

Stevenson Dining Hall Health Inspection Reports

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Standard/Critical Control Point Inspection (9-Apr-2025)

2 critical & 0 non-critical

3717-1-06.4(K) / Controlling pests.Critical Repeat Presence of live insects, rodents, and other pests.

-Observed small flies in facility, primarily near the three compartment sinks in the main kitchen.

-PIC reports they have been cleaning the floor drains more frequently to reduce fly presence.

-Discussed cleaning in relation to pest control.

3717-1-03.2(U) / Food display - preventing contamination by consumers.Critical Repeat Corrected During Inspection Food display not properly protected from contamination by consumers.

-Observed a plate of uncovered bread on top of the serving line.

-PIC had an employee move the bread behind a sneeze guard.

Complaint Inspection (6-Feb-2025)

0 critical & 0 non-critical

No critical violations were documented at the time of inspection.

No violations were documented at the time of inspection.

Standard/Critical Control Point Inspection (8-Oct-2024)

1 critical & 1 non-critical

3717-1-06.4(K) / Controlling pests.Critical Repeat Presence of live insects, rodents, and other pests.

-Observed small flies on the second floor in both the kitchen and service areas.

-Contact a licensed pest control company to abate the issue.

3717-1-03.2(Y) / Miscellaneous sources of contamination. Corrected During Inspection Food not protected from contamination.

-Observed a dead, small fly in the cottage cheese along the serving line.

- PIC voluntarily discarded the cottage cheese.
- Discussed keeping food items covered to prevent contamination.

Standard/Critical Control Point Inspection (16-Apr-2024)

1 critical & 1 non-critical

3717-1-03.2(U) / Food display - preventing contamination by consumers.Critical Corrected During Inspection Food display not properly protected from contamination by consumers.

- Observed uncovered bagels on the serving line.
- PIC added a cover to the bagels.
- Ensure all food items left for consumer self service are properly protected from contamination.

3717-1-03.4(C) / Thawing - temperature and time control. Corrected During Inspection TCS foods not properly thawed.

- Observed ROP fish thawing in a reach in cooler and walk in cooler without the ROP packaging being cut open.
- PIC instructed an employee to cut open the ROP packaging on the fish.
- Ensure all ROP fish products are either removed from the ROP packaging while thawing, or the packaging is cut open to allow oxygen into the environment.

Standard/Critical Control Point Inspection (25-Oct-2023)

2 critical & 1 non-critical

3717-1-03.4(H)(1) / Ready-to-eat, time/temperature controlled for safety food - disposition.Critical Corrected During Inspection Ready-to-eat, TCS food not properly discarded when required.

- Observed humus and house made ranch with expired date marks.
 - PIC voluntarily discarded the expired food items.
- 3717-1-06.4(K) / Controlling pests.Critical Presence of live insects, rodents, and other pests.
- Observed small flies in the main kitchen area and beverage stations.
 - Contact a licensed pest control company to abate the issue.

3717-1-04.4(A)(2) / Equipment components kept intact, tight, and adjusted Repeat Equipment components are not intact, tight or properly adjusted.

-Observed broken gaskets on the service side of a pass through warmer.

-Repair the gaskets.

Standard/Critical Control Point Inspection (19-Apr-2023)

1 critical & 2 non-critical

3717-1-03.4(I)(2) / Time as a public health control - four hour time limit Critical Corrected During Inspection Improper use of time as a public health control (4 hours).

-Observed half & half and milk stored in the beverage area without time stamps.

-PIC voluntarily discarded of products.

-Ensure TCS foods are either stored under temperature control, or time stamped for four hours and discarded afterwards.

3717-1-04.4(A)(2) / Equipment components kept intact, tight, and adjusted Equipment components are not intact, tight or properly adjusted.

-Observed the gasket on a warming cabinet to be broken.

-Cabinet was maintaining proper temperature.

-Repair or replace the gasket.

3717-1-04.2(H)(2) / Temperature measuring devices - mechanical warewashing. Irreversible registering temperature indicator not readily accessible for hot water mechanical warewashing operations.

-Observed the thermometer for the high temperature mechanical warewashing machine to be displaying a temperature of 155°F.

-Obtain a new high temperature thermometer to ensure the mechanical warewashing machine is working appropriately.

Standard/Critical Control Point Inspection (26-Oct-2022)

1 critical & 3 non-critical

3717-1-04.1(C) / Food-contact surfaces - cleanability Critical Corrected During Inspection Food contact surfaces not easily cleanable.

-Observed multiple cracked and broken plastic tubs stored with clean equipment in the dishwashing area of the kitchen.

-Observed the can opener blade in the downstairs salad room to be rusty.

-PIC had all the broken tubs and the can opener removed from service.

3717-1-03.2(R) / Food storage - prohibited areas. Food stored in prohibited area.

-Observed food stored in a locker room.

-Food may not be stored:

1. In locker rooms;
2. In toilet rooms;
3. In dressing rooms;
4. In garbage rooms;
5. In mechanical rooms;
6. Under sewer lines that are not shielded to intercept potential drips;
7. Under leaking water lines, including leaking automatic fire sprinkler heads, or under lines on which water has condensed;
8. Under open stairwells; or
9. Under other sources of contamination.

3717-1-04.8(E)(1) / Equipment, utensils, linens - storage. Corrected During Inspection -Observed water pooled in a large serving spoon that was stored with clean dishes.

-Observed ice buckets not stored in an inverted position.

-PIC hung the ice buckets and took the serving spoon to be rewashed.

3717-1-04.5(A)(3) / Cleanliness of nonfood-contact surfaces of equipment. Non-food contact surfaces of equipment are unclean.

-Observed old food residue on the guard of the stand mixer.

-Ensure the nonfood contact surfaces of equipment are cleaned more frequently.

Standard/Critical Control Point Inspection (20-Apr-2022)

2 critical & 5 non-critical

3717-1-04.5(A)(1) / Cleanliness of equipment food-contact surfaces and utensils.Critical Corrected During Inspection Equipment food-contact surfaces or utensils are unclean.

- Observed old food debris on various cleaned utensils in the salad prep room.
- PIC immediately took the entire container of utensils to be rewashed.

3717-1-03.4(G) / Ready-to-eat, time/temperature controlled for safety food - date marking.Critical Corrected During Inspection Refrigerated, ready-to-eat, TCS foods not properly date marked.

- Observed guacamole in the breakfast cooler without a date mark.
- An employee date marked the guacamole during the inspection.

3717-1-04.2(A) / Equipment - cooling, heating, and holding capacities. Inadequate equipment available for cooling, heating or holding food.

- Observed a cold holding unit that was not working on the serving line. Ice beneath the pans was being used as a coolant.
- Fix the cooler and discontinue using ice as a coolant or time as a public health control.

3717-1-03.2(D) / Food storage containers - identified with common name of food. Working food containers not properly labeled.

- Observed a container of some type of bread crumbs in the storage room without a label.
- Ensure all food is properly labeled.

3717-1-03.2(Y) / Miscellaneous sources of contamination. Food not protected from contamination.

- Observed an employee transferring food from one container to another that was on the floor.
- Observed a personal drink stored next to food in a cooler in the commissary.
- Observed boxes of produce stored in the locker room. Employee coats were touching the boxes of food.
- The employee was coached to not prep food on the floor. The employee's drink was moved away from food.

3717-1-04.2(H)(2) / Temperature measuring devices - mechanical warewashing. Irreversible registering temperature indicator not readily accessible for hot water mechanical warewashing operations.

- A irreversible registering temperature indicator was not readily accessible for either mechanical warewashing machine.

3717-1-04.5(D) / Nonfood-contact surfaces - cleaning frequency. Non-food contact surface(s) not cleaned at the required frequency.

- Observed significant mildew buildup on the walls in the Longman dishroom.

-Clean the walls in the dishroom.

Standard/Critical Control Point Inspection (12-Jan-2022)

3 critical & 3 non-critical

3717-1-02.2 (C) / Hands and arms: when to washCritical Repeat Corrected During Inspection Food employee(s) did not wash hands when required. Observed employees contaminate hands with mask/clothes or don gloves without washing hands. Ensure hands are properly washed before donning gloves and after contaminated. Discussed with PIC and employees- employees washed hands during inspection.

3717-1-03.4(F)(1)(b) / Time/temperature controlled for safety food - cold holding.Critical Corrected During Inspection TCS foods not being cold held at the proper temperature. Observed juice machine maintaining apple juice at 58F (*machine turned off during inspection for employees to voluntarily discard foods*), walk in cooler in basement maintaining foods at ~44-44.5F (tofu, cut honeydew) ambient temperature of walk in ~44°F- foods moved during inspection to functioning cooler.

3717-1-03.4(I)(2) / Time as a public health control - four hour time limitCritical Corrected During Inspection Improper use of time as a public health control (4 hours). Observed foods out at room temperature without time stamps (butter ~68F (*voluntarily discarded*), cream cheese ~58F (time stamped during inspection). Ensure foods out of temperature control are properly time stamped and discarded within the 4 hour time limit.

3717-1-04.2(I) / Sanitizing solutions - testing devices. No sanitizer test kit available for high temperature dish washer.

3717-1-05.1(S) / Plumbing system - maintained in good repair. Observed leaking sprayer above 3-bin sink system area- repair leak

3717-1-06.3 (C)(1) / Employee accommodations - designated areas Observed employee drinks kept on prep surface/next to prep sink- ensure that employee items are completely separated from facility equipment/items.

Follow-up Inspection (25-May-2021)

2 critical & 1 non-critical

3717-1-02.2 (C) / Hands and arms: when to washCritical Repeat Corrected During Inspection Food employee(s) did not wash hands when required. Observed employees touch masks/change tasks without washing hands. Corrected during inspection- suggest using timer method as a teaching tool.

3717-1-05.1(D) / Backflow prevention - air gap.Critical Repeat Insufficient air gap for Biggs prep sink. Correct air break to air gap.

3717-1-04.4(A)(2) / Equipment components kept intact, tight, and adjusted Repeat Repair cooler doors near ice machine and in salad prep room downstairs so that they completely shut without being forced. Repair leak in salad room freezer from fan unit.

Standard/Critical Control Point Inspection (4-May-2021)

6 critical & 2 non-critical

3717-1-02.2 (C) / Hands and arms: when to washCritical Corrected During Inspection Food employee(s) did not wash hands when required. Observed employees changing tasks, touching clothes/masks without washing hands. Discussed with employees- all employees washed hands during inspection.

3717-1-03.2(N)(1) / Gloves - use limitationCritical Corrected During Inspection Single-use gloves used improperly. Gloves shall be changed anytime they are contaminated/ changing between tasks. Observed employees change task/touch clothing/mask with gloves and proceed to not change gloves until told. Discussed with employees- employees washed hands and changed gloves during inspection.

3717-1-04.4(N)(3) / Manual and mechanical warewashing equipment, chemical sanitization (quaternary ammonium) - temp., pH, concentration, and hardnessCritical Corrected During Inspection Quaternary ammonium sanitizing solution at incorrect concentration. Sanitizer bucket too low. Corrected during inspection.

3717-1-03.4(F)(1)(b) / Time/temperature controlled for safety food - cold holding.Critical Repeat Corrected During Inspection TCS foods not being cold held at the proper temperature. In-house (made 5/3/21) minced garlic out on counter top at 68°F- TCS foods shall be kept under refrigeration. Voluntarily discarded during inspection. Note: Observed several small batch items out on counters on ice baths- ice baths were not sufficient. Ice level needs to be as high as the rim of the food container to ensure it is kept at the proper temperature. Items shall be kept under refrigeration when not in use.

3717-1-06.4(K) / Controlling pests.Critical Presence of live insects, rodents, and other pests. Observed knats/small flies in dish room areas, back kitchen area. Abate knat/fly issue. Suggest cleaning out all drains.

3717-1-05.1(D) / Backflow prevention - air gap.Critical Insufficient air gap for Biggs prep sink. Correct air break to air gap.

3717-1-04.4(A)(2) / Equipment components kept intact, tight, and adjusted Repair cooler doors near ice machine and in salad prep room downstairs so that they completely shut without being forced. Repair leak in salad room freezer from fan unit.

3717-1-04.5(A)(3) / Cleanliness of nonfood-contact surfaces of equipment. Clean and maintain clean doors of coolers/ freezer of residues- observed sticky residue on doors. Clean all fans in kitchen/wash rooms.

Standard/Critical Control Point Inspection (12-Aug-2020)

1 critical & 0 non-critical

3717-1-03.4(F)(1)(b) / Time/temperature controlled for safety food - cold holding.Critical Corrected During Inspection TCS foods not being cold held at the proper temperature. Standing coolers in wall foods reading 46 degrees F. Prep table by pizza oven foods reading 47-50 degrees F, cold plate fruit reading 42-47 degrees F. Suggested added ice to holding bins- do not use coolers until repaired and functioning at 41 degrees F or below. Foods from pizza prep removed and voluntarily discarded, foods from standing coolers moved to walk in.

Consultation Inspection (3-Oct-2019)

0 critical & 0 non-critical

No critical violations were documented at the time of inspection.

No violations were documented at the time of inspection.

Standard/Critical Control Point Inspection (27-Sep-2019)

3 critical & 1 non-critical

3717-1-03.3(H) / Reheating for hot holding.Critical Corrected During Inspection Improper reheating of food for hot holding.CCP

-Observed out of temp chicken rapidly reheated to 146 and placed in hot holding unit.

3717-1-03.4(F)(1)(a) / Time/temperature controlled for safety food - hot holding.Critical Corrected During Inspection TCS foods not being hot held at the proper temperature.CCP

-Observed chicken hot holding at 115°F in the hot holding unit between kitchen and serving line.

3717-1-03.4(F)(1)(b) / Time/temperature controlled for safety food - cold holding.Critical Corrected During Inspection TCS foods not being cold held at the proper temperature.CCP

-Observed sliced lunch meats at 53°F in the cold holding unit on the serving line.

3717-1-04.4(A)(2) / Equipment components kept intact, tight, and adjusted Equipment components are not intact, tight or properly adjusted.

-Observed damaged gasket on small hot holding unit near serving line.

-Observed leaking condensate in walk-in freezer.

Complaint Inspection (16-May-2019)

0 critical & 0 non-critical

No critical violations were documented at the time of inspection.

No violations were documented at the time of inspection.

Standard/Critical Control Point Inspection (19-Mar-2019)

1 critical & 0 non-critical

3717-1-03.2(U) / Food display - preventing contamination by consumers.Critical Food display not properly protected from contamination by consumers.

-Observed jellies, butters, and cheeses in a consumer self service cooler without protection.

Standard/Critical Control Point Inspection (4-Oct-2018)

0 critical & 0 non-critical

No critical violations were documented at the time of inspection.

No violations were documented at the time of inspection.

Complaint Inspection (23-Jul-2018)

0 critical & 0 non-critical

No critical violations were documented at the time of inspection.

No violations were documented at the time of inspection.

Critical Control Point Inspection (27-Mar-2018)

6 observations

NA

NA

Standard Inspection (27-Mar-2018)

1 critical & 1 non-critical

3717-1-04.1(C) / Food-contact surfaces - cleanability Critical Repeat Corrected During Inspection Food contact surfaces were not easily cleanable, or not designed/constructed properly. Observed several plastic food containers with cracks that presented food contact surfaces that were not smooth and easily cleanable. To prevent the growth of pathogens, Multiuse food-contact surfaces shall be: (1) Smooth; (2) Free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections; (3) Free of sharp internal angles, corners, and crevices; (4) Finished to have smooth welds and joints; and (5) Except for cooking oil storage tanks, distribution lines for cooking oils, or beverage syrup lines or tubes; accessible for cleaning and inspection by one of the following methods: (a) Without being disassembled; (b) By disassembling without the use of tools; or (c) by easy disassembling with the use of handheld tools commonly available to maintenance and cleaning personnel such as screwdrivers, pliers, open-end wrenches, and Allen wrenches. PIC discarded the containers at the time of inspection.

3717-1-03.2(Q) / Food storage - preventing contamination from the premises. Observed improper storage of food items. Observed boxes of frozen meats on the floor of the walk-in cooler at the time of inspection. Food shall be protected from contamination by storing the food in a clean, dry location, where it is not exposed to splash, dust, or other contamination, and at least six inches above the floor.

Critical Control Point Inspection (17-Nov-2017)

6 observations

NA

NA

Standard Inspection (17-Nov-2017)

2 critical & 1 non-critical

3717-1-03.4(G) / Ready-to-eat, time/temperature controlled for safety food - date marking. Critical Corrected During Inspection Refrigerated, ready-to-eat, TCS foods held refrigerated for more than 24 hours were not properly date marked. Observed no datemarking on an egg fritter dish. To prevent foodborne illness, refrigerated, ready-to-eat, TCS food held at a temperature of 41°F or less for more than 24 hours shall be clearly marked at the time of preparation or the time the original container is opened to indicate the date or day, that is a maximum of seven days, by which the food shall be consumed, sold, or discarded. The day the food is prepared or opened is day one. PIC discarded product at the time of inspection.

3717-1-05.1(D) / Backflow prevention - air gap. Critical Observed the air gap between a plumbing fixture and a piece of equipment that was not sufficient to prevent back siphonage of contaminated water. Observed no air gap between the effluent water pipe and the floor drain of the vegetable preparation sink at the time of inspection. To prevent contamination, an air gap between the water supply inlet and

the flood level rim of the plumbing fixture, equipment, or nonfood equipment shall be at least twice the diameter of the water supply inlet and may not be less than one inch (25 millimeters).

3717-1-04.4(A)(2) / Equipment components kept intact, tight, and adjusted Equipment components are not intact, tight or properly adjusted. Observed the rubber gaskets on a reach-in cooler on the serving line to be not intact. Gaskets are impacting the cooler's seal and ambient air temperatures. Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications.

Standard Inspection (4-May-2017)

2 critical & 4 non-critical

3717-1-03.4(D) / Cooling - temperature and time control. Critical Repeat Corrected During Inspection TCS foods were not cooled using the proper time and temperature parameters. Observed cooked pasta and cooked lo mein in the Hussman Two Door Cooler that was prepared the day prior to the inspection (5/3/2017). Observed improper temperatures of cooked pasta (48 degrees Fahrenheit) and cooked lo mein (52 degrees Fahrenheit). Hussman Two Door Cooler was properly cold holding other foods, indicating foods did not cool properly. To prevent the growth of pathogens, cooked TCS food shall be rapidly cooled: within two hours from 135°F to 70°F, and within a total of six hours from 135°F to 41°F or less; (2) TCS food shall be cooled within 4 hours to 41°F or less if prepared from ingredients at ambient temperature, such as reconstituted foods and canned tuna; (3) TCS food received in compliance with laws allowing a temperature above 41°F during shipment from the supplier, shall be cooled within 4 hours to 41°F or less; (4) Raw eggs shall be received at 45°F or less and immediately placed in refrigerated equipment that maintains an ambient air temperature of 45°F or less. PIC discarded the cooked pasta (2 large hotel pans) and cooked lo mein (2 large hotel pans) at the time of inspection.

3717-1-04.1(C) / Food-contact surfaces - cleanability Critical Food contact surfaces were not easily cleanable, or not designed/constructed properly. Observed a cracked plastic food container on the clean rack of equipment and utensils. Plastic food container was not smooth and easily cleanable. To prevent the growth of pathogens, Multiuse food-contact surfaces shall be: (1) Smooth; (2) Free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections; (3) Free of sharp internal angles, corners, and crevices; (4) Finished to have smooth welds and joints; and (5) Except for cooking oil storage tanks, distribution lines for cooking oils, or beverage syrup lines or tubes; accessible for cleaning and inspection by one of the following methods: (a) Without being disassembled; (b) By disassembling without the use of tools; or (c) by easy disassembling with the use of handheld tools commonly available to maintenance and cleaning personnel such as screwdrivers, pliers, open-end wrenches, and Allen wrenches. Discard the plastic container. Conduct an inventory of equipment and utensils and discard items that are not smooth and easily cleanable.

3717-1-03.2(D) / Food storage containers - identified with common name of food. Food storage containers are not properly labeled. Observed a bulk bin of textured vegetable protein in the dry storage room that did not contain a label with the common name of the product. Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food, except containers holding food that are readily and unmistakably recognized.

3717-1-04.5(A)(3) / Cleanliness of nonfood-contact surfaces of equipment. Non-food contact surfaces of equipment are dirty. Observed the hood above the pizza oven to contain build-up of dust and grease at the time of inspection. Nonfood-contact surfaces of equipment shall be kept clean. Clean the hood above the pizza oven.

3717-1-06.2(C) / Handwashing sinks - hand drying provision. Corrected During Inspection Observed no towels or hand drying device at the handwashing sink(s). Observed no paper towels at the handwashing sink in one of the dish areas. To prevent contamination by hands, each handwashing sink or group of adjacent handwashing sinks shall be provided with: Individual, disposable towels; a continuous towel system that supplies the user with a clean towel; a heated-air hand drying device; or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. Employee provided paper towels to the handwashing sink.

3717-1-06.4(D) / Cleaning ventilation systems, nuisance and discharge prohibition. The ventilation system was not being properly cleaned. Observed the ventilation grates above the scooped ice cream area and in the dry storage area to contain a build-up of dust. Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination. If vented to the outside, ventilation systems may not create a public health hazard or nuisance or unlawful discharge. Clean ventilation grates above scooped ice cream area and in the dry storage area to prevent physical contamination of food products below.

Critical Control Point Inspection (4-May-2017)

5 observations

NA

NA

Critical Control Point Inspection (9-Nov-2016)

6 observations

NA

NA

Standard Inspection (9-Nov-2016)

2 critical & 2 non-critical

3717-1-03.2(C) / Packaged and unpackaged food - preventing contamination by separation, packaging, and segregation Critical Corrected During Inspection Observed food that was not properly protected from contamination by separation, packaging, and segregation.

-Observed boxes of raw chicken stored above boxes of raw beef in the catering walk-in cooler. To prevent contamination, food shall be protected from cross contamination by separating raw animal foods during storage, preparation, holding, and display from cooked ready-to-eat food as described in this rule.

-Rearrange product so that raw poultry is stored below raw beef.

3717-1-03.4(D) / Cooling - temperature and time control. Critical TCS foods were not cooled using the proper time and temperature parameters.

-Observed pasta at 66°F in the walk-in cooler; food was not date or time marked for when it was cooked or when cooling had started.

-Observed several pans of pasta stacked in the blast chiller. To prevent the growth of pathogens, cooked TCS food shall be rapidly cooled: within two hours from 135°F to 70°F, and within a total of six hours from 135°F to 41°F or less.

-Discussed proper cooling methods, including using shallow pans, ice baths, etc for manual cooling of product.

-Discontinue stacking pans in the blast chiller so that food can cool rapidly and equipment functions as intended.

-Unmarked pasta was voluntarily discarded by manager during inspection. Correct By: 09-Nov-2016

3717-1-03.2(K) / In-use utensils - between-use storage. Corrected During Inspection In-use utensils are improperly stored.

-Observed a paper coffee cup stored in a container of sunflower seeds. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored as described in this rule.

-Discontinue storing cups in ready-to-eat food product. Use utensils with handles to prevent possible contamination from hands.

3717-1-04.8(A) / Equipment and utensils - air-drying required. Equipment and utensils are not being air dried.

-Observed wet pans and trays stacked up and unable to air dry. After cleaning and sanitizing, equipment and utensils shall be air-dried or used after adequate draining before contact with food and utensils, and may not be cloth dried.

-Arrange pans, trays, equipment, etc to allow proper air drying. Correct By: 09-Nov-2016

Critical Control Point Inspection (18-Apr-2016)

7 observations

NA

NA

Standard Inspection (18-Apr-2016)

2 critical & 3 non-critical

3717-1-03.3(H) / Reheating for hot holding.Critical Observed improper reheating of food for hot holding.

-Observed chili in the holding cabinet at 107F. Food was in the holding cabinet to reheat for hot holding. To prevent the growth of pathogens, time and temperature controlled for safety (TCS) food that is cooked, cooled and reheated for hot holding shall be reheated as required by this rule.

-Utilize cooking equipment to reheat food to 165F or higher in 2 hours or less for hot holding.

-During inspection, food was voluntarily discarded

3717-1-05.1(O)(2) / Using a handwashing sink - other uses prohibited.Critical Handwashing sink is being used for purposes other than handwashing.

-Observed three different hand sinks with items inside, including excessive food, rags, and utensils. To prevent contamination, a handwashing sink may not be used for purposes other than handwashing.

-Use hand sinks for hand washing only.

3717-1-03.4(E) / Cooling methods - temperature and time control. Observed improper method for cooling TCS foods.

-Observed frozen curry with a volcano appearance in the walk-in freezer.

-Observed two 5-gallon containers of chicken stock that were cooked the previous day and placed into the walk-in freezer for cooling.

-Observed pans of risotto that had been cooled and not labeled correctly. To prevent the growth of pathogens: (1) Cooling shall be accomplished in accordance with the time and temperature criteria by using one or more of the following methods based on the type of food being cooled: (a) Placing the food in shallow pans; (b) Separating the food into smaller or thinner portions; (c) Using rapid cooling equipment; (d) Stirring the food in a container placed in an ice water bath; (e) Using containers that facilitate heat transfer; (f) Adding ice as an ingredient; or (g) Other effective methods; (2) When placed in cooling or cold holding equipment, food containers in which food is cooling must be arranged so as to provide maximum heat transfer through the container walls and; loosely covered, or uncovered if protected from overhead contamination.

-During inspection, food was voluntarily discarded.

-Discussed proper cooling methods, such as using the blast chiller and ice wands.

3717-1-04.1(A) / Equipment and utensils - durability and strength. Non-durable equipment observed.

-Observed plastic folding tables on stand-offs used for food preparation purposes in the dry storage room. Equipment and utensils shall be designed and constructed to be durable and to retain their characteristic qualities under normal use conditions.

-Utilize NSF approved tables that are designed for food preparation. Discontinue using plastic folding tables for food prep.

3717-1-06.4(B) / Cleaning - frequency and restrictions. Repeat Observed a build-up of dirt and debris.

-Observed unclean employee restrooms. The physical facilities shall be cleaned as often as necessary to keep them clean, and cleaning shall be done during periods when the least amount of food is exposed.

-Clean employee restrooms as often as necessary.

Critical Control Point Inspection (28-Oct-2015)

0 observations

NA

NA

Critical Control Point Inspection (15-Oct-2015)

7 observations

NA

NA

Standard Inspection (15-Oct-2015)

2 critical & 3 non-critical

3717-1-03.2(A)(2) / Preventing contamination from hands - bare hand contactCritical Corrected During Inspection Observed food employee touching ready-to-eat food with bare hands.

-Observed employee handling ready-to-eat apples with bare hands. To prevent contamination, except when washing raw fruits and vegetables, food employees may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils.

3717-1-04.5(A)(1) / Cleanliness of equipment food-contact surfaces and utensils.Critical Equipment food-contact surfaces or utensils are dirty.

-Observed buildup inside the soda nozzles and ice dispenser at the beverage station. To prevent contamination, equipment food-contact surfaces and utensils shall be clean to sight and touch.

-Discussed methods to clean and sanitize soda nozzles and ice dispenser. Recommend manually cleaning items to remove buildup.

3717-1-02.2(G) / Jewelry - prohibition. Corrected During Inspection Observed food employees wearing jewelry on arms or hands during food preparation.

-Observed food employees wearing watches. To prevent contamination, except as provided by (G)(2) and (G)(3) of this rule, food employees may not wear jewelry on their arms or hands.

-Corrected; watches were removed.

3717-1-03.2(K) / In-use utensils - between-use storage. Corrected During Inspection In-use utensils are improperly stored.

-Observed tongs stored directly on top of food in the self-service area. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored as described in this rule.

-During inspection, tongs were rearranged so that the handle was not in direct contact with the food. Where space was available, small plates were placed in front of the food, and the utensils were placed on the plates.

3717-1-06.4(B) / Cleaning - frequency and restrictions. Observed a build-up of dirt and debris.

-The men's employee restroom was not clean. The physical facilities shall be cleaned as often as necessary to keep them clean, and cleaning shall be done during periods when the least amount of food is exposed.

-Clean restroom floors, toilets, sinks, urinals, etc on a frequent basis.

Follow-up Inspection (12-May-2015)

2 critical & 0 non-critical

3717-1-02.4(C)(7) / Person in charge: duties - ensure employees are rapidly cooling TCS foods. Critical The person in charge did not ensure that employees are using proper methods to rapidly cool TCS foods.

-Observed temperature records indicating greater than 4 hours cooling time when food is placed into the blast chiller. Observed several food items in the blast chiller that were unaccounted for on the current day's cooling records. To prevent the growth of pathogens, the person in charge shall ensure that employees are using proper methods to rapidly cool TCS foods that are not held hot or are not for consumption within four hours.

-Recommend changing cooling logs and procedures to include monitoring cooling temperatures in the blast chiller on an hourly basis.

-Large containers and large roasts must be divided into portions small enough to facilitate cooling in the allowed timeframe.

3717-1-03.2(N)(1) / Gloves - single use glovesCritical Corrected During Inspection Observed single-use gloves being used improperly.

-Observed an employee eating in a prep area while wearing gloves.

-Observed a food employee adjust her hair with gloved hands.

-Observed employees wearing gloves when unnecessary, such as at the grill or when serving food with handled spoons. To prevent contamination: If used, single-use gloves shall be used for only one task, used for no other purpose, and discarded when damaged or soiled or when interruptions occur in the operation.

-Employee that was eating removed her gloves and washed her hands.

-Employee that contaminated gloves from her hair removed her gloves, washed her hands, and put on new gloves.

-Discussed proper glove use.

Standard Inspection (6-May-2015)

5 critical & 1 non-critical

3717-1-02.4(C)(7) / Person in charge: duties - ensure employees are rapidly cooling TCS foods.Critical The person in charge did not ensure that employees are using proper methods to rapidly cool TCS foods.

-Observed temperature records indicating greater than 4 hours cooling time when food is placed into the blast chiller. Observed several food items in the blast chiller that were unaccounted for on the current day's cooling records. To prevent the growth of pathogens, the person in charge shall ensure that employees are using proper methods to rapidly cool TCS foods that are not held hot or are not for consumption within four hours.

-Recommend changing cooling logs and procedures to include monitoring cooling temperatures in the blast chiller on an hourly basis.

-Large containers and large roasts must be divided into portions small enough to facilitate cooling in the allowed timeframe.

3717-1-03.4(F)(1) / Time/temperature controlled for safety food - hot and cold holding.Critical Repeat TCS foods were not being held at the proper temperature.

-Observed cream cheese at 54F at the self-service line. To prevent the growth of pathogens, except during preparation, cooking, or cooling, or when time is used as a public health control, TCS food shall be held at 135°F or above, or at 41°F or less.

-If time will be used instead of temperature control, food items must be marked for 4 hours and discarded if not used in that time frame.

-Facility must provide written procedures if time-only procedures will be used.

-Provide additional cold holding equipment as necessary.

3717-1-04.2(A) / Equipment - cooling, heating, and holding capacities.Critical Observed inadequate equipment for cooling, heating or holding food.

-Observed employees stacking pans of food inside the blast chiller, due to volume of food that is cooked and cooled on a regular basis and due to having only one blast chiller. To prevent the growth of pathogens, equipment for cooling, heating, or holding cold and hot TCS food shall be sufficient in number and capacity to provide food at the required food temperatures.

-Discontinue stacking food or overloading blast chilling equipment.

-Provide additional means to cool food as necessary.

3717-1-06.2(C) / Handwashing sinks - hand drying provision.Critical Repeat Observed no towels or hand drying device at the handwashing sink(s).

-Observed no paper towels in either of the dish machine rooms. To prevent contamination by hands, each handwashing sink or group of adjacent handwashing sinks shall be provided with: Individual, disposable towels; a continuous towel system that supplies the user with a clean towel; a heated-air hand drying device; or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures.

-Provide paper towels at all hand sinks to all for proper employee hand washing.

3717-1-06.4(K) / Controlling pests.Critical Observed the presence of live insects, rodents, and other pests.

-Observed small flies in the dish machine rooms. To prevent illness, the presence of insects, rodents, and other pests shall be controlled by: Routinely inspecting incoming shipments of food and supplies; routinely inspecting the premises for evidence of pests; Using methods, if pests are found, such as trapping devices or pesticides used according section (C), (K) and (L) of rule 3717-1-07.1 of this code; and eliminating harborage conditions.

-Contact licensed pest control for service.

3717-1-03.2(G) / Washing fruits and vegetables. Corrected During Inspection Observed the facility using or serving raw fruit and or vegetables without properly washing them.

-Observed pears in bowls for on-site consumption that had not been washed. Raw fruits and vegetables shall be thoroughly washed in water before being cut, combined with other ingredients, cooked, served, or offered for human consumption in ready-to-eat form.

-Fruit that is offered in ready-to-eat form (such as pears and apples) must be washed prior to putting out for consumers.

Critical Control Point Inspection (6-May-2015)

8 observations

NA

NA

Follow-up Inspection (24-Nov-2014)

1 critical & 0 non-critical

3717-1-03.4(F)(1) / Time/temperature controlled for safety food - hot and cold holding.Critical Repeat Second floor: TCS foods were not being held at the proper temperature. Sliced tomatoes stored at the sandwich self serve table had an internal food temperature of 50F. If time is used as a public health control: a procedure shall be written identifying the food, time it was stored without temperature control, and procedure for training staff to discard remaining food.To prevent the growth of pathogens, except during preparation, cooking, or cooling, or when time is used as a public health control, TCS food shall be held at 135°F or above (except that roasts cooked using time and temperature parameters in 3717-1-03.3 may be held at 130° F), or at 41°F or less.

Standard Inspection (17-Nov-2014)

10 critical & 19 non-critical

3717-1-02.4(B) / Person in charge: demonstration of knowledge.Critical The person in charge was unaware of improper cooling, holding, and storage of TCS foods; improper air drying of equipment, rusty and pitted cooking wares. Knowing that the second floor warming cabinet was defective, monitoring temperatures of TCS foods were not a priority, not supervised.To prevent or correct factors that may cause foodborne illness, based on the risks inherent to the food operation, during inspections and upon request, the person in charge shall demonstrate to the licensor the applicable food safety knowledge at the time of inspection.

3717-1-03.2(C) / Packaged and unpackaged food - preventing contamination by separation, packaging, and segregationCritical Salad: Observed food that was not properly protected from contamination by separation, packaging, and segregation. Package of pita bread fell inside of a container of chips. Chips were discarded during the inspection.To prevent contamination, food shall be protected from cross contamination by separating raw animal foods during storage, preparation, holding, and display from cooked ready-to-eat food as described in this rule.

3717-1-03.2(J) / Food contact with equipment and utensilsCritical Salad: Observed food in contact with an unclean surface. Salad room: scoop handles were down into the sunflower seeds, and unidentified

seasoning. To prevent contamination, food shall only contact the surfaces of cleaned and sanitized equipment and utensils or single-use and/or single-service articles.

3717-1-03.4(E) / Cooling methods - temperature and time control. Critical Corrected During Inspection Salad: Observed improper method for cooling TCS foods. Salad room walk-in cooler: sweet potato "hummus" made 11/16 had an internal food temperature of 46F. The food was stored in a large, sealed container. This food was discarded during the inspection. To prevent the growth of pathogens: (1) Cooling shall be accomplished in accordance with the time and temperature criteria by using one or more of the following methods based on the type of food being cooled: (a) Placing the food in shallow pans; (b) Separating the food into smaller or thinner portions; (c) Using rapid cooling equipment; (d) Stirring the food in a container placed in an ice water bath; (e) Using containers that facilitate heat transfer; (f) Adding ice as an ingredient; or (g) Other effective methods; (2) When placed in cooling or cold holding equipment, food containers in which food is cooling must be arranged so as to provide maximum heat transfer through the container walls and; loosely covered, or uncovered if protected from overhead contamination.

3717-1-03.4(F)(1) / Time/temperature controlled for safety food - hot and cold holding. Critical Second Floor: TCS foods were not being held at the proper temperature. Cooked chicken held in warming cabinet had an internal food temperature of 113F. Reheat the chicken to 165F, hold at that temperature for 15 seconds. To prevent the growth of pathogens, except during preparation, cooking, or cooling, or when time is used as a public health control, TCS food shall be held at 135°F or above (except that roasts cooked using time and temperature parameters in 3717-1-03.3 may be held at 130° F), or at 41°F or less.

3717-1-03.4(F)(1) / Time/temperature controlled for safety food - hot and cold holding. Critical Second floor: TCS foods were not being held at the proper temperature. Sliced tomatoes stored at the sandwich self serve table had an internal food temperature of 56F. If time is used as a public health control: a procedure shall be written identifying the food, time it was stored without temperature control, and procedure for training staff to discard remaining food. To prevent the growth of pathogens, except during preparation, cooking, or cooling, or when time is used as a public health control, TCS food shall be held at 135°F or above (except that roasts cooked using time and temperature parameters in 3717-1-03.3 may be held at 130° F), or at 41°F or less.

3717-1-04.2(I) / Sanitizing solutions - testing devices. Critical Salad: There is no test kit available for measuring the concentration of the sanitizer. Salad room does not have the proper sanitizer test kit. Correct immediately. To ensure proper sanitization, a test kit or other device that accurately measures the concentration in PPM (mg/L) of sanitizing solutions shall be provided.

3717-1-04.5(A)(1) / Cleanliness of equipment food-contact surfaces and utensils. Critical Second floor: Equipment food-contact surfaces or utensils are dirty. Pizza preparation area at serving line refrigerator interior needs cleaned more frequently of food spillage. To prevent contamination, equipment food-contact surfaces and utensils shall be clean to sight and touch.

3717-1-04.5(A)(1) / Cleanliness of equipment food-contact surfaces and utensils. Critical Second floor: Equipment food-contact surfaces or utensils are dirty. Knife holder by the "spice storage sink" was not cleaned frequently, accumulated food and soil observed. Double handled knife was not thoroughly

cleaned. To prevent contamination, equipment food-contact surfaces and utensils shall be clean to sight and touch.

3717-1-07.1(A) / Storage: separation. Critical Salad: Observed improper storage of poisonous or toxic materials. Cans of sterno are stored with and above food contact equipment in the storage room. Correct immediately. To prevent contamination, poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, or single-service or single-use articles by: 1) Separating the poisonous materials by spacing or partitioning; and 2) Locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, single-service articles or single-use articles. .

3717-1-03.2(D) / Food storage containers - identified with common name of food. Salad: Food storage containers are not properly labeled. Salad room: container of seasoning (?) stored on shelf near hand sink did not have a legible identification sticker. Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food, except containers holding food that are readily and unmistakably recognized.

3717-1-04.4(A)(1) / Equipment - good repair and proper adjustment. Second floor: Equipment and/or components are not maintained in good working order. Pizza preparation area at the serving line refrigerator is not holding safe temperatures. Do not use this equipment until it can hold 37-39F. ambient air temperature. Equipment shall be maintained in a state of repair and condition that meets the requirements specified under rules 3717-1-04 and 3717-1-04.1 of this code.

3717-1-04.4(A)(1) / Equipment - good repair and proper adjustment. Second Floor: Equipment and/or components are not maintained in good working order. South end, roll-in warming cabinet doors do not remain closed. Repair or replace doors or unit. Do not use this unit until inspected by the Health Department. Use portable warming cabinets until this is resolved. Equipment shall be maintained in a state of repair and condition that meets the requirements specified under rules 3717-1-04 and 3717-1-04.1 of this code.

3717-1-04.4(A)(1) / Equipment - good repair and proper adjustment. Second floor: Equipment and/or components are not maintained in good working order. Four roasting pans were severely pitted, uncleanable. Wire roasting pan racks were rusted (these were discarded). Replace roasting pans. Equipment shall be maintained in a state of repair and condition that meets the requirements specified under rules 3717-1-04 and 3717-1-04.1 of this code.

3717-1-04.4(A)(1) / Equipment - good repair and proper adjustment. Salad: Equipment and/or components are not maintained in good working order. Walk-in coolers #70 and #71 doors do not self-close. Correct as soon as possible. Equipment shall be maintained in a state of repair and condition that meets the requirements specified under rules 3717-1-04 and 3717-1-04.1 of this code.

3717-1-04.4(A)(1) / Equipment - good repair and proper adjustment. Salad: Equipment and/or components are not maintained in good working order. Remove the sanitizer level indicator sticker from the sink interior. It is peeling and traps soil. Equipment shall be maintained in a state of repair and condition that meets the requirements specified under rules 3717-1-04 and 3717-1-04.1 of this code.

3717-1-04.4(H) / Warewashing equipment - clean solutions. Salad: The wash, rinse and sanitize solutions are not clean. Accumulated food debris observed in the rinse water and sanitizing solution. Change the rinse water more often or rinse equipment thoroughly under running water. Clean food debris from sink compartments before filling. The wash, rinse, and sanitize solutions shall be maintained clean.

3717-1-04.5(A)(3) / Cleanliness of nonfood-contact surfaces of equipment. Second Floor: Non-food contact surfaces of equipment are dirty. The underside of the shelf located at the serving line, above where fruit is served, is soiled with accumulated splatter. Nonfood-contact surfaces of equipment shall be kept clean.

3717-1-04.5(D) / Nonfood-contact surfaces - cleaning frequency. Salad: Observed accumulation of soil residue on nonfood-contact surfaces. Lids of spices and condiment containers need more frequent cleaning to prevent contaminating hands/gloves. Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

3717-1-04.5(D) / Nonfood-contact surfaces - cleaning frequency. Second floor: Observed accumulation of soil residue on nonfood-contact surfaces. Clean dish carts stored in the dishwashing rooms are not cleaned of food debris. Do this each day before starting work. Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

3717-1-04.8(A) / Equipment and utensils - air-drying required. Equipment and utensils are not being air dried. Equipment is nested while wet. Clear off the overhead shelf and use that to aid in air drying equipment. After cleaning and sanitizing, equipment and utensils shall be air-dried or used after adequate draining before contact with food and utensils, and may not be cloth dried.

3717-1-04.8(E) / Equipment, utensils, linens, single-service articles, and single-use articles - storage. Second floor: Cleaned equipment and utensils, laundered linens, or single-service and single-use articles are not properly stored. Food handling gloves were taken from the container and stuffed into the microwave cabinet. Gloves shall be protected in storage as utensils are. Cleaned equipment and utensils, laundered linens, single-service articles, and single-use articles shall be properly stored as described in this rule.

3717-1-04.8(E) / Equipment, utensils, linens, single-service articles, and single-use articles - storage. Second floor: Cleaned equipment and utensils, laundered linens, or single-service and single-use articles are not properly stored. Utensils stored in a bulk dry food rolling container had a bag of rice on top of them. Cleaned equipment and utensils, laundered linens, single-service articles, and single-use articles shall be properly stored as described in this rule.

3717-1-04.8(E) / Equipment, utensils, linens, single-service articles, and single-use articles - storage. Salad: Cleaned equipment and utensils, laundered linens, or single-service and single-use articles are not properly stored. Opened packages of single service cups, plastic serving ware were not covered in storage. Cleaned equipment and utensils, laundered linens, single-service articles, and single-use articles shall be properly stored as described in this rule.

3717-1-04.8(G) / Kitchenware and tableware - handling. Salad: Single-service or single-use articles, kitchenware, or tableware were not handled, displayed, or dispensed properly. Utensils, stored in tubs,

are not organized so that the handle is presented to the user first. Single-service articles or single-use articles and cleaned and sanitized utensils shall be handled, displayed, and dispensed so that contamination of food-contact and lip-contact surfaces is prevented as described in this rule.

3717-1-06.1(I) / Light bulbs - protective shielding. Second floor: Observed light bulbs or heat lamp that were not properly shielded or coated where required. Serving line where incandescent bulbs are attached to the window side of the unit (over food) shall be shatterproof. Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food, clean equipment, utensils, or linens, or unwrapped single-service or single-use articles and does not apply in areas used only for storing food in unopened packages. An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.

3717-1-06.2(I)(1) / Lighting - intensity Second floor mop room: The light intensity in the walk-in refrigerator, dry food storage area, or other area during cleaning was less than ten foot candles. The light intensity shall be at least ten foot candles (one hundred eight lux) at a distance of thirty inches (seventy-five centimeters) above the floor, in walk-in refrigeration units and dry food storage areas and in other areas and rooms during periods of cleaning.

3717-1-06.4(A) / Repairing. Salad: The physical facilities are not being maintained in good repair. The painted floor is peeling. I recommend installation of durable surface, such as terrazzo. The physical facilities shall be maintained in good repair.

3717-1-06.4(F) / Drying mops. Observed mops being dried using an unapproved method. Hang wet mops up to dry. Dump dirty water out of buckets before storage. After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.

Critical Control Point Inspection (17-Nov-2014)

5 observations

NA

NA

Standard Inspection (14-May-2014)

6 critical & 6 non-critical

3717-1-02.4(C)(4) / Person in charge: duties - ensure food employees are effectively washing their hands Critical The person in charge did not ensure that employees were effectively cleaning their hands as required. Dishwashing workers are not effectively supervised. No toweling available at hand washing sink. Supervisor told me the workers wash their hands in a restroom. To prevent contamination, the person in charge shall ensure that employees are effectively cleaning their hands, by routinely monitoring the employees' handwashing.

3717-1-02.4(C)(9) / Person in charge: duties - ensure employees are properly sanitizing equipment and utensils. Critical The person in charge did not ensure that employees are properly sanitizing equipment or utensils. Dishwashing supervisor allowed a soiled portable clean dish cart to be used for clean dishes. The workers need assistance in cleaning and sanitizing equipment and using these chemicals. To prevent contamination, the person in charge shall ensure that employees are properly sanitizing cleaned multiuse equipment and utensils before they are reused.

3717-1-03.2(C) / Packaged and unpackaged food - preventing contamination by separation, packaging, and segregation. Critical Observed food that was not properly protected from contamination by separation, packaging, and segregation. Precooked sausages were found stored under raw ground beef in the walk-cooler. An uncovered pan of wheat berries had another pan of food stored on top of it. Food shall be protected from cross contamination by separating raw animal foods during storage, preparation, holding, and display from cooked ready-to-eat food as described in this rule.

3717-1-03.2(U) / Food display - preventing contamination by consumers. Critical Food on display was not properly protected from contamination by consumers. Bowls of slice lemons and honey are displayed for service without coverings. This was observed in Biggs and Longman self-serve rooms. Except for nuts in the shell or whole, raw fruits and vegetables that are intended for hulling, peeling, or washing, food on display shall be protected from contamination as required by this rule.

3717-1-03.4(F)(1) / Time/temperature controlled for safety food - hot and cold holding. Critical TCS foods were not being held at the proper temperature. Curried tofu was found held at 50°F. at the serving line. Except during preparation, cooking, or cooling, or when time is used as a public health control, TCS food shall be held at 135°F or above (except for those roasts that are cooked as required may be held at 130°F), or at 41°F or less.

3717-1-06.2(C) / Handwashing sinks - hand drying provision. Critical Observed no towels or hand drying device at the handwashing sink(s). Longman dishwashing room hand washing sink does not have paper toweling available. Each handwashing sink or group of adjacent handwashing sinks shall provide hand drying by a means described in this rule.

3717-1-04.4(A)(1) / Equipment - good repair and proper adjustment. Equipment and/or components are not maintained in good working order. Pitted aluminum sauce pans need to be discarded and replaced. Equipment shall be maintained in a state of repair and condition that meets the requirements specified under rules 3717-1-04 and 3717-1-04.1 of this code.

3717-1-04.8(E) / Equipment, utensils, linens, single-service articles, and single-use articles - storage. Cleaned equipment and utensils, laundered linens, or single-service and single-use articles are not properly stored. Salad room utensils are stored in tubs that are soiled with food debris. All handles of stored utensils shall be stored in one direction, handle presented to the user first. Cleaned equipment and utensils, laundered linens, single-service articles, and single-use articles shall be properly stored as described in this rule. Clean storage tubs more frequently. Organize stored utensils with handles in one direction.

3717-1-04.8(E) / Equipment, utensils, linens, single-service articles, and single-use articles - storage. Cleaned equipment and utensils, laundered linens, or single-service and single-use articles are not

properly stored. Biggs dishwashing room portable clean plate storage cart was soiled with food debris. Cleaned equipment and utensils, laundered linens, single-service articles, and single-use articles shall be properly stored as described in this rule. Dishwashing supervisor is to insure that the portable clean dish carts are clean prior to starting dishwashing procedures.

3717-1-04.8(E) / Equipment, utensils, linens, single-service articles, and single-use articles - storage. Cleaned equipment and utensils, laundered linens, or single-service and single-use articles are not properly stored. Parchment paper was stored in a drawer with hair nets and other non-food contact items. Cleaned equipment and utensils, laundered linens, single-service articles, and single-use articles shall be properly stored as described in this rule. Parchment paper was discarded during the inspection.

3717-1-04.8(E) / Equipment, utensils, linens, single-service articles, and single-use articles - storage. Cleaned equipment and utensils, laundered linens, or single-service and single-use articles are not properly stored. A double handled knife was found stored tucked between a knife rack storing knives (handles) and the back of the holder. Cleaned equipment and utensils, laundered linens, single-service articles, and single-use articles shall be properly stored as described in this rule. Provide safe, protected storage for this knife.

3717-1-06.4(J) / Using dressing rooms and lockers. Dressing rooms or lockers are not being properly used by employees to change clothes or store personal items. A bag of personal belongings was found stored on a Salad Room shelf with equipment and supplies. Dressing rooms shall be used by employees if the employees regularly change their clothes in the establishment and lockers or other suitable facilities shall be used for the orderly storage of employee clothing and other possessions.

Critical Control Point Inspection (14-May-2014)

3 observations

NA

NA