FOOD FACILITY INSPECTION REPORT

Date: 10-20-2021

Cafe 3

TEMPERATURE CONTROL

<table>
<thead>
<tr>
<th>Type of Food</th>
<th>Temp. (°F)</th>
<th>Violation</th>
<th>Process/ Holding Location</th>
<th>Food Discarded (amount)</th>
<th>Type of Food</th>
<th>Temp. (°F)</th>
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<th>Food Discarded (amount)</th>
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<tbody>
<tr>
<td>Boiled eggs</td>
<td>51</td>
<td>✓</td>
<td>cold holding unit at salad bar</td>
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OBSERVATIONS & CORRECTIVE ACTIONS

#6 Ensure handwash sink is clean, not obstructed or inaccessible.

Observed the following:

i. Floor squeegee stored in front of handwash sink blocking access to it. Manager removed squeegee at the time of the inspection. Violation Code.

ii. Tray trolley stored in front of handwash sink at kosher station blocking access to it. Chef removed trolley at the time of the inspection. Violation corrected on site.

Ensure soap dispenser is properly mounted to wall & in good working condition.

Observed wall mounted soap dispenser not secured to the wall next to the handwash sink at the kosher station. Employees are able to manually dispense soap from unit.

#7 Ensure potentially hazardous food (PHF) items in hot or cold holding equipment are held at 135°F and 41°F respectively.

Observed the following:

i. At the salad bar: Multiple servings of hard boiled eggs measured at 51°F in cold holding unit. Ambient air of cold holding unit measured at 55°F. Boiled eggs brought out no more than 1 hour prior. As per head chef the...
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OBSERVATIONS & CORRECTIVE ACTIONS

#14. Ensure all food contact surfaces are properly clean and sanitized.

Repair/Replace all badly discolored and defrievated cutting boards.

Observed three badly discolored and defrievated cutting boards with deep cut/grooves on surface stored on rack with clean utensils in the kitchen. Head Chef instructed to have these cutting boards replaced with new ones.

#34. Ensure sanitizer levels for Quaternary ammonia are not above 400ppm.

Observed quaternary ammonia concentration in excess of 400ppm inside the 3-comp warewash sink.

#35. Ensure all equipment is in good working condition.

Observd ambient air of cold holding unit measured at 55°F. Maintenance order to be placed by Head Chef.

Observd broken latch to door of walk-in refrigerator 55J.
# 38. Ensure hood filters/surfaces are maintained clean.

Observed accumulation of grease and heavy accumulation of dust on the hood filters and the fire suppression lines above the stove top, throughout the kitchen.

# 40. Ensure all wiping cloths are stored in buckets with appropriate concentration of sanitizer solution.

Observed multiple soiled wiping cloths stored on top of food prep countertops.

# 41. Ensure all plumbing fixtures are working properly and are free of leaks.

Observed water leaking from faucet of the 3-compartment dishwashing sink used for the kosher station located in the basement.

# 45. Ensure all floors, walls, and ceilings are properly built, maintained, and cleaned.

Observed missing ceiling tile measuring approximately 1 ft x 2 ft in storage room 55A.