### FOOD FACILITY INSPECTION REPORT

**Facility Name:** Taste a Chef's Kitchen 240 University Ave

**Permit #:** 2903

**Address:** 240 University Ave

**Type of Inspection:** REINSPECTION

**Date:** 02/12/2021

### 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

1. **Food safety certification** [X]

#### EMPLOYEE HEALTH & HYGIENIC PRACTICES

2. Communicable disease: reporting, restrictions & exclusions

3. No discharge from eyes, nose & mouth

4. Proper eating, tasting, drinking or tobacco use

#### PREVENTING CONTAMINATION BY HANDS

5. Hands clean & properly washed; gloves properly used

6. Adequate hand washing facilities supplied & accessible

#### TIME & TEMPERATURE RELATIONSHIPS

7. Proper hot and cold holding temperatures

8. Time as a public health control: procedures & records

9. Proper cooking methods

10. Proper cooking time & temperatures

11. Proper reheating procedures for hot holding

#### PROTECTION FROM CONTAMINATION

12. Returned & reserve of food

13. Food in good condition, safe & unadulterated

14. Food contact surfaces: clean & sanitized

**Sanitizer type:**

- [ ] Chlorine
- [ ] Quaternary ammonium
- [ ] Hot water
- [ ] Other

**Sanitizer concentration (ppm):** [Location]

#### FOOD FROM APPROVED SOURCES

15. Food obtained from approved sources

16. Compliance with shell stock tags, condition & display

17. Compliance with Gulf Oyster Regulations

#### CONFORMANCE WITH APPROVED PROTOCOLS

18. Compliance with variance, specialized processes, reduced oxygen packaging & HACCP plan

#### CONSUMER ADVISORY

19. Consumer advisory provided for raw & undercooked foods

#### HIGHLY SUSCEPTIBLE POPULATIONS

20. Licensed health care facilities/public & private schools; prohibited foods not offered

#### HOT WATER / COLD WATER

21. Hot & cold water available: cold temp. [°F], no hot water [°F]

#### LIQUID WASTE DISPOSAL

22. Sewage & wastewater properly disposed

#### VERMIN

23. No rodents, insects, birds or animals

### SUPervision

- 24. Person in charge present & perform duties
- 25. Personal cleanliness & hair restraints

### GENERAL FOOD SAFETY REQUIREMENTS

- 26. Approved thawing methods, 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. Non-food-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

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

**Received by (print):** Parminder Singh

**Received by (signature):**

**Title:**

**Specialist (print):** Patrick Kavanaugh

**Specialist (signature):**

**Phone:**

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FAIL - CLOSURE

**REINSPECTION DATE:** Call for reinpection

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REINSPECTION with State Fire Marshal revealed the following:

1. Unapproved use of upstairs room with water heater per State Fire Marshal. Room shall be dedicated to mechanical room. Follow directions/correction provided by State Fire Marshal.

2. Exhaust hoods have not been properly serviced and the gas supply to cooking equipment will be shut off per State Fire Marshal. This will result in a temporary loss of hot water to the facility that requires FACILITY CLOSURE until gas shutdown can be lifted to just the cooking appliances.

3. Facility has cleaned equipment, floors, walls. Floor sinks still need to be cleaned.

4. Mattresses remain in upstairs rooms. These must be removed by next re-inspection.

5. Cast-off items in alley remain. Remove by re-inspection.


7. Per State Fire Marshal, the water heater shall be inspected by a licensed professional to certify it is good repair.
Facility is hereby ordered to close until hot water is restored to plumbing system and the water heater has been professionally serviced by a licensed plumber.

The room in which the water heater is located shall be dedicated mechanical use only.

Call for reinspection when repairs are done.

510. 612.0035