

**Conference for Food Protection
2020 Issue Form**

Issue: 2020 I-020

Council Recommendation: Accepted as Submitted _____ Accepted as Amended _____ No Action _____

Delegate Action: Accepted _____ Rejected _____

All information above the line is for conference use only.

Issue History:

This is a brand new Issue.

Title:

Sanitation Controls at Community Kitchens (AKA: Shared-Kitchens, Incubators)

Issue you would like the Conference to consider:

Lack of awareness, ownership & accountability for sanitary standards is a common theme observed during audits we've conducted in community kitchen settings. This includes the upkeep of the facilities (floors, walls, ceilings, related structures & welfare facilities) as well the sanitation of shared food processing equipment (FCS & NFCS) prior and in between uses. This is routinely demonstrated by:

1. The staff that is assigned to these tasks often do not have formal sanitation training and do not demonstrate proficiency in cleaning and sanitizing objectives and inspection standards.
2. Ownership does not have formal Sanitation SOP procedures in place (no pre or operation sanitation inspections/checklists)
3. Tenants of the shared spaces often report that maintenance work order related requests are typically met with slow response time and ineffective corrective actions.
4. Audits that we have conducted reveal that obvious deficiencies are either no being seen or not being attended to (we often point out deficiencies in very basic, fundamental requirements - broken or empty soap dispensers, broken dishwashing machines, leaks, etc.)
5. Confusion as to who is responsible for verifying the sanitation of common areas and shared equipment is a common theme amongst both ownerships and operators.

Public Health Significance:

Since a wide variety of foods are being prepared in these facilities, including many RTE food products, the lack of effective sanitation programs poses risk for *Listeria* & other pathogenic contamination as well allergen cross-contact/cross-contamination.

Recommended Solution: The Conference recommends...:

a committee be created to identify concerns with shared kitchens. The committee charges are....

- 1. clearly identify roles and responsibilities amongst and between parties (tenant and facility management/ownership),*
- 2. Identify job-specific training to reduce gaps in the prevention of food safety hazards (i.e. - facility porters commonly assigned to sanitation tasks do not have formal training on basic sanitary standards),*
- 3. Recommend preventive controls based on the risks commonly associated with the diverse operations conducted within (examples. - Pre-operational and operation self-monitoring inspections are not commonly practiced (SSOPs), effective allergen cross-contact prevention procedures are not in place for shared equipment exposed to multiple allergen-bearing ingredients, facilities are commonly ill-equipped for the rapid and continuous cooling of TCS foods)*
- 4. Recommend active managerial controls from an overall facility food safety oversight perspective (As just one of many examples - in a scenario where multiple foodservice operations are working in a common/shared production area and an unforeseen hazard was suddenly introduced [someone left the back door open allowing a swarm of flies to enter], who would take action to identify and eliminate this potential public health hazard?) It's highly unlikely that an independent operator would lead that charge, but without a qualified and dedicated individual on the facility management team who is charged with that level of oversight and control, it is highly likely that scenarios like this one would go without proper corrective actions or preventive measures.*
- 5. Report back to the 2022 biennial meeting of the Conference for Food Protection*

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Supporting Attachments:

- "AFDO Guidelines for Incubator Kitchens (abbreviated copy)"
- "DC Shared Kitchen Audit"
- "LA Shared Kitchen Visit"
- "LA Shared Kitchen Visit (2)"

- "DC Shared Kitchen Audit (2)"

It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.



Description (Above): Food service operations in a shared kitchen.

4. Definitions

The following definitions shall apply for the purposes of these guidelines.

4.1 **“Incubator Kitchen, or Commercial/Shared Kitchen”** a fully equipped commercial food processing facility designed to allow multiple entrepreneurs or food processing operators to grow their businesses by providing a kitchen space with food and packaging equipment. For example, some new entrepreneurs might not be able to afford to build or buy their own kitchens, so they rent or reserve a shared kitchen on an hourly basis. This allows them to complete small-scale food processing in a shared kitchen used by multiple operators. They may be commercial kitchens, food hubs, or kitchens permitted by a regulatory agency, social club, church, firehouse, or other.

4.2 **“Incubator Kitchen Owner”** the owner of the commercial kitchen location to be rented.

- 4.3 **“Incubator Kitchen Operator”** a licensed person or company that rents space at the commercial kitchen location.
- 4.4 **“TCS Foods”** foods that require time and temperature control for safety and must be kept out of the Danger Zone (41-135* F) to limit pathogenic growth of microorganisms and the production of toxins. TCS foods include milk, eggs, fish, meats, untreated garlic and oil mixtures, raw seed sprouts, cut melons, cut leafy greens, and cut tomatoes.
- 4.5 **“Food Safety Operations”** the procedures and practices needed to comply with food safety regulatory requirements, including those pertaining to employee hygiene and practices, handwashing, use of gloves, safe food sources, safe food temperatures, cross contamination, and equipment cleaning and sanitizing.
- 4.6 **“Food Safety Standard Operating Procedures (SOPs)”** written practices and procedures that are critical to producing safe food. It is essential to have SOPs in place and to train employees and operators to use them.
- 4.7 **“Process Review”** a process whereby the manufactured product and written process is reviewed by a process authority, and food classification (such as low-acid, formulated-acid, high-acid, shelf stable, etc.) is determined.
- 4.8 **“Scheduled Process”** a process developed by a process authority and selected by a processor as adequate for use under the conditions of manufacture for a food in achieving and maintaining a product that will not permit the growth of microorganisms having public health significance.

5. Owner Responsibilities

- 5.1 Complying with all applicable state and local codes and ordinances. They should collaborate with regulatory agencies to ensure the

- kitchen and all operators are properly licensed and/or permitted with the appropriate agency.
- 5.2 Maintaining the building and property in an acceptable sanitary manner, including pest control measures and sufficient garbage disposal.
 - 5.3 Providing sufficient handwashing facilities, equipment washing and sanitizing facilities, and restroom facilities.
 - 5.4 Maintaining an incubator kitchen operator schedule/calendar, including the date and time of processing. The calendar should be shared with the appropriate food safety regulatory jurisdiction when requested.
 - 5.5 Limiting operations to only those for which the kitchen has the appropriate equipment, space, and facilities for production.
 - 5.6 Maintaining a file for each kitchen operator, including but not limited to the business contract, business certificate, license, inspection results, and scheduled processes.
 - 5.7 Identifying their rental capacity to regulatory representatives and not rent beyond the identified capacity. Incubator owners may not overbook, or schedule rentals in a manner such that the needed capacity exceeds the identified capacity and causes operators to process with insufficient production space.
 - 5.8 Having a method for dealing with storage for clients' raw ingredients and finished product. This can be accomplished in various ways:
 - 5.8.1 Best practice indicates that individual operators' storage spaces should be separated in locked cages, if possible. All ingredients and finished products should identify the operator with designated storage spaces, labels, and tags, etc.
 - 5.8.2 Operators can rent their own off-site storage, which should also be licensed and inspected. If the operator does not need

storage, all ingredients must be purchased on the way to the kitchen and used during the rental period. Remaining ingredients must be discarded or used for personal consumption at home.

5.8.3 Finished products must be delivered to accounts directly after they are manufactured. They must not be stored. The kitchen manager is responsible for ensuring that all ingredients used are commercially sealed.

5.9 Providing guidance to incubator kitchen operators regarding:

5.9.1 Contract Agreements – The incubator kitchen owner/manager should discuss the particular contractual agreement between the incubator kitchen and incubator kitchen operator. The contract agreements may include, but not be limited to, rent, liability insurance, times of operations, list of foods to be produced in the kitchen, food safety SOPs, cleaning and sanitizing, regulatory agency inspection, and licenses and permits, etc.

5.9.2 Jurisdiction – Various food safety regulatory jurisdictions throughout the United States will be responsible for regulating incubator kitchens. The local health departments will have jurisdiction in other cases, while the state health or agriculture departments will have jurisdiction in others. Some states operate under a Memorandum of Understanding (MOU) which will determine the appropriate jurisdiction.

5.9.2.1 Once the appropriate jurisdiction has been determined, the applicant for an incubator kitchen license will undergo a consultation with a representative from the appropriate regulatory agency. An on-site inspection must be performed by the regulatory agency prior to issuance of the license. The consultation should include a review of proposed business practices, the type of equipment to be used within the facility, food safety operations, and proposed menus, to include a list of all food items that

the user intends to prepare, store, taste test, develop, package, or otherwise handle or use for food-related purposes.

5.9.3 As part of this consultation, the individual or entity should be required to provide a Food Safety Manager Certificate or equivalent in the licensee's name or in the name of an employee of the licensee, if the licensee intends to prepare, taste, handle, package, prepare for storage, serve, or otherwise use food, the name and address of the shared kitchen(s) the user intends to lease space from, the license number of the shared kitchen(s) the user intends to lease space from, and a signed statement of intent, or lease, from the owner or operator of each licensed shared kitchen that the applicant intends to lease space from, including the start date and end date (if applicable) for the agreement.

5.9.4 Based on the information provided, the regulatory agency will assess and assign a risk level to the shared kitchen user. That risk level will be based on criteria provided in these guidelines. Additionally, the regulatory agency will review its records on the licensed incubator kitchen to confirm it is properly licensed and capable of supporting the proposed practices. The menu or product list will be reviewed and approved.

6. Operator Responsibilities

6.1 Obtaining the appropriate regulatory agency license/permit.

6.2 Not commencing food processing prior to being inspected and/or prior to the submission of the appropriate license application.

6.3 Ensuring that all equipment is properly cleaned and sanitized prior to and subsequent to processing.

6.4 Addressing cross-contamination concerns for allergens and bacterial contamination, prior to and subsequent to processing.

6.5 Proper temperature controls of ingredients and finished product, including transportation.

6.6 Ensuring that all processing occurs at the incubator kitchen facility from start to finish. Product may not be moved to an unlicensed or uninspected facility for further processing. Products manufactured in unlicensed/unapproved facilities are subject to seizure and destruction. All ingredients must be from a known, approved source.

6.7 Verifying that all finished products and stored ingredients are appropriately packaged and labeled.

6.8 Ensuring that specialized processing operations, such as vacuum packaging, are not conducted if required approvals or documentation is not on file with the appropriate regulatory agency.

6.9 Evidence of Licensure – If an incubator kitchen operator has one or more employees, such employee(s) may work at the kitchen without the licensed user on the premises if all of the following requirements are met.

6.9.1 At least one employee possesses a Food Safety Handler Certificate or equivalent and is present when TCS foods are being prepared, tasted, handled, packaged, prepared for storage, served, or otherwise used, and

6.9.2 The incubator kitchen licensee keeps a copy of the following in the shared kitchen user's file:

6.9.2.1 A copy of the incubator kitchen user's employee Food Safety Handler Certificate,

6.9.2.2 The name and contact information (including home address and telephone number) of all employees (paid or unpaid), along with the date and times that all employees worked, and,

6.9.2.3 Records for a period of at least 60 days after the date of entry.

7. Regulatory Inspector Responsibilities

- 7.1 Scheduling the initial consultation and/or initial inspection.
- 7.2 The inspector should review with the incubator kitchen owner/incubator kitchen operator that food processing licenses and permits are location-specific and that all production, packaging, labeling, and storage should take place at the incubator kitchen. If applicable, the inspector should inspect off-site storage locations.
- 7.3 Confirm the operator's business information.
- 7.4 Confirm the operator's list of food to be processed at the incubator kitchen.
- 7.5 Conduct Risk Assessment: Determine if the product is shelf-stable, acidified, water-activity-controlled, vacuum packaged, etc.
- 7.6 Review and confirm if the operator requires a Process Review/Schedule Process for the intended food process. Verify the processes were prepared by an approved processing authority to assure the safety and integrity of the process and finished product. Regulator should obtain copies of the Process Authority letter and/or scheduled process.
- 7.7 Determine the applicable regulation under which the food produced will be regulated. Applicable regulations include:
 - 7.7.1 Local and state food safety regulations.
 - 7.7.2 FDA Food Code.
 - 7.7.3 GMP Regulations 21 CFR pt. 110 (old) cGMP Subpart B 117 (new).
- 7.8 Determine the applicable process-specific regulations, which include:

- 7.8.1 Fish and Fishery Products 21 CFR pt. 123.
- 7.8.2 Juice Products 21 CFR pt. 120.
- 7.8.3 Acidified foods 21 CFR Part 114.
- 7.8.4 Low-Acid Canned Foods 21 CFR pt. 113 LACF.
- 7.8.5 Alcoholic Beverages, including farm breweries, farm wineries, farm distilleries and farm cideries - applicable liquor authority license and GMP Regulations 21 CFR pt. 110 (old) cGMP Sub part B 117 (new).
- 7.8.6 USDA 9 CFR - USDA (United States Department of Agriculture), under the right conditions, would inspect a commercial kitchen if separation between official and unofficial establishments can be maintained.
- 7.9 Inspect the ingredients, food processing, food equipment, food assembly, and sanitary conditions of the premises.
- 7.10 Review production records, including cooking temperature records, pH records, thermometer calibration records, pH meter calibration records, product coding, and others.
- 7.11 Review recall traceability method.
- 7.12 Inspect packaging and labeling. The inspector should review all labeling requirements.
 - 7.12.1 The common and/or usual name of the product.
 - 7.12.2 The business name, business phone number, and business website (if any), of the shared kitchen user, along with the city, state, and zip code of the shared kitchen where the product was prepared or packaged.
 - 7.12.3 The net weight of the package.

7.12.4 A list of ingredients in the order of their predominance by weight with ingredients shown by their common or usual name, including all allergens.

7.12.5 A list of any artificial color, artificial flavor or preservative used.

8. Food Safety Controls for Consideration

8.1 Kitchen required to be licensed (nonfood processing), accountability.

8.2 Kitchen Owner – maintain operator schedule – maintain operator production records.

8.3 Kitchen required to provide storage (ingredients, finished product, packaging).

8.4 Regulatory agency / incubator kitchen owner should maintain open dialogue (new, inactive or OOB operators).

8.5 Food Safety Training requirement.

8.6 Compliance letters – inspection required.

8.7 License renewal – current inspection required.

8.8 Jurisdictions should maintain relationship and opened dialogue with each other.

8.9 Cross-contamination risk (multiple products).

8.10 Operating times (after normal working hours) – inspector scheduling.

8.11 Inspect during processing operations.

- 8.12 Obtain food processing license and do not return – manufacture at an unknown location.
- 8.13 Alter food processing (add high-risk processing and food items).
- 8.14 Process deviations and documented corrective actions.
- 8.15 Scheduled inspections.
- 8.16 Confirmed ingredient and finished product storage.
- 8.17 Tamper-proof ingredient storage (multiple users / competitors).
- 8.18 Issue incubator-kitchen-specific labels to assure food production at an approved source.

9. Evolution of a Shared Kitchen



Description (Above): Workers convene in a shared kitchen in the early 1900's.



Description (Above): Shared kitchen in the 2000's. Stainless steel, futuristic equipment.



Description (Above): Shared kitchen in the 2000's. Stainless steel, futuristic equipment.

10. Acknowledgments

Angela Montalbano, New York State Department of Agriculture and Markets

Joseph Corby, Association of Food and Drug Officials (AFDO)

John Luker, New York State Department of Agriculture and Markets

Erin Sawyer, New York State Department of Agriculture and Markets

AFDO Retail Food Committee

DC Shared Kitchen Visit - 25 July, 2019

The following is a summary of the observations of Chef X production within XXX Kitchen, in D.C. This is meant to serve as a training document with all observations being called out solely for the purpose of awareness and continual improvement:

➤ Temperature Logs Incomplete

- **Observation:** No readily available to up-to-date production logs for the preparation of Cooked Carrots and Red Sauce. It was explained by the operators that they take photos on their phones (more on this further down) during production and fill out the log later in the day. At the time of the observation, the Carrots were in the middle of cooling, without a recorded starting cooking temperature -- The cook had failed to take the photo before taking a break.
 - **Recommendation:** Provided the team the Standard Territory Foods cooling log, informed the team on how to utilize it, and was informed that it would immediately be utilized and uploaded to GoCanvas, per the expectation -- *This was observed occurring during the visit.*



➤ Team Member Beverages/Medical Devices

- **Observation:** Observed two team member screw-cap bottles on the in-use production table, and one open soda can underneath the table, stored next to cooking equipment. Additionally observed a Blood Pressure Cuff stored on the in-use production table. These are potential contamination risks to food. This was explained to all staff on-site.
 - **Recommendation:** Provide staff with a labeled pan “*Employee Beverages,*” and train them to only store within this pan **at all times**. Failure to abide by this creates potential risks to food, and should not be allowed. Additionally recommend utilizing a cup with a lid/straw. Screw cap bottles, and soda cans both pose a contamination risk to team members handling the bottles if residual saliva runs down the side of the bottle/can. Straws eliminate this risk. Medical

devices/medication/personal items should all be kept in a location away from food production. Union Kitchen provides lockers for this purpose.

➤ Staff Habits/Phone Handling

- **Observation:** To eliminate the necessity of filling out the temperature log as needed, staff are taking photos of thermometers in product for reference and recording them on the temperature log at a later time. Observed a team member pull out their personal phone while preparing food, and place it back in their pocket without washing their hands between this action and preparing food.
 - **Recommendation:** All personal items/device use should be minimized to prevent the risk of potential cross-contamination while preparing/handling food items and equipment, as these can harbor a large quantity of bacteria. Team members observed handling their phones should be instructed to perform a proper handwas before returning to work. Further recommend limiting the use of phones to breaks to maximize efficiency of the team.



➤ Hierarchy of Food in the Walk-In Cooler

- **Observation:** Observed a case of raw chicken setting atop a box of bagged peas in the WIC on a pallet of product. This is an immediate risk, and a poor storage practice which was relayed for immediate correction. Improper storage promotes the potential for cross-contamination of harmful pathogens that may not always be properly destroyed when following proper cooking procedures.
 - **Recommendation:** Please ensure all foods are stored in accordance to the required [Hierarchy](#); to mitigate the risk of cross-contamination.

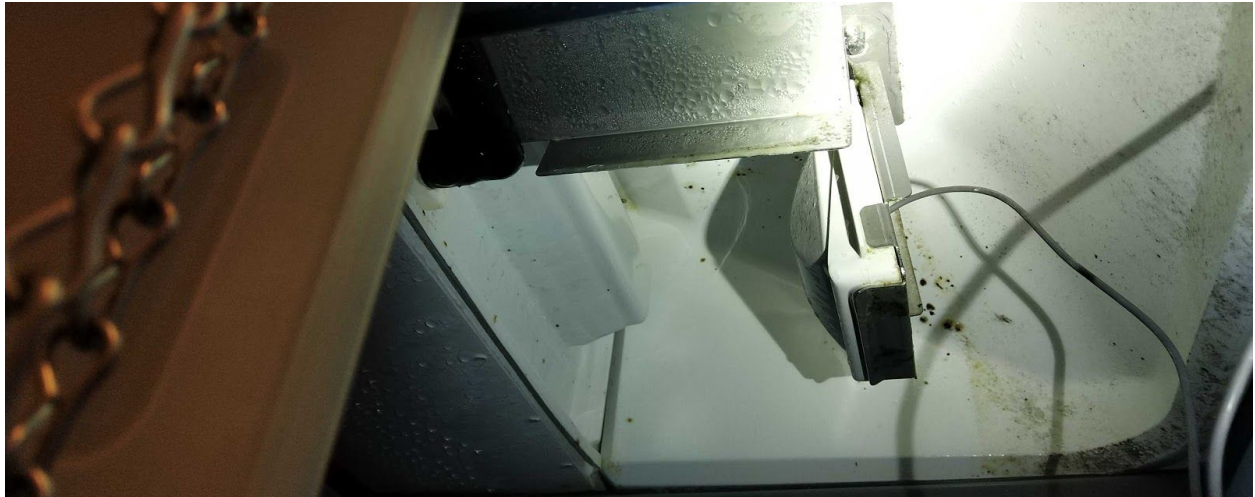


➤ **Protection from Contamination - Cooling Racks in the Walk-In Cooler**

- **Observation:** Observed a speed rack of carrots on sheet trays cooling in the WIC stored directly under an AC Unit fan with a caked on dust on the fan-guards.
 - **Recommendation:** Inform Union Kitchen of the condition of these fan guards -- They should be providing you with a safe environment to cook and store food. However; it is your job to ensure the safety of your food, therefore you need to ensure the speed rack of cooling products are adequately covered (loosely when cooling) to mitigate this risk.

Facility Concerns

The following is a list of items observed in the Union Kitchen facility that are potential vectors for cross-contamination within the operation. These are facility concerns are not directly associated with your production, but should be brought to light to ensure you all are preparing food in a safe facility that is working to maintain safe and sanitary working conditions. **If you need assistance addressing this with the facility, let us know:**



➤ Food Contact Surfaces, Unclean - Ice Machine

- **Observation:** Observed a large accumulation of organic growth and biofilm formation within the ice-chute of the communal ice machine that is used during production. This organic accumulation can harbor potentially harmful bacteria that can make individuals very sick.
 - **Recommendation:** This piece of equipment should be visually inspected daily prior to use to ensure there is no organic accumulation or particles that can pose a contamination risk to food (ice is a food.) It should be cleaned by the facility on a frequency adequate enough to prevent this accumulation (typically bi-weekly.)



➤ **Handsink Misuse**

- **Observation:** Observed the runoff line of the water filtration system near the dish room hand sink routed directly into the hand sink basin with an accumulation of pink organic growth in the tube. This is a potential cross-contamination risk.
 - **Recommendation:** All hand sinks should be used solely for the purpose of handwashing -- Any misuse creates an opportunity for harmful pathogens to transfer to the hands of workers and contaminate food. This drain line should be replaced and directed elsewhere (not a hand sink.)



➤ **Improper Storage, Risk for Contamination**

- **Observation:** Observed clean pots and pans stored right-side up at the communal storage shelf. This promotes the potential for dust/debris to fall into the item prior to use, and permit residual water to stay in the item and potentially promote the growth of potentially harmful bacteria.
 - **Recommendation:** When cleaned, these should be properly inverted to prevent this risk, and allow the pans to properly dry out.



➤ **Toxic Substance - DDVP (Dichlorvos) Pest Strips in the Food Service Operation**

- **Observation:** Observed a DDVP pest strip stuck in the drain of the ice machine. These items are [potentially harmful](#) and are clearly labeled to not place them in “Food service operations, or areas where food is prepared and served.” They pose a potential health risk to all individuals exposed to them for >4 hours.
 - **Recommendation:** The facility should remove this item, and focus on cleaning more. DDVP strips are short-term, *lazy* ways to address a problem (typically fruit flies.)

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" in appropriate 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" in appropriate 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				

			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> <p>(1) Filling or closing holes and other gaps along floors, walls, and ceilings;</p> <p>(2) Closed, tight-fitting windows; and</p> <p>(3) Solid, self-closing, tight-fitting doors.</p> <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> <p>(1) Solid and tight-fitting;</p> <p>(2) Designated for use only when an emergency exists, by the fire protection authority that has jurisdiction over the FOOD ESTABLISHMENT; and</p> <p>(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> <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> <p>(1) 16 mesh to 25.4 mm (16 mesh to 1 inch) screen</p> <p>(2) Properly designed and installed air curtains to control flying insects; or</p> <p>(3) Other effective means.</p> <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.

Date	11/5/19	Facility	Spotted Hen	Purpose of Visit	Preliminary
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS					
Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item Mark "X" in appropriate 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
Demonstration of Knowledge					
1			Certification By Accredited program, compliance with Code, or correct responses		
Employee Health					
2			Management Awareness; policy present		
3			Proper Use Of reporting, restriction exclusion		
Good Hygienic Practices					
4	Out	C	Proper Eating, tasting, drinking, or tobacco use		
5			No Discharge From Eyes, nose, and mouth		
Preventing Contamination by Hands					
6	Out	P	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					
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					
13			Food separated & protected		
14	Out	Pf	Food-contact surfaces: cleaned & sanitized		
15			Proper Disposition Of returned, previously served, reconditioned, unsafe food		
Potentially Hazardous Food Time/Temperature					
16			Proper cooking time & temperatures		
17			Proper reheating procedures for hot holding		
18	Out	P	Proper cooling time & temperatures		
19			Proper Hot holding temperatures		
20			Proper cold holding temperatures		
21			Proper Date Marking disposition		
22			Time as Public health control: procedures record		
Consumer Advisory					
23			Consumer advisory provided for raw or undercooked foods		
Highly Susceptible Populations					
24			Pasteurized foods used; prohibited foods not offered		
Chemical					
25			Food Additives: approved properly used		
26			Toxic Substances Properly identified, stored, & used		
Conformance with Approved Procedures					
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 Intervention:

Inspection	Grade
Repeat	
	0
	0
	3
	3
	11
	11
	0
	5
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s 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" in appropriate box for COS and/or RCOS=corrected on-site during inspection R=repeat violation

Status							COS
Safe Food and Water							
28				Pasteurized Eggs used where required			
29				Water & ice from approved source			
30				Variance Obtained For specialized processing methods			
Food Temperature Control							
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							
35				Food Properly labeled; original container			
Prevention of Food Contamination							
36	X	C		Insects, rodents, animals not present;no unauthorized persons			
37	X	C		Contamination prevented during food preparation, storage display			
38				Personal Cleanliness			
39	X	C		Wiping cloths:properly used stored			
40	X	C		Washing fruits & vegetables			
Proper Use of Utensils							
41				In-use utensils: properly stored			
42	X	C		Utensils, equipment linens: properly stored, dried, handled			
43				Single-use single-service articles: properly stored used			
44				Gloves Used properly			
Utensils, Equipment and Vending							
45				Food & non-food contact surfaces cleanable, properly designed, constructed, & used			
46				Warewashing Facilities: installed, maintained, & used; teststrips			
47				Non-food contact surfaces clean			
Physical Facilities							
48				Hot & cold water available; adequate pressure			
49	X	Pf		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				Physical facilities installed, maintained, & clean			
54	X	C		Adequate ventilation & lighting; designated areas used			
TEMPERATURE OBSERVATIONS							
Item	Location		Temp	Item	Loca		
Chicken Gumbo	Plating Assembly Line		67 °F				
Cauliflower Rice	Plating Assembly Line		54 °F				
Chicken Gumbo	Walk-in Cooler		66 °F				

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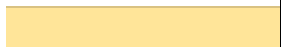
Cauliflower Rice	Walk-in Cooler	50 °F	

OBSERVATIONS AND CORRECTIVE ACTIONS

Item #	Code #	Severity	Violations cited in this report must be corrected within the timeframe below, or as stated in sections
4	2-401.11	C	Storage of Employee Food
			<p>Observation</p> <p>Observed team members preparing meals while drinking out of open top conta prep surfaces. These improper storage areas and methods promote potential r. Per the Food Code: "(A) Except as specified in ¶ (B) of this section, an EMPLC eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can not result. (B) A FOOD EMPLOYEE may drink from a closed BEVERAGE container if the container is handled to prevent contamination of: (1) The EMPLOYEE'S hands; (2) The container; and (3) Exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.</p>
			<p>Recommendation</p> <p>Ensure team members are utilizing approved beverage containers, and storing Creating a designated area in the facility with a hotel pan labled "Employee Be mitigate them being placed in random places in the facility.</p>
6	2-301.14	P	Improper Handwashing
			<p>Observation</p> <p>Observed a team member actively plating meals with gloved hands take a sip before attempting to continue plating. When questioned as to what to do when the team member discarded his gloves, and donned a new pair. No handwash Food Code: "FOOD EMPLOYEEES shall clean their hands and exposed portion their arms as specified under § 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLESP and: (A) After touching bare human body parts other than clean hands and clean, exposed portions of arms; P (B) After using the toilet room; P (C) After caring for or handling SERVICE ANIMALS or aquatic animals as specified in ¶ 2-403.11(B); P (D) Except as specified in ¶ 2-401.11(B), after coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking; P (E) After handling soiled EQUIPMENT or UTENSILS; P (F) During FOOD preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks; P (G) When switching between working with raw FOOD and working with READY-TO-EAT FOOD; P (H) Before donning gloves to initiate a task that involves working with FOOD; P and (I) After engaging in other activities that contaminate the hands.P"</p>
			<p>Recommendation</p> <p>Ensure team members are properly trained on what behaviors and processes t ensure the manager on duty is actively monitoring staff for compliance. Failure method of contamination of food.</p>
14	4-303.11	C	Sanitizer Availability
			<p>Observation</p> <p>Observed no readily available sanitizer in the facility, or designated sanitizer bu the Manager on Duty said that they were out, but more would be arriving the fo sanitize work surfaces is a serious means of transmitting potentially harmful pa never occur -- Always keep Sanitizer on hand. Per the Food Code: "(A) Cleanii clean EQUIPMENT and UTENSILS as specified under Part 4-6, shall be provic during all hours of operation. (B) Except for those that are generated on-site at the time of use, chemical SANITIZERS that are used to sanitize EQUIPMENT and UTENSILS as specified under Part 4-7, shall be provided and available for use during all hours of operation.</p>



8-405.11 of the food code.



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			Recommendation	<i>The Manager on Duty should ensure all team members are appropriately setting properly concentrated sanitizer and changing it as recommended per the manu</i>
14	4-601.11	Pf	Food Contact Surface Cleanliness	
			Observation	<i>Observed the interior of the ice machine supplying Food-Grade ice in poor con discoloration and pink organic accumulation. Per the Food Code: "(A) EQUIPM SURFACES and UTENSILS shall be clean to sight and touch."</i>
			Recommendation	<i>Please ensure the ice machine is routinely inspected and cleaned on a schedu cleanliness. Falure to do so creattes opportunities for the growth of potentially l</i>
18	3-501.14	P	Improper Cooling	
			Observation	<i>Observed team members playing Chicken Gumbo and Cauliflower Rice at 67° food was prepared at 2100 the night prior, and plating was observed at 0430 in Code: "(A) Cooked TIME/TEMPERATURE CONTROL FOR SAFETY FOOD sh cooled: (1) Within 2 hours from 57°C (135°F) to 21°C (70°F); P and (2) Within a total of 6 hours from 57°C (135°F) to 5°C (41°F) or less. P (B) TIME/TEMPERATURE CONTROL FOR SAFETY FOOD shall be cooled within 4 hours to 5oC (41oF) or less if prepared from ingredients at ambient temperature, such as reconstituted FOODS and canned tuna. P (C) Except as specified under ¶ (D) of this section, a TIME/TEMPERATURE CONTROL FOR SAFETY FOOD received in compliance with LAWS allowing a temperature above 5oC (41oF) during shipment from the supplier as specified in ¶ 3-202.11(B), shall be cooled within 4 hours to 5oC (41oF) or less. P"</i>
			Recommendation	<i>Please ensure team members are properly trained on correct cooling techniqu is actively participating in the process by vaillidating the work done by the team. required thresholds must include corrective actions to show safe handling of th</i>
36	6-501.112	C	Pest Activity	
			Observation	<i>Observed a German Cockroach carcass stuck to the wall of the dry storage are 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 decomposition, or the attraction of pests."</i>
			Recommendation	<i>Ensure the PCO servicing the facility is diligent in changing their traps; addition are throughly sweeping these areas to remove any old/dessicated carcasses.</i>
37	3-305.11	C	Food Stored on Floor	
			Observation	<i>Observed a cambro container of raw red potatoes, uncovered, stored on the flc be protected from contamination by storing the FOOD: (1) In a clean, dry location; (2) Where it is not exposed to splash, dust, or other contamination; and (3) At least 15 cm (6 inches) above the floor. (B) FOOD in packages and working containers may be stored less than 15 cm (6 inches) above the floor on case lot handling EQUIPMENT as specified under § 4-204.122."</i>
			Recommendation	<i>Ensure team members are storing food in designated safe areas, this should b Duty.</i>
39	4-802.11	C	Wet Wiping Cloth Storage	

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			Observation	<p>Observed team members carrying around several visibly soiled rags, using the oven mitts, and wiping tables. These count as a wet-wiping cloth and should be the Food Code: "(A) Cloths in-use for wiping FOOD spills from TABLEWARE as occur as FOOD is being served shall be:</p> <p>(1) Maintained dry; and (2) Used for no other purpose.</p> <p>(B) Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be:</p> <p>(1) Held between uses in a chemical sanitizer solution at a concentration specified under § 4-501.114; and (2) Laundered daily as specified under ¶ 4-802.11(D).</p> <p>(C) Cloths in-use for wiping surfaces in contact with raw animal FOODS shall be kept separate from cloths used for other purposes. (D) Dry wiping cloths and the chemical sanitizing solutions specified in Subparagraph (B)(1) of this section in which wet wiping cloths are held between uses shall be free of FOOD debris and visible soil. (E) Containers of chemical sanitizing solutions specified in Subparagraph (B)(1) of this section in which wet wiping cloths are held between uses shall be stored off the floor and used in a manner that prevents contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, SINGLE-SERVICE, or SINGLE-USE ARTICLES.</p>
			Recommendation	Ensure team members are away of the requirements for wet-wiping cloth storage provided buckets of sanitizer to store them in.
40	3-302.15	C	Produce Washing	
			Observation	<p>Observed team members take pineapples directly from a produce box, and begin slicing them into pieces, no attempt to wash the produce was made. This is a risk as pathogens on the exterior of the produce can be introduced into the food. The Food Code states: "Except as specified in ¶ (B) of this section and except for whole, raw fruits and vegetables for washing by the CONSUMER before consumption, raw fruits and vegetables shall be washed in water to remove soil and other contaminants before being cut, combined with other ingredients, or served, or offered for human consumption in READY-TO-EAT form."</p>
			Recommendation	Ensure all produce being brought into the facility is appropriately rinsed in a clean sink prior to preparation. This can be done prior to production to ensure all received produce is safe for use.
42	3-304.12	C	Improper Storage of Utensils	
			Observation	<p>Observed a knife steel stored on the power line feeding the power outlet over the counter. This is a risk as this surface is not clean and may contaminate the tool. Per the Food Code in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored:</p> <p>(A) Except as specified under ¶ (B) of this section, in the FOOD preparation area with their handles above the top of the FOOD and the container; (B) In FOOD that is not TIME/TEMPERATURE CONTROL FOR SAFETY FOOD with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon; (C) On a clean portion of the FOOD preparation table or cooking EQUIPMENT only if the in-use UTENSIL and the FOOD-CONTACT surface of the FOOD preparation table or cooking EQUIPMENT are cleaned and SANITIZED at a frequency specified under §§ 4-602.11 and 4-702.11; (D) In running water of sufficient velocity to flush particulates to the drain, if used with moist FOOD such as ice cream or mashed potatoes; (E) In a clean, protected location if the UTENSILS, such as ice scoops, are used only with a FOOD that is not TIME/TEMPERATURE CONTROL FOR SAFETY FOOD; or</p>
			Recommendation	Ensure tools and utensils not currently in use are stored away clean and sanitized to prevent contamination.
49	5-205.11	Pf	Handsink Disrepair	
			Observation	Observed the handsink by the prep station taped-off due to it not working. Per the Food Code: "HANDWASHING SINK shall be maintained so that it is accessible at all times for use."
			Recommendation	If ever a handsink is broken, it should be reported to the Manager on Duty for immediate repair. To promote proper handwashing is a significant risk to food safety as pathogens are transferred to hands.
54	6-303.11	C	Lighting	

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			<p>Observation</p> <p>Observed one of the light ballasts in front of the walk-in cooler burned out; creating poor illumination. These areas are potential harborage sites for pests. Food Code requires: "Lighting levels are specified so that sufficient light is available to enable certain functions such as reading labels; discerning the color of substances; identifying the condition of food, utensils, and supplies; and safely conducting operations and clean-up. Properly distributed light makes the need for cleaning 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>
			<p>Recommendation</p> <p>Ensure the facility owner is diligent about replacing burned out bulbs as necessary.</p>

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requirements for illumination
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Shared Kitchen Visit - 30 August, 2019

The following is a summary of the observations of XXXX production within their facility. This is meant to serve as a training document with all observations being called out solely for the purpose of awareness and continual improvement:





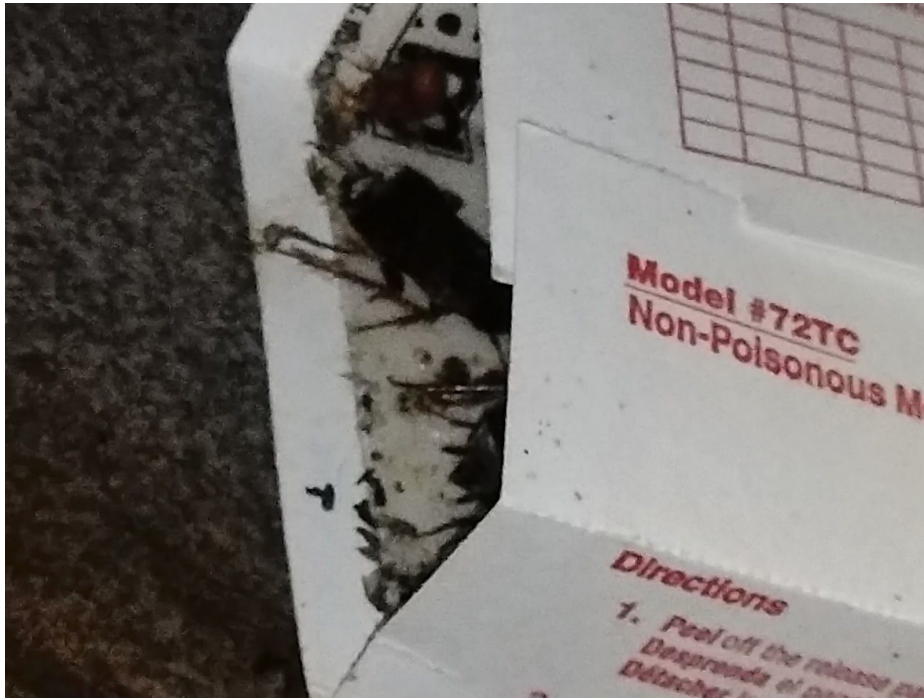
➤ **Handwashing Sinks Not Stocked**

- **Observation:** Observed the hand sink paper towel dispensers in the vicinity of the production space empty. The closest paper towel dispenser that was stocked was across the kitchen, in a back production room. Failure to provide adequate hand drying provisions will cause staff members to wash their hands less, promoting the potential for cross-contamination or unsafe food handling practices.
 - **Recommendation:** Discuss with the plan to keep the paper towels stocked with the site operator and ensure these are filled as needed to promote proper handwashing.



➤ **Non-Food Contact Surfaces/Floors & Walls**

- **Observation:** Observed the floor and walls behind the production room oven/smoker coated in a thick layer of visible dust and food debris. These unclean areas are potential harborage and attractant sites for small pests and should be kept clean to mitigate this.
 - **Recommendation:** Review the cleaning schedule with the team/facility and ensure adequate attention is given to the space to promote proper cleaning.



➤ **Pest Activity**

- **Observation:** Observed a glue board trap stored underneath castoff equipment in the dish room with an accumulation of caught American Cockroach carcasses. This castoff equipment and dim lighting (two of the ballasts are burned out,) promotes harborage sites for small pests.
 - **Recommendation:** Work with the facility to ensure their minimizing the amount of unused equipment just sitting around in the facility. Additionally ensure the Pest Control Operator aware of the activity and is coming frequently enough to mitigate the presence.



➤ **Food Contact Surfaces / Can Openers**

- **Observation:** Observed the industrial can opener in-use by the facility in poor condition, with accumulated food debris caught on the blade that could harbor potential pathogens and contaminate food when used.

- **Recommendation:** Replace the can openers as condition warrants, and train team members on the proper cleaning procedures to ensure this level of buildup and disrepair does not form on the equipment.



➤ **Chemical Labeling / Identification**

- **Observation:** Observed two sanitizer spray bottles in the dish room, one was labeled “Sanitizer,” the other was unlabeled but filled with a overly-strong concentration of Steramine. Additionally observed no sanitizer buckets setup for team members in the kitchen preparing food. Improperly mixed sanitizer poses a contamination risk to food as too-little makes for improper cleaning, and too-much is unsafe as it sits on the surface it was applied to.
 - **Recommendation:** Ensure team members are able to properly setup their stations and mix the sanitizer solutions. Team members should always ensure as apart of their initial setup to make and test sanitizer buckets for appropriate concentration before production starts. All chemical spray bottles should be properly labeled and only ever filled with what went into that bottle *first* to prevent the potential for mixing chemicals or misuse.



➤ **Deterioration**

- **Observation:** Observed two parts of the wall in the kitchen that have either been water-damaged or damaged. These areas create attractants and harborage sites for small pests and should be addressed to mitigate these risks.
 - **Recommendation:** Please discuss with the facility management a solution to have these areas fixed. Failure to do so puts the production area at an increased risk for pest activity.