

Consumer Health Protection Inspections Performed

7/10/2021 - 7/16/2021

SAMS CLUB 6672 - 300 EUBANK BLVD NE

Description - SAMS CLUB 6672 GROCERY (Retail -Grocery)

Activity Date - 07/15/2021 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S11 Food in good condition, safe, and unadulterated

OBSERVED FOOD IN POOR CONDITION, IS UNSAFE, OR IS ADULTERATED.

3-202.15 Package Integrity

OBSERVED FIVE # 10 CANS FOODS IN GROCERY ON THE SALES FLOOR DENTED AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC REMOVING AND DISCARDING.

Description - SAMS CLUB 6672 BAKERY (Retail-Bakery)

Activity Date - 07/15/2021 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S4 Proper eating, tasting, drinking, or tobacco use

OBSERVED EVIDENCE OF EMPLOYEE FOOD, OPEN DRINKS, OR TOBACCO USE IN FOOD PREP AREA.

2-401.11 Eating, Drinking or Using Tobacco

OBSERVED IMPROPER (NO LID OR STRAW) DRINKS STORED IN BAKERY AT THE TIME OF INSPECTION. VIOLATION CORRECTED ON SITE DISCARDING. ALL EMPLOYEE DRINKS MUST BE IN A CONTAINER WHICH EFFECTIVELY PREVENTS HAND TO MOUTH CONTACT (EX. A CUP WITH A TIGHT- FITTING LID AND STRAW). THEY MUST BE STORED BELOW OR AWAY FROM THE FOOD PREP / STORAGE AREAS.

S48 Hot and cold water available; adequate pressure

OBSERVED HOT AND COLD WATER IS NOT AVAILABLE OR IS NOT AT AN ADEQUATE PRESSURE.

5-103.11 Capacity-Quantity and Availability

OBSERVED NO HOT WATER AVAILABLE IN THE BAKERY DEPARTMENT AT THE TIME OF INSPECTION. HOWEVER HOT / COLD WATER IS AVAILABLE THROUGHOUT REST OF FACILITY_ VIOLATION CORRECTED ON SITE BY TECHNICIAN ON SITE TO REPAIR HAND SINK TEMPTED AT 104 F.

Description - SAMS CLUB CAFE (Food Service Establishment)

Activity Date - 07/15/2021 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S14 Food-contact surfaces: cleaned and sanitized

OBSERVED INEFFECTIVE METHODS OF CLEANING AND SANITIZING FOOD-CONTACT SURFACES.

4-601.11(A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils

OBSERVED THREE COMPARTMENT SINK IS TESTED AT BELOW THE REQUIRED CHEMICAL SANITIZER LEVEL AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY EMPLOYEE MANUALLY ADDING SANITIZER. INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS BY 7/20/21 SANITIZER WILL NEED TO HAVE A PPM OF 200 TO 300. SEND CHPD A PHOTO OF THE SANITIZER BROUGHT TO COMPLIANCE.

S38 Personal cleanliness

OBSERVED PERSONNEL WITHOUT CLEAN OUTER CLOTHING, INAPPROPRIATE HAIR RESTRAINT, USING PROHIBITED JEWELRY, OR INAPPROPRIATE FINGERNAILS.

2-303.11 Prohibition-Jewelry

OBSERVED EMPLOYEE HANDLING FOOD WITH A WRIST WATCH AT THE TIME OF INSPECTION. VIOLATION CORRECTED ON SITE BY EMPLOYEE REMOVING THE WATCH. DISCUSSED PROPER PROCEDURES.

Description - SAMS CLUB 6672 MEAT MARKET (Retail-Meat/Seafood)

Activity Date - 07/15/2021 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S13 Food separated and protected

OBSERVED FOOD IMPROPERLY STORED, PACKAGED, COVERED, OR LACKING PROTECTION AGAINST CONTAMINATION.

3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation

OBSERVED IN THE WALK IN COOLER RAW BEEF STORED ABOVE READY TO EAT CRAB AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC SEPARATING RAW FROM READY TO EAT.

S26 Toxic substances properly identified, stored, and used

OBSERVED TOXIC SUBSTANCES ARE NOT PROPERLY IDENTIFIED, STORED, OR USED.

7-204.11 Sanitizers, Criteria-Chemicals

OBSERVED SANITIZER SPRAY BOTTLES ARE TESTED ABOVE COMPLIANCE IN SANITIZER CONCENTRATION AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC REMAKING SANITIZER.

S53 Physical facilities installed, maintained, and clean

OBSERVED FACILITY INADEQUATELY CLEANED, MAINTAINED, OR IN DISREPAIR.

6-201.11 Floors, Walls and Ceilings-Cleanability

OBSERVED MEAT CUTTING ROOM WALL NOT SMOOTH AND EASILY CLEANABLE ALSO SEVERAL 1/4 IN HOLES IN NEED OF REPAIR AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS BY 07/29/21. SEND CHPD A PHOTO OF THE PREP AREA WALLS BROUGHT TO COMPLIANCE.

S8 Adequate hand washing sinks properly supplied and accessible

OBSERVED HAND WASHING SINKS NOT PROPERLY STOCKED OR CONVENIENTLY LOCATED.

5-203.11 Handwashing Sinks-Numbers and Capacities

OBSERVED HAND WASH SINK IN MEAT WAS BLOCKED AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC REMOVING THE ITEMS FROM THE HAND WASH SINK.

QUARTERS REST & LOUNGE - 801 YALE BLVD SE

Description - (Food Service Establishment-Bar)

Activity Date - 07/13/2021 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S13 Food separated and protected

OBSERVED FOOD IMPROPERLY STORED, PACKAGED, COVERED, OR LACKING PROTECTION AGAINST CONTAMINATION.

3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation

OBSERVED RAW HAMBURGERS IN WALK IN COOLER NOT COVERED AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC COVERING THE BURGERS. DISCUSSED PROPER PROCEDURES.

S36 Insects, rodents, and animals not present

OBSERVED HARBORAGE, EVIDENCE, OR PRESENCE OF RODENTS, INSECTS, AND ANIMALS IN FACILITY.

6-202.15 Outer Openings, Protected

OBSERVE GAP AT REAR ENTRY DOOR AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS BY 07/22/21 . BOTTOM OF DOOR MUST BE SEALED SO THERE IS NO ENTRY WAY FOR RODENTS TO ENTER INTO THE FACILITY. SEND CHPD A PHOTO OF THE OF THE REAR ENTRY DOOR BROUGHT INTO COMPLIANCE.

S4 Proper eating, tasting, drinking, or tobacco use

OBSERVED EVIDENCE OF EMPLOYEE FOOD, OPEN DRINKS, OR TOBACCO USE IN FOOD PREP AREA.

2-401.11 Eating, Drinking or Using Tobacco

OBSERVED IMPROPER (NO LID OR STRAW) DRINKS STORED ON A FOOD CONTACT SURFACE NEXT TO FOOD AT THE TIME OF INSPECTION. OBSERVED EMPLOYEES EATING IN THE KITCHEN AT THE TIME OF INSPECTION. VIOLATION CORRECTED ON SITE DISCARDING / PROPERLY STORING DRINKS. ALL EMPLOYEE DRINKS MUST BE IN A CONTAINER WHICH EFFECTIVELY PREVENTS HAND TO MOUTH CONTACT (EX. A CUP WITH A TIGHT- FITTING LID AND STRAW). THEY MUST BE STORED BELOW OR AWAY FROM THE FOOD PREP / STORAGE AREAS. NO EATING IN FOOD PREP AREAS.

S47 Nonfood-contact surfaces clean

OBSERVED IMPROPER CLEANING METHOD OR INADEQUATE CLEANING FREQUENCY OF NON-FOOD CONTACT SURFACES.

4-601.11(B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils

OBSERVED DEBRIS AND SOIL BEHIND FOOD EQUIPMENT AND PREP TABLES AT ALL OF SERVICE STATIONS AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS.

S53 Physical facilities installed, maintained, and clean

OBSERVED FACILITY INADEQUATELY CLEANED, MAINTAINED, OR IN DISREPAIR.

6-201.11 Floors, Walls and Ceilings-Cleanability

OBSERVED MISSING CEILING TILES AND CEILING TILES SOILED AND IN NEED OF REPLACEMENT AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS BY 7/22/21 CEILING TILES MUST BE BROUGHT TO COMPLIANCE. SEND CHPD A PHOTO OF THE CEILING TILES REPLACED.

6-201.11 Floors, Walls and Ceilings-Cleanability

OBSERVED FLOOR TILE MISSING AND OTHERS IN NEED OF REPAIR AT THE TIME OF INSPECTION. INSTRUCTED PIC RO MAKE APPROPRIATE CORRECTIONS BY 7/22/21 TILES MUST ME INSTALLED AND BROKEN ON REPLACED. SEND CHPD A PHOTO OF THE TILES REPLACED.

S54 Adequate ventilation and lighting; designated areas used

OBSERVED INADEQUATE VENTILATION, LIGHTING, OR STORAGE OF PERSONAL BELONGINGS.

6-202.11 Light Bulbs, Protective Shielding

OBSERVED LIGHT COVER MISSING BY THE SMOKERS AT THE TIME OF INSPECTION. INSTRUCTED PIC TO HAVE A LIGHT COVER IN PLACE BY 7/22/21, SEND CHPD A PHOTO OF THE LIGHT COVER IN PLACE.

S58 Result of complaint investigation

No evidence observed at the time of inspection to substantiate complaint.

OBSERVED NO EVIDENCE TO SUBSTANTIATE THE COMPLAINT IN THE STORAGE AREA AT THE TIME OF THE INSPECTION.

PIC WAS NOT ABLE TO PRESENT INVOICE FROM THE PREVIOUS EXTERMINATION INSTRUCTED TO EMAIL CHPD WITH INVOICE

NORTH VALLEY SR CITIZENS - 3825 4TH ST NW

Description - NORTH VALLEY SR CITIZENS (Not-For-Profit-Institutional Kitchen)

Activity Date - 07/15/2021 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

S49 Plumbing installed; proper backflow devices

OBSERVED PLUMBING SYSTEM HAS NOT BEEN PROPERLY INSTALLED OR IS UNPROTECTED FROM CONTAMINATION.

5-303.12 Protective Cover or Device

OBSERVED 2 DRAIN COVERS MISSING AT TIME OF INSPECTION. INSTRUCTED PIC TO REPLACE MISSING DRAIN COVERS.

PRESBYTERIAN HOSP KITCHEN/DRS - 1100 CENTRAL AV SE

Description - PRESBYTERIAN HOSP DOCTORS (Food Service Establishment)

Activity Date - 07/12/2021 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED

OLIVE GARDEN 118 - 6301 SAN MATEO BLVD NE

Description - OLIVE GARDEN 118 REST (Food Service Establishment)

Activity Date - 07/13/2021 (Service - FOOD FOLLOW-UP INSPECTION / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

S47 Nonfood-contact surfaces clean

OBSERVED IMPROPER CLEANING METHOD OR INADEQUATE CLEANING FREQUENCY OF NON-FOOD CONTACT SURFACES.

4-601.11(B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils

OBSERVED DEBRIS AND SOIL BUILD UP BEHIND FOOD EQUIPMENT AND PREP TABLES AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS.

S49 Plumbing installed; proper backflow devices

OBSERVED PLUMBING SYSTEM HAS NOT BEEN PROPERLY INSTALLED OR IS UNPROTECTED FROM CONTAMINATION.

5-205.15 System Maintained in Good Repair

OBSERVED DRAIN BY THE FOOD COOKING AREA WITH DEBRIS AND SOIL BUILD UP AT THE THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE BEFORE FACILITY IS OPENED TO OPERATE.

S54 Adequate ventilation and lighting; designated areas used

OBSERVED INADEQUATE VENTILATION, LIGHTING, OR STORAGE OF PERSONAL BELONGINGS.

4-202.18 Ventilation Hood Systems, Filters

OBSERVED HOODS WITH A SOIL AND GREASE RESIDUE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE BEFORE FACILITY OPENS FOR BUSINESS TODAY.

PLAY TO LEARN - 10820 MENAUL BLVD NE

Description - PLAY TO LEARN KITCHEN JMPLAY2LEARN@AOL.COM (Not-For-Prof

Activity Date - 07/14/2021 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

S26 Toxic substances properly identified, stored, and used

OBSERVED TOXIC SUBSTANCES ARE NOT PROPERLY IDENTIFIED, STORED, OR USED.

7-101.11 Identifying Information, Prominence-Original Containers

OBSERVED SPRAY BOTTLE WITH PURPLE TOXIC SUBSTANCE LABELED SANITIZER ALL SPRAY BOTTLES NEED LABELING WITH PROPER IDENTITY ON THE OUTSIDE OF THE SPRAY BOTTLE VIOLATION WAS CORRECTED ON SITE BY EMPLOYEE LABELING SPRAY BOTTLE PROPERLY.

7-203.11 Poisonous or Toxic Material Containers-Container Prohibitions

OBSERVED HOUSEHOLD PESTICIDES AND WEED KILLER STORED IN A CABINET IN THE KITCHEN AT THE TIME OF THE INSPECTION. VIOLATION CORRECTED ON SITE BY PIC REMOVING THE ITEMS AND DISCARDING.

S4 Proper eating, tasting, drinking, or tobacco use

OBSERVED EVIDENCE OF EMPLOYEE FOOD, OPEN DRINKS, OR TOBACCO USE IN FOOD PREP AREA.

2-401.11 Eating, Drinking or Using Tobacco

OBSERVED EMPLOYEE HAD A PERSONAL DRINK STORED ON TOP OF A FOOD CONTACT PREP SURFACE IN THE KITCHEN AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY EMPLOYEE REMOVING THERE PERSONNEL DRINK.

ALL FOOD HANDLERS DRINKS MUST BE WITH A TIGHT FITTING LID AND A STRAW TO PREVENT HAND TO MOUTH CONTACT MUST BE STORED BELOW AND AWAY FROM FOOD AND FOOD CONTACT SURFACES

MANZANO MESA MULTI-GEN CTR - 501 ELIZABETH SE

Description - (Not-For-Profit-Institutional Kitchen)

Activity Date - 07/14/2021 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED

LADERA NURSING AND REHAB - 5901 OURAY NW

Description - LADERA NURSING AND REHAB (Not-For-Profit-Institutional Kitchen)

Activity Date - 07/12/2021 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

S11 Food in good condition, safe, and unadulterated

OBSERVED FOOD IN POOR CONDITION, IS UNSAFE, OR IS ADULTERATED.

3-101.11 Safe, Unadulterated and Honestly Presented

OBSERVED CASE OF BANANAS STORED IN DRY STORAGE THAT HAVE VISIBLE SIGNS OF DECAY AND MOLD LIKE SUBSTANCE ON BANANAS. INSTRUCTED PIC TO DISCARD ITEM.

S2 Management, food employee and conditional employee; knowledge, responsibilities and reporting

PERSON IN CHARGE FAILED TO DEMONSTRATE EMPLOYEES ARE INFORMED ON REPORTABLE ILLNESSES.

2-103.11(M) Person in Charge, Duties

OBSERVED PERSON IN CHARGE FAILED TO VERIFY COLD HOLDING TEMPERATURES IN REACH IN COOLER AT THE TIME OF INSPECTION. INSTRUCTED PIC THEY MUST PRACTICES BASIS FOOD SAFETY BY MEANS OF VERIFICATIONS THROUGHOUT FOOD OPERATION.

S20 Proper cold holding food temperatures

OBSERVED IMPROPER COLD HOLDING TEMPERATURES OF POTENTIALLY HAZARDOUS FOODS.

3-501.16(A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding

OBSERVED FACILITY HAS YOGURT IN REACH IN COOLER AT 54 DEGREES F AT THE TIME OF INSPECTION. INSTRUCTED PIC TO DISCARD ALL ITEMS ABOVE 41 DEGREES F. OBSERVED AMBIENT TEMPERATURE AT 58 DEGREES F INSTRUCTED PIC TO DISCONTINUE USING THE COOLER UNIT UNTIL REPAIRS HAVE BEEN MADE TO COLD HOLD AT 41 DEGREES F OR LESS.

ALSO OBSERVED COLD SLAW AT 48 DEGREES F AND CHICKEN SALAD SANDWICHES AT 58 DEGREES F ON THE MAKE TABLE UNDER ICE AT THE TIME OF INSPECTION. PIC NOTED SANDWICHES PREPARED IN MORNING TIME AND PULLED OUT FOR SERVICE. INSTRUCTED PIC ALL PREPARED SANDWICHES MUST BE PREPARED WITH INGREDIENTS AT 41 DEGREES OR LESS AND HELD AT 41 DEGREES OR LESS PRIOR TO SERVICE.

S44 Gloves used properly

OBSERVED SINGLE-USE GLOVES MISUSED OR ARE CONTRIBUTING TO CROSS-CONTAMINATION.

3-304.15(B)-(D) Gloves, Use Limitations

OBSERVED EMPLOYEE HANDLING DIRTY DISHES WITH GLOVES THEN HANDLING CLEAN DISHES WITH SAME SOILED GLOVES IN DISH AREA AT THE TIME OF INSPECTION. INSTRUCTED PIC TO WASH HANDS AND DON NEW GLOVES PRIOR HANDLING CLEAN WARES.

S49 Plumbing installed; proper backflow devices

OBSERVED PLUMBING SYSTEM HAS NOT BEEN PROPERLY INSTALLED OR IS UNPROTECTED FROM CONTAMINATION.

5-205.15 System Maintained in Good Repair

OBSERVED SUBSTANTIAL DEBRIS AND BUILD UP IN FLOOR DRAINS AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE DEBRIS, CLEAN AND SANITIZE DRAINS ON REGULAR BASIS TO PREVENT DEBRIS BUILD UP.

PANDA EXPRESS 1004 - 3703 ELLISON DR NW STE C

Description - PANDA EXPRESS (Food Service Establishment)

Activity Date - 07/13/2021 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S11 Food in good condition, safe, and unadulterated

OBSERVED FOOD IN POOR CONDITION, IS UNSAFE, OR IS ADULTERATED.

3-101.11 Safe, Unadulterated and Honestly Presented

OBSERVED SNOW PEAS IN WALK IN COOLER WITH VISIBLE MOLD LIKE SUBSTANCE AT THE TIME OF INSPECTION. INSTRUCTED PIC TO DISCARD ITEM.

S19 Proper hot holding temperatures

OBSERVED IMPROPER HOT HOLDING TEMPERATURES.

3-501.16(A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding

OBSERVED COOKED CHICKEN BREAST HOLDING AT 118 DEGREES F AT THE TIME OF INSPECTION. INSTRUCTED PIC THAT ALL PIECES OF CHICKEN MUST HOLDING AT 135 DEGREES F. ADVISED LIDS AND OR SMALLER QUANTITIES WILL HELP TO CONTROL HOT HOLDING TEMPERATURES.

S20 Proper cold holding food temperatures

OBSERVED IMPROPER COLD HOLDING TEMPERATURES OF POTENTIALLY HAZARDOUS FOODS.

3-501.16(A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding

OBSERVED RAW SHRIMP HOLDING AT 48 DEGREES F AT THE TIME OF INSPECTION IN REACH IN COOLER DRAWER. INSTRUCTED PIC TO PLACE ITEM BACK IN WALK IN COOLER UNTIL TEMP IS AT 41 DEGREES OR LESS.

SANDIA LEARNING CENTER - 2433 CHELWOOD PARK BLVD NE

Description - SANDIA LEARNING CENTER SANDIACDC@MAC.COM (Not-For-Profit-Chil

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09 OUT OF COMPLIANCE

S13 Food separated and protected

OBSERVED FOOD IMPROPERLY STORED, PACKAGED, COVERED, OR LACKING PROTECTION AGAINST CONTAMINATION.

3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation

OBSERVED IN THE REFRIGERATOR RAW SHELLLED EGGS STORED OVER READY TO EAT GRAPES AT THE TIME OF THE INSPECTION INSTRUCTED PIC TO PLACE BELOW ANY READY TO EAT FOOD ITEMS.

S26 Toxic substances properly identified, stored, and used

OBSERVED TOXIC SUBSTANCES ARE NOT PROPERLY IDENTIFIED, STORED, OR USED.

7-204.11 Sanitizers, Criteria-Chemicals

OBSERVED SANITIZER BOTTLES AS WELL AS THE SANITIZING SINK AT 200 PPM AT THE TIME OF THE INSPECTION, INSTRUCTED PIC TO DILUTE AND BRING INTO COMPLIANCE LEVELS TO 50 PPM TO 100 PPM.

S46 Ware washing facilities: installed, maintained, used; test strips

OBSERVED FACILITY IS USING IMPROPER WARE WASHING OR INEFFECTIVE SANITIZATION.

4-302.14 Sanitizing Solutions, Testing Devices

OBSERVED AT THE TIME OF THE INSPECTION NO CHLORINE TEST STRIPS WERE AVAILABLE. INSTRUCTED PIC TO PURCHASE AND PLACE IN A APPROPRIATE PLACE IN THE KITCHEN. SEND CHPD A PHOTO OF THE TEST STRIPS ON HAND.

VINCENT E GRIEGO CHILD DEV CTR - 1812 CANDELARIA NW

Description - VINCENT E GRIEGO CHILD DEV CTR (Not-For-Profit-Childcare)

Activity Date - 07/15/2021 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

S21 Proper date marking and disposition

OBSERVED DATE MARKED FOOD EXCEEDING TIME LIMIT OR DATE-MARKING IS NOT FOLLOWED.

3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking

OBSERVED CUT MELON IN REACH IN COOLER WITH NO USE BY OR PRODUCTION DATE AT TIME OF INSPECTION. INSTRUCTED PIC TO PROPERLY LABEL PROCESSED FOOD ITEMS WITH USE BY OR PRODUCTION DATE.

S26 Toxic substances properly identified, stored, and used

OBSERVED TOXIC SUBSTANCES ARE NOT PROPERLY IDENTIFIED, STORED, OR USED.

7-201.11 Separation-Storage

OBSERVED CHEMICAL SPRAY BOTTLE STORED ABOVE REACH IN COOLER AT TIME OF INSPECTION. INSTRUCTED PIC TO STORE CHEMICALS IN A DESIGNATED AREA AWAY FROM FOOD AND FOOD CONTACT SURFACES.

S4 Proper eating, tasting, drinking, or tobacco use

OBSERVED EVIDENCE OF EMPLOYEE FOOD, OPEN DRINKS, OR TOBACCO USE IN FOOD PREP AREA.

2-401.11 Eating, Drinking or Using Tobacco

OBSERVED EMPLOYEE FOOD IN REACH IN COOLER WITH FACILITY FOOD AT TIME OF INSPECTION. INSTRUCTED PIC EMPLOYEE FOOD MUST BE LABELED AND STORED AWAY OR BELOW FACILITY FOOD.

DIONS PIZZA - 6308 4TH ST NW

Description - DIONS PIZZA (Food Service Establishment)

Activity Date - 07/15/2021 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S18 Proper cooling time and temperatures

OBSERVED IMPROPER COOLING TIME AND TEMPERATURES OF POTENTIALLY HAZARDOUS FOODS.

3-501.14 Cooling

OBSERVED COOKED GREEN CHILE IN WALK-IN IN CONTAINER WITH COVER LID TEMPING AT 57 F AT TIME OF INSPECTION. DAILY COOLING SHOWED TEMPERATURE AT 1:30 WAS 32 DEGREES F. INSTRUCTED PIC TO FOLLOW AND PROPERLY DOCUMENT PROCEDURES AS LISTED BELOW:

PHF (TCS foods) shall be rapidly cooled from 135 F to 70 F within two hours, and from 70 F to 41 F in 4 hours. Cooling time not to exceed 6 hours if properly documented. Observed and documented if found.

S2 Management, food employee and conditional employee; knowledge, responsibilities and reporting

PERSON IN CHARGE FAILED TO DEMONSTRATE EMPLOYEES ARE INFORMED ON REPORTABLE ILLNESSES.

2-103.11(M) Person in Charge, Duties

OBSERVED THE FACILITY PIC FAILED TO VERIFY COLD HOLDING AND COOLING PROCEDURES AT THE TIME OF INSPECTION. INSTRUCTED PIC MUST VERIFY BASIS FOOD SAFETY WHILE IN OPERATION.

S20 Proper cold holding food temperatures

OBSERVED IMPROPER COLD HOLDING TEMPERATURES OF POTENTIALLY HAZARDOUS FOODS.

3-501.16(A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding

OBSERVED ITEMS HOLDING ABOVE 41 DEGREES FAHRENHEIT AT THE TIME OF INSPECTION. OBSERVED SLICE TOMATOES ON SALAD STATION AT 46 DEGREES F, SLICED TOMATOES ON PIE LINE AT 45 DEGREES F, COOKED CHICKEN AT 58 DEGREES F. VIOLATION CORRECTED ON SITE BY DISCARDING ITEMS ABOVE 41 DEGREES F AND DISCUSSION WITH PIC REGARDING PROPER PROCEDURES FOR COLD HOLDING AND VERIFICATION.

S22 Time as a public health control: procedures and record

PERSON IN CHARGE DOES NOT HAVE A STANDARD OPERATING PROCEDURE IN PLACE TO USE TIME AS A PUBLIC HEALTH CONTROL WHILE STORING POTENTIALLY HAZARDOUS FOODS OUTSIDE OF PROPER HOLDING TEMPERATURES.

3-501.19 Time as a Public Health Control

OBSERVED CHEESE PIZZA HELD WITHOUT VISIBLE TIME AND TEMPERATURE CONTROL AT TIME OF INSPECTION. INSTRUCTED PIC MUST HAVE LABEL STATING TIME AND TEMPERATURE EXPIRATION VISIBLE.

S43 Single-use/single-service articles: properly stored and used

OBSERVED SINGLE-USE /SINGLE-SERVICE ITEMS IMPROPERLY STORED OR USED.

4-903.11(A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing

OBSERVED CUP LIDS STORED FOOD CONTACT SIDE UP ON FRONT COUNTER SODA STATION AT TIME OF INSPECTION. INSTRUCTED PIC TO STORE FOOD CONTACT ITEMS FACE DOWN TO PREVENT CONTAMINATION.

S53 Physical facilities installed, maintained, and clean

OBSERVED FACILITY INADEQUATELY CLEANED, MAINTAINED, OR IN DISREPAIR.

6-201.11 Floors, Walls and Ceilings-Cleanability

OBSERVED FLOOR, WALLS, CEILING AND VENTS WITH DEBRIS BUILD UP THROUGHOUT FACILITY AT TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND REMOVE DEBRIS AND CLEAN AS NEEDED TO PREVENT BUILD UP.

SILVER WINGS ASSISTED LIVING LLC - 6223 CORTE ALZIRA NW

Description - SILVER WINGS ASSISTED LIVING (Not-For-Profit-Limited Facility, Commerc

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09 OUT OF COMPLIANCE

S20 Proper cold holding food temperatures

OBSERVED IMPROPER COLD HOLDING TEMPERATURES OF POTENTIALLY HAZARDOUS FOODS.

3-501.16(A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding

OBSERVED REACH IN COOLER AMBIENT TEMPERATURE AT 48 DEGREES F AT THE TIME OF INSPECTION. OBSERVED GROUND BEEF AT 46 DEGREES F. INSTRUCTED PIC TO DISCARD BEEF AND ADJUST COOLER TO COLD HOLD AT 41 DEGREES OR LESS. OBSERVED DIAL THERMOMETER IN COOLER .

CIRCLE K 1237 - 4420 ZUNI RD SE

Description - RETAIL PREPACKAGE CIRCLE K 1237 (Retail-Prepackaged)

Activity Date - 07/12/2021 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

S47 Nonfood-contact surfaces clean

OBSERVED IMPROPER CLEANING METHOD OR INADEQUATE CLEANING FREQUENCY OF NON-FOOD CONTACT SURFACES.

4-601.11(B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils

OBSERVED DEBRIS AND SOIL BUILD UP UNDER COKE SHELVING AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS.

S53 Physical facilities installed, maintained, and clean

OBSERVED FACILITY INADEQUATELY CLEANED, MAINTAINED, OR IN DISREPAIR.

6-201.11 Floors, Walls and Ceilings-Cleanability

OBSERVED CEILINGS IN THE WALK IN COOLER WITH SOIL BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS.

S8 Adequate hand washing sinks properly supplied and accessible

OBSERVED HAND WASHING SINKS NOT PROPERLY STOCKED OR CONVENIENTLY LOCATED.

5-203.11 Handwashing Sinks-Numbers and Capacities

OBSERVED HAND WASH SINK BLOCKED WITH ITEMS STORED IN THE HAND WASH SINK AT THE TIME OF INSPECTION. VIOLATION WAS CORRECTED ON SITE BY PIC REMOVING THE ITEMS. DISCUSSED PROPER PROCEDURES.

RAVENNA ASSISTED LIVING - 3051 TWIN OAKS DR NW

Description - RAVENNA ASSISTED LIVING (Not-For-Profit-Limited Facility, Commercial)

Activity Date - 07/12/2021 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S11 Food in good condition, safe, and unadulterated

OBSERVED FOOD IN POOR CONDITION, IS UNSAFE, OR IS ADULTERATED.

3-101.11 Safe, Unadulterated and Honestly Presented

OBSERVED BROWN BANANAS WITH VISIBLE MOLD LIKE SUBSTANCE DATED 6-7 IN THE WALK IN COOLER AT THE TIME OF INSPECTION. INSTRUCTED PIC TO DISCARD ITEM.

S14 Food-contact surfaces: cleaned and sanitized

OBSERVED INEFFECTIVE METHODS OF CLEANING AND SANITIZING FOOD-CONTACT SURFACES.

4-501.115 Manual Warewashing Equipment, Chemical Sanitization Using Detergent-Sanitizers

OBSERVED THE SANITIZER BUCKET TESTING AT 0 PPM QUAT AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMAKE SANITIZER TO MIN 200 PPM QUAT.

S21 Proper date marking and disposition

OBSERVED DATE MARKED FOOD EXCEEDING TIME LIMIT OR DATE-MARKING IS NOT FOLLOWED.

3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking

OBSERVED SEVERAL PROCESSED FOOD ITEMS IN REACH IN COOLER WITHOUT DATE MARKINGS AT THE TIME OF INSPECTION. INSTRUCTED PIC DATE MARK ALL PROCESSED FOODS WITH A USE BY OR PRODUCTION DATE NOT TO EXCEED 7 DAYS.

S49 Plumbing installed; proper backflow devices

OBSERVED PLUMBING SYSTEM HAS NOT BEEN PROPERLY INSTALLED OR IS UNPROTECTED FROM CONTAMINATION.

5-303.12 Protective Cover or Device

OBSERVED FLOOR DRAINS MISSING PROTECTIVE COVER TO PREVENT DRAIN BLOCKAGE AT THE TIME OF INSPECTION.

PIZZA 9 - 5305 GIBSON BLVD SE

Description - (Food Service Establishment)

Activity Date - 07/14/2021 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S54 Adequate ventilation and lighting; designated areas used

OBSERVED INADEQUATE VENTILATION, LIGHTING, OR STORAGE OF PERSONAL BELONGINGS.

4-202.18 Ventilation Hood Systems, Filters

OBSERVED HOOD VENTS AND FILTER WITH DUST AND GREASE BUILD UP AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS.

S58 Result of complaint investigation

No evidence observed at the time of inspection to substantiate complaint.

OBSERVED NO EVIDENCE TO SUBSTANTIATE THE COMPLAINT OF A DEAD BIRD, OR MAGGOTS IN THE FACILITY AT THE TIME OF INSPECTION. LAST SERVICE FROM THERE PEST CONTROL OPERATOR WAS ON 7/12/21

THE GARLAND HOME LLC - 7600 MAPLEWOOD DR NW

Description - THE GARLAND HOME LLC (Not-For-Profit-Limited Facility, Commercial)

Activity Date - 07/12/2021 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S13 Food separated and protected

OBSERVED FOOD IMPROPERLY STORED, PACKAGED, COVERED, OR LACKING PROTECTION AGAINST CONTAMINATION.

3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation

OBSERVED FOOD STORED INCORRECTLY OR UNPROTECTED AT THE TIME OF INSPECTION. OBSERVED RAW CHICKEN STORED ABOVE READY TO EAT FOOD SUCH AS STRAWBERRIES IN THE REACH IN COOLER AT THE TIME OF INSPECTION. INSTRUCTED PIC TO STORE RAW FOOD IN A SEALED CONTAINER AND OR ON THE BOTTOM SHELF TO PREVENT CROSS CONTAMINATION.

SILVER WINGS ASSISTED LIVING AT ACADEMY LLC - 9846 ACADEMY NW

Description - SILVER WINGS AT ACADEMY NW (Not-For-Profit-Limited Facility, Commerc

Activity Date - 07/14/2021 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

S53 Physical facilities installed, maintained, and clean

OBSERVED FACILITY INADEQUATELY CLEANED, MAINTAINED, OR IN DISREPAIR.

6-501.12 Cleaning, Frequency and Restrictions

OBSERVED FOOD DEBRIS BUILD UP BEHIND COOLER AND STOVE IN KITCHEN AT THE TIME OF INSPECTION. INSTRUCTED PIC TO REMOVE DEBRIS AND CLEAN AS NEEDED TO PREVENT BUILD UP THAT COULD LEAD TO PEST ATTRACTION.

SUBWAY 5621 - 2820 CENTRAL AV SE STE C & D

Description - SUBWAY 5621 (Food Service Establishment)

Activity Date - 07/12/2021 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED

09 OUT OF COMPLIANCE

S14 Food-contact surfaces: cleaned and sanitized

OBSERVED INEFFECTIVE METHODS OF CLEANING AND SANITIZING FOOD-CONTACT SURFACES.

4-601.11(A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils

OBSERVED SANITIZER BUCKET CONCENTRATE BELOW APPROVED SANITIZER CONCENTRATION AT THE TIME OF INSPECTION. VIOLATION CORRECTED ON SITE BY PIC BY MAKING SANITIZER BUCKET CORRECTLY QUAT SANITIZER TESTED AT 200 PPM.

S19 Proper hot holding temperatures

OBSERVED IMPROPER HOT HOLDING TEMPERATURES.

3-501.16(A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding

OBSERVED MEATBALLS BELOW PROPER HOT HOLDING TEMPERATURE INSTRUCTED PIC TO REHEAT MEATBALLS TO 165 F AND PLACE BACK TO STEAM TABLE

S20 Proper cold holding food temperatures

OBSERVED IMPROPER COLD HOLDING TEMPERATURES OF POTENTIALLY HAZARDOUS FOODS.

3-501.16(A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding

OBSERVED TUNA, TERIYAKI CHICKEN, TURKEY, GUACAMOLE AND SLICED TOMATOES ON THE MAKE LINE HOLDING ABOVE 41 DEGRESS FAHRENHEIT AT THE TIME OF THE INSPECTION. INSTRUCTED PIC TO DISCARD FOOD ITEMS. INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS AND TO HAVE THE TABLE SERVICED AND PROVIDE CHPD WITH INVOICE ONCE CORRECTED. PLEASE CORRECT BY 07/14/21

S45 Food and non-food contact surfaces cleanable, properly designed, constructed, and used

OBSERVED FOOD AND NON-FOOD CONTACT SURFACES IMPROPERLY DESIGNED, CONSTRUCTED, INSTALLED, USED, OR NOT KEPT IN GOOD REPAIR.

4-502.11(A) and (C) Good Repair and Calibration-Utensils and Temperature and Pressure Measuring Devices

OBSERVED SANITIZER DISPENSER NOT DISPENSING SANITIZER SOLUTION OF 200 PPM QUAT AT THE TIME OF INSPECTION. INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS BY 7/14/21 SANITIZER DISPENSER MUST BE REPAIRED AND HAVE SANITIZER DISPENSING AT 200 PPM QUAT SEND CHPD A PHOTO OF THE REPAIR INVOICE ONCE THE DISPENSER IS BROUGHT TO COMPLIANCE.

S47 Nonfood-contact surfaces clean

OBSERVED IMPROPER CLEANING METHOD OR INADEQUATE CLEANING FREQUENCY OF NON-FOOD CONTACT SURFACES.

4-602.13 Nonfood Contact Surfaces

OBSERVED FOOD PREP FLOOR WITH EXCESSIVE DEBRIS AND SOIL AT THE TIME OF THE INSPECTION INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS.

S8 Adequate hand washing sinks properly supplied and accessible

OBSERVED HAND WASHING SINKS NOT PROPERLY STOCKED OR CONVENIENTLY LOCATED.

6-301.12 Hand Drying Provision

OBSERVED PAPER TOWEL DISPENSER WITH NO PAPER TOWELS AT THE TIME OF INSPECTION. INSTRUCTED PIC TO FILL PAPER TOWEL DISPENSER.

TACO BELL #16602 - 320 EUBANK BLVD NE

Description - TACO BELL #16602 (Food Service Establishment)

Activity Date - 07/15/2021 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S45 Food and non-food contact surfaces cleanable, properly designed, constructed, and used

OBSERVED FOOD AND NON-FOOD CONTACT SURFACES IMPROPERLY DESIGNED, CONSTRUCTED, INSTALLED, USED, OR NOT KEPT IN GOOD REPAIR.

4-101.11 Characteristics-Materials for Construction and Repair

OBSERVED STORAGE RACK IN NEED OF WHEELS FOR EASY ACCESS TO BE ABLE TO MOVE FOR CLEANING AND SANITIZING AT THE TIME OF INSPECTION . INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS BY 7/29/21.

S47 Nonfood-contact surfaces clean

OBSERVED IMPROPER CLEANING METHOD OR INADEQUATE CLEANING FREQUENCY OF NON-FOOD CONTACT SURFACES.

4-601.11(B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils

OBSERVED IN THE WALK IN COOLER DEBRIS AND SOIL BUILD UP UNDER SHELVING AT THE TIME OF INSPECTION. INSTRUCTED PIC TO CLEAN AND SANITIZE ON A REGULAR BASIS.

WENDYS - 3340 COORS BLVD NW

Description - WENDYS (Food Service Establishment)

Activity Date - 07/12/2021 (Service - HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S14 Food-contact surfaces: cleaned and sanitized

OBSERVED INEFFECTIVE METHODS OF CLEANING AND SANITIZING FOOD-CONTACT SURFACES.

4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness

OBSERVED SANITIZER BUCKET IN KITCHEN TESTING BELOW ZERO AT THE TIME OF INSPECTION.

VIOLATION CORRECTED ON SITE BY PIC RE MAKING SANITIZER TO 200 PPM QUAT.

S48 Hot and cold water available; adequate pressure

OBSERVED HOT AND COLD WATER IS NOT AVAILABLE OR IS NOT AT AN ADEQUATE PRESSURE.

5-103.12 Pressure

Inadequate water pressure could lead to situations that place the public health at risk. For example, inadequate pressure could result in improper handwashing or equipment operation. Sufficient water pressure ensures that equipment such as mechanical warewashers operate according to manufacturer's specifications.

S51 Toilet facilities: properly constructed, supplied, & cleaned

OBSERVED TOILET FACILITY ARE IMPROPERLY CONSTRUCTED, SUPPLIED, OR CLEANED.

6-302.11 Toilet Tissue, Availability

OBSERVED TOILET TISSUE ROLL COVER BROKEN AND ON THE FLOOR IN THE LADIES RESTROOM AT THE TIME OF INSPECTION.

VIOLATION ADDRESSED WITH PIC TO RE INSTALL TOILET TISSUE ROLL COVER TO ELIMINATE CONTAMINATION TO PROMOTE SINGLE USE FEED.

PROSPER NUTRITION - 3296 COORS BLVD J

Description - PROPER NUTRITION (Limited Menu)

Activity Date - 07/14/2021 (Service - ROUTINE FOOD INSPECTION / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S14 Food-contact surfaces: cleaned and sanitized

OBSERVED INEFFECTIVE METHODS OF CLEANING AND SANITIZING FOOD-CONTACT SURFACES.

4-501.115 Manual Warewashing Equipment, Chemical Sanitization Using Detergent-Sanitizers

OBSERVED FACILITY DID NOT HAVE A SANITIZER BUCKET SET UP FOR FOOD CONTACT SURFACES. VIOLATION CORRECTED ON SITE BY PIC MAKING A CHLORINE SANITIZER TO 50 PPM.

JOY LEARNING CENTER - 3200 COORS BLVD NW H/J

Description - JOY LEARNING CENTER (Not-For-Profit-Childcare)

Activity Date - 07/14/2021 (Service - VERY HIGH RISK / Result - IN COMPLIANCE / Action - APPROVED)

MESA PROVISIONS - 3120 CENTRAL AV SE

Description - MESA PROVISIONS (Food Service Establishment)

Activity Date - 07/13/2021 (Service - New Business Inspection / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S45 Food and non-food contact surfaces cleanable, properly designed, constructed, and used

OBSERVED FOOD AND NON-FOOD CONTACT SURFACES IMPROPERLY DESIGNED, CONSTRUCTED, INSTALLED, USED, OR NOT KEPT IN GOOD REPAIR.

4-101.11 Characteristics-Materials for Construction and Repair

OBSERVED BOTTOM OF DOOR SEAL OF THE WALK IN COOLER DAMAGED AND IN NEED OF REPAIR AT THE TIME OF INSPECTIONS. INSTRUCTED PIC TO MAKE APPROPRIATE CORRECTIONS BY 7/23/21 BOTTOM OF DOORS GASKET WILL NEED TO BE REPLACED. SEND CHPD A PHOTO OF THE NEW GASKET IN PLACE.

STORMING CRAB - 10041 COORS BLVD NW

Description - STORMING CRAB (Food Service Establishment)

Activity Date - 07/13/2021 (Service - New Business Inspection / Result - IN COMPLIANCE / Action - APPROVED)

09 OUT OF COMPLIANCE

S18 Proper cooling time and temperatures

OBSERVED IMPROPER COOLING TIME AND TEMPERATURES OF POTENTIALLY HAZARDOUS FOODS.

3-501.14 Cooling

OBSERVED CORN IN REACH IN COOLER IN KITCHEN WITHOUT DOCUMENTATION OF COOLING START TIME. INSTRUCTED PIC TO FOLLOW THE PROPER COOLING PROCESS AS LISTED BELOW:

PHF (TCS foods) shall be rapidly cooled from 135 F to 70 F within two hours, and from 70 F to 41 F in 4 hours. Cooling time not to exceed 6 hours if properly documented. Observed and documented if found.

S20 Proper cold holding food temperatures

OBSERVED IMPROPER COLD HOLDING TEMPERATURES OF POTENTIALLY HAZARDOUS FOODS.

3-501.16(A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding

OBSERVED ITEMS HOLDING ABOVE 41 DEGREES FAHRENHEIT AT THE TIME OF INSPECTION. OBSERVED COOKED POTATOES AT 54 DEGREES F ON COOLER MAKE TABLE. VIOLATION CORRECTED ON SITE BY PIC PUTTING ITEM ON ICE AND HOLDING AT 41 DEGREES OR LESS.

S4 Proper eating, tasting, drinking, or tobacco use

OBSERVED EVIDENCE OF EMPLOYEE FOOD, OPEN DRINKS, OR TOBACCO USE IN FOOD PREP AREA.

2-401.11 Eating, Drinking or Using Tobacco

OBSERVED IMPROPER DRINKS STORED ON THE PREP TABLE IN KITCHEN AT THE TIME OF INSPECTION. ALL EMPLOYEE DRINKS MUST BE IN A CONTAINER WHICH EFFECTIVELY PREVENTS HAND TO MOUTH CONTACT (EX. A CUP WITH A TIGHT- FITTING LID AND STRAW). THEY MUST BE STORED BELOW OR AWAY FROM THE FOOD PREP / STORAGE AREAS. NO EATING OR SMOKING IS ALLOWED IN THE FOOD AREAS.