FOOD FACILITY INSPECTION REPORT

Date: 2/13/14
Time In: 10:32
Time Out: 16:22

Facility Name: Qualcomm
Address: Cal Dining

IN = In compliance  N/0 = Not observed  N/A = Not applicable  COS = Corrected on-site  MAJ = Major violation  OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE

1. Food safety certification
   Food Safety Certification Name:
   Expiration Date:

EMPLOYEE HEALTH & HYGIENIC PRACTICES

2. Communicable disease: reporting, restrictions & exclusions

3. No discharge from eyes, nose & mouth

4. Proper eating, tasting, drinking or tobacco use

PREVENTING CONTAMINATION BY HANDS

5. Hands clean & properly washed; gloves properly used

6. Adequate hand washing facilities supplied & accessible

TIME & TEMPERATURE RELATIONSHIPS

7. Proper hot and cold holding temperatures

8. Time as a public health control: procedures & records

9. Proper cooling methods

10. Proper cooking time & temperatures

11. Proper reheating procedures for hot holding

PROTECTION FROM CONTAMINATION

12. Returned & reserve of food

13. Food in good condition, safe & unadulterated

14. Food contact surfaces: clean & sanitized

   sanitizer type:
   □ chlorine
   □ quaternary ammonium
   □ hot water
   □ other:
   sanitizer concentration (ppm):
   □ no

FOOD FROM APPROVED SOURCES

15. Food obtained from approved sources

16. Compliance with shell stock tags, condition & display

17. Compliance with Gulf Oyster Regulations

CONFORMANCE WITH APPROVED PROCEDURES

18. Compliance with variation, specialized processes, reduced oxygen packaging & HACCP plan

CONSUMER ADVISORY

19. Consumer advisory provided for raw/undercooked foods

HIGHLY SUSCEPTIBLE POPULATIONS

20. Licensed health care facilities; public & private schools; prohibited foods not offered

HOT WATER/ COLD WATER

21. Hot & cold water available: 72°F hot; 140°F hot temp.

LIQUID WASTE DISPOSAL

22. Sewage & wastewater properly disposed

VERMIN

23. No rodents, insects, birds or animals

SUPervision

24. Person in charge present & performs duties

PERSONAL CLEANLINESS

25. Personal cleanliness & hair restraints

GENERAL FOOD SAFETY REQUIREMENTS

26. Approved thawing methods used, frozen food

27. Food separated & protected

28. Fruits & vegetables washed

29. Toxic substances properly identified, stored & used

FOOD STORAGE/ SERVICE/ DISPLAY

30. Food storage containers identified

31. Consumer self-service

32. Food properly labeled & honestly presented

EQUIPMENT/ UTENSILS/ LINENS

33. Nonfood-contact surfaces clean

34. Warewashing facilities: installed, maintained & used; test strips

35. Equipment & utensils: approved, installed & clean; good repair; capacity

36. Equipment, utensils & linens: properly used & stored

37. Vending machines

38. Adequate ventilation & lighting; designated areas, use

39. Thermometers: provided & accurate

40. Wiping cloths: properly used & stored

PHYSICAL FACILITIES

41. Plumbing: proper backflow devices, leaks

42. Garbage & refuse: properly disposed; facilities maintained

43. Toilet facilities: properly constructed, supplied & cleaned

44. Premises; personal cleaning items; vermin-proofing

PERMANENT FOOD FACILITIES

45. Floors, walls & ceilings: built, maintained & cleaned

46. No unapproved private homes/ living or sleeping quarters

SIGNS/ REQUIREMENTS

47. Signs posted; last inspection report available

COMPLIANCE & ENFORCEMENT

48. Plan review

49. Permits available

50. Impoundment

51. Permit suspension

Received by (print): Ronelle Smith
Received by (signature): Ronelle Smith

Specialist (print): Patrick Handy
Specialist (signature):
Title:
Phone:

Score: 100/100 PASS

REINSPECTION DATE