

OBSERVATIONS AND CORRECTIVE ACTIONS

- 1- Food handler reportedly took food safety test on Oct 21st.
- 4- No lids observed on employee drink glasses.
- 5- Food handlers observed using utensil sink for handwashing rather than using hand sink.
- 6- a) Remove/ relocate fan—currently located on kitchen counter in front of handsink.
b) No cold water available at kitchen handsink.
c) Fill paper towel dispenser at hand sink in wait station.
- 7,9, 35- Walk-in cooler air temperature 62° F at time of inspection; food temperatures ranged from 59° - 62° F—potentially hazardous foods discarded during inspection. Repair person made service call during inspection—walk-in cooler air temperature at condenser fans approximately 54° F after service call. Continue to monitor walk-in cooler air temperature to verify walk-in cooler air temperature continues to cool down to 41° F or less (38° - 40° F recommended). One-door display refrigerator available for limited storage of some potentially hazardous foods. Limit amount of food cooked—discard all hot food leftovers from steam table. It is understood that there is to be no cooling of cooked foods until walk-in cooler is working properly.
- 9- Large (+ 1 gal) containers of food (+135° F) observed cooling on counter—transferred into shallow pans for cooling (pans of food to be reheated due to walk-in cooler temperature situation). Cool cooked foods in shallow pans (less than 2 inch depths) and place directly into (properly working) walk-in cooler to cool rather than leaving foods on kitchen counter to cool.
- 14- Slicer reportedly cleaned with soapy bleach/ water—clean slicer with hot, soapy water and then sanitize with an approved concentration of sanitizer (ie: 1 ounce bleach in 4 gal. water).
- 14, 36- Used knives stored between prep refrigerator and steam table. Clean and sanitize knives before storing. Provide a conveniently located, easily cleanable, NSF approved knife rack.
- 14, 40- Used cleaning rags observed on various prep counters, hanging from shelves, etc (in kitchen and wait station)—soak used cleaning rags in a labeled container of sanitizer (ie: bleach/ water) in between uses.
- 33- Repaint/ reseal worn wood shelves so as to be smooth, easily cleanable, non-absorbent and in good repair.
- 35- Remove domestic equipment (ie: margarita machine, food processor)—all equipment shall be commercial quality and suitable for the intended use.
- 36- Store utensils, in containers at wait station, with handles in the same direction so as to prevent handling of food contact surfaces.
- 38- Replace missing covers and end caps on overhead lights where needed (ie: kitchen, ice machine room, etc).
- 39- Replace missing thermometer in prep refrigerator (41° F).
- 44- a) Personal items and misc. items stored in various locations—provide a separate, designated storage area for employee's personal items. Keep misc. items stored away from food, food containers and utensils.
b) Remove unused equipment and misc. items (in upstairs storeroom) so as to eliminate clutter.
c) Replace missing screen in window in upstairs storeroom.
- 45- a) Remove cardboard on floor near ice machine (OK to use impervious rubber mat if needed).
b) Repair damaged areas of walls in walk-in cooler. Replaced damaged/ worn floor in walk-in cooler—provide a self-covered floor.
c) Remove carpet on floor at cabinet at end of wait station—provide a smooth, easily cleanable, self-covered floor in this area of wait station.