



## OBSERVATIONS AND CORRECTIVE ACTIONS

- 1- No current food safety certificate. At least one person working at this facility shall pass an approved food safety test within the next 60 days.
- 4- No lids observed on employee drink glasses.
- 5, 6- a) No hot water available at kitchen handsink—provide hot water at hand sink.  
b) Employees shall wash hands with warm water and soap and then dry hands with paper towel when needed (ie: after eating, handling raw meats, etc). Food handler observed eating in kitchen then resuming work without washing hands.  
c) No soap in dispenser at kitchen hand sink—dispenser filled during inspection. Items observed on counter in front of handsink at beginning of inspection—moved during inspection. No paper towels available in either dispenser at hand sink in wait station.
- 10, 39- No probe thermometer available for checking food temperatures—including final temperature of cooked meats. Provide a digital probe thermometer for checking food temperatures.
- 14, 40- Used cleaning rags observed on prep refrigerator, also on prep table in kitchen; food handler observed wiping hands and plate with used cleaning rag—soak used cleaning rags in a labeled container of sanitizer (ie: bleach/ water) in between uses. Food handlers shall wash hands at hand sink rather than wiping with cleaning rags. Do not wipe plates of food (for service) with cleaning rags—OK to use single use paper towel if needed.
- 27- Raw fish, whole, shell eggs observed on shelf above cooked salsa and box of produce in walk-in cooler.
- 30- Label all bulk food containers as to contents.
- 33- Repaint/ reseal worn wood shelves where needed so as to be smooth, easily cleanable, non-absorbent and in good repair.
- 34- Use test papers to check sanitizer level in dishwasher daily.
- 35- Clean beverage dispenser, around nozzles, of sticky residues.
- 36- Replace hard to clean homemade wood handled form/ mold for making fried pastry bowls. Provide an easily cleanable, NSF approved utensil.
- 38- Replace missing covers and end caps on overhead lights above pass through window from kitchen.
- 39- Replace missing thermometer in prep refrigerator (41° F) and in glass door refrigerator (41° F)
- 41- Clean residues, etc on floor around floor drain in kitchen. Route hand sink drain line to floor sink.
- 44- a) Misc. items stored on shelf above prep table, also on top of ice machine. Keep misc. items stored away from food, food containers and utensils. Keep employee's personal food stored separately from food for restaurant.
- 45- a) Repair damaged areas of walls in walk-in cooler. Replaced damaged/ worn floor in walk-in cooler—provide a self-coved floor. Repair hard to close walk-in freezer door and damaged door seal.  
b) Remove carpet on floor at cabinet at end of wait station—provide a smooth, easily cleanable, self-coved floor in this area of wait station.