**FOOD FACILITY INSPECTION REPORT**

**Facility Name:** LBL Cafe

**Address:** 1 Cycletta Pl

**Permit #:**

**Expiry Date:**

**Permit Holder:** Epicure

**Type of Inspection:** Reinspection

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### DEMONSTRATION OF KNOWLEDGE

<table>
<thead>
<tr>
<th>IN</th>
<th>N/O</th>
<th>N/A</th>
<th>COS</th>
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#### Food Safety Certification
- **Name:** Jennifer Ferrara
- **Expiration Date:** 2/2020

#### EMPLOYEE HEALTH & HYGIENIC PRACTICES

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- 1. Communicable disease: reporting, restrictions & exclusions
- 2. Proper personal hygiene
- 3. Food safety training
- 4. Personal cleanliness & hair restraints

#### GENERAL FOOD SAFETY REQUIREMENTS

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#### FOOD STORAGE/ SERVICE/ DISPLAY

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#### EQUIPMENT/ UTENSILS/ LINENS

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#### PHYSICAL FACILITIES

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#### CONFORMANCE WITH APPROVED PROCEDURES

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- Compliance with variance, specialized processes, reduced oxygen packaging & HACCP plan

#### CONSUMER ADVISORY

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- Consumer advisory

#### HIGHLY SUSCEPTIBLE POPULATIONS

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- Hot water: 120°F - 140°F
- Cold water: 40°F - 50°F

#### LIQUID WASTE DISPOSAL

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- Sewage & wastewater properly disposed

#### VERMIN

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- No rodents, insects, birds or animals

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

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**Received by (print):**

**Specialist (print):**

**Date:** 7/26/14

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**Reinspection Date:** 7/26/14

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**Signature:**

**Title:**

**Phone:**

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FOOD FACILITY INSPECTION REPORT

TEMPERATURE CONTROL

<table>
<thead>
<tr>
<th>Type of Food</th>
<th>Temp. (°F)</th>
<th>Violation (°F)</th>
<th>Process/ Holding Location</th>
<th>Food Discarded (amount)</th>
<th>Type of Food</th>
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OBSERVATIONS & CORRECTIVE ACTIONS

1. Observed lack of appropriate sanitizers (chlorine) in the dishwasher. Must have 50 ppm in the final rinse. Provide test strips.

2. Provide sneeze guards or cover for open foods displayed at salad station.

3. Dedicate just one sink in kitchen for hand washing. Provide liquid soap and disposable paper towels at that sink.

4. Employees shall not store personal food items in the commercial coolers.

5. Provide Food Handler cards at this facility. Copies of cards are okay.

6. Discontinue use of the red brick at perini press to hold the upper grill down. The brick is not an approved utensil.

7. Clean and maintain the following:
   a. Vent at ceiling in pot wash area
   b. Ceiling in kitchen where splash residue seen
   c. Floor at sandwich display cooler
   d. Under the griddle at grill station
TEMPERATURE CONTROL

Documentation required for all facilities with PHF

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NO PHF

Inspector Thermometer #:

OBSERVATIONS & CORRECTIVE ACTIONS

1. Clean out the trough in front of cold line equipment.

2. Do not store food and utensils directly on the floor if these items can be a source of cross contamination.

3. Maintain the back kitchen door closed except for deliveries.

4. Ensure the fly curtain is working at the back kitchen door.

5. Repair or replace the slicer knobs which are covered with masking tape. The plastic is cracked and missing at parts of the knobs.