# FOOD FACILITY INSPECTION REPORT

**Date:** 11/4/2021  
**Time In:**  
**Time Out:**  

**Facility Name:** CKE Dining  
**Address:** 2601 Waring St, Cal Dining  
**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>
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</thead>
</table>
| 1. | Food safety certification  
**Food Safety Certification Name:** Samuel Hernandez  
**Expiration Date:** 5/19/2026 | | | | |
| 2. | Communicable disease: reporting, restrictions & exclusions | | | | |
| 3. | No discharge from eyes, nose & mouth | | | | |
| 4. | Proper eating, tasting, drinking or tobacco use | | | | |
| 5. | Hands clean & properly washed; gloves properly used | | | | |
| 6. | Adequate hand washing facilities supplied & accessible | ✔ | | | |
| 7. | Proper hot and cold holding temperatures | | | | |
| 8. | Time as a public health control: procedures & records | | | | |
| 9. | Proper cooling methods | | | | |
| 10. | Proper cooking time & temperatures | | | | |
| 11. | Proper reheating procedures for hot holding | | | | |
| 12. | Returned & reserve of food | | | | |
| 13. | Food in good condition, safe & unadulterated | | | | |
| 14. | Food contact surfaces: clean & sanitized | | | | |

**Sanitizer Type:**  
- Chlorine  
- Quaternary Ammonium  
- Hot Water  
- Other:  
  - Sanitizer Concentration (ppm): **NO @ TOI**  
  - Location:

**FOOD FROM APPROVED SOURCES**  
- Food obtained from approved sources
- Compliance with shell stock tags, condition & display
- Compliance with Gulf Oyster Regulations

**CONFORMANCE WITH APPROVED PROCEDURES**  
- Compliance with variance, specialized processes, reduced oxygen packaging & HACCP plan

**CONSUMER ADVISORY**  
- Consumer advisory provided for raw/undercooked foods

**HIGHLY SUSCEPTIBLE POPULATIONS**  
- Licenses health care facilities; public & private schools; prohibited foods not offered

<table>
<thead>
<tr>
<th>IN</th>
<th>N/O</th>
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<th>HOT WATER / COLD WATER</th>
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</table>
| 21. | Hot & cold water available; cold temp. (°F)  
Hot water (°F)  
Cold water (°F) | | | |
| **22.** | Sewage & wastewater properly disposed | | | |
| **23.** | No rodents, insects, birds or animals | | | |

**SUPervision**  
- Person in charge present & performs duties
- Personal cleanliness & hair restraints

**GENERAL FOOD SAFETY REQUIREMENTS**  
- Approved thawing methods used, frozen food
- Food separated & protected
- Fruits & vegetables washed
- Toxic substances properly identified, stored & used

**FOOD STORAGE/ SERVICE/ DISPLAY**  
- Food storage containers identified
- Consumer self-service
- Food properly labeled & honestly presented
- Equipment, utensils & linens: properly used & stored
- Vending machines
- Adequate ventilation & lighting: designated areas, use
- Thermometers: provided & accurate
- Wiping cloths: properly used & stored

**PHYSICAL FACILITIES**  
- Plumbing: proper backflow devices; leaks
- Garbage & refuse: properly disposed; facilities maintained
- Toilet facilities: properly constructed, supplied & cleaned
- Premises: personal/ cleaning items; vermin-proofing
- Floors, walls & ceilings: built, maintained & cleaned
- No unapproved private homes/ living or sleeping quarters

**Signs/ Requirements**  
- Signs posted; last inspection report available

**Compliance & Enforcement**  
- Plan review
- Permits available
- Imposition
- Permit suspension

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

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**Received by (print):**  
**Specialist (print):** Muzna Rauf  
**Reeived by (signature):**  
**Specialist (signature):**  
**Title:** Food Supervisor

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REINSPECTION DATE

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PASS 90/100
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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OBSERVATIONS & CORRECTIVE ACTIONS

#6. Ensure all handwash sinks have adequate supply of paper towels & soap. 
Observed empty soap dispenser opposite the 2-compartment wash sink. Soap dispenser refilled, Violation COS.

#14. Maintain all food contact surfaces clean and properly sanitized. 
Observed build-up brown/black residue along the inside panel of ice machine. Brown/black residue is not in direct contact w/ice.

#27. Maintain lid covers for all storage containers holding food. 
Observed missing lids to 2 storage bins holding rice located in the back storage room next to loading dock.

#35. Maintain all equipment clean & in good repair. 
Observed the following:
1. One fan non-operational in condenser located inside walk-in freezer 140-C
2. Buildup of ice around condenser inside the walk-in freezer 140-C
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<th>Food Defected (amount)</th>
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OBSERVATIONS & CORRECTIVE ACTIONS

#38. Ensure all lights are operational inside the walk-in coolers and food preparation areas.

Observed the following:
1. Three fluorescent tube lights non-functioning inside walk-in cooler located at the front of the facility.
2. Two light non-functioning under hood located above the Vulcan fryer.
3. One light non-functioning under hood above the Blodgett oven.
4. One light non-functioning under hood above the stove top.
5. One light non-functioning under hood above the Vulcan stove.
6. Six ceiling lights non-functioning in food storage room next to loading dock.

#41. Maintain floor sinks clean and free of food debris.

Observed multiple food debris inside floor sink located underneath the 3-compartment stainless steel wash sink.
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CKC DINING

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<th>Food Handed (amount)</th>
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### OBSERVATIONS & CORRECTIVE ACTIONS

**#44.** Ensure all side and back doors are closed unless being actively used for delivery purposes. Observed side screen door latched closed with bungee cord, with an approximate 4 inch gap opening. (REPEAT VIOLATION)

**#45.** Ensure all floors are maintained clean & free of food debris/water/grease/dust/insects.

Observed the following:

1. Accumulation of golden brown sticky residue/syrup on the floor underneath shelving holding boxes of wild blueberry inside walkin cooler.

2. Canola frying oil leaking from box and accumulating on floor under rack holding tomato paste cans in food storage room located next to the docking station.