

FOOD FACILITY INSPECTION REPORT

Date: 10/26/14
 Time In: 9:30 AM
 Time Out:

Facility Name: RSF Pro Shop Address: Rec Sports Facility
 Permit #: Exp. Date: Permit Holder: Col. Dirig 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
DEMONSTRATION OF KNOWLEDGE				
IN	N/O			
1. Food safety certification				
Food Safety Certification Name: - PLEASE POST - Expiration Date:				
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
IN				
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				
PREVENTING CONTAMINATION BY HANDS				
IN	N/O			
5. Hands clean & properly washed; gloves properly used				
IN				
6. Adequate hand washing facilities supplied & accessible				
TIME & TEMPERATURE RELATIONSHIPS				
IN	N/O			
N/A				
7. Proper hot and cold holding temperatures Display case				
IN	N/O			
N/A				
8. Time as a public health control: procedures & records				
IN	N/O			
N/A				
9. Proper cooling methods				
IN	N/O			
N/A				
10. Proper cooking time & temperatures				
IN	N/O			
N/A				
11. Proper reheating procedures for hot holding				
PROTECTION FROM CONTAMINATION				
IN	N/O			
N/A				
12. Returned & reservice of food				
IN				
13. Food in good condition, safe & unadulterated				
IN	N/O			
N/A				
14. Food contact surfaces: clean & sanitized				
sanitizer type: <input type="checkbox"/> chlorine <input type="checkbox"/> quaternary ammonium <input type="checkbox"/> hot water <input type="checkbox"/> other: sanitizer concentration (ppm): location:				
FOOD FROM APPROVED SOURCES				
IN				
15. Food obtained from approved sources				
IN	N/O			
N/A				
16. Compliance with shell stock tags, condition & display				
IN	N/O			
N/A				
17. Compliance with Gulf Oyster Regulations				
CONFORMANCE WITH APPROVED PROCEDURES				
IN	N/A			
18. Compliance with variance, specialized processes, reduced oxygen packaging & HACCP plan				
CONSUMER ADVISORY				
IN	N/O			
N/A				
19. Consumer advisory provided for raw/ undercooked foods				
HIGHLY SUSCEPTIBLE POPULATIONS				
IN	N/A			
20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
HOT WATER/ COLD WATER				
IN				
21. Hot & cold water available: cold temp. (°F) 100°F hot temp. (°F) Hot sink				
LIQUID WASTE DISPOSAL				
IN				
22. Sewage & wastewater properly disposed				
VERMIN				
IN				
23. No rodents, insects, birds or animals				
SUPERVISION				
24. Person in charge present & performs duties				
PERSONAL CLEANLINESS				
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				
SIGNS/ 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.

Received by (print): Jennifer Berhan Received by (signature): [Signature] Title:
 Specialist (print): Patrick Kautsch Specialist (signature): [Signature] Phone:

REINSPECTION DATE
 11/01/14

FOOD FACILITY INSPECTION REPORT

Date: 10/24/16

RSF Pro Shop

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)
Noodle Salad	52	✓	COLD CASE						
CHIC WRAP	55	✓	"						
BLT	55	✓	"						
CMT FRUIT	55	✓	"						

OBSERVATIONS & CORRECTIVE ACTIONS

① Perishable pre-packaged foods on display in the grab-n-go case are at 55°F and above. Cooler air temp is at 50°F to 55°F on displayed thermometers.

- Cold food shall be kept cold at 41°F or below.

- Repair/service the cooler to maintain proper temps.

- Discard perishable food on display after 4 hours and document this.

REPEAT VIOLATION

② Employee must wash hands at the designated hand sink in adjacent room before handling unpackaged food such as slicing bread loaves.

③ Provide paper towels at the hand sink and do not obstruct access to it with stored products or ladder.

④ Disposable gloves required if nail polish worn