### FOOD FACILITY INSPECTION REPORT

**Facility Name:** Foot Hill Dining  
**Address:** 2700 Hearst Av.  
**Permit #:**  
**Exp. Date:**  
**Permit Holder:**  
**Type of Inspection:** Routine

<table>
<thead>
<tr>
<th>IN</th>
<th>N/O</th>
<th>N/A</th>
<th>COS</th>
<th>MAJ</th>
<th>OUT</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>1.</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>Food safety certification</td>
</tr>
<tr>
<td>2.</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td></td>
</tr>
<tr>
<td>3.</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>No discharge from eyes, nose &amp; mouth</td>
</tr>
<tr>
<td>4.</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>Proper eating, tasting, drinking or tobacco use</td>
</tr>
<tr>
<td>5.</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>Hands clean &amp; properly washed; gloves properly used</td>
</tr>
<tr>
<td>6.</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>Adequate hand washing facilities supplied &amp; accessible</td>
</tr>
<tr>
<td>7.</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>Proper hot and cold holding temperatures</td>
</tr>
<tr>
<td>8.</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>Time as a public health control: procedures &amp; records</td>
</tr>
<tr>
<td>9.</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>Proper cooling methods</td>
</tr>
<tr>
<td>10.</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>Proper cooking time &amp; temperatures</td>
</tr>
<tr>
<td>11.</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>Proper reheating procedures for hot holding</td>
</tr>
<tr>
<td>12.</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>Returned &amp; reserve of food</td>
</tr>
<tr>
<td>13.</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>Food in good condition, safe &amp; unadulterated</td>
</tr>
<tr>
<td>14.</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>Food contact surfaces: clean &amp; sanitized</td>
</tr>
</tbody>
</table>

**Demonstration of Knowledge**

**Employee Health & Hygienic Practices**

**Preventing Contamination By Hands**

**Time & Temperature Relationships**

**Protection From Contamination**

**Food From Approved Sources**

**Conformance With Approved Procedures**

**Consumer Advisory**

**Highly Susceptible Populations**

| Hot Water/ Cold Water  
| Liquid Waste Disposal  
| Vermin  
| No rodents, insects, birds or animals  

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

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**Date:** 7/11/18  
**Time In:**  
**Time Out:**

**Supervision**

**Personal Cleanliness**

**General Food Safety Requirements**

**Food Storage/ Service/ Display**

**Equipment/ Utensils/ Linens**

**Physical Facilities**

**Permanent Food Facilities**

**Signs/ Requirements**

**Compliance & Enforcement**

**Reinspection Date**

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**Received by (print):**  
**Received by (signature):**  
**Title:**  
**Specialist (print):**  
**Specialist (signature):**  
**Phone:**

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**PASS**

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FOOD FACILITY INSPECTION REPORT

FOOTBALL DINING

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>
<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>Sausage</td>
<td>70</td>
<td></td>
<td>Rising Temperature</td>
<td></td>
<td>Eggs</td>
<td>185</td>
<td></td>
<td>Holding Temperature</td>
<td></td>
</tr>
</tbody>
</table>

OBSERVATIONS & CORRECTIVE ACTIONS

1. Observed food handler wearing disposable gloves and touching cell phone. Gloves not changed after. Employee was directed to remove gloves, wash hands, and put on a new pair.

2. Observed tin foil trays of cooked eggs and potato wedges covered with tin foil and sitting at room temp. Product temp was approximately 100°F and they had been there for 30 minutes per message. Hot food intended for donation shall be rapidly cooled from 135°F to 70°F within 2 hours, then 70°F to 41°F within 4 hours.

3. Food handler cooking chicken did not check internal temps for final cooking step. Ensure raw poultry is cooked to at least 165°F.

4. Cooked sausage at 80°F on counter at pizza station. Food handler said it was leftover from making pizza this morning and was about to be plated inside the cooler. Product was on counter for less than 1 hour.

Directly

Serve

Eggs, Pizzas, Salad, Chicken/Beef?
FOOD FACILITY INSPECTION REPORT

TEMPERATURE CONTROL

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<th>Violation</th>
<th>Process/ Holding Location</th>
<th>Food Discarded</th>
<th>Type of Food</th>
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<th>Violation</th>
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<th>Food Discarded</th>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Inspector Thermometer #:</th>
</tr>
</thead>
</table>

OBSERVATIONS & CORRECTIVE ACTIONS

1. Clean the ceiling in produce prep room.
2. Clean the floor in the protein walk-in cooler where meat residue observed.
3. Eliminate fruit fly activity at produce prep. Inspect and discontinue rotted produce to help control flies.
4. Employee purse observed in cabinet at the service counter.
5. Clean the ground at loading dock where trash accumulation observed by the storm drain.
6. Observed 10-20 mouse droppings in cabinets at pizza station. Area was cleaned and sanitized upon request. Notify Pest Mgt. for assistance to monitor activity.

Date: 7/11/18