

DBA/NAME Sam's Liquor	DATE 10/16/08
Food Safety Cert Name:	Exp. Date:
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OBSERVATIONS AND CORRECTIVE ACTIONS

- 6)** No soap dispenser available in restroom. Fill empty paper towel dispenser.
- 14)** Utensils (i.e. soda nozzles, jerky tongs) are being washed improperly. Utensils shall be washed (hot water), rinsed (clear water), sanitized (i.e. bleach water) using all three compartments of a 3-compartment sink and then air dried.
- 30)** Observed several boxes of food (i.e. shaved ice mix) stored on the floor. Food shall be stored at least six inches off the floor.
- 32)** Provide complete labels for self packaged ice (i.e. name and address of business).
- 35)** Replace domestic microwave with NSF approved commercial microwave.
- 44)** - Observed back door to be open during inspection. Keep door closed so as to prevent the entrance of vermin.
 - Generally clean and organize back storage area (i.e. around utensil sink, ice machine and back door) so as to facilitate cleaning.
 - Remove all unused/unrelated items from back storage area and outside storage area so as to prevent the harborage of vermin.
- 45)** Clean floors under/behind ice machine to remove trash, misc. items and dirt.