| CCIS 4-3-07 | | Sanitat | tion Survey Report | | | |
|---|-----------------------------|---|---|--|--|--|
| Food Inspection Program | | | Page of | | | |
| Bysiness Name: | 1 | Operator: | Phone: 0/1/1/1/20 | | | |
| Historic lexas of | unch | / Om Naidthas ZIP (Seat \Checke | 1 10104-443 | | | |
| Address A Tacala 21 VI | 1 Noch | Chb 12201 Seat Scheduce | | | | |
| General Health Record ID P/E | Date | EHS | Activity Time Travel Time | | | |
| PR T | | | m m | | | |
| | Red High Ri | ick Fostoro | | | | |
| High Risk Factors are improper practices or pro- | edures identified as t | he most prevalent contributing factors of foodborne illne | Service | | | |
| Circles indic | ate compliance status | (IN, OUT, N/O, N/A) for each item. | 128 Scheduled peat violation 129 Return | | | |
| IN = in compliance OUT = not in compliance N/C Compliance Status | CDI R PTS | Compliance Status | CDI R PTS 126 Fld PI Rvw | | | |
| Demonstration of Knowledge | 051 11 110 | Potentially Hazardour Food Time/Temperature | 130 🗌 Complaint | | | |
| 0100 IN OUT PIC certified by accredited program, or co | ompliance 🔲 🗆 5 | 1600 IN OUT N/A N/O Proper cooling procedures | □ □ 30 133 □ Illness / Injury | | | |
| with Code, or correct answers 0200 IN OUT Food Worker Cards current for all food wo | orkers; | 1710 IN OUT N/A N/O Proper hot holding temperatures (<130°F) | □ □ 25 134 □ Permit Inv. | | | |
| new food workers trained | jrkeis, | 1720 N OUT N/A N/O Proper hot holding temperatures (between 130°F to 139°F) | □ □ 5 136 ☐ Field Education 127 ☐ Pre-Operat. | | | |
| Employee Health | | 1800 IN OUT N/A N/O Proper cooking time and temperature | UHU HACCP | | | |
| 0300 IN OUT Proper ill worker practices; no ill workers proper reporting of illness | present; | 1900 IN OUT N/A N/O No room temperature storage; proper use of time as a control, procedures available | D 25 106 D HACCP | | | |
| Preventing Contamination by Hands | | 2000 IN OUT N/A N/O Proper reheating procedures for hot holding | □ □ 15 Results | | | |
| 0400 IN OUT N/O Hands washed as required 0500 IN OUT N/A N/O Proper methods used to prevent bare ha | ☐ ☐ 15 nd contact ☐ ☐ 15 | 2110 IN OUT N/A Proper cold holding temperatures (> 45°F) 2120 IN OUT N/A Proper cold holding temperatures | 0 0 5 01 Satisfactory | | | |
| with RTE foods | | (between 42°F to 45°F) | ☐☐☐☐02 ☐ Unsatisfactory | | | |
| 0600 IN OUT Adequate handwashing facilities | □ □ 10 | 2200 IN OUT N/A Accurate thermometer provided and used to evaluate temperature of PHF | O Complete | | | |
| Approved Source, Wholesome, Not Adulterate 0700 IN OUT Food obtained from approved source | | Consumer Advisory | 04 Incomplete | | | |
| 0800 IN OUT Water supply, ice from approved source | 0 0 15 | 2300 IN OUT N/A Proper Consumer Advisory posted for raw or undercooked foods | 0 0 5 | | | |
| 0900 IN OUT N/A N/O Proper washing of fruits and vegetables | □ □ 10 | Highly Susceptible Population | Action | | | |
| 1000 IN OUT Food in good condition, safe and unadult approved additives | erated; 🔲 🗆 10 | 2400 IN OUT N/A Pasteurized foods used as required; prohibited | □ □ 10 04 □ Suspend | | | |
| 1100 IN OUT Proper disposition of returned, previously | served, 🔲 🗆 10 | foods not offered | ☐ ☐ 07 ☐ Approved 10 ☐ Disapproved | | | |
| unsate, or contaminated food 1200 IN OUT N/A N/O Proper shellstock identification; proper po | arasite 🔲 🗍 5 | 2500 N OUT Toxic substances properly identified, stored, used | | | | |
| destruction procedures for fish | | Conformance with Approved Procedures | | | | |
| Protection from Cross Contamination 1300 N OUT NA Food contact surfaces used for raw meal | | 2600 IN OUT N/A Compliance with risk control plans, variances, or mobile unit plan of operation | | | | |
| thoroughly cleaned and sanitized | | 2700 IN OUT N/A Variance obtained for specialized processing | Meals Served | | | |
| 1400 IN OUT N/A Raw meats below or away from RTE food 1500 IN OUT N/A N/O Proper handling of pooled eggs | 5 0 5 | methods (e.g., ROP) | 6020 ☐ Breakfast 6025 ☐ Lunch | | | |
| 1300 IN OUT TEX 140 Proper handling of pooled oggs | | | 6030 Dinner | | | |
| Low Sick Factors are preventive messure | Blue low Ris | sk Factors ion of pathogens, chemicals, and physical objects into fo | H | | | |
| Cir | cled points indicate it | tems not in compliance. | 6040 ☐ Other | | | |
| | CDI R PTS | No. ilean Eniment | CDI R PTS | | | |
| Food Temperature Control 2800 Food received at proper temperature | [D] [D] [5 | Utensils and Equipment 4000 Food and non-food sufaces properly used and constructed; | Meal Observed | | | |
| 2900 Adequate equipment for temperature control | □ □ 5 | cleanable | 0045 🗆 Bledklast | | | |
| 3000 Proper thawing methods used | □ □ 3 | 4100 Warewashing facilities properly installed, maintained, used; test strips available and used | 6050 Lunch 5 6055 Dinner | | | |
| Food Identification | | 4200 Food — contact surfaces maintained, cleaned, sanitized | U U E 0000 O-4 | | | |
| 3100 Proper labeling, signage Protection from Contamination | 0 0 5 | 4300 Non-food — contact surfaces maintained and clean | 6065 Other | | | |
| 3200 Insects, rodents, animals not present; entrance controlle | 0 0 5 | Physical Facilities 4400 Plumbing properly sized, installed, and maintained; proper backfl | | | | |
| 3300 Potential food contamination prevented during preparation | on, 🗆 5 | devices, indirect drains, no cross-connections | 005 | | | |
| 3400 Wiping cloths properly used, stored | 0 0 5 | 4500 Sewage, wastewater properly disposed 4600 Toilet facilities properly constructed, supplied, cleaned | | | | |
| 3500 Employee cleanliness and hygiene | □ □ 3 | 4700 Garbage, refuse properly disposed; facilities maintained | □ □ 3 Blue Points | | | |
| 3600 Proper eating, tasting, drinking, or tobacco use | | 4800 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment | | | | |
| Proper Use of Utensils 3700 In-use utensils properly stored | [0 [0 3 | 4900 Adequate ventilation, lighting; designated areas used | □ □ 2 Total Points | | | |
| 3800 Utensils, equipment, linens properly stored, used, handle | ed 🔲 🖂 3 | 5000 Posting of permit; mobile establishment name easily visible | | | | |
| 3900 Single-use and single-service articles properly stored, u | sed 🔲 🗍 3 | | | | | |
| Based on an inspection this day, the above items are violations, which must be corrected in the time specified by the health officer. A food establishment permit may be suspended without warning, notice or hearing if th requirements of the food code and/or directives of the health officer are not met or if violations are not corrected in the time stated in this report. The permit will be suspended if an imminent hazard exists or there are 75 or mor red critical points or if there are 101 or more total points. The health officer will provide an opportunity for an appeal on the validity of a suspension or the findings of an inspection report if a written request is filled with the health officer within ten (10) days of the suspension or inspection. The filling of an appeal does not stay the effectiveness of a suspension. The completed inspection form is a public document that must be made available to any person | | | | | | |

who requests it under the provision of the Right to Know Law .

Person in Charge (Printed Name)

Regulatory Authority (Printed Name)

(Signature)

(Signature)

| CCIS 4-3-07 | | San | | urvey Report | | |
|--|--|---|--|---|--|--|
| Food Inspection Program | | | Page | of | | |
| Bysiness Name: | , | — Operator: | F | Phone: | | |
| Historic LEXAS Dur | 7Ch | Ion Malgi | nqs | 264-4439 | | |
| Address 108 Sincoln U204 U General Health Record ID P/E | Date City | Chbq 17201 Seats C | Checkouts Activity Tir | me Travel Time | | |
| PR m m | | | | | | |
| tem / Location | Temp (°F) | OBSERVATIONS Item / Location | Temp (°F) | Service | | |
| Salad Prep Cooler | 410 | True Sodo Coder wy Fo | 1110 | 128□ Scheduled 129□ Return | | |
| URF | 100 | Descent Coder | 3400 | 126□ Fld Pl Rvw 130□ Complaint | | |
| Sandwich Prep. | 390 | Ice-Cream Freeze | 1.10 | 133 Illness / Injury | | |
| (Pepsi) Coder W Food | 340 | | | 134 ☐ Permit Inv. 136 ☐ Field Education | | |
| WIC | 330 | <u></u> | | 127 Pre-Operat. | | |
| WIF | 90 | | | TOOL HACCP | | |
| | 0,0 | | | Results | | |
| OBSERVAT | IONS and C | ORRECTION ACTIONS | | 01 Satisfactory 02 Unsatisfactory | | |
| Item Number Violations cited in this are | a must be cor | rected with the time frame specified. | Points | 03 Complete | | |
| 3300 food uncovered in wite. | | | 5_ | 04 Incomplete | | |
| 4800 Sang needs fixed on the machine | | | | Action | | |
| 4300 Canopener needs Cleaned | | | | 04 Suspend | | |
| 3300 Containers on floor In WIF | | | | 07 | | |
| 4800 Clain Teplan Sads on Salad Prep Cooler | | | | 26 Follow-up Req'd | | |
| 4800 Floor needs Cleanor | | | X | │ | | |
| 330 Eggs aprops on Spice rack | | | λ | Meals Served 6020 ☐ Breakfast | | |
| 4800 rack need Cleaned in with | | | | 6025 Lunch | | |
| CA RECO CITE | \\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\ | | | 6030 🗆 Dinner | | |
| | | | | 6035 □ Cater 6040 □ Other | | |
| | | | | 1 | | |
| | | | | Meal Observed 6045 ☐ Breakfast | | |
| | | | | 6050 Lunch | | |
| | | | | 6055 Dinner | | |
| | | | | 6060 | | |
| | | | | Red Critical Points | | |
| | | · | | A | | |
| | | | | Blue Points | | |
| Comments | | | | 10 | | |
| | | | | Total Points | | |
| | | | | [10 | | |
| Based on an inspection this day, the above items are violations, which merequirements of the food code and/or directives of the health officer are not red critical points or if there are 101 or more total points. The health officer officer within ten (10) days of the suspension or inspection. The filing of an who requests it under the prevision of the Right to Know Law. | met or if violatio | ns are not corrected in the time stated in this report, the permit will | ne suspended it an immir ne of an inspection report | ient nazard exists or there are 75 or more if a written request is filed with the health | | |

(Signature)

(Signature)

Person in Charge (Printed Name)

Regulatory Authority (Printed Name)