CCIS	3-6-07								Sanitation	or	<u> </u>	Sı	ırvey	Repor
	ection Program									F	ag	e_	c	of
usiness Name:	C TC C						0	perator:	/	<u>7                                    </u>	_ 	P	hone:	·- 0~
	Emily's the	<u>. K</u>	X.	ري	ţQ1	u	rant	Del	oorah t	'n	qЦ	0 (		23-dd1
ddress	0 1, 3		ί.	City		ľ	اه ما	ZIP	Seat / Sheckout	s (	J			
<u> 346 E</u>	<u>Catherine</u>		<u> </u>	ate		X	XIM	26120m	1	ر Acti	vity	Tin	ne Tra	vel Time
eneral Health F	tecord ID P/E	_		rate —		_			<b>'</b> ——	,	•,			
PR				Ļ	<u> </u>		.   _   _					<u>'</u>	n 	
					lisk F								Service	
ligh Risk Factors	are improper practices or procedures Circles indicate comp	iden olian	tifie ce s	d as statu	the m s (IN.	nos Ol	t prevalent IT. N/O. N/A	contributing factors ( for each item.	of foodborne lliness	or	ınju	ry.	128 🗓 Scl	heduled
N = in compliance									spection R = repea			_	129 ☐ Re	
Compliance Stat		CDI	R	PTS			mpliance Sta			CDI	R	PTS	_	l Pl Rvw
emonstration o				-				dour Food Time/Te Proper cooling procedures	mperature	0		30	130 ☐ Co	mpiaini ess / Injury
	PIC certified by accredited program, or compliance with Code, or correct answers	U	0	5				Proper cooling procedures Proper hot holding tempera	itures (<130°F)			25		rmit Inv.
	ood Worker Cards current for all food workers;			5		_		Proper hot holding tempera				5		ld Educatio
mployee Health	new food workers trained				100	o lik	OUT N/A N/O	(between 130°F to 139°F) Proper cooking time and te	mperature	_		25	127 🗌 Pre	
300 IN OUT F	Proper ill worker practices; no ill workers present;			25	L	_		No room temperature stora	ge; proper use of time	0		25	106 ☐ HA	CCP ·
<u> </u>	proper reporting of illness amination by Hands					$\perp$		as a control, procedures av Proper reheating procedure				15		
	lands washed as required	TO		15			OUT N/A	Proper cold holding temper		6	Ö	10	Results	tiofootony
500 IN OUT N/A N/O I	Proper methods used to prevent bare hand contact		ō	15		_		Proper cold holding temper	<u> </u>		Ö	5	01 Ū√Sa 02 □ Un	usiactory satisfactory
	with RTE foods Adequate handwashing facilities		-	10	220	o li	OUT N/A	(between 42°F to 45°F) Accurate thermometer prov	vided and used to		٥	5		mplete
	e, Wholesome, Not Adulterated					ı		evaluate temperature of Ph	<u></u>					omplete
	ood obtained from approved source		_	15			umer Advi: I OUT N/A	cory Proper Consumer Advisory	posted for row or			5	0_	<u> </u>
	Water supply, ice from approved source		0					undercooked foods	posted for faw of	Ц		Ľ	A -+!	
	Proper washing of fruits and vegetables Food in good condition, safe and unadulterated;	10	냠	_			·	ole Population				40	Action 04 ☐ Su	snend
	approved additives				240	10   1	OUT N/A	Pasteurized foods used as foods not offered	required; prohibited			10	07 ☐ <b>Æ</b> p	
100 IN OUT	Proper disposition of returned, previously served, unsafe, or contaminated food			10	Ch	en	nical						10 □ Dis	
	Proper shellstock identification; proper parasite		0	(			N OUT	Toxic substances properly		Ľ	O	10	<b>2</b> 6 □ Fol	llow-up Red
	destruction procedures for fish Cross Contamination			l			ormance w	th Approved Proce Compliance with risk contr				10	,	
	Food contact surfaces used for raw meat		Ö	15	260	אן טו	N OUT N/A	mobile unit plan of operation	on plans, variances, or on				Meals S	arved
	thoroughly cleaned and sanitized  Raw meats below or away from RTE food		0	5	270	10 11	N OUT N/A	Variance obtained for spec methods (e.g., ROP)	ialized processing			10	6020 B	
	Proper handling of pooled eggs	ö	늄	_				montaes (sign, rist )					6025 <b>4-1</b>	nuch $5026$
· · · · · · · · · · · · · · · · · · ·	30	Blu	o lo	NAV E	isk F	20	nrs						6030 🕒 🗅	inner 7039
Low Risk	Factors are preventive measures to co	ntrol	the	add	ition (	of p	athogens,	hemicals, and physi	cal objects into food	ŝ.			6035 🛚 C	
	Circled poi	nts i	ndie	cate	items	nc	t in compli	nce.			T =	ОТО	6040 🗌 C	Other
	ro Control	CD	I R	PTS	_	ene	ils and Eq	inment		UU	R	ĮΓΙδ	Meal Ob	seemed
Food Temperatur			Ö	5	400	00	Food and non-	ood sufaces properly used	and constructed;	Ö	0	5	6045 🗆 B	
	ment for temperature control		Œ	5	410		cleanable Warewashing f	cilities properly înstalled, n	naintained used:		-	$\vdash$	6050 □ L	
0000 Proper thawing				3	410		test strips avail	able and used				5	6055 🗆 D	
ood Identificati			П	5	420			t surfaces maintained, clea					6060 🗆 C	
Protection from				L	430 Ph	_	cal Facilili	ntact surfaces maintained a	me citali	L	[ ]	د	6065 S	
3200 Insects, rodents	, animais not present; entrance controlled	0		5	440	00	Plumbing prop	erly sized, installed, and ma	intained; proper backflow	0	Ö	5	Red Critical Po	oints
Potential food co storage, display	ontamination prevented during preparation,		P	(c)	450		devices, indire	t drains, no cross-connecti water properly disposed	ons	-	-	5	1	^
	roperly used, stored			5	460			water properly disposed properly constructed, suppli	ed, cleaned	0	$\Box$	3	1	<u>ر</u>
3500 Employee clean	liness and hygiene		_	3	470	00	Garbage, refus	e properly disposed; facilitie	es maintained		0		Blue Points	
3600 Proper eating, to Proper Use of U	asting, drinking, or tobacco use			3	480	9	Physical faciliti unnecessary o	es properly installed, mainta ersons excluded from estab	sined, cleaned; lishment		P	2	$\mathbb{D}$ /:	2
Proper Use of U				3	490	00	Adequate vent	lation, lighting; designated a	areas used	0			Total Points	5
3800 Litensils, equipr	nent, linens properly stored, used, handled		Q	3.	500	00	Posting of perr	iit; mobile establishment na	me easily visible			2	l 2.	5
3900 Single-use and	single-service articles properly stored, used			3	Ц_			h hashin ee	4-65-6	<u></u>		<u></u>		
ased on an inspection	this day, the above items are violations, which mid code and/or directives of the health officer are not													
anninaments of the fees	t come attend misserates of the treated entret attende			,			or an appeal o		in or the findings of an ins	nacti	on ra	nort		et is filed with the l
		will pr	ovide	ano	pportur		loctiveness of	ruenoncion The complete	d increation form is a rub	ارد مار	en re	port ent th	at must be made	available to any n
ed critical points or if th fficer within ten (10) da	ere are 101 or more total points. The health officer lys of the suspension or inspection. The filing of an ne provision of the Right to Know Law .	will pr appea	l doe	e an o es not	stay the	e ef	ectiveness of a	suspension. The complete	d inspection form is a pub	lic do	cum	ent th	nat must be made	available to any p

(Signature)

Regulatory Authority (Printed Name)

CCIS 3-6-07	S	Sanitation S	urvey Report
Food Inspection Program		Page	of
Business Name:	Operator:		Phone:
Emily's the Best	aurant Deborabil	toale_	( ) 243-2298
Address  Cottlerine  General Health Record ID  P/E		eat / 2he Kouts 7/7261 /C Activity Ti	me Travel Time
PR		<b>.</b>	
	TEMPERATURE OBSERVATIONS		m m
item / Location	Temp (°F)   Item / Location	Temp (°F)	Service
3 de 1288	340		128 ☐ Scheduled 129 ☐ Return
	140°		126□ Fld Pl Rvw
Sar Desp Cooles		····	. 130 ☐ Complaint . 133 ☐ Illness / Injury
Single de Corter	36		134 Permit Inv.
<u>  K.F.</u>	5°		136 Field Education
Refridas	340		127 ☐ Pre-Operat. 106 ☐ HACCP
3			
			Results
OBSE	RVATIONS and CORRECTION ACTIONS		01 Satisfactory 02 Unsatisfactory
Item Number Violations cited in th	is area must be corrected with the time frame specified.	Points	03 🗌 Complete
200 No Back-wo	Thermometer in 2 de URR of	melato 5	04  Incomplete
3300 lineovered foo	d in 2 de Prepeater	5	
4800 Need to Clean		7	Action 04  Suspend
	1 0-	10	07 Approved
			10 Disapproved 26 Follow-up Reg'd
	aconsted w/ Coffee in then	${2}$	Collow-up Nequ
3800 dishes Store R	ight Side -11P		Meals Served
			6020 Rreakfast
			6025 Dinner
			6030 □ Dinner 6035 □ Cater
			6040 □ Other
			Meal Observed 6045 ☐ Breakfast
			6050 🗆 Lunch
			6055 Dinner
1			6060
			Red Critical Points
			10
			Blue Points
Comments			15
			Total Points
			25
requirements of the food code and/or directives of the health officer red critical points or if there are 101 or more total points. The health officer within ten (10) days of the suspension or inspection. The filling who requests it under the provision of the Right to Know Law.  Person in Charge (Printed Name)	which must be corrected in the time specified by the health officer. A food establishare not met or if violations are not corrected in the time stated in this report. The periodic officer will provide an opportunity for an appeal on the validity of a suspension or the ground of an appeal does not stay the effectiveness of a suspension. The completed inspection of the completed inspection of the completed inspection of the completed inspection.	rmit will be suspended if an immir ne findings of an inspection report	without warning, notice or hearing if the ent hazard exists or there are 75 or more if a written request is filed with the health
Regulatory Authority (Printed Name)	Shives (Signature)	ntel	mues !