	CCIS	3-8-07						S	anitati	on	S	urve	y Report
	***	spection Program								Р	age		of
	siness Nam						C	Operator:	, , H. T	<u>ر</u>	<i>"а</i> г	Phone:	21.2-939
Add	lar i	05 restaurant		- C	ity	<u> </u>		Hniello Se	at Checkout		_G	YO	
F	331 L	voline. Avenue			(H	20	17201	- $-$	0			
Gei	neral Health	Record D P/E		Da	ate		J	EHS		Activ	ity Ti	me	Travel Time
PF	₹ []			m	m
Red High Risk Factors											ica		
I III-L DI-L C-Live are impresse sections or brocedures identified of the Most Brevalent controlling faciors of foodburne limess of situate.												Scheduled	
IN.	= in complian							DI = corrected during inspec	tion R = repea			129 🗆	Return
	Compliance S		CDI	RF	TS	·	Compliance St			CDI	R PT	126	
	_	of Knowledge						ardour Food Time/Tempo	rature		□ 3 (130 ☐ 133 ☐	
0100	N OUT	PIC certified by accredited program, or compliance with Code, or correct answers			5	1600		Proper cooling procedures Proper hot holding temperatures	(<130°F)		D 25		
0200	IN OUT	Food Worker Cards current for all food workers; new food workers trained	0		5			Proper hot holding temperatures			<u> </u>	· - ·	
Em	ployee Heal					1800	IN OUT N/A N/O	(between 130°F to 139°F) Proper cooking time and tempera	ture		☐ 25	127	' <u>-</u>
	IN OUT	Proper ill worker practices; no ill workers present; proper reporting of illness			25	_	IN OUT N/A N/O		oper use of time		[] 25	106	HACCP
Pre	venting Co	ntamination by Hands				2000	IN OUT N/A N/O	Proper reheating procedures for h			D 15	Resu	ılts
_		0 Hands washed as required	0.	+	$\overline{}$	2110		Proper cold holding temperatures	<u> </u>		0 10	01 🕒	
0500	IN OUT N/A N/A	Proper methods used to prevent bare hand contact with RTE foods	0		15	2120	IN OUT N/A	Proper cold holding temperatures (between 42°F to 45°F)	i 		이 :]02 🗆	Unsatisfactory
	IN OUT	Adequate handwashing facilities			10	2200	IN OUT N/A	Accurate thermometer provided a evaluate temperature of PHF	and used to		미 :		Complete
	proved Sou	rce, Wholesome, Not Adulterated Food obtained from approved source				Cor	nsumer Advi					04 🛚	Incomplete
	O IN OUT	Water supply, ice from approved source		崮	15	2300	IN OUT N/A	Proper Consumer Advisory poste	d for raw or		0 :	i	
0900	IN OUT NA NA			+	10	Hia	 hly Suscept	undercooked foods ible Population				Actio	
1000	IN OUT	Food in good condition, sale and unadulterated; approved additives			10		IN OUT N/A	Pasteurized foods used as require	d; prohibited		[] [10		Suspend
1100	סטד OUT	Proper disposition of returned, previously served, unsafe, or contaminated food		0	10	Che	emical	foods not offered			_!_	107 🗓	Approved Disapproved
1200	N OUT NA N	O Proper shellstock identification; proper parasite destruction procedures for fish			5		IN OUT	Toxic substances properly identifi			□ 10	26 🗆	Follow-up Req'd
Pro	tection from	n Cross Contamination					nformance w	vith Approved Procedure Compliance with risk control plan		ol	O 10		
	O IN OUT N/A	Food contact surfaces used for raw meat			15		<u> </u>	mobile unit plan of operation	·			Mool	s Served
1400	D IN OUT N/A	thoroughly cleaned and sanitized Raw meats below or away from RTE food			5	2700	IN OUT N/A	Variance obtained for specialized methods (e.g., ROP)	processing		□ 1¢	J	☐ Breakfast
		O Proper handling of pooled eggs		-	5							6025	Lunch
				0.00			ctors	***					Dinner
	Low Ris	k Factors are preventive measures to cor	ntrol	the a	iddi	tion o	f pathogens, not in compli	chemicals, and physical of	bjects into food	ls.			☐ Cater
		Circled poi		I R		Lems	not in compi	arice.	_,,	COI	R PT	_ 6040 s	☐ Other
Foo	od Temperat	ture Control		.,		Ute	nsils and Eq	•				Meal	Observed
		d at proper temperature				4000	Food and non cleanable	-food sufaces properly used and co	onstructed;		0 5	6045	□ Breakfast
_		uipment for temperature control	0			4100	Warewashing	facilities properly installed, maintai	ned, used;				Lunch
	od Identifica					4200		ilable and used ct surfaces maintained, cleaned, s	anitized		<u>a</u> 3	_	☐ Dinner
	0 Proper labeli				5			ontact surfaces maintained and cle			<u> </u>		☐ Cater
		n Contamination ents, animals not present; entrance controlled	To	To I	5	_	sical Faciliti		l Leabflean		016	H ——	☐ Other
320		d contamination prevented during preparation,	7		5	4400	Plumbing prop devices, indire	perly sized, installed, and maintaine ect drains, no cross-connections	ed; proper backnow	\perp	0 5	<u>ا</u> ا	tical Points
1	Storage, disp			$\frac{1}{\Box}$	5	4500		ewater properly disposed		-	□ 5□ 3		10
_		eanliness and hygiene	10		3	4600		properly constructed, supplied, cle se properly disposed; facilities mai				— In n	inĮs
360	0 Proper eating	g, tasting, drinking, or tobacco use		Q	5	4800	Physical facilit	ties properly installed, maintained,	cleaned;	ō	Q 2	_ 1	20
	per Use of (ſm		3	4900		persons excluded from establishme tilation, lighting; designated areas t				Total	Points
370		ils properly stored uipment, linens properly stored, used, handled	0	$\overline{}$	3	5000		mit; mobile establishment name ea		-			30
390	O Single-use a	nd single-service articles properly stored, used	D		3		<u></u>					<u> </u>	
requi	irements of the f critical points or i er within ten (10)	tion this day, the above items are violations, which mu ood code and/or directives of the health officer are not if there are 101 or more total points. The health officer we days of the suspension or inspection. The filling of an a er the provision of the Right to Know Law.	met o	or It vio	lation	is are r	iot corrected in in	ne time stated in this report, the per on the validity of a suspension of th	rmit will be susperioned findings of an ins	pectio	n repor	t if a written	request is filed with the heal

Person in Charge (Printed Name) Antolla Scotto Di Cacro (Signature) Controlla Antolla Scotto Di Cacro (Signature) Controlla Antolla Shives

(CCIS 3-8-07		Sanita	Sanitation Survey Report				
_	ood Inspection Program			Page of				
_	isiness Name:	1	Operator:	1	Phone:			
_	Mario's Kestauran	City	Itniello Xotto	<u>) Licar</u>	<u>10) 243 -439</u>			
	\ \ \ .	Date	hba /7201 -	Activity Ti	me Travel Time			
	R			-	m m			
•		//PERATURE	OBSERVATIONS		···			
	item / Location	Temp (°F)	Item / Location	Temp (°F)	Service 128⊠ Scheduled			
Ĺ	otc	380	2 de Coder out Front	400	129 Return			
-	Desofreeze	-50			126□ Fld Pl Rvw 130□ Complaint			
	IRF	15°			133 Illness / Injury			
-		410			134 Permit Inv.			
		38"			127 Pre-Operat.			
ک.	SdR Cooler Prepto				106 HACCP			
	URR	340			Results			
(ULR) From DRSERVA		CORRECTION ACTIONS		01 Satisfactory			
lte			rrected with the time frame specified.	Points	02 Unsatisfactory 03 Complete			
_	300 Boxes on floor in	wto	. 4" off floor	5	04 Incomplete			
	300 Racks need Clean	•		2	L'			
		@ Dr. Stomas	×	Action 04 19 Suspend				
_			07 Approved					
_	·		Sign in Back Testroom		10 🗀 Disapproved			
		cont c		 × _	│26 □ Follow-up Req'd │ □			
4	Soo Seals need Class	i bor	in 3 de prop Coder		Meals Served			
4	800 Peparai una	ered	in 3 de Cooler	<u> </u>	6020 Breakfast			
4	800 Back door need	to be	Shut	X	6025 ☑ Lunch			
4	800 Bight & Case m	issins.	over Brief	$ \lambda $	6030 ☑ Dinner 6035 □ Cater			
			n Prep table (2)	λ	6040 Other			
	100 Personal drink	(O (Calena Clara	3	Meal Observed			
	. · · · · · · · · · · · · · · · · · · ·		00	- 5	6045 Breakfast			
•		oved	.50		6050 Lunch			
		. 1 //	-100 -100	(10.	6055			
_	500 Dumerous unlable		185		6065 ☐ Other			
<u> </u>			on 2 door Corder out Front		Red Critical Points			
<u></u>		hermo	meters in all Coolers &	5	10			
_	V treezers		10 April 10		Blue Points			
U	mments				00			
					Total Points			
					30			

CCIS 3-8-07	Sanitation Surv	vey Report
Food Inspection Program	Page	3 of
Business Name: Operator:	Phon	
Mario's Restaurant City ZIP ()263-939
Address City ZIP	Seat 7 Checkouts	_
General Health Record ID P/E Date EHS	Activity Time	Travel Time
PR DIE DIE DE	m	m
OBSERVATIONS and CORRECTION ACTIONS Item Number Violations cited in this area must be corrected with the time frame specified.	Bointe	rvice
		3 ⊠∕Scheduled 9 □ Return
4800 Clean Retriday Freeze inside & Out		G ☐ Fld Pl Rvw
		○ Complaint
		3 ☐ Iliness / Injury 4 ☐ Permit Inv.
		Field Education
		7 ☐ Pre-Operat.
	100	B HACCP
	De la constant de la	sults
		Satisfactory □
	02	Unsatisfactory
	03	☐ Complete☐ Incomplete
	U4	
		etion ☐ Suspend
		☐ Approved
	10	☐ Disapproved
	26	Follow-up Req'd
		eals Served
		20 □ Breakfast 25 교∕Lunch
		30 Dinner
		B5 🗌 Cater
		l0 ☐ Other
	M	eal Observed
		I5 ☐ Breakfast
		50 ☑ Lunch
	l l	55 🔲 Dinner 60 🗀 Cater
		50 ∐ Cater 55 ∏ Other
		Critical Points
		10
Comments		e Points
	Diu	
		20
	To	tal Points
		<u>ي ر</u>
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 of 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, 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 suspensi officer within ten (10) days of the suspension or inspection. The filling of an appeal does not stay the effectiveness of a suspension. The complete who requests it under the provision of the Right to Know Law.	The permit will be suspended if an imminent na- ion or the findings of an inspection report if a wr	izard exists of there are 75 of more itten request is filed with the health

(Signature)

(Signature)

ella Srotto Di Carlo

Person in Charge (Printed Name)

Regulatory Authority (Printed Name)