

Observed Non-Critical Violations**Total # 4****Repeated # 3****4-501.11 - GOOD REPAIR, PROPER ADJUSTMENT, AND OPERATION****OBSERVATION:** grill reach in not at temp today but no food inside-Part on order**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR****REPEAT OBSERVATION** beverage area corner wall needs to be repaired**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS****REPEAT OBSERVATION** cords behind and to the side of hot holding boxes need cleaned-*Cords to the left side need cleaned**6-501.13 - CLEANING FLOORS, DUSTLESS METHODS****REPEAT OBSERVATION (CORRECTED DURING INSPECTION):** floor behind equipment needs cleaned on back make-line**Corrected Hazards**

The following hazard(s) have been corrected since the last inspection.

Total # 50**3-202.15 - PACKAGE INTEGRITY**

This is a critical violation

OBSERVATION: several dented cans found in produce walkin and 1 in dry storage**4-501.114 - MANUAL AND MECHANICAL WAREWASHING EQUIPMENT - SANITIZER NOT BEING USED PER MANUFACTURER**

This is a critical violation

OBSERVATION: produce wash not testing on test strip(tested 2x-read container and wash expired in March)-retested at 60ppm**4-501.114 - MANUAL AND MECHANICAL WAREWASHING EQUIPMENT - SANITIZER NOT BEING USED PER MANUFACTURER**

This is a critical violation

OBSERVATION: quat sanitizer bucket not reading on test strip-200ppm new bucket**3-501.17 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DATE-MARKING**

This is a critical violation

OBSERVATION: tomatoes from yesterday on walkin shelf and be sure labels for product are accurate**4-501.11 - GOOD REPAIR, PROPER ADJUSTMENT, AND OPERATION****OBSERVATION:** vegetable chopper and waffle iron need to be repaired or replaced**4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE**

This is a critical violation

OBSERVATION: salad bar bowl cart needs cleaned**4-602.13 - NONFOOD CONTACT SURFACES****OBSERVATION:** outside of waffle maker and scale need cleaned**4-602.13 - NONFOOD CONTACT SURFACES****OBSERVATION:** black railing holding lights above food buffet need cleaned**4-703.11 - HOT WATER AND CHEMICAL**

This is a critical violation

OBSERVATION: Salad-onion chopped sitting in 2 bay sink-then place back on shelf-told by employee that is where it was washed-All equipment has to be washed, rinsed,sanitized in 3 bay sink or dishmachine-Also observed knife being rinsed off and placed back on magnetic strip in same area

Be sure all employees working in this area know equipment must be washed at the dishmachine or 3 bay sink

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**OBSERVATION:** drains in beverage area need cleaned-inside cabinet and beneath ice machine**6-501.13 - CLEANING FLOORS, DUSTLESS METHODS****OBSERVATION:** .Floor in meat room, walkin cooler and walkin freezer need cleaned**7-201.11 - SEPARATION**

This is a critical violation

OBSERVATION: Flex Seal can stored over sugar packets-store with chemicals**4-903.11 - EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE AND SINGLE USE ARTICLES****OBSERVATION:** Digital thermometers should not be stored in sanitizer solution (air dry as wet sanitizer causes chemical contamination).**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR****OBSERVATION:** several track lights need replaced-salad and beverage area**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR****OBSERVATION:** beverage handsink splash guard needs repaired**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR****OBSERVATION:** hood light bulbs need replaced

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: 3 bay sink caulk needs replaced

2-301.14 - WHEN TO WASH

This is a critical violation

OBSERVATION: Several employees observed not washing hands before putting on a new pair of gloves

3-304.14 - WIPING CLOTHS AND WORKING CONTAINERS, USE LIMITATION

OBSERVATION: do not allow used wiping cloths lay around on counter tops and food contact surfaces

3-501.13 - THAWING

OBSERVATION: chicken should not be thawed in standing water in sink in meat room

3-501.16 (Cold) - POTENTIALLY HAZARDOUS FOOD, COLD HOLDING

This is a critical violation

OBSERVATION: grill line reachin temping between 43-47

4-202.16 - NONFOOD CONTACT SURFACES

OBSERVATION: milk crates should not be used for storage or any other purpose in food establishment

4-302.12 - TEMPERATURE MEASURING DEVICES

OBSERVATION: thermometer needed in new Coke reach-in

4-501.11 - GOOD REPAIR, PROPER ADJUSTMENT, AND OPERATION

OBSERVATION: ice build up in meat room walkin freezer

4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS

This is a critical violation

OBSERVATION: inside ice dispenser for beverages-white piece needs cleaned-pink

4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS

This is a critical violation

OBSERVATION: both can opener blades need cleaned

4-601.11 - EQUIPMENT, FOOD CONTACT SURFACES, AND UTENSILS

This is a critical violation

OBSERVATION: dishes on drying rack need to be cleaned thoroughly-not clean enough

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

OBSERVATION: clean dish shelving needs cleaned

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

OBSERVATION: new coke reachin needs cleaned inside

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

OBSERVATION: grill line reach in needs cleaned

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

OBSERVATION: Speed carts need cleaned on tracks

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

OBSERVATION: walkin meat cooler shelving needs cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: bakery-lids on icing tubs need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: entry area-cup pickup rack needs cleaned in bottom and floor beneath

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: sides of equipment in fryer area need cleaned

5-501.116 - CLEANING RECEPTACLES

OBSERVATION: trashcans need to be cleaned

5-501.13 - RECEPTACLES

OBSERVATION: trash can needed at handsink in meat room

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: gasket at bottom of handsink faucet in mens room needs repaired

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: caulk needs replaced on handsink next to disharea

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: walls in diningroom and women's restroom need painted(patch)

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: mop sink faucet leaking

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: both restrooms-need to repair leak at base of flush handles on toilets

6-501.113 - STORING MAINTENANCE TOOLS

OBSERVATION: brooms should be hung up rather than storing them in mop sink

6-501.113 - STORING MAINTENANCE TOOLS

OBSERVATION: do not store maintenance tools on or against dry storage shelving

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: black fan covers in produce walkin need cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: ceiling and condensor unit in walkin meat room need cleaned

6-501.13 - CLEANING FLOORS, DUSTLESS METHODS

OBSERVATION: need to clean floor under bag-n-box area

6-501.14 - CLEANING VENTILATION SYSTEMS, NUISANCE, AND DISCHARGE PROHIBITION

OBSERVATION: hoods, hood filters and light globes need cleaned

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: ice cream machine-front of area and wall beside unit needs cleaned

5-103.11 - CAPACITY

This is a critical violation

OBSERVATION: meat room-hot water not reaching 100d-tenping 89d

Inspection Outcome

Comments

Ice build up in walk-in freezer removed, but cause of ice build up will continue to be an issue. If the necessary repair is not feasible the freezer will need defrosted regularly to prevent excessive build up.

Establishment re-inspection showed much improvement from Oct. 16. State code requires closure after three or more critical violations of food code. Please note Health Department will not be able to allow excessive violations without closure on future inspections.

Reinspection fee-\$75. Pay within 10 days

Disclaimer

Person in Charge



Sanitarian



Amy ARE Edwards