

OBSERVATIONS AND CORRECTIVE ACTIONS

- 7- Cut tomatoes (61° F) in container at prep line—tomatoes discarded during inspection. Keep such potentially hazardous foods at 41° F or less.
- 33- Clean countertop, cabinet shelves (ie: at self-serve beverage dispensing counter) of sticky residues and some misc. debris. Remove cardboard liners on shelves in storeroom.
- 35- Replace damaged door seals on undercounter refrigerator and 2-door refrigerator. Clean inside, top of ice machine of some mold.
- 34, 40- No sanitizer detected in container of sanitizer for cleaning rags at front counter. No (chlorine) test papers available at time of inspection. Test papers are reportedly on order.
- 36- Clothes washer observed in back storage area for laundering of cleaning rags. Provide mechanical clothes dryer at facility.
- 39- Replace missing/ non-functioning thermometers in undercounter milk refrigerator (40° F) and in walk-in cooler (37° F).
- 41- Repair leaking faucet at utensil sink. Repair leaking utensil sink (left compartment) so as to be smooth, easily cleanable, durable and equivalent to original construction.
- 44- Replace broken mop hangers—hang up mop in between uses.
- 45- a) Clean floors, under equipment and in other hard to reach areas, of food debris, residues, misc. debris. Remove cardboard liner on floor under utensil sink.
- b) RegROUT floor, where grout has eroded out in between floor tiles. Replace broken/ chipped/ missing floor tiles and wall tiles.
- 52- Securely chain carbon dioxide canister to a stationary object.