## 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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</tr>
</thead>
<tbody>
<tr>
<td>[Handwritten Note]</td>
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## OBSERVATIONS & CORRECTIVE ACTIONS

### CHEF'S TOUCH

No significant health code violations.

### GLOBAL GOURMET

1. Provide handwash stations at all beverage booths. Booths with food service okay for handwash setup.

2. Observed an employee preparing food at booth next to stage who put food in his mouth with bare hands and did not break to wash hands. Employee and manager were advised of violation and corrected the action accordingly.

### BAY LAUREL COMPANY

3. Provide a handwash station set up. Owner advised.

Inspector: Patrick Kauffmann
Date: 9/21/07

PK:ds 9/21/07