

DBA/NAME Chuck's Place	DATE 2/3/10
Page 2 of 2 14619 Skyway, Magalia, CA 95954	3527

OBSERVATIONS AND CORRECTIVE ACTIONS

- 1- No food safety certificate. Provide documentation that at least one person currently working at this facility has passed an approved food safety certification examination. Original certificate shall be kept on premises.
- 6- No soap at restroom hand sink. Provide. Observed kitchen hand sink to be blocked by pans. Keep hand sink fully accessible for employee hand washing.
- 7- a) Observed cheeseburger (72°F-80°F) and corn dogs (125°F-127°F) out of temperature in display hot holding unit. Adjust/repair unit to maintain potentially hazardous foods at 135°F or above.
Note: Cheeseburger voluntarily discarded to trash and corn dogs reheated to 165°F for continued hot holding during inspection.
- b) Observed assorted dairy products (44°F-49°F) out of temperature at display doors to walk-in refrigerator.
REPEAT VIOLATION. Adjust airflow and air temperature to maintain dairy products at 41°F or below or provide approved equipment capable of storing dairy at proper temperatures.
- 26- On arrival, observed whole ham (32°F) defrosting at room temperature. Defrost foods in walk-in refrigerator or under 70°F maximum running water only.
- 29- Observed spray container degreaser (by food scale) stored directly on top of packaged wax papers used for deli orders.
- 30- Observed Lay's potato chips stored directly on floor in candy aisle. Store foods at least six inches off floor on approved shelving. Clean/organize deli area of walk-in refrigerator. Do not store bottled beverages, etc. on deli storage shelves so as to facilitate cleaning.
- 33- Clean inside cabinets in kitchen and customer self service area to remove residues.
- 35- Observed excessive ice build up in back of prep refrigerator. Repair to maintain ice free.
- 36- Clean container storing beverage cup lids to remove dust/debris. Observed unchained CO2 tanks in back room. Secure to rigid structure. Replace paper towel roll by self-service donuts with pop up waxed papers so as to provide every customer with sanitary method of handling donuts.
- 43- Observed several rolls of toilet paper sitting on dispenser and bar in restroom. Place in sanitary dispenser to prevent contamination.
- 44- Observed wet mop stored in top of mop bucket. Store mop so as to dry completely between uses.
- 52- Clean/organize back room to prevent harborages.