(CCIS	5/22/07						Sanitat	io	n :	Sı	urve	y Report
F	Food Ins	spection Program								Pag	ge _		of
$\overline{}$	siness Nam	<u> </u>						Operator:	-			hone:	
	Tally	(ORK TOVERO					(Society had			()	264-581
Àdo	iress	CONTRIVETT			itv.			, ZIP Seat Checko	uts				401 200
	15 (Drandview Are	-	_	Cl	٦l	\sim	17701					
Ger	neral Health		•	Da	te.	1.5	$\frac{4}{1}$	EHS	Act	ivity	/ Tir	ne	Travel Time
1													
PF	┖Ш										ı	n	m
			Re	d Hig	h Ris	kϜ	actors						
Hig	h Risk Facto	rs are improper practices or procedures	den	tified	as the	e m	ost prevalent	contributing factors of foodborne illne	ss or	inju	ıry.	Servi	
l		Circles indicate comp											Scheduled
—	in compliance		_					CDI = corrected during inspection R = rep		,	_		Return
	Compliance S		CDI	R P			Compliance St		UD	l R	PIS		Fld Pl Rvw Complaint
		of Knowledge						ardour Food Time/Temperature			20	133 🗆	•
0100	IN OUT	PIC certified by accredited program, or compliance with Code, or correct answers			- I F	710		Proper cooling procedures Proper hot holding temperatures (<130°F)	0		30 25	134 □	Permit Inv.
0200	IN OUT	Food Worker Cards current for all food workers;						Proper hot holding temperatures	ä	H	5		Field Education
		new food workers trained						(between 130°F to 139°F)					Pre-Operat.
	ployee Heal				_			Proper cooking time and temperature	ᆜᄆ		25		HACCP.
0300	IN OUT	Proper ill worker practices; no ill workers present; proper reporting of illness			25 1	900	IN OUT N/A N/O	No room temperature storage; proper use of time as a control, procedures available	0		25		TIAGGI
Pre	venting Cor	ntamination by Hands			2	2000	IN OUT N/A N/O	Proper reheating procedures for hot holding		10	15	D	
0400	IN OUT N/O	Hands washed as required			15 2	2110	IN OUT N/A	Proper cold holding temperatures (> 45°F)	0		10	Resu	
0500	IN OUT N/A N/C				5 2	2120	IN OUT N/A	Proper cold holding temperatures	0		5		Satisfactory Unsatisfactory
0000	IN OUT	with RTE foods	0		ᆔ	2000	IN OUT N/A	(between 42°F to 45°F) Accurate thermometer provided and used to	-		5		Complete
	IN OUT	Adequate handwashing facilities ce, Wholesome, Not Adulterated	U	L L I	10	(200	IN OUT N/A	evaluate temperature of PHF	٦٦		~	03 □ 04 □	Incomplete
	IN OUT	Food obtained from approved source		101.		Соп	sumer Advi	sory				04 🗀	incomplete
0800	· -	Water supply, ice from approved source	ō	悄.	15 2	2300	IN OUT N/A	Proper Consumer Advisory posted for raw or			5	Ų	
0900	ļ		ō	+	IÓ .			undercooked foods				Actio	n
1000	IN OUT	Food in good condition, safe and unadulterated;			0		hiy Suscept In out N/A	ible Population Pasteurized foods used as required; prohibited		Τo	10	04 □	Suspend
4400	41 OUT	approved additives	_	<u> </u>	— I I ⊓	400	IN OUT NA	foods not offered	٦	٦	''	07 🗆	Approved
1100	IN OUT	Proper disposition of returned, previously served, unsafe, or contaminated food			10	Che	mical					10 🗆	Disapproved
1200	IN OUT N/A N/C	Proper shellstock identification; proper parasite			5 2	2500	in out	Toxic substances properly identified, stored, used			10	26 🗆	Follow-up Reg'd
		destruction procedures for fish				Con	formance w	vith Approved Procedures					
		Cross Contamination	0			2600	IN OUT N/A	Compliance with risk control plans, variances, or			10	_	
1300	IN OUT N/A	Food contact surfaces used for raw meat thoroughly cleaned and sanitized			15	2700	IN OUT N/A	mobile unit plan of operation Variance obtained for specialized processing	+	╁त	10	Meals	s Served
1400	IN OUT N/A	Raw meats below or away from RTE food			5	2700	IN OUT N/A	methods (e.g., ROP)		١٦	'`	6020 E	Breakfast
1500	IN OUT N/A N/O	Proper handling of pooled eggs			5					<u> </u>	<u> </u>	6025 [Lunch
			Ríu	e low	Risk	Ear	rtors					6030 E	Dinner
	l ow Ris	k Factors are preventive measures to cor						chemicals, and physical objects into fo	ods.				☐ Cater
		Circled poi	nts i	ndica	te ite	ms I	not in compli	ance.					Other
			CD	RF					CD	i R	PTS		
_		ure Control			_		sils and Eq				Ļ		Observed
		d at proper temperature				4000	cleanable	-food sufaces property used and constructed;	"	0	5	6045 C	☐ Breakfast
3000		pipment for temperature control	능	尚		4100	Warewashing	facilities properly installed, maintained, used;		0		6050 [Lunch
_	d Identifica	· · · · · · · · · · · · · · · · · · ·	ľ	JO.			<u></u>	lable and used		1	5	6055 [Dinner
_	Proper labelir		lo		c !-	4200 4300		ct surfaces maintained, cleaned, sanitized ontact surfaces maintained and clean	0			6060 E	☐ Cater
_		Contamination				_	sical Faciliti		J	10	1	6065	Other
3200		nts, animals not present; entrance controlled			5	4400		perly sized, installed, and maintained; proper backflo	w l		5	Red Critic	
3300	Potential food	contamination prevented during preparation,	0		5	4400	devices, indire	ect drains, no cross-connections		Ľ	Ľ	I neu Onto	i /
	storage, displ		-	 	c -	4500	V ·	ewater properly disposed		10			
3400		properly used, stored	<u></u>		<u>-</u> 1 ∟	4600		properly constructed, supplied, cleaned		10		Blue Poin	nts
3500		anliness and hygiene , tasting, drinking, or tobacco use	H	峝	<u>~</u> 1 Ľ	4700 4900		se properly disposed; facilities maintained	0				
	per Use of U			127		4800	unnecessary p	ies properly installed, maintained, cleaned; persons excluded from establishment	╝	Ι.,		1	
3700	·	s properly stored			3	4900	Adequate veni	tilation, lighting; designated areas used	0			Total P	oints
3800		pment, linens properly stored, used, handled	Ö	$\overline{}$		5000	Posting of per	mit; mobile establishment name easily visible			2		I()
3900		d single-service articles properly stored, used			3		<u> </u>			<u></u>			
Base	d on an inspecti	on this day, the above items are violations, which mu	st be	correc	ted in t	he ti	me specified by	the health officer. A food establishment permit ma	y be su	ısper	nded	without war	ning, notice or hearing if th
i	ritiaal nainta ar if	od code and/or directives of the health officer are not there are 101 or more total points. The health officer w	dili na	ovida a	n annai	rturit	v for an anneal c	on the validity of a suspension or the lindings of an i	nspeci	ion re	Poort	il a written i	equest is filed with the healt
office	r within ten (10)	days of the suspension or inspection. The filing of an a	ppea	l does	not stay	the	effectiveness of	a suspension. The completed inspection form is a pr	ublic de	cum	ent tl	at must be i	made available to any perso

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

Person in Charge (Printed Name) Ronald W. Horne	(Signature) Renall El Home
Regulatory Authority (Printed Name) Antha Source	(Signature)

CCIS 5/22/07	Sani	tation S	urvey Report
Food Inspection Program		Page	of
Business Name: ON CORK ON Address The Cork of the cork of the core of the c	Operator: OFRN City City Choq 170 Seat 101		Phone: () 264 - 580
General Health Record ID	P/E Date (EHS	Activity T	 ime Travel Time
PR		·	m m
Item / Location	TEMPERATURE OBSERVATIONS Temp (°F)	Temp (°F)	Service
Engano	150	, , ,	128 ☐ Scheduled 129 ☐ Return
treezer	380		126 Fld PI Rvw
Refrig.			130 ☐ Complaint
9			133 Illness / Injury
			134 ☐ Permit Inv. 136 ☐ Field Education
•			127 Pre-Operat.
			106 ☐ HACCP
			┤_
			Results Jo1 ☐ Satisfactory
	DBSERVATIONS and CORRECTION ACTIONS		02 Unsatisfactory
		Points	03 Complete
em Number Violations cite	ed in this area must be corrected with the time frame specified.		
(#			04 Incomplete
Donas		10	,
Bonas		10	04 Incomplete Action
Bonas		10	04 Incomplete Action O4 Suspend
Bonas		10	O4 Incomplete
Donas		10	O4 Incomplete Action O4 Suspend O7 Approved 10 Disapproved
Donas		10	O4 Incomplete Action O4 Suspend O7 Approved 10 Disapproved
Bonass		10	Action 04 Suspend 07 Approved 10 Disapproved 26 Follow-up Req'd
Bonass		10	O4
Bonass		10	O4 Incomplete Action O4 Suspend O7 Approved 10 Disapproved 26 Follow-up Req'd Meais Served 6020 Breakfast
Bonass		10	O4
Donas		10	O4 Incomplete
Donas		10	O4 Incomplete
Bonas		10	O4 Incomplete
Bonas		10	Action 04 Suspend 07 Approved 10 Disapproved 26 Follow-up Req'd Meais Served 6020 Breakfast 6025 Lunch 6030 Dinner 6035 Cater 6040 Other
Bonas		10	Action 04 Suspend 07 Approved 10 Disapproved 26 Follow-up Req'd Meais Served 6020 Breakfast 6025 Lunch 6030 Dinner 6030 Other Meal Observed 6045 Breakfast 6050 Lunch
Bonas		10	Action 04 Suspend 07 Approved 10 Disapproved 26 Follow-up Req'd Meals Served 6020 Breakfast 6025 Lunch 6030 Dinner 6035 Cater 6040 Other Meal Observed 6045 Breakfast 6050 Lunch 6055 Dinner
Bonas		10	Action 04 Suspend 07 Approved 10 Disapproved 26 Follow-up Req'd Meals Served 6020 Breakfast 6025 Lunch 6030 Dinner 6040 Other Meal Observed 6045 Breakfast 6050 Lunch 6055 Dinner 6060 Cater
Bonas		10	Action 04 Suspend 07 Approved 10 Disapproved 26 Follow-up Req'd Meais Served 6020 Breakfast 6025 Lunch 6030 Dinner 6035 Cater 6040 Other Meal Observed 6045 Breakfast 6050 Lunch 6055 Dinner 6060 Cater 6065 Other
Bonas		10	Action 04 Suspend 07 Approved 10 Disapproved 26 Follow-up Req'd Meals Served 6020 Breakfast 6025 Lunch 6030 Dinner 6040 Other Meal Observed 6045 Breakfast 6050 Lunch 6055 Dinner 6060 Cater
Bonas		10	Action 04 Suspend 07 Approved 10 Disapproved 26 Follow-up Req'd Meais Served 6020 Breakfast 6025 Lunch 6030 Dinner 6030 Other Meai Observed 6045 Breakfast 6050 Lunch 6055 Dinner 6060 Cater 6065 Other
Comments Uar need to	ash Sink or Rubber Gloves Shaw either a handwas		Action 04 Suspend 07 Approved 10 Disapproved 26 Follow-up Req'd Meals Served 6020 Breakfast 6025 Lunch 6030 Dinner 6035 Cater 6040 Other Meal Observed 6045 Breakfast 6050 Lunch 6055 Dinner 6060 Cater 6060 Cater 6065 Other Red Critical Points Blue Points
Comments Uar need to			Action 04 Suspend 07 Approved 10 Disapproved 26 Follow-up Req'd Meais Served 6020 Breakfast 6025 Lunch 6030 Dinner 6035 Cater 6040 Other Meal Observed 6045 Breakfast 6050 Lunch 6055 Dinner 6060 Cater 6060 Cater 6065 Other Red Critical Points Blue Points

officer within ten (10) days of the suspension or inspection. The filing 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)

(Signature)