CCI	s Z	1-1-07						Sani	itatio	n S	Surv	ey Report
Food	Insp	ection Program								Pag		of
usiness	Name:						C	Operator:		_	Phone:	;
\mathcal{M}	C	poald's							elamo	xl		<u>) </u>
ddress	7	2	\neg	_	City	٦,	_ 1	ZIP Seat 7	heckouts		1	
CO	5 - 2	MUSE 1	`	$\overline{\Omega}$	\mathcal{O}	\mathcal{M}	resk	sing -	121	: A		Travel Time
eneral F	lealth F	Record ID P/E			ate —			EH(3)	AC	tivity	Time	Travel Time
PR 🗀					L						m	r
							actors	,			_	
ligh Risk	Factors	are improper practices or procedures i	deni	ifie	d as	the m	ost prevalen	contributing factors of foodborn	e illness o	injur	V. I	vice ≌ Scheduled
		Circles indicate comp OUT = not in compliance N/O = not ob	dian	ce s	statu:	s (IN,	OUT, N/O, N/A	() for each item.	R – renest v	iolatic		☐ Return
N = in con	·				PTS	= not	Compliance S			DI R	— і	_
	ance Stat	t Knowledge	ODI	п	F13	Pot		ardour Food Time/Temperature		1	130	
100 IN OUT		PIC certified by accredited program, or compliance			5			Proper cooling procedures	T		30 133	☐ Illness / Injury
	٧	vith Code, or correct answers			Ш	_		Proper hot holding temperatures (<130°F)			25 134	
200 IN OUT		ood Worker Cards current for all food workers; new food workers trained			5	1720	IN OUT N/A N/C	Proper hot holding temperatures (between 130°F to 139°F)	[미미	5 136	
mployee						1800	IN OUT N/A N/C	Proper cooking time and temperature			25 127	
300 IN OUT	F	Proper ill worker practices; no ill workers present;	Ö		25	1900		No room temperature storage; proper use		\rightarrow	25 106	HACCP
	Į,	proper reporting of illness			٠	2000	IN OUT NO. 100	as a control, procedures available			15	⊔
reventin .00 IN OUT		amination by Hands Hands washed as required	To		15	2000	IN OUT N/A N/C	Proper reheating procedures for hot holding temperatures (> 45°F			–ੂ Hes	sults
		Proper methods used to prevent bare hand contact	tö		15		IN OUT N/A	Proper cold holding temperatures	, [_	01 L	Satisfactory
	٧	with RTE foods	_	6	19	<u> </u>	01 017 HI	(between 42°F to 45°F)		+		Unsatisfactory
TUO WE 000		Adequate handwashing facilities e, Wholesome, Not Adulterated	Ū	Ġ		2200	IN OUT N/A	Accurate thermometer provided and used evaluate temperature of PHF	l to C		1	☐ Complete☐ Incomplete
pproved 00 IN OUT		Food obtained from approved source	0			Co	sumer Adv	isory				
300 IN OUT		Nater supply, ice from approved source	ō			2300	IN OUT N/A	Proper Consumer Advisory posted for raw undercooked foods	v or [5 5	
00 IN OUT	N/A N/O F	Proper washing of fruits and vegetables				Hic	hly Suscept	ible Population			Act	
00 IN OUT	· [Food in good condition, safe and unadulterated;			10		IN OUT N/A	Pasteurized foods used as required; prohib	oited [10 4	Suspend
00 IN OUT		Proper disposition of returned, previously served,			10			foods not offered				Approved
	į.	unsafe, or contaminated food	_	L			emical	The state of the s	-44 [F	TA		Disapproved
TUO NI 00T	NA NO	Proper shellstock identification; proper parasite destruction procedures for fish			5		HLOUT	Toxic substances properly identified, store with Approved Procedures	ea, usea	1	_ `	Follow-up Req'
rotectio		Cross Contamination					IN OUT N/A	Compliance with risk control plans, varian	nces. or	ום ונ		J
000 IN OUT	N/A I	Food contact surfaces used for raw meat			15			mobile unit plan of operation	<u> </u>		ے امالا	als Served
OO IN OUT		thoroughly cleaned and sanitized Raw meats below or away from RTE food	 		5	2700	IN OUT N/A	Variance obtained for specialized process methods (e.g., ROP)	sing L		101	Breakfast
DO IN OUT		Proper handling of pooled eggs	 		5			,				Lupch
<u> </u>			Ello		var 🖭	ek Es	ctors					Dinner
1.0	ow Riek	Factors are preventive measures to cor						chemicals, and physical objects	into foods.			□ Cater
L	on illen	Circled poi	nts i	ndi	cate	items	not in compl	iance.	•		6040	Other
			CDI	R	PTS				CI	OI R	PTS	
	<u> </u>	e Control	(Ļ		nsils and Ed	uipment r-food sufaces properly used and constructe	od: If			al Observed
		t proper temperature			5	400	cleanable	Flood salaces properly used and constructe	;u, [C	ט י	0040	□ Breakfast
		ment for temperature control methods used	븁	lä		410		facilities properly installed, maintained, use	ed;			unch
	ntification		4			420		illable and used act surfaces maintained, cleaned, sanitized		10	5 6055	5 Dinner
100 Prope					5	_		ontact surfaces maintained and clean			1 3 1	Cater
otection	n from C	Contamination				Phy	sical Facilit	ies			6065	5 🗆 Other
		, animals not present; entrance controlled			5	440	Plumbing pro	perly sized, installed, and maintained; prope	er backflow [5 Red (Critical Points
300 Poten	ntial food co ge, display	ontamination prevented during preparation,		4	Ψ°	450		ect drains, no cross-connections tewater properly disposed			5	20
		operly used, stored			5	460		properly constructed, supplied, cleaned		5 0	3	D-1-1-
		liness and hygiene				470	Garbage, refu	ise properly disposed; facilities maintained				Points / O
600 Prope	•	asting, drinking, or tobacco use			3	480	Physical facili	ties properly installed, maintained, cleaned; persons excluded from establishment	; [0] 🕰		/d
		ensits properly stored	П	Г	3	490		itilation, lighting; designated areas used				Il Points
		nent, linens properly stored, used, handled			3	500		rmit; mobile establishment name easily visib	ole C	<u> </u>	2	20
700 In-use		iletti, ilitetis properti storeo, usca, natisica	_			l I	1			- 1	l II	Jd.
700 In-use 300 Utens 300 Single	sils, equipn e-use and	single-service articles properly stored, used										
700 In-use 800 Utens 900 Single	sils, equipn e-use and	single-service articles properly stored, used				in the	time specified by	the health officer. A food establishment pe	ermit may be	suspen	ded without	warning, notice or hearing in
700 In-use 800 Utens 900 Single	sils, equipn e-use and	single-service articles properly stored, used				in the ns are i	time specified by not corrected in thit ity for an appeal	the health officer. A food establishment pene time stated in this report. The permit will to the validity of a suspension in the finding	ermit may be be suspended gs of an inspec	suspen if an in ition re	ded without nminent haza port if a writh	warning, notice or hearing it ard exists or there are 75 or n en request is filed with the he
3800 Utens 3900 Single ased on an equirements ad critical po- fficer within	sils, equipm e-use and inspection of the food ints or if th ten (10) da	single-service articles properly stored, used				in the ns are i pportun stay the	lime specified by not corrected in thi ity for an appeal effectiveness of	the health officer. A food establishment por ne time stated in this report. The permit will on the validity of a suspension or the finding a suspension. The complete inspection for	ermit may be be suspended gs of an inspec rm is a public o	suspen if an in tion re- docume	ded without nminent haza port if a writtent that must	warning, notice or hearing in ard exists or there are 75 or r en request is filed with the he be made available to any pe

(Signature)

Regulatory Authority (Printed Name)

CCIS 2-1-07		Sanitation Su	rvey Report
Food Inspection Program		Page _	<u>Z</u> of
Business Name: Address	Operator: City ZIP		hone: 263-4601
General Health Record ID P/E	Date Date EHS	Activity Tim	ne Travel Time
PR		n	n m
	PERATURE OBSERVATIONS		Service
Item / Location	Temp (°F) Item / Location	remp (*r)	128 Scheduled
wite	360		129 ☐ Return 126 ☐ Fld Pl Rvw
2 da ups	-60		130 Complaint
Single DR Cooler behind Grill	340		133 ☐ Illness / Injury 134 ☐ Permit Inv.
Deink Cooler in Front	36"		136 ☐ Field Education
WIF	- 9		127☐ Pre-Operat. 106☐ HACCP
			Results
ORSERVAT	IONS and CORRECTION ACTIONS		01 Satisfactory
	a must be corrected with the time frame specified.	1 - 1	02 ☐ Unsatisfactory 03 ☐ Complete
3300 Ice Machine in	Drive thru open		04 Incomplete
4800 floor needs Cla	· ·	2	
(3)	med away from food i		Action 04 ☐ Suspend
3300 tomoloes unquered		X	07 Approved
aco do tome to Handy			10 ☐ Disapproved 26 ☐ Follow-up Req'd
(500 unlabeled bottles			
2900 10 back up Therm			Meals Served
3300 Sono in the behin		i	6020 D -Breakfast 6025 D- Lunch
\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	~ ^ ^ '	٧.	6030 🖳 Dinner
3300 Boxes on Hoor in	so by sprages	1	6035 ☐ Cater 6040 ☐ Other
			Meal Observed
			6045 🗌 Breakfast 6050 🔟 🕊 Inch
		1	6055 Dinner
			6060
			6065 Other Red Critical Points
			20
			Blue Points
Comments			10
			Total Points
			32
Based on an inspection this day, the above items are violations, which m requirements 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 provision of the Right to Know Law.	t met or if violations are not corrected in the time stated in this report, it	he permit will be suspended it an immine n or the findings of an inspection report if	nt hazard exists or there are /5 or more a written request is filed with the health
Person in Charge (Printed Name) Shari Nendy	(Signature)	i Medy	•
Regulatory Authority (Printed Name)	(Signature)	uto She	سرمی