**FOOD FACILITY INSPECTION REPORT**

**Date:** 4/26/18

**Time In:**

**Time Out:**

**Facility Name:** LBL Cafeteria

**Address:** Cycstion Rd

**Permit #:**

**Exp. Date:**

**Permit Holder:**

**Type of Inspection:** Routine

<table>
<thead>
<tr>
<th>Item</th>
<th>Code</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Food safety certification</td>
<td>IN</td>
<td>O</td>
</tr>
<tr>
<td>2. Communicable disease: reporting, restrictions &amp; exclusions</td>
<td>IN</td>
<td>N/A</td>
</tr>
<tr>
<td>3. No discharge from eyes, nose &amp; mouth</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>4. Proper eating, tasting, drinking or tobacco use</td>
<td>IN</td>
<td>N/A</td>
</tr>
<tr>
<td>5. Hands clean &amp; properly washed; gloves properly used</td>
<td>IN</td>
<td>N/A</td>
</tr>
<tr>
<td>6. Adequate hand washing facilities supplied &amp; accessible</td>
<td>IN</td>
<td>N/A</td>
</tr>
<tr>
<td>7. Proper hot and cold holding temperatures</td>
<td>IN</td>
<td>N/A</td>
</tr>
<tr>
<td>8. Time as a public health control: procedures &amp; records</td>
<td>IN</td>
<td>N/A</td>
</tr>
<tr>
<td>9. Proper cooking methods</td>
<td>IN</td>
<td>N/A</td>
</tr>
<tr>
<td>10. Proper cooking time &amp; temperatures</td>
<td>IN</td>
<td>N/A</td>
</tr>
<tr>
<td>11. Proper reheating procedures for hot holding</td>
<td>IN</td>
<td>N/A</td>
</tr>
<tr>
<td>12. Returned &amp; reserve of food</td>
<td>IN</td>
<td>N/A</td>
</tr>
<tr>
<td>13. Food in good condition, safe &amp; unadulterated</td>
<td>IN</td>
<td>N/A</td>
</tr>
<tr>
<td>14. Food contact surfaces: clean &amp; sanitized</td>
<td>IN</td>
<td>N/A</td>
</tr>
<tr>
<td>15. Food obtained from approved sources</td>
<td>IN</td>
<td>N/A</td>
</tr>
<tr>
<td>16. Compliance with shell stock tags, condition &amp; display</td>
<td>IN</td>
<td>N/A</td>
</tr>
<tr>
<td>17. Compliance with Gull Oyster Regulations</td>
<td>IN</td>
<td>N/A</td>
</tr>
<tr>
<td>18. Compliance with variance, specialized processes, reduced oxygen packaging &amp; HACCP plan</td>
<td>IN</td>
<td>N/A</td>
</tr>
<tr>
<td>19. Consumer advisory provided for raw/undercooked foods</td>
<td>IN</td>
<td>N/A</td>
</tr>
<tr>
<td>20. Licensed health care facilities/ public &amp; private schools; prohibited foods not offered</td>
<td>IN</td>
<td>N/A</td>
</tr>
<tr>
<td>21. Hot &amp; cold water available</td>
<td>IN</td>
<td>N/A</td>
</tr>
<tr>
<td>22. Sewage &amp; wastwater properly disposed</td>
<td>IN</td>
<td>N/A</td>
</tr>
<tr>
<td>23. No rodents, insects, birds or animals</td>
<td>IN</td>
<td>N/A</td>
</tr>
</tbody>
</table>

**Summary:**

**SUPERVISION:**

24. Person in charge present & performs duties

**PERSONAL CLEANLINES:**

25. Personal cleanliness & hair restraints

**GENERAL FOOD SAFETY REQUIREMENTS:**

26. Approved thawing methods used, frozen food

27. Food separated & protected

28. Fruits & vegetables washed

29. Toxic substances properly identified, stored & used

**FOOD STORAGE/SERVICE/DISPLAY:**

30. Food storage containers identified

31. Consumer self-service

32. Food properly labeled & honestly presented

**EQUIPMENT/UTENSILS/LINENS:**

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

**SIGN/S 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.**
# FOOD FACILITY INSPECTION REPORT

**LBL Cafeteria**

**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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<th>Violation (P)</th>
<th>Process / Holding Location</th>
<th>Food Discarded (amount)</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Food</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td><strong>Food</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**OBSERVATIONS & CORRECTIVE ACTIONS**

1. Food handlers shall wash hands and change gloves after touching cellphones while working with food.

2. Food handlers shall wear disposable gloves to handle food if they have nail polish or a bandaid on their fingers.

3. Refrigerators shall be maintained in good repair and be able to hold food at 41°F or below. Units 54RF048 and 54RF011 were not working at time of inspection.

4. Food shall be wholesome and fit for consumption. Manager voluntarily discarded spoiled sprouts and brown lettuce that were held in the prep cooler at deli counter.

5. Clean and maintain the following:
   - Inside panel door surface of Hoshizaki ice maker
   - Door handles on refrigerators
   - Floor under counter at service line by kitchen entry door
   - Back side of slicer machine blades and guards
   - Exhaust vent in ceiling at potwash station
### OBSERVATIONS & CORRECTIVE ACTIONS

1. Replace missing light cover by the impinger cook line.

2. The air curtain device shall remain operable when the loading dock doors are opened. Device was off at time of inspection.

3. Repair the loose cupboard door at Peet’s station.

4. Repair the damaged baseboard strip under the electric panel at grill station.

5. The grease trap located under the dish machine shall be serviced on a quarterly basis minimum to remove solids. Keep the trap covered (lid in place) during business hours.

6. At the loading dock, the drain in the exhaust drain to the creek. Avoid discharging any wastewater to this drain during dock cleaning activities.

7. Facility shall be provided with sink.

REINSPECTION on or after May 7, 2018.