between nozzles of beverage dispenser to remove accumulated residues.
- 33- Observed separating laminate on cabinet doors in deli and water damaged wood by CO2 tanks. Repair where needed to be smooth and easily cleanable. Clean cabinet doors to remove residues.
- 34- Observed newly installed three compartment sink in deli to be wobbly. Secure to wall.
- 35- Observed domestic microwave in deli. Replace with NSF approved commercial unit. Observed broken window on ovens in bakery. Repair.
- 36- Observed unsecured CO2 tanks in deli. Secure to rigid structure. Observed lids to deli containers stored in soiled basket. Store lids in/on easily cleanable surfaces.
- 41- Observed leak at utensil sink drain in bakery. Repair.
- 45- Clean floor in hard to reach areas (under fryers, equipment, bakery utensil sink, etc.) to remove accumulated oil/debris/residues.