C	CIS							Sanitati	OI	n :	Sı	urve	y Report
F	ood Ins	pection Program								Paç	ge _		_ of <u>Z</u>
	iness Name							Operator:			F	hone:	04 - 004
17	politic	ses Honaies					1	xenda Hunseck	0	7	(),	<i>3</i> 63 424
Add	ress			$\overline{}$	ity	,		ZIP Seat / Checkou	its			1	
a	<u>55 L</u>	grant Street	(h_{l}	5 0	/	120	<u></u>				
Gen	eral Health	Record ID P/E		D	ate		•	ĚHS	Act	ivity	Tir	ne	Travel Time
PR	1756	57-194	Т		T		30C				1	m	m
			Rec	— I ⊨lir	uh B	isk Fa	ctors						
Red High Risk Factors High Risk Factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Service													
•		Circles indicate comp	lian	ce si	tatu	s (IN, C	OT, N/O, N/A) for each item.				, ,	Scheduled
⊢	in compliance	· · · · · · · · · · · · · · · · · ·			_			DI = corrected during inspection R = repe			_		
	Compliance St		CDi	R F	PIS		Compliance St		CD	R	PIS		Fld Pl Rvw Complaint
	nonstration IN OUT	of Knowledge PIC certified by accredited program, or compliance			5			ardour Food Time/Temperature Proper cooling procedures			30		Illness / Injury
0100	114 001	with Code, or correct answers			اـّـــا			Proper hot holding temperatures (<130°F)	냠	1	25		Permit Inv.
0200	IN OUT	Food Worker Cards current for all food workers; new food workers trained			5	1720	IN OUT N/A N/O	Proper hot holding temperatures	0	ō			Field Education
Emr	loyee Healt					1800	IN OUT N/A N/O	(between 130°F to 139°F) Proper cooking time and temperature	10	l ö	25	127 🗆	Pre-Operat.
	IN OUT	Proper ill worker practices; no ill workers present;			25	$\overline{}$	IN OUT N/A N/O		븁	뭄	25	106 🔲	HACCP
		proper reporting of illness	ļ					as a control, procedures available	ļ_	_	L.		
	•	tamination by Hands Hands washed as required	0		15	-	IN OUT N/A N/O	Proper reheating procedures for hot holding Proper cold holding temperatures (> 45°F)	<u> </u>		_	Resu	lts
-		Proper methods used to prevent bare hand contact	ō	\leftarrow	15	-	IN OUT N/A	Proper cold holding temperatures	吉	H	5		Satisfactory
		with RTE foods						(between 42°F to 45°F)	1_	<u> </u>	<u> </u>	02 🗓	Unsatisfactory
	IN OUT	Adequate handwashing facilities be, Wholesome, Not Adulterated			10	2200	IN OUT N/A	Accurate thermometer provided and used to evaluate temperature of PHF		0	5	03 😾	Complete
_	IN OUT	Food obtained from approved source	O		_	Con	sumer Advi	sory				04	Incomplete
J		Water supply, ice from approved source			15	2300	IN OUT N/A	Proper Consumer Advisory posted for raw or undercooked foods			5		
\perp	IN OUT N/A N/O	Proper washing of fruits and vegetables			10	High	l Iv Suscenti	ble Population				Actio	n
1000	IN OUT	Food in good condition, safe and unadulterated;			10		IN OUT N/A	Pasteurized foods used as required; prohibited			10		Suspend
1100	IN OUT	Proper disposition of returned, previously served,	0		10			foods not offered		:		7.~	Approved
1000	IN OUT N/A N/O	unsafe, or contaminated food Proper shellstock identification; proper parasite			5		mical IN OUT	Toxic substances property identified, stored, used	In		10	10 🛮	Disapproved
1200	IN OUT N/A N/O	destruction procedures for fish	<u>ا</u>		3			rith Approved Procedures	10	U	10	26 🗌	Follow-up Req'd
		Cross Contamination					IN OUT N/A	Compliance with risk control plans, variances, or	0		10	ليا	
1300	IN OUT NA	Food contact surfaces used for raw meat thoroughly cleaned and sanitized			15	0700	IN OUT NA	mobile unit plan of operation	$\frac{1}{1}$	_	10	Meals	s Served
1400	IN OUT N/A	Raw meats below or away from RTE food	0	o	5	2700	IN OUT N/A	Variance obtained for specialized processing methods (e.g., ROP)	٦٦		10	6020 [Breakfast
1500	IN OUT N/A N/O	Proper handling of pooled eggs			5						L,	6025 🏋	Lunch
			Βlι	ie lo	w R	isk Fa	ctors						() Dinner
	Low Risk	Factors are preventive measures to con							ds.			6035 f	Cater
		Circled poir				tems n	ot in compli	ance.	lon		Іото	6040 🗀	Other
Eor	od Temperat	ure Control	UU	R	ris	Ute	nsils and Ed	quipment	ונוטן	Я	r 18	1	Observed
_	·	at proper temperature	0		5			food sufaces properly used and constructed;		ŢΟ	5	•	Observed Breakfast
$\overline{}$		pment for temperature control		0		4100	cleanable	foothistan property installed maintained used	$\frac{1}{\Box}$		H		Lunch
	Proper thawing	·	O		3	4100	test strips avail	facilities properly installed, maintained, used; lable and used			5	6055 L	
_	od Identifica		П		_	4200		ct surfaces maintained, cleaned, sanitized					Cater
_	Proper labeling	n Contamination	ĮU	Ш	J	4300		ontact surfaces maintained and clean		0	3		Other
		s, animals not present; entrance controlled	0	Ö	5	-	sical Facilit	***	10	0	E	Red Critic	
3300	Potential food	contamination prevented during preparation,	0			4400	devices, indire	erly sized, installed, and maintained; proper backflow ct drains, no cross-connections	1			Hea Critic	al Points
3400	storage, displa	y properly used, stored		o	_	4500		ewater properly disposed	무		5	(ノート
-		nliness and hygiene	Ö	6		4600 4700		properly constructed, supplied, cleaned se properly disposed; facilities maintained		胎	3	Blue Poin	ts
3600	Proper eating,	tasting, drinking, or tobacco use	Ö			4800	Physical faciliti	es properly installed, maintained, cleaned;	븁		2		Ξ
Н	per Use of I			<u> </u>		4000	unnecessary p	ersons excluded from establishment	-	<u> </u>	$oldsymbol{ol}}}}}}}}}}}}}}}}}}$	-	
	In-use utensils	properly stored ment, linens properly stored, used, handled			3 3	5000		ilation, lighting; designated areas used πit; mobile establishment name easily visible	믐	믐		Total Po	NINTS
3800		I single-service articles properly stored, used		-	3	-255	5	,			-		<u> </u>
Rased	on an inspectio	n this day the above items are violations, which mu	st be	corre	cted	in the tin	ne specified by 1	the health officer. A food establishment permit may	be su	sper	ded	without warr	ning, notice or hearing if the
require	ements of the foo	id code and/or directives of the health officer are not r	net or	if vio	lation	s are no	t corrected in the	e time stated in this report. The permit will be suspen	ded if	an ir	nmin	ent hazard e	exists or there are 75 or more
officer	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 of the findings of an inspection report if a written request is filed with the health 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 Bight to Know law.												

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

Person in Charge (Printed Name)

Regulatory Authority (Printed Name)

Authority (Printed Name)

(Signature)

(Signature)

(Signature)

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CCIS		Sanitation Su	ırvey Report
Food Inspection Program		Page _	2 of Z
Business Name: OOUISES TOOLES Address	City ZIP	- Hussallan	hone: 363-924
General Health Record ID P/E	Date EHS	Activity Tin	ne Travel Time
PR 2007-11941			n m
Item / Location	Temp (°F) Item / Location		Service
(onler on (R)	405		128☑ Scheduled 129□ Return
Cooler on (D) Meat	₹.V°		126 ☐ Fld Pl Rvw 130 ☐ Complaint
Prep Cooler	310		133 ☐ Illness / Injury 134 ☐ Permit Inv.
,			136 Field Education
			127 ☐ Pre-Operat. 106 ☐ HACCP
			Results
	TIONS and CORRECTION ACTIONS		01 ☐ Satisfactory 02 ☐ Unsatisfactory
	rea must be corrected with the time frame specified.	Points	03 Complete 04 Incomplete
3300 Box on Hoar in	dry good area		
(cooler on (C) nee	eds temperature lower	ed	Action 04 Suspend
			07 X 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
			6065 Other
			Red Critical Points
			Diva Deiate
Comments			Blue Points
			Total Points
Based on an inspection this day, the above items are violations, which requirements of the food code and/or directives of the health officer are not critical points or if there are 101 or more total points. The health office officer within ten (10) days of the suspension or inspection. The tiling of an	not met or if violations are not corrected in the time stated in this reporter will provide an opportunity for an appeal on the validity of a suspension.	t. The permit will be suspended if an immine sion or the findings of an inspection report it	ent hazard exists or there are 75 or more f a written request is filed with the health
who requests it under the provision of the Right to Know Law. Person in Charge (Printed Name)	+in (Signature)	call. Nin	
Person in Charge (Printed Name) Regulatory Authority (Printed Name) Aica Schooley	(Signature)	a como.	
/ / martiney			