

# FOOD FACILITY INSPECTION REPORT

Date:	9/4/18
Time In:	
Time Out:	

Facility Name:	Mens Gym Club	Address:	MFC
Permit #:		Exp. Date:	
		Permit Holder:	MFC
		Type of Inspection:	Routine

IN = In compliance    N/O = Not observed    N/A = Not applicable    COS = Corrected on-site    MAJ = Major violation    OUT = Out of compliance

COS		MAJ		OUT	
<b>DEMONSTRATION OF KNOWLEDGE</b>					
IN	N/O	1.	Food safety certification		
		Food Safety Certification Name:		Expiration Date:	
		Not posted		Not observed	
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>					
IN	N/O	2.	Communicable disease: reporting, restrictions & exclusions		
IN	N/O	3.	No discharge from eyes, nose & mouth		
IN	N/O	4.	Proper eating, tasting, drinking or tobacco use		
<b>PREVENTING CONTAMINATION BY HANDS</b>					
IN	N/O	5.	Hands clean & properly washed; gloves properly used		
IN		6.	Adequate hand washing facilities supplied & accessible		
<b>TIME &amp; TEMPERATURE RELATIONSHIPS</b>					
IN	N/O	7.	Proper hot and cold holding temperatures		
IN	N/O	8.	Time as a public health control: procedures & records		
IN	N/O	9.	Proper cooling methods		
IN	N/O	10.	Proper cooking time & temperatures		
IN	N/O	11.	Proper reheating procedures for hot holding		
<b>PROTECTION FROM CONTAMINATION</b>					
IN	N/O	12.	Returned & reserve of food		
IN		13.	Food in good condition, safe & unadulterated		
IN	N/O	14.	Food contact surfaces: clean & sanitized		
		sanitizer type:			
		<input type="checkbox"/> chlorine <input type="checkbox"/> quaternary ammonium <input checked="" type="checkbox"/> hot water <input type="checkbox"/> other:			
		sanitizer concentration (ppm): >180°F    location: Dish machine			
<b>FOOD FROM APPROVED SOURCES</b>					
IN		15.	Food obtained from approved sources		
IN	N/O	16.	Compliance with shell stock tags, condition & display		
IN	N/O	17.	Compliance with Gulf Oyster Regulations		
<b>CONFORMANCE WITH APPROVED PROCEDURES</b>					
IN	N/A	18.	Compliance with variance, specialized processes, reduced oxygen packaging & HACCP plan		
<b>CONSUMER ADVISORY</b>					
IN	N/O	19.	Consumer advisory provided for raw/ undercooked foods		
<b>HIGHLY SUSCEPTIBLE POPULATIONS</b>					
IN	N/A	20.	Licensed health care facilities/ public & private schools; prohibited foods not offered		
<b>HOT WATER/ COLD WATER</b>					
IN		21.	Hot & cold water available: cold temp. (°F) >100°F    hot temp. (°F) HAND SH		
<b>LIQUID WASTE DISPOSAL</b>					
IN		22.	Sewage & wastewater properly disposed		
<b>VERMIN</b>					
IN		23.	No rodents, insects, birds or animals		
<b>SUPERVISION</b>					
OUT		24.	Person in charge present & performs duties		
<b>PERSONAL CLEANLINESS</b>					
OUT		25.	Personal cleanliness & hair restraints		
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>					
OUT		26.	Approved thawing methods used, frozen food		
OUT		27.	Food separated & protected		
OUT		28.	Fruits & vegetables washed		
OUT		29.	Toxic substances properly identified, stored & used		
<b>FOOD STORAGE/ SERVICE/ DISPLAY</b>					
OUT		30.	Food storage containers identified		
OUT		31.	Consumer self-service		
OUT		32.	Food properly labeled & honestly presented		
<b>EQUIPMENT/ UTENSILS/ LINENS</b>					
OUT		33.	Nonfood-contact surfaces clean		
OUT		34.	Warewashing facilities: installed, maintained & used; test strips		
OUT		35.	Equipment & utensils: approved, installed & clean; good repair; capacity		
OUT		36.	Equipment, utensils & linens: properly used & stored		
OUT		37.	Vending machines		
OUT		38.	Adequate ventilation & lighting; designated areas, use		
OUT		39.	Thermometers: provided & accurate		
OUT		40.	Wiping cloths: properly used & stored		
<b>PHYSICAL FACILITIES</b>					
OUT		41.	Plumbing: proper backflow devices; leaks		
OUT		42.	Garbage & refuse: properly disposed; facilities maintained		
OUT		43.	Toilet facilities: properly constructed, supplied & cleaned		
OUT		44.	Premises; personal/ cleaning items; vermin-proofing		
<b>PERMANENT FOOD FACILITIES</b>					
OUT		45.	Floors, walls & ceilings: built, maintained & cleaned		
OUT		46.	No unapproved private homes/ living or sleeping quarters		
<b>SIGNS/ REQUIREMENTS</b>					
OUT		47.	Signs posted; last inspection report available		
<b>COMPLIANCE &amp; ENFORCEMENT</b>					
OUT		48.	Plan review		
OUT		49.	Permits available		
OUT		50.	Impoundment		
OUT		51.	Permit suspension		

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

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

PASS

REINSPECTION DATE

# FOOD FACILITY INSPECTION REPORT

Date: 9/4/18

Mens Faculty Club

## TEMPERATURE CONTROL

Documentation required for all facilities with PHF					<input type="checkbox"/> 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)
Ice Temp									

## OBSERVATIONS & CORRECTIVE ACTIONS

- (1) Observed container of gravy in walk-in cooler that had significant mold growth. Product was voluntarily discarded by chef.
- (2) Cooler at deli station in servery shall be repaired to maintain food at 41°F or below.
- (3) Clean interior surfaces of the exhaust hood in main kitchen.
- (4) The facility's INSPECTION PLACARD shall remain posted in a visible location in the servery. Previously issued placard was not found during inspection.