

FOOD FACILITY INSPECTION REPORT

Date: 6/1/12

Green Theater

TEMPERATURE CONTROL

Documentation required for all facilities with PHF

NO PHF

Inspector Thermometer #:

Type of Food	Temp. (°F)	Violation (P)	Process/ Holding Location	Food Discarded (amount)	Type of Food	Temp. (°F)	Violation (P)	Process/ Holding Location	Food Discarded (amount)
<i>Food temps OK</i>									

OBSERVATIONS & CORRECTIVE ACTIONS

CHEF'S TOUCH

No significant Health Code violations

GLOBAL GOURMET

① Provide handwash stations at all beverage booths. Booths with food service okay for handwash setup.

② Observed an employee preparing food at booth next to stage who put food in his mouth with bare hands and did not break to wash hands. Employee and manager were advised of violation and corrected the action accordingly.

BAY LAUREL COMPANY

③ Provide a handwash station set up. Owner advised.

Inspector: Patrick Kaufbach
 OHS 510-642-1977

Left for Amy F.