**FOOD FACILITY INSPECTION REPORT**

**Date:** 9.23.14  
**Time In:**  
**Time Out:**

**Facility Name:** Clark Kerr Dining  
**Address:** CKC  
**Permit #:**  
**Exp. Date:**  
**Permit Holder:** Cal Dining  
**Type of Inspection:**  

<table>
<thead>
<tr>
<th>IN</th>
<th>N/O</th>
<th>N/A</th>
<th>MAJ</th>
<th>OUT</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>N/O</td>
<td>2</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
| 1  | Food safety certification  
Food Safety Certification Name: Daniel Moore  
Expiration Date: 1/1/2015  
**Demonstration of Knowledge**  
| 2  | Communicable disease: reporting, restrictions & exclusions  
| 3  | No discharge from eyes, nose & mouth  
| 4  | Proper eating, tasting, drinking or tobacco use  
| 5  | Hands clean & properly washed; gloves properly used  
| 6  | Adequate hand washing facilities supplied & accessible  
| 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  
| 12 | Returned & resale of food  
| 13 | Food in good condition, safe & unadulterated  
| 14 | Food contact surfaces: clean & sanitized  
| 15 | Sanitizer concentration (ppm):  
| 16 | Food obtained from approved sources  
| 17 | Compliance with shell stock tags, condition & display  
| 18 | Compliance with Gulf Oyster Regulations  
| 19 | Compliance with variance, specialized processes, reduced oxygen packaging & HACCP plan  
| 20 | Consumer advisory  
| 21 | Consumer advisory provided for raw/undercooked foods  
| 22 |高热可食性流行  
| 23 | Cold water available: 
| 24 | Sewage & wastewater properly disposed  
| 25 | No rodents, insects, birds or animals  

**Supervision**

- 24. Person in charge present & performs duties  
- 25. Personal cleanliness & hair restraints  

**Personal Cleanliness**

- 26. Approved thawing methods used, frozen food  
- 27. Food separated & protected  
- 28. Fruits & vegetables washed  
- 29. Toxic substances properly identified, stored & used  

**General Food Safety Requirements**

- 30. Food storage containers identified  
- 31. Consumer self-service  
- 32. Food properly labeled & honestly presented  
- 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  

**Equipment/Utensils/Linens**

- 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  

**Physical Facilities**

- 45. Floors, walls & ceilings: built, maintained & cleaned  
- 46. No unapproved private homes/living or sleeping quarters  

**Signs/Requirements**

- 47. Signs posted; test inspection report available  
- 48. Plan review  
- 49. Permits available  
- 50. Impoundment  
- 51. Permit suspension

**Compliance & Enforcement**

- 52. Food safety code
- 53. Corrected on-site
- 54. Major violation
- 55. Out of compliance

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

**Reinspection Date:**

**Score:** 93/100  
**Pass**
## 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>
</tr>
</thead>
<tbody>
<tr>
<td>All foods</td>
<td></td>
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</tbody>
</table>

### Observations & Corrective Actions

1. **Repair the sliding screen door at dessert prep station. Keep door closed to exclude vermin until screen is repaired.**

2. **Move the braising kettle pan so it sits fully under the exhaust hood. The current placement extends the pan about 6” outside the hood canopy on the left side.**