## FOOD FACILITY INSPECTION REPORT

**Date:** 10/1/2021  
**Permit Holder:** Ayal Amzel  
**Type of Inspection:** Routine  

### DEMONSTRATION OF KNOWLEDGE

<table>
<thead>
<tr>
<th>IN</th>
<th>NO</th>
<th>N/A</th>
<th>COS</th>
<th>MAJ</th>
<th>OUT</th>
</tr>
</thead>
<tbody>
<tr>
<td><img src="image" alt="Check on next routine" /></td>
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### EMPLOYEE HEALTH & HYGIENIC PRACTICES

1. Communicable disease: reporting, restrictions & exclusions
2. No discharge from eyes, nose, & mouth
3. Proper eating, tasting, drinking or tobacco use
4. Hands clean & properly washed; gloves properly used
5. Adequate hand washing facilities supplied & accessible
6. Proper cooking & temperatures
7. Proper hot & cold holding temperatures
8. Proper cooling methods
9. Proper reheating procedures for hot holding

### PROTECTION FROM CONTAMINATION

<table>
<thead>
<tr>
<th>IN</th>
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<th>MAJ</th>
<th>OUT</th>
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</thead>
<tbody>
<tr>
<td><img src="image" alt="Dishwasher" /></td>
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</table>

### FOOD FROM APPROVED SOURCES

<table>
<thead>
<tr>
<th>IN</th>
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<th>COS</th>
<th>MAJ</th>
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### CONFORMANCE WITH APPROVED PROCEDURES

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### HIGHLY SUSCEPTIBLE POPULATIONS

<table>
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<tr>
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<th>MAJ</th>
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</table>

### SUPERVISION

24. Person in charge present & performs duties
25. Personal cleanliness & hair restraints
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
33. Nontoxic equipment surfaces clean
34. Warewashing facilities: installed, maintained & used; test strips
35. Equipment & utensils: approved, installed & clean; good repair; capacity
36. Equipment, utensils & linens: proper 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.
FOOD FACILITY INSPECTION REPORT

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>
<th>Type of Food</th>
<th>Temp. (°F)</th>
<th>Violation (P)</th>
<th>Process/ Holding Location</th>
<th>Food Discarded (amount)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Black bean</td>
<td>150</td>
<td></td>
<td>Hot Holding station</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Soup</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Eggs (hard boiled)</td>
<td>47</td>
<td></td>
<td>Sandwich prep cooler</td>
<td></td>
<td></td>
<td></td>
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</tbody>
</table>

Observations & Corrective Actions

#14. Ensure all food contact surfaces are properly cleaned and sanitized at all times.

- Observed the following:
  1. Buildup of black residue along inside panel of ice machine. Black residue not in direct contact with the ice.
  2. Black discolored and slightly deteriorated cutting board surface at the True Sandwich prep cooler.

#21. Maintain hot water at 160°F at the 3-compartment warewash sink.

- Observed hot water temperature measured at 108°F at 3-comp sink. Facility is currently using dishwasher that wash/rinses at 120°F.

#35. Maintain all equipment in good repair:

- Observed non-functioning external thermometer of the standing 2-door True refrigerator.
  - Thermometer reading 57°F. Inside thermometer measuring at 25°F. Ambient air of cooler measured at ≤ 44°F.

#39. Provide working thermometers to all coolers holding potentially hazardous food items (PHF).
FOOD FACILITY INSPECTION REPORT

TEMPERATURE CONTROL

Documentation required for all facilities with PHF

<table>
<thead>
<tr>
<th>Type of Food</th>
<th>Temp. (°C)</th>
<th>Violation (P)</th>
<th>Process/ Holding Location</th>
<th>Food Destroyed (amount)</th>
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- See page 2

OBSERVATIONS & CORRECTIVE ACTIONS

1. Observed missing thermometer inside display cooler. Holding yogurt and baked goods with eggs.

44. Ensure all food contact surfaces are free of employee personal items.

*Observed 2 employee water bottles stored on top of the Deli meat slicer.*

1. Observed missing Food Safety Manager (FSM) certificate at facility.

Operator instructed to acquire valid & current FSM within 30 days. Check on next routine inspection.

Recommendation

1. Avoid overstocking metal pans in sandwich prep cooler to prevent potentially hazardous food items from going out of temperature.