

FOOD FACILITY INSPECTION REPORT

Date: 10/5/18
 Time In:
 Time Out:

Facility Name: Unit 3 Dining Address: 2400 Durant
 Permit #: Exp. Date: Permit Holder: 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

DEMONSTRATION OF KNOWLEDGE		COS	MAJ	OUT
<input checked="" type="checkbox"/>	1. Food safety certification			
Food Safety Certification Name: Laqueta Rg Expiration Date: 1/2023				
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
<input checked="" type="checkbox"/>	2. Communicable disease: reporting, restrictions & exclusions			
<input checked="" type="checkbox"/>	3. No discharge from eyes, nose & mouth			
<input checked="" type="checkbox"/>	4. Proper eating, tasting, drinking or tobacco use			
PREVENTING CONTAMINATION BY HANDS				
<input checked="" type="checkbox"/>	5. Hands clean & properly washed; gloves properly used			
<input checked="" type="checkbox"/>	6. Adequate hand washing facilities supplied & accessible	✓	✓	
TIME & TEMPERATURE RELATIONSHIPS				
<input checked="" type="checkbox"/>	7. Proper hot and cold holding temperatures	✓	✓	
<input checked="" type="checkbox"/>	8. Time as a public health control: procedures & records			
<input checked="" type="checkbox"/>	9. Proper cooling methods			NO DOCUMENTATION
<input checked="" type="checkbox"/>	10. Proper cooking time & temperatures			
<input checked="" type="checkbox"/>	11. Proper reheating procedures for hot holding			
PROTECTION FROM CONTAMINATION				
<input checked="" type="checkbox"/>	12. Returned & reservice of food			
<input checked="" type="checkbox"/>	13. Food in good condition, safe & unadulterated			
<input checked="" type="checkbox"/>	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): 140 location: DMach				
FOOD FROM APPROVED SOURCES				
<input checked="" type="checkbox"/>	15. Food obtained from approved sources			
<input checked="" type="checkbox"/>	16. Compliance with shell stock tags, condition & display			
<input checked="" type="checkbox"/>	17. Compliance with Gulf Oyster Regulations			
CONFORMANCE WITH APPROVED PROCEDURES				
<input checked="" type="checkbox"/>	18. Compliance with variance, specialized processes, reduced oxygen packaging & HACCP plan			
CONSUMER ADVISORY				
<input checked="" type="checkbox"/>	19. Consumer advisory provided for raw/ undercooked foods			
HIGHLY SUSCEPTIBLE POPULATIONS				
<input checked="" type="checkbox"/>	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
HOT WATER/ COLD WATER				
<input checked="" type="checkbox"/>	21. Hot & cold water available: cold temp. (°F) 27 hot temp. (°F) 120			
LIQUID WASTE DISPOSAL				
<input checked="" type="checkbox"/>	22. Sewage & wastewater properly disposed			
VERMIN				
<input checked="" type="checkbox"/>	23. No rodents, insects, birds or animals			

SUPERVISION		OUT
<input checked="" type="checkbox"/>	24. Person in charge present & performs duties	
PERSONAL CLEANLINESS		
<input checked="" type="checkbox"/>	25. Personal cleanliness & hair restraints	
GENERAL FOOD SAFETY REQUIREMENTS		
<input checked="" type="checkbox"/>	26. Approved thawing methods used, frozen food	
<input checked="" type="checkbox"/>	27. Food separated & protected	
<input checked="" type="checkbox"/>	28. Fruits & vegetables washed	
<input checked="" type="checkbox"/>	29. Toxic substances properly identified, stored & used	
FOOD STORAGE/ SERVICE/ DISPLAY		
<input checked="" type="checkbox"/>	30. Food storage containers identified	
<input checked="" type="checkbox"/>	31. Consumer self-service	
<input checked="" type="checkbox"/>	32. Food properly labeled & honestly presented	
EQUIPMENT/ UTENSILS/ LINENS		
<input checked="" type="checkbox"/>	33. Nonfood-contact surfaces clean	SANITIZER SOLN.
<input checked="" type="checkbox"/>	34. Warewashing facilities: installed, maintained & used; test strips	
<input checked="" type="checkbox"/>	35. Equipment & utensils: approved, installed & clean; good repair; capacity	✓
<input checked="" type="checkbox"/>	36. Equipment, utensils & linens: properly used & stored	
<input checked="" type="checkbox"/>	37. Vending machines	
<input checked="" type="checkbox"/>	38. Adequate ventilation & lighting; designated areas, use	HOOD FILTER ✓
<input checked="" type="checkbox"/>	39. Thermometers: provided & accurate	
<input checked="" type="checkbox"/>	40. Wiping cloths: properly used & stored	
PHYSICAL FACILITIES		
<input checked="" type="checkbox"/>	41. Plumbing: proper backflow devices; leaks	
<input checked="" type="checkbox"/>	42. Garbage & refuse: properly disposed; facilities maintained	
<input checked="" type="checkbox"/>	43. Toilet facilities: properly constructed, supplied & cleaned	
<input checked="" type="checkbox"/>	44. Premises; personal/ cleaning items; vermin-proofing	
PERMANENT FOOD FACILITIES		
<input checked="" type="checkbox"/>	45. Floors, walls & ceilings: built, maintained & cleaned	
<input checked="" type="checkbox"/>	46. No unapproved private homes/ living or sleeping quarters	
SIGNS/ REQUIREMENTS		
<input checked="" type="checkbox"/>	47. Signs posted; last inspection report available	
COMPLIANCE & ENFORCEMENT		
<input checked="" type="checkbox"/>	48. Plan review	
<input checked="" type="checkbox"/>	49. Permits available	
<input checked="" type="checkbox"/>	50. Impoundment	
<input checked="" type="checkbox"/>	51. Permit suspension	

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

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

REINSPECTION DATE

PASS

FOOD FACILITY INSPECTION REPORT

Date: 10/5/18

Unit 3 Dining

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)
COOKED VEG	120	✓	HOT HOLD	CDS					

OBSERVATIONS & CORRECTIVE ACTIONS

- ① Refill and maintain liquid soap in all dispensers at hand sinks (CDS)
- ② Maintain visible, accurate thermometers in coolers.
- ③ Sanitizer solutions for spry-buckets shall be not less than 200 ppm for quaternary ammonium.
- ④ Hot hold food at 135°F or above. in hot box. Veggies at 120°F
- ⑤ Repair hot box at cookline to maintain food at 135°F or above. Observed temps < 135°F in the box, temp gauge at 136°F while temp dial was at maximum setting. Repair damaged door gasket on this hot box.
- ⑥ Replace missing filter in exhaust hood of ovens.

veggie 102°F @ Hot Box { gasket
 coding log / Sanitizer conc. / T @ island 2-hr ~~test~~ / Hot filter