FOOD FACILITY INSPECTION REPORT

Date: 7/17/18

Facility Name: CFC Dining
Address: Clark Kerr Campus

Permit #: [Exp. Date: ] Permit Holder: [Type of Inspection: ]

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

<table>
<thead>
<tr>
<th>IN</th>
<th>N/O</th>
<th>N/A</th>
<th>COS</th>
<th>MAJ</th>
<th>OUT</th>
</tr>
</thead>
</table>

**DEMONSTRATION OF KNOWLEDGE**


**SUPERVISION**

24. Person in charge present & performs duties
25. Personal cleanliness & hair restraints
26. Approved thawing methods used, frozen food
27. Food separated & protected
28. Fruits & vegetables washed
29. Toxic substances properly identified, stored & used
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

**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.

Received by (print): [Signature]: Title:

Specialist (print): [Signature]: Phone:
### TEMPERATURE CONTROL

<table>
<thead>
<tr>
<th>Type of Food</th>
<th>Temp. (°C)</th>
<th>Violation (p)</th>
<th>Process/ Holding Location</th>
<th>Food Discarded (amount)</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Fish</td>
<td></td>
<td></td>
<td></td>
<td></td>
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</tbody>
</table>

### OBSERVATIONS & CORRECTIVE ACTIONS

1. Observed raw fish on same shelf as raw chicken. Chicken blood drained to the fish box, resulting in cross contamination. Fish was discarded.

2. Clean and sanitize the ice machine crash plate.

3. Clean kitchen and server floor where food debris observed.

4. Repair the walk-in freezer door (140°C) where frost is accumulating due to a bad heating element.