

| Date | 11/4/19 | Facility | Marbled L.A. | Purpose of Visit | Preliminary Visit | Grade | |
|---|---------------|----------|--|------------------|-------------------|---------------|-----------|
| FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS | | | | | | | |
| Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item Mark "X" inappropriate box for COS and/or R IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable COS=corrected on-site during inspection R=repeat violation | | | | | | | |
| | Status | | | | COS | Repeat | |
| Demonstration of Knowledge | | | | | | | 0 |
| 1 | | | Certification By Accredited program, compliance with Code, or correct responses | | | | |
| Employee Health | | | | | | | 0 |
| 2 | | | Management Awareness; policy present | | | | |
| 3 | | | Proper Use Of reporting, restriction exclusion | | | | |
| Good Hygienic Practices | | | | | | | 0 |
| 4 | | | Proper Eating, tasting, drinking, or tobacco use | | | | |
| 5 | | | No Discharge From Eyes, nose, and mouth | | | | |
| Preventing Contamination by Hands | | | | | | | 0 |
| 6 | | | Hands Clean properly washed | | | | |
| 7 | | | No Bare hand contact with RTE foods or approved alternate method properly followed | | | | |
| 8 | | | Adequate Handwashing Facilities supplied accessible | | | | |
| Approved Source | | | | | | | 0 |
| 9 | | | Food Obtained From Approved Source | | | | |
| 10 | | | Food received at proper temperature | | | | |
| 11 | | | Food In good condition, safe, unadulterated | | | | |
| 12 | | | Required Records Available:shellstock tags, parasite destruction | | | | |
| Protection from Contamination | | | | | | | 10 |
| 13 | | | Food separated & protected | | | | |
| 14 | Out | Pf | Food-contact surfaces: cleaned & sanitized | | | | 5 |
| 15 | Out | Pf | Proper Disposition Of returned, previously served, reconditioned, unsafe food | | | | 5 |
| Potentially Hazardous Food Time/Temperature | | | | | | | 5 |
| 16 | | | Proper cooking time & temperatures | | | | |
| 17 | | | Proper reheating procedures for hot holding | | | | |
| 18 | | | Proper cooling time & temperatures | | | | |
| 19 | | | Proper Hot holding temperatures | | | | |
| 20 | | | Proper cold holding temperatures | | | | |
| 21 | Out | Pf | Proper Date Marking disposition | | | | 5 |
| 22 | | | Time as Public health control: procedures record | | | | |
| Consumer Advisory | | | | | | | 0 |
| 23 | | | Consumer advisory provided for raw or undercooked foods | | | | |
| Highly Susceptible Populations | | | | | | | 0 |
| 24 | | | Pasteurized foods used; prohibited foods not offered | | | | |
| Chemical | | | | | | | 5 |
| 25 | | | Food Additives: approved properly used | | | | |
| 26 | Out | Pf | Toxic Substances Properly identified, stored, & used | | | | 5 |
| Conformance with Approved Procedures | | | | | | | 0 |
| 27 | | | Compliance with variance, specialized process, & HACCP plan | | | | |
| Risk Factors Are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury.Public Health Interventions control measures to prevent foodborne illness or injury. | | | | | | | |
| GOOD RETAIL PRACTICES | | | | | | | |
| GoodRetailPracticesare preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark "X" in box if numbered item is not in compliance Mark "X" inappropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation | | | | | | | |
| | Status | | | | COS | Repeat | |
| Safe Food and Water | | | | | | | 0 |
| 28 | | | Pasteurized Eggs used where required | | | | |

| | | | | | | | |
|--|----------|----------|---|--|-------------|-----------------|-------------|
| 29 | | | Water & ice from approved source | | | | |
| 30 | | | Variance Obtained For specialized processing methods | | | | |
| Food Temperature Control | | | | | | 0 | |
| 31 | | | Proper cooling methods used; adequate equipment for temperature control | | | | |
| 32 | | | Plant food properly cooked for hot holding | | | | |
| 33 | | | Approved thawing methods used | | | | |
| 34 | | | Thermometers Provided Accurate | | | | |
| Food Identification | | | | | | 0 | |
| 35 | | | Food Properly labeled; original container | | | | |
| Prevention of Food Contamination | | | | | | 0 | |
| 36 | | | Insects, rodents, animals not present;no unauthorized persons | | | | |
| 37 | | | Contamination prevented during food preparation, storage display | | | | |
| 38 | | | Personal Cleanliness | | | | |
| 39 | | | Wiping cloths:properly used stored | | | | |
| 40 | | | Washing fruits & vegetables | | | | |
| Proper Use of Utensils | | | | | | 0 | |
| 41 | | | In-use utensils: properly stored | | | | |
| 42 | | | Utensils, equipment linens: properly stored, dried, handled | | | | |
| 43 | | | Single-use single-service articles: properly stored used | | | | |
| 44 | | | Gloves Used properly | | | | |
| Utensils, Equipment and Vending | | | | | | 8 | |
| 45 | X | C | Food & non-food contact surfaces cleanable, properly designed, constructed, & used | | | 3 | |
| 46 | | | Warewashing Facilities: installed, maintained, & used; teststrips | | | | |
| 47 | X | Pf | Non-food contact surfaces clean | | | 5 | |
| Physical Facilities | | | | | | 6 | |
| 48 | | | Hot & cold water available; adequate pressure | | | | |
| 49 | | | Plumbing Installed; proper backflow devices | | | | |
| 50 | | | Sewage & waste water properly disposed | | | | |
| 51 | | | Toilet facilities:properly constructed, supplied, & cleaned | | | | |
| 52 | | | Garbage & refuse properly disposed; facilities maintained | | | | |
| 53 | X | C | Physical facilities installed, maintained, & clean | | | 3 | |
| 54 | X | C | Adequate ventilation & lighting; designated areas used | | | 3 | |
| TEMPERATURE OBSERVATIONS | | | | | | | |
| Item | | | Location | Temp | Item | Location | Temp |
| | | | | | | | |
| | | | | | | | |
| | | | | | | | |
| | | | | | | | |
| | | | | | | | |
| | | | | | | | |
| | | | | | | | |
| | | | | | | | |
| OBSERVATIONS AND CORRECTIVE ACTIONS | | | | | | | |
| Item # | Code # | Severity | Violations cited in this report must be corrected within the timeframe below, or as stated in sections 8-405.11 of the food code. | | | | |
| 14 | 4-601.11 | Pf | Food Contact Surface Unclean | | | | |
| | | | Observation | Observed a dough hook stored as clean in the prep area by the stand mixer. Per Food Code: "(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (B) The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations." | | | |

| | | | | |
|----|-----------|----|---|---|
| | | | Recommendation | Please ensure team members are diligent in their cleaning of their workstations and equipment. Recommend requiring visual inspection of workstations before workers are cut. |
| 15 | 6-404.11 | Pf | Dented Cans | |
| | | | Observation | Observed a collection of dented cans stored with the wholesome cans in the dry goods storage rack. Per Food Code: "Products that are held by the PERMIT HOLDER for credit, redemption, or return to the distributor, such as damaged, spoiled, or recalled products, shall be segregated and held in designated areas that are separated from FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES." |
| | | | Recommendation | Please ensure your receiving staff are diligent in observing potentially compromised goods and isolating them in a clearly labeled storage area to prevent accidental use. |
| 21 | 3-501.17 | Pf | Date-Marking, Expired Product | |
| | | | Observation | Observed a container of hard boiled eggs and overnight oats in the Walk-In Cooler with an expiration date of 10/24 and 10/21 respectively. (A) Except when PACKAGING FOOD using a REDUCED OXYGEN PACKAGING method as specified under § 3-502.12, and except as specified in ¶¶ (E) and (F) of this section, refrigerated, READY-TO-EAT, TIME/TEMPERATURE CONTROL FOR SAFETY FOOD prepared and held in a FOOD ESTABLISHMENT for more than 24 hours shall be clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less for a maximum of 7 days. The day of preparation shall be counted as Day 1. |
| | | | Recommendation | Please ensure team members are periodically inspecting the date marks of products within the facility and discarding product as needed. Also ensure team members are properly trained to follow FIFO and place things in specific locations in the Walk-In to avoid missing product that can be used. |
| 26 | 7-202.12 | Pf | Pesticides Stored in Facility | |
| | | | Observation | Observed a large collection of pesticides stored on the kitchen's chemical storage shelf; these are stored here from the building's owner. Per the Food Code: "POISONOUS OR TOXIC MATERIALS shall be: (A) Used according to: (1) LAW and this Code, (2) Manufacturer's use directions included in labeling, and, for a pesticide, manufacturer's label instructions that state that use is allowed in a FOOD ESTABLISHMENT, P (3) The conditions of certification, if certification is required, for use of the pest control materials, P and (4) Additional conditions that may be established by the REGULATORY AUTHORITY; |
| | | | Recommendation | Inform the building owner that these chemicals are not permitted in the kitchen and ask to have them removed. Also ensure the building owner is paying for professional pest treatments; if they are treating for pests themselves, they are in violation. |
| 45 | 4-202.16 | C | Sink Disrepair | |
| | | | Observation | Observed the three compartment sink of the facility with a blocked leg, being propped up on wood. Additionally observed the basin of the left sink splitting and separating from the frame, forming a gap that is collecting bio-film and debris. Per the Food Code: "NonFOOD-CONTACT SURFACES shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance. |
| | | | Recommendation | Request the building owner service the sink, sealing up this gap and providing a proper leg replacement that isn't using a wooden block to support the weight of the sink. |
| 47 | 1-601.11 | Pf | Non-Food Contact Surface Cleanliness | |
| | | | Observation | Observed a large accumulation of organic matter dripping down the front of the three-compartment sink. This accumulation is a harborage site for potentially harmful bacteria and also serves as a pest attractant. Per the Food Code: "(C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.." |
| | | | Recommendation | Please ensure team members are diligent about cleaning all food/nonfood contact surfaces throughout their daily duties to prevent the accumulation of this buildup. |
| 53 | 5-501.113 | C | Storing Maintenance Tools | |
| | | | Observation | Observed a collection of brooms/dustpans stored by a slop sink in a disorganized manner that helps to form a potential harborage site for small pests. The recommendation from the Food Code states: "Maintenance tools such as brooms, mops, vacuum cleaners, and similar items shall be: (A) Stored so they do not contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES; and (B) Stored in an orderly manner that facilitates cleaning the area used for storing the maintenance tools |
| | | | Recommendation | Recommend providing broom hangers to elevate these tools off of the floor in an organized manner to mitigate this risk. |
| 53 | 6-202.15 | C | Outer Openings Protected | |

| | | | | |
|----|-----------|---|--|--|
| | | | Observation | <p>Observed the two doors leading to the exterior of the building with large gaps in them leading to the outside. The Food Code states: "(A) Except as specified in ¶¶ (B), (C), and (E) and under ¶ (D) of this section, outer openings of a FOOD ESTABLISHMENT shall be protected against the entry of insects and rodents by:</p> <ol style="list-style-type: none"> (1) Filling or closing holes and other gaps along floors, walls, and ceilings; (2) Closed, tight-fitting windows; and (3) Solid, self-closing, tight-fitting doors. <p>(B) Paragraph (A) of this section does not apply if a FOOD ESTABLISHMENT opens into a larger structure, such as a mall, airport, or office building, or into an attached structure, such as a porch, and the outer openings from the larger or attached structure are protected against the entry of insects and rodents.</p> <p>(C) Exterior doors used as exits need not be self-closing if they are:</p> <ol style="list-style-type: none"> (1) Solid and tight-fitting; (2) Designated for use only when an emergency exists, by the fire protection authority that has jurisdiction over the FOOD ESTABLISHMENT; and (3) Limited-use so they are not used for entrance or exit from the building for purposes other than the designated emergency exit use. <p>(D) Except as specified in ¶¶ (B) and (E) of this section, if the windows or doors of a FOOD ESTABLISHMENT, or of a larger structure within which a FOOD ESTABLISHMENT is located, are kept open for ventilation or other purposes or a TEMPORARY FOOD ESTABLISHMENT is not provided with windows and doors as specified under ¶ (A) of this section, the openings shall be protected against the entry of insects and rodents by:</p> <ol style="list-style-type: none"> (1) 16 mesh to 25.4 mm (16 mesh to 1 inch) screen (2) Properly designed and installed air curtains to control flying insects; or (3) Other effective means. <p>(E) Paragraph (D) of this section does not apply if flying insects and other pests are absent due to the location of the ESTABLISHMENT, the weather, or other limiting condition.</p> |
| | | | Recommendation | Please ensure these doors are properly sealed with door sweeps and weatherstripping as necessary. |
| 53 | 6-501.112 | C | Exterior Premises Cleanliness | |
| | | | Observation | Observed an old Fly Trap affixed to the office adjacent to the kitchen entrance full of old decaying flies. These old traps only serve to attract further pests and should be discarded. Per the Food Code: "Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the PREMISES at a frequency that prevents their accumulation, decomposition, or the attraction of pests." |
| | | | Recommendation | Ensure the exterior of the facility is given as much attention as the interior when cleaning, as exterior attractants will serve to bring pests into the interior of the facility. |
| 53 | 6-201.11 | C | Floor Cleanability | |
| | | | Observation | Observed the interior floor of the kitchen to be unfinished concrete, which collects food debris and has a sheen of oil on it. "Per the Food Code: "Except as specified under § 6-201.14 and except for antislip floor coverings or applications that may be used for safety reasons, floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are SMOOTH and EASILY CLEANABLE." |
| | | | Recommendation | In lieu of applying a smooth coating of a floor sealer; this floor should be appropriately scrubbed as necessary to maintain it clean. |
| 53 | 6-501.12 | C | Ceiling Cleanliness | |
| | | | Observation | Observed portions of the ceiling above the food storage/preparation areas with an accumulation of dust and oil buildup. This serves as a potential attractant for pests and contamination for food. Per the Food Code: "(A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. (B) Except for cleaning that is necessary due to a spill or other accident, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing." |
| | | | Recommendation | Perform routine cleaning of the ceiling as necessary to maintain the surface clean. |
| 54 | 6-303.11 | C | Lighting | |
| | | | Observation | <p>Observed one of the light ballasts in front of the walk-in cooler burned out; creating an area of poor illumination. These areas are potential harborage sites for pests. Food Code requirements for illumination state: "Lighting levels are specified so that sufficient light is available to enable employees to perform certain functions such as reading labels; discerning the color of substances; identifying toxic materials; recognizing the condition of food, utensils, and supplies; and safely conducting general food establishment operations and clean-up. Properly distributed light makes the need for cleaning apparent by making accumulations of soil conspicuous.</p> <p>(C) At least 540 lux (50 foot candles) at a surface where a FOOD EMPLOYEE is working with FOOD or working with UTENSILS or EQUIPMENT such as knives, slicers, grinders, or saws where EMPLOYEE safety is a factor.</p> |
| | | | Recommendation | Ensure the facility owner is diligent about replacing burned out bulbs as necessary. |
| 54 | 6-202.11 | C | Light Bulbs, Protective Shielding | |

| | | | | |
|--|--|--|-----------------------|---|
| | | | Observation | Observed the bulbs through out the facility sporadically shielded. Shielding of light bulbs helps prevent breakage. Light bulbs that are shielded, coated, or otherwise shatter-resistant are necessary to protect exposed food, clean equipment, utensils and linens, and unwrapped single-service and single-use articles from glass fragments should the bulb break. The Food Code states: "(A) Except as specified in ¶ (B) of this section, light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES." |
| | | | Recommendation | Ensure the facility owner is properly shielding the lights installed within the facility. |