

8	Direct bare hand contact with exposed ready-to-eat foods is avoided.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
FOOD SOURCE		IN	OUT	NO	N/A	COS	R
9	All foods, including ice and water, from approved sources, with proper records.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10	Shellfish/ Seafood record keeping procedures, storage, proper handling, parasite destruction.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11	PHFs received at 41 F or below. Except: milk, shell eggs and shellfish (45 F).	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
FOOD PROTECTED FROM CONTAMINATION		IN	OUT	NO	N/A	COS	R
12	Proper separation of raw meats and raw eggs from ready-to-eat foods provided	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
13	Food protected from contamination	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14	Food contact surfaces properly cleaned and sanitized.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
PHF s TIME/TEMPERATURE CONTROLS		IN	OUT	NO	N/A	COS	R
15	130 F: for 112 minutes: Roasts or as per cooking chart found under 3.4 (a) 2. 145 F : Fish, Meat, pork, 155F Ground Meat/Fish, injected Meats: or Pooled Sheel eggs. 165 F : Poultry ; Stuffed fish/meat/or pasta, stuffing containing fish/	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
16	PASTEURIZED EGGS: Substituted for shells eggs in raw or undercooked egg - containing foods,i.e Caesar salads dressing.Hollandaise sauce, tiramisu, chocolate mousse, meringue.etc.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
17	COLD HOLDING : PHFs maintained at "Refrigeration Temperature." (41 F)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
18	COOLING : PHFs rapidly cooled from135 F to 41 F within 6 hours and from 135 F to 70F within 2 hours.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
19	COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41F within 4 hours.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
20	REHEATING: PHFs rapidly reheated (within 2 hours) in proper facilities to at least 165F; or commercially processed PHFs heated to at least 135F prior to hot holding.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
21	HOT HOLDING: PHFs Hot held at 135 f or avobe in appropriate equipment.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
22	TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

23	SPECIALIZES PROCESSING METHODS: Approval; written procedures; conducted properly.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
24	HIGHLY SUSCEPTIBLE POPULSTIONS: Pasteurized foods used, prohibited foods not offered.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
SAFE FOOD AND WATER/ PROTECTION FROM CONTAMINATION		IN	OUT	NO	N/A	COS	R
25	Hot and Cold water available: adequate pressure.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
26	Food properly labeled original container.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
27	Food protected from potential contamination during preparation, storage, display.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
28	Utensils, spatulas, tongs, forks disposable gloves provided and used properly to restrict bare hand contact.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
29	Raw fruits and vegetables washed prior to servings.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
30	Wiping cloths properly used and stored.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
31	Toxic substance properly identified, stored and used.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
32	Presence of insects/ rodents minimized oter openings protected animals as allowed.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
33	Personal cleanliness (fingernails, jewelry, outer clothing, hair restraint).	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
FOOD TEMPERATURE CONTROL		IN	OUT	NO	N/A	COS	R
34	Food temperature measuring devices provided and calibrated.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
35	Thin-probed temperature measuring device provided for monitoring thin foods. (i.e meat patties, and fish filets).	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
36	Frozen foods maintained completely frozen.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
37	Frozen foods properly thawed.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
38	Plant food for hot holding properly cooked to at least 135F.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
39	Methods for rapidly cooling PHFs are properly conducted and equipment is adequate.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
EQUIPMENT, UTENSILS, AND LINENS		IN	OUT	NO	N/A	COS	R
40	Materilas, constructions, repair design, capacity , location,installation,maintenance.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
41	Equipments temperature measuring devices provided (refrigeration units etc).	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
42	In use utensils properly stored.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
43	Utensils , single service items, equipments, linens properly stored, dried and handled.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

44	Food and non food contact surfaces properly constructed cleanable, used.	<input checked="" type="checkbox"/>	<input type="checkbox"/>				
45	Proper ware washing facilities installed, maintained, cleaned, used, sanitizer test strips available. Used.	<input checked="" type="checkbox"/>	<input type="checkbox"/>				
PHYSICAL FACILITIES		IN	OUT	NO	N/A	COS	R
46	Plumbing system properly installed, safe and in good repair no potential backflow or backsiphonage conditions.	<input checked="" type="checkbox"/>	<input type="checkbox"/>				
47	Sewage and waster water properly disposed.	<input checked="" type="checkbox"/>	<input type="checkbox"/>				
48	Toilet facilities are adequate, properly constructed properly maintained supplied and cleaned.	<input checked="" type="checkbox"/>	<input type="checkbox"/>				
49	Design, construction, installation, and maintenance prper-floors/walls/ceilings.	<input checked="" type="checkbox"/>	<input type="checkbox"/>				
50	Adequate ventilation lighting, designated areas used.	<input checked="" type="checkbox"/>	<input type="checkbox"/>				
51	Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored, and garbage and refuse properly maintained.	<input checked="" type="checkbox"/>	<input type="checkbox"/>				
52	All required signs (handwashinh, inspection placard, etc) provided and conspicuously posted.	<input checked="" type="checkbox"/>	<input type="checkbox"/>				

Serial	Food Code	Remarks	Photos
27	8:24-3.3(a-z)	Pink mold observed on interior face plate in ice machine	
31	8:24-7.1(a-b), 7.2(a-r), 7.3(a)	A federal spray bottles not labeled	
41	8:24-4.2(c)5-9	Interior hanging thermometers missing or not available in some refrigeration units	

Name of Inspecting Official

Randy Carter

Signature of Inspecting Official

TUC SAR

Name of person receiving copy of report