FOOD FACILITY INSPECTION REPORT

Date: 2/13/14

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

DEMONSTRATION OF KNOWLEDGE

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

See reverse side for the code sections and general requirements that correspond to each violation listed above.

REINSPECTION DATE

SCORE: 97/100 = PASS

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Date: 2/13/14

TEMPERATURE CONTROL

<table>
<thead>
<tr>
<th>Type of Food</th>
<th>Temp. (°F)</th>
<th>Violation (P)</th>
<th>Process/ Holding Location</th>
<th>Food Discarded (amount)</th>
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<tbody>
<tr>
<td>Food Temps</td>
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NO PHF

OBSERVATIONS & CORRECTIVE ACTIONS

1. No sanitizer detected in 3rd compartment of pot wash sink. Fill system is under repair, so dish wash employee was filling the sink manually with sanitizer, but the solution in the container was not at effective levels (no change to test strip).

2. Provide readily visible thermometer in the under-counter coolers at salad bar.

Investigation of alleged foodborne illness of one dining patron on 2-20-2014 was unconfirmed.
No food handling errors discerned at time of inspection.