

DBA/NAME Chuck's Place	DATE 7/23/09
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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- No paper towels at hand sink in restroom. Provide. No hand soap in sanitary dispenser at hand sink in kitchen. Provide. Note: Food handler reports hands cleaned with dishwashing detergent. Discontinue using detergent as it too harsh to encourage frequent, thorough hand cleaning.
- 7- Observed assorted dairy products (44°F-48°F) out of temperature at display doors to walk-in refrigerator. REPEAT VIOLATION. Adjust/repair unit and relocate back stock to increase air flow and maintain potentially hazardous foods at 41°F or below.
- 14- Food handler reports slicer cleaned by wiping with sanitizer. Proper slicer cleaning procedure is 1. Wash with hot, soapy water, 2. Rinse with clear water, 3. Sanitize with approved sanitizer.
- 30- Observed canned sodas and energy drinks stored in containers of melted ice. Keep ice drained to prevent bacteria from customer hands from contaminating drinking surfaces.
- 33- Clean inside cabinet doors (by trash receptacle) to remove accumulated residues.
- 35- Observed large buildup of ice on back panel of prep refrigerator.
- 36- Observed spoons at customer self-service counter (by kitchen) stored with eating surfaces up. Store handles up so as to prevent contamination of eating surfaces by customer hands. No tongs/waxed papers available for donuts at customer self service counter (by beverage dispensers). Provide. Note: Roll of paper towels available by donuts. Discontinue use of paper towels as they become contaminated once picked up by unwashed customer hands.
- 43- Observed toilet paper sitting on dispenser in restroom. Place in dispenser.
- 44- Observed mop stored in bucket of dirty water. Store mop so as to dry completely between uses. Observed unsecured CO2 tanks in back room. Secure to rigid structure.
- 45- Clean floor under beverage syrup boxes to remove accumulated dust/residues.

