

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
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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	
			Observation	<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.</p> <p>(B) A FOOD EMPLOYEE may drink from a closed BEVERAGE container if the container is handled to prevent contamination of:</p> <p>(1) The EMPLOYEE'S hands;</p> <p>(2) The container; and</p> <p>(3) Exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.</p>
			Recommendation	<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	
			Observation	<p>Observed a team member actively plating meals with gloved hands take a sip 1 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:</p> <p>(A) After touching bare human body parts other than clean hands and clean, exposed portions of arms; P</p> <p>(B) After using the toilet room; P</p> <p>(C) After caring for or handling SERVICE ANIMALS or aquatic animals as specified in ¶ 2-403.11(B); P</p> <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</p> <p>(E) After handling soiled EQUIPMENT or UTENSILS; P</p> <p>(F) During FOOD preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks; P</p> <p>(G) When switching between working with raw FOOD and working with READY-TO-EAT FOOD; P</p> <p>(H) Before donning gloves to initiate a task that involves working with FOOD; P and</p> <p>(I) After engaging in other activities that contaminate the hands.P"</p>
			Recommendation	<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	
			Observation	<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.</p> <p>(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 can be 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 inadequate illumination. These areas are potential harborage sites for pests. Food Code requires adequate lighting levels. Food Code states: "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 and sanitizing 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
employees to perform
identifying toxic materials;
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