

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:





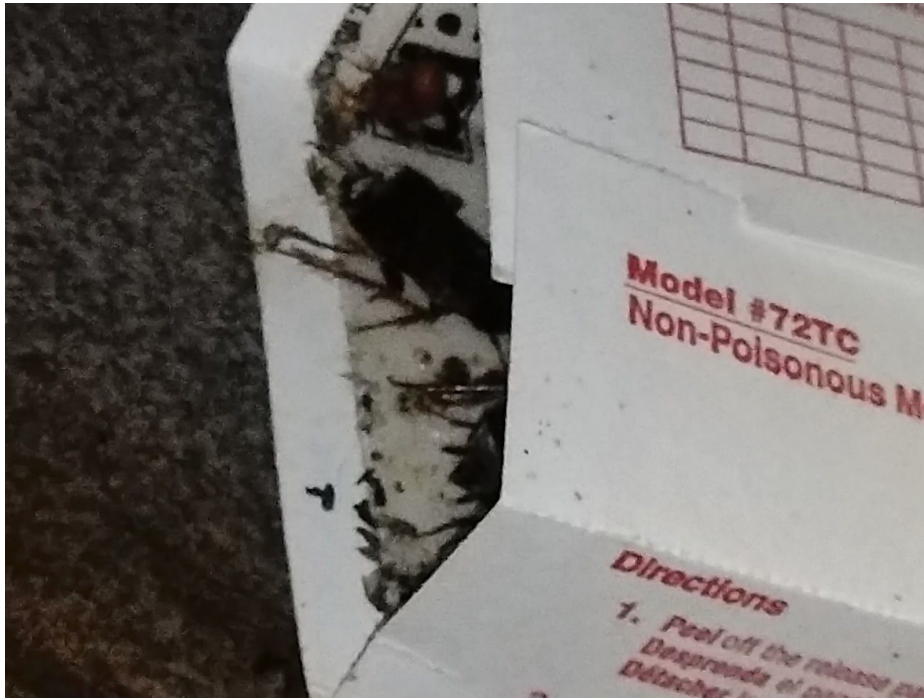
➤ **Handwashing Sinks Not Stocked**

- **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.