

OBSERVATIONS AND CORRECTIVE ACTIONS

1- Food handlers did not know proper dishwashing procedure.

14, 34- Obtain drain plugs for utensil sink so that sink compartments can be filled with water for utensil washing. Properly wash utensils (ie: ice scoop, tongs for jerky, etc) with hot, soapy water (in first compartment of utensil sink), rinse with clear water (in second compartment of utensil sink) and then sanitize utensils, with an approved sanitizer (ie: 1 ounce bleach in 4 gal water) in third compartment of utensil sink rather than reportedly washing utensils and drying with a towel.

29- Some canned food on display shelves below containers of motor oil.

32- No labels on bags of ice (made at Gridley Food & Liquor).

35- Remove cardboard shelf liners in walk-in coolers.

38- Replace/ repair burnt out overhead light in small walk-in cooler—remove light on extension cord in walk-in cooler. Provide cover on overhead light in utensil sink room.

45- a) Replace worn/ damaged floor in large (beer) walk-in cooler. Replacement shall be smooth, easily cleanable, non-absorbent, durable, self-coved and in good repair.

b) Remove rug on floor in storeroom/ ice machine room.

c) Seal up gaps in back wall (near back door).