products being used and/or served. Rules 2.1.B.4. 5 DEMERITS. 3. Canned foods from an unapproved source on premises, being used and/or served.	WATER SUPPLY
Rule 2.1.A.3. 5 DEMERITS.	48. [] A copy of the current water analysis was not available at the facility.
4. [] Unlabeled, [] improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERIT.	 [] Further testing may be required. Rule 6.1.E.3. 2 DEMERITS. 49. [] Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS.
5. Canned goods found: [] leaking, [] with severe dents. [] in rusty condition,	 49. [] Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS. 50. The free chlorine was less than 0.25 ppm. The measured chlorine residual was
and/or [] swollen. Rule 2.1.A.1. 5 DEMERITS.	[] ppm. Rule 6.1.A.2. 5 DEMERITS.
 [] Shellfish not being kept in original container; [] seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS. 	51. [] Hot and [] cold water (under pressure) was not provided to the: [] sinks, [] dishwashers, or [] lavatories. Rule 6.1.D.1. 5 DEMERITS.
7. Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERITS.	52. (Mobile food units) The water storage tank: [] does not have adequate storage,
FOOD PREPARATION AND PROTECTION	[] is not being properly cleaned and sanitized after each day's use. Rule 8.1.C.1. 2 DEMERITS.
8. Cooked and/or prepared foods are subjected to cross contamination, from [] raw foods	
or [] other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERITS	WASTEWATER DISPOSAL
 Employees handle raw and cooked or prepared food products without thorough hand- washing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS. 	53. The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERITS.
10. Raw [] fruits and/or [] vegetables are not washed before being used and/or served.	54. Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEMERITS.
Rule 2.4.B.1. 2 DEMERITS. 11. Food contact surfaces not: [] washed, [] rinsed, and/or [] sanitized after each use	55. (Mobile food units): [] waste water storage tank does not have adequate storage.
and following any kind of operation when contamination may have occurred.	Rule 8.1.C.2. 4 DEMERITS.
Rule 5.1.A.3. 2 DEMERITS. 12, Food (Ice) contact surfaces are improperly: [] designed, [] constructed, [] installed,	CANTO
maintained and/or [] located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERITS.	PLUMBING 56. [] Kitchen sink, [] utility sink, [] grease trap, [] drain, [] plumbing; is improperly
 Food not protected during storage/display: [] food left uncovered, [] food improperly – stored on floor, [] food containers in cold storage double stacked or nested, 	[] sized, [] installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERITS.
[] sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS.	57. A cross-connection, without backflow device, exists between the drinking and the waste
 Institutions; Ghost tray(s) [] not kept, [] not dated, Rule 10.2 [] 1/2 pint milk not retained, [] schools: milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DEMERITS. 	water systems at the: [] faucet hose, [] hot water heater, [] water closets, [] other: Rule 6.4.C. 5 DEMERITS
15. Storage of [] food and/or [] beverages in ice or water is prohibited. Rule 2.4.1.2.	
2 DEMERITS. 16. [] Unwrapped and/or [] potentially hazardous food products previously served to the	TOILET AND HANDWASH FACILITIES
public were being reused. Rule 2.4.J.1. 5 DEMERITS.	58. Toilets rooms: [] Completely enclosed, [] Equipped with self-closing, tight fitting
17. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.	doors, [] properly vented, [] tissue provided, [] covered waste receptacle (ladies). Rules 6.5, 6.6, and 6.7. 2 DEMERITS.
FOOD TEMPERATURES	59. Inadequate number of [] male, and/or [] female toilets. The number of toilets are:
 Potentially hazardous food(s) not being: [] reheated [] cooked long enough to be adequately heated to all parts Rule 2.4.G.3. 5 DEMERITS. 	[] male and []] female. Rule 6.5 1 DEMERIT. 60. Handwash lavatories: [] clean, [] adequate number, [] accessible, [] fixtures
19. Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled	maintained, [] hand cleansing soap, [] sanitary towel/hand drying devices not pro- vided [] common towel. Rules 6.3. and 6.8 4 DEMERITS.
to 45° or below. The measured temperature was [] °F. Rule 2.3.C.3. 5 DEMERITS.	Video [] common tower. Holes 6.5. and 6.6 4 DEMERTIS.
20. [] Frozen food not being kept at 0°F, or below: [] improper thawing. The measured temperature was []]°F. Rule 2.3.C.4. 5 DEMERITS.	DUDDICU
21. Potentially hazardous hot food(s) not being stored at 140°F or above. The measured	RUBBISH 61.[] inadequate, [] uncovered containers were being used. Rule 6.9. 2 DEMERITS.
temperature was [] °F. Rules 2.4.G.1., 2.4.H.1.a. 5 DEMERITS. 22. Potentially hazardous cold food(s) not being stored at 45°F or below. The measured	62. Storage areas were not [] clean, [] free of litter, Rule 6.9.B.4. 2 DEMERITS.
temperature was [] °F. Rules 2.4.G.1., and 2.4.H.1.b. 5 DEMERITS.	63. Storage areas are not constructed to be: [] inaccessible to vermin, [] easily cleaned, [] refuse bin of guestionable safety. Rules 6.9 and 6.10. 2 DEMERITS.
 Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERITS. 	[] Teruse bill of questionable salety. Rules 0.9 and 0.10. 2 DEMERTIS.
24. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A.	
1 DEMERIT.	INSECT, RODENT & ANIMAL CONTROL 64. [] flies, [] rodents, [] roaches, [] live animals (other than security or guide dogs)
 Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT. 	were found on the premises. Rule 6.10. and 7.12.G. 4 DEMERITS.
PERSONNEL	 Food service facilities: The outer [] doors, [] windows, [] skylights, [] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.
26. No certified food handler/manager. Rules 3.5.	
27. Personnel with:[] communicable disease(s), [] boils, [] infected wound(s),	CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES
[] respiratory or [] gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERITS.	66. Floors, walls, ceilings, [] not smooth, [] properly constructed, [] in disrepair,
28. Personnel: [] with dirty hands and/or [] smoking when preparing and serving food,	67. [] Lighting [] ventilation inadequate, [] fixture(s) not shielded, [] dirty ventilation
[] with poor hygienic practice, [] eating, drinking, in food preparation and/or dish- washing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS.	hoods, [] ductwork, [] filters, [] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.
29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.	68. [] Premises littered, [] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.
FOOD EQUIPMENT AND UTENSILS	69 Improper storage of [6] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMERIT.
30. Food/non food contact surfaces of equipment: [] in disrepair (cracks, chips, pits, open seams), [] not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS.	(Diamwater/mopin Bucket)
31. Single service articles improperly: [] stored, [] dispensed, [] handled, [] reused.	LODGING
Rules 4.4.A. and 5.2.C. 2 DEMÉRITS.	70. The sleeping room(s) are: [] inadequately ventilated, unclean, [] in disrepair,
 Wiping cloths: [] dirty, [] not stored properly in sanitizing solutions Rule 5.1.B. 1 DEMERIT. 	[] undersized; [] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT. 71. The [] Toilets, [] lavatories, [] showers, were not; [] clean, [] in good repair.
DISHWASHING	Rules 12.3. and 12.9.D. 2 DEMERITS.
MANUAL DISHWASHING:	72. [] Hand cleansers, [] towels, were: [] not found, [] inadequate. Rule 12.4 2 DEMERITS.
33. Dishes/utensils not being: [] scraped, [] soaked, [] preflushed. Rule 5.1.C.4.	73. The carpeting is not: [] clean, [] in good repair. Rule 12.9.C. 1 DEMERIT.
1 DEMERIT. 34. Dishes/utensils are not being washed in a detergent solution having a temperature of at	74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS.
least 120°F. The measured temperature was [] °F. Rule 5.1.C.5. 2 DEMERITS.	75. Gas Appliances: [] hot water heaters, [] refrigerators, [] clothes dryers, [] floor furnaces found in sleeping rooms were not: [] adequately vented, [] equipped with
35. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with at temperature of at least 170°F. The measured temperature was []°F.	automatic pilots, [] equipped with an automatic control valve. Rule 12.10. 4 DEMERITS.
Rule 5.1.C.5.a. 4 DEMERITS.	76. [] Life safety code violations:
36. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature of at least 130°F.	Explain: Rule 11.1. 5 DEMERITS.
The measured residual was [] ppm and the measured temperature was [] °F. Rule 5.1.C5.b. 4 DEMERITS.	
37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.	ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS
MECHANICAL DISHWASHING:	SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703
38. Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was [] °F. Rule 5.1.D.3.b. 2 DEMERITS.	
39. The final sanitization rinse water temperature was not at least 180°F. The measured	
temperature was [] °F. Rule 5.1.D.3.b. 4 DEMERITS.	
 Sustained 165°F hot water dishwashing machine°F. Rule 5.1.D.3.a. 4 DEMERITS. Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured 	
temperature was [] °F. Rule 5.1.D.4.c.(1). 2 DEMERITS.	
42. Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERITS.	
43. The chemicals sanitizing rinse water temperature was not at least 130°F. The measured temperature was [] °F. Rule 5.1.D.4.c.(3). 2 DEMERITS.	
44. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.	1.1
45. Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT.	A AA HIL
46. Gauges: [] not provided [] inoperative, Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT.	Margan Walley
	Code Enforcement Officer
	Stal alland 1

Establishment Representative

	products being used and/or served. Rules 2.1.B.4. 5 DEMERITS.			
3.	Canned foods from an unapproved source on premises, being used and/or served.		_	
4.	Rule 2.1.A.3. 5 DEMERITS. Juniabeled, [] improperly labeled containers of food are being used and/or served.		48.	 A copy of the current Further testing may b
	Rule 2.1.A.2. 1 DEMERIT.		49.	
5.	Canned goods found: [] leaking, [] with severe dents. [] in rusty condition, and/or [] swollen. Rule 2.1.A.1. 5 DEMERITS.		50.	The free chlorine was les
6.	[] Shellfish not being kept in original container; [] seafood products misrepresented.		51.	[] ppm. Rule 6.1.A. [] Hot and [] cold wat
	Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS.		51.	[] sinks, [] dishwashe
7.	Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERITS.		52.	(Mobile food units) The w [] is not being properly
	FOOD PREPARATION AND PROTECTION			Rule 8.1.C.1. 2 DEMERI
8.	Cooked and/or prepared foods are subjected to cross contamination, from [] raw foods or [] other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERITS			
9.	Employees handle raw and cooked or prepared food products without thorough hand-		-	
577	washing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS.		53.	The subsurface disposal
10.	Raw [] fruits and/or [] vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS.		-	Wastewater was being in
11.	Food contact surfaces not: [] washed, [] rinsed, and/or [] sanitized after each use		55.	(Mobile food units): [] v Rule 8.1.C.2. 4 DEMERI
	and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERITS.			
12.	Food (Ice) contact surfaces are improperly: [] designed, [] constructed, [] installed,			
	[] maintained and/or [] located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERITS.		56.	[] Kitchen sink, [] util
3.	Food not protected during storage/display: [] food left uncovered, [] food improperly stored on floor, [] food containers in cold storage double stacked or nested,	1	-	[] sized, [] installed a
] sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS.	50	57,	A cross-connection, with water systems at the: [
4.	Institutions; Ghost tray(s) [] not kept, [] not dated, Rule 10.2 [] 1/2 pint milk not retained, [] schools: milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DEMERITS.	5] other:
5.	Storage of [] food and/or [] beverages in ice or water is prohibited. Rule 2.4.1.2.			n construction
6	2 DEMERITS.		-	T
0.	[] Unwrapped and/or [] potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. 5 DEMERITS.		58.	Toilets rooms: [] Comp
	Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.			doors, [] properly vente Rules 6.5, 6.6, and 6.7.
-	FOOD TEMPERATURES		59.	Inadequate number of [
8.	Potentially hazardous food(s) not being: [] reheated [] cooked long enough to be adequately heated to all parts Rule 2.4.6.3. 5 DEMERITS.			[] male and []
			60.	Handwash lavatories: [maintained, [] hand cle
9.	Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was []°F. Rule 2.3.C.3. 5 DEMERITS.			vided [] common towel.
20.	[] Frozen food not being kept at 0°F, or below: [] improper thawing. The measured			
1.	temperature was [] °F. Rule 2.3.C.4. 5 DEMERITS. Potentially hazardous hot food(s) not being stored at 140°F or above. The measured			
	temperature was [] °F. Rules 2.4.G.1., 2.4.H.1.a. 5 DEMERITS.		61.	
2.	Potentially hazardous cold food(s) not being stored at 45°F or below. The measured temperature was [] °F. Rules 2.4.G.1., and 2.4.H.1.b. 5 DEMERITS.			Storage areas were not [Storage areas are not co
3.	Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal.		00.	[] refuse bin of question
	Rule 10.1. 2 DEMERITS.			
4.	The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 1 DEMERIT.		-	INS
25.	Accurate thermometers not available or used to evaluate hot holding, cooking, reheating,		64.	[] flies, [] rodents, [
	and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT.		65	Food service facilities: The
-	PERSONNEL		00.	were not adequately scre
	No certified food handler/manager. Rules 3.5.			
7.	Personnel with:[] communicable disease(s), [] boils, [] infected wound(s), [] respiratory or [] gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERITS.			CONSTRUCTIO
			66.	Floors, walls, ceilings, [
8.	Personnel: [] with dirty hands and/or [] smoking when preparing and serving food, [] with poor hygienic practice, [] eating, drinking, in food preparation and/or dish-		67	[] dirty surfaces. Rules [] Lighting [] ventilation
	washing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS.		1	hoods, [] ductwork, [
9.	Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.		68.	[] Premises littered, [1 DEMERIT.
	FOOD EQUIPMENT AND UTENSILS		69.	Improper storage of [] c
0.	Food/non food contact surfaces of equipment: [] in disrepair (cracks, chips, pits, open seams), [] not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS.			
	seams), [] not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS. Single service articles improperly: [] stored, [] dispensed, [] handled, [] reused.		-	
1	Rules 4.4.A. and 5.2.C. 2 DEMERITS.		70.	The sleeping room(s) are
2	Wiping cloths: [] dirty, [] not stored properly in sanitizing solutions Rule 5.1.B. 1 DEMERIT.			[] undersized; [] impre
			/1.	The [] Toilets, [] lavat Rules 12.3. and 12.9.D.
	DISHWASHING		72.	[] Hand cleansers, []
-	NUAL DISHWASHING: Dishes/utensils not being: [] scraped, [] soaked, [] preflushed. Rule 5.1.C.4.		72	2 DEMERITS. The carpeting is not: []
	1 DEMERIT.			Drinking glasses not suita
ł.	Dishes/utensils are not being washed in a detergent solution having a temperature of at			Gas Appliances: [] hot
5	least 120°F. The measured temperature was [] °F. Rule 5.1.C.5. 2 DEMERITS. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water			furnaces found in sleepin automatic pilots, [] equi
-	with at temperature of at least 170°F. The measured temperature was []°F.			4 DEMERITS.
6	Rule 5.1.C.5.a. 4 DEMERITS. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine		76.	[] Life safety code viola Explain:
0.	solution containing 50 ppm chlorine minimum and at a temperature of at least 130°F.			Rule 11.1. 5 DEMERITS.
	The measured residual was [] ppm and the measured temperature was [] °F. Rule 5.1.C5.b. 4 DEMERITS.			
	No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.			ITEMS IN GRAY SHADED SOON AS POSSIBLE; NO
	CHANICAL DISHWASHING:			COUNTS FOSSIBLE; NO
8.	Hot water sanitization: The wash-water temperature was not at least 140°F. The mea- sured temperature was [] °F. Rule 5.1.D.3.b. 2 DEMERITS.			
9.	The final sanitization rinse water temperature was not at least 180°F. The measured			
0	temperature was [] °F. Rule 5.1.D.3.b. 4 DEMERITS.			
	Sustained 165°F hot water dishwashing machine°F. Rule 5.1.D.3.a. 4 DEMERITS. Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured			
	temperature was [] °F. Rule 5.1.D.4.c.(1). 2 DEMERITS.		-	
	Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERITS.		_	/
3.	The chemicals sanitizing rinse water temperature was not at least 130°F. The measured temperature was [] °F. Rule 5.1.D.4.c.(3). 2 DEMERITS.		1	110
		1	1	1/1
4.	No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.			
4.	Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT.	d	-	11/10.
4.		A	a	~ Man
4.	Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT.	A	Cod	e Enforcement Officer
4. 5. 6.	Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT. Gauges: [] not provided [] inoperative, Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT.	A	Cod	e Enforcement Officer
14. 15. 16.	Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT.	A		e Enforcement Officer blishment Representative

- water analysis was not available at the facility.
- e required. Rule 6.1.E.3. 2 DEMERITS. nd to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS.
- s than 0.25 ppm. The measured chlorine residual was 2. 5 DEMERITS.

er (under pressure) was not provided to the: rs, or [] lavatories. Rule 6.1.D.1. 5 DEMERITS. rater storage tank: [] does not have adequate storage, cleaned and sanitized after each day's use. TS.

WASTEWATER DISPOSAL

- system was found to be surfacing. Rule 6.2.A. 4 DEMERITS.
- properly discharged onto the ground. Rule 6.2.A. 4 DEMERITS.
- aste water storage tank does not have adequate storage.
- TS.

PLUMBING

ty sink, [] grease trap, [] drain, [] plumbing; is improperly nd/or maintained. Rules 6.4.F. and 7.8. 2 DEMERITS. out backflow device, exists between the drinking and the waste-] faucet hose, [] hot water heater, [] water closets, Rule 6.4.C. 5 DEMERITS. LINC

DILET AND HANDWASH FACILITIES

- letely enclosed, [] Equipped with self-closing, tight fitting d, [] tissue provided, [] covered waste receptacle (ladies). d, [] tissue DEMERITS.
-] male, and/or [] female toilets. The number of toilets are: female. Rule 6.5 1 DEMERIT.
-] clean, [] adequate number, [] accessible, [] fixtures ansing soap, [] sanitary towel/hand drying devices not pro-Rules 6.3. and 6.8 4 DEMERITS.

RUBBISH

- vered containers were being used. Rule 6.9. 2 DEMERITS.
 -] clean, [] free of litter, Rule 6.9.B.4. 2 DEMERITS.
- nstructed to be: [] inaccessible to vermin, [] easily cleaned, nable safety. Rules 6.9 and 6.10. 2 DEMERITS.

ECT, RODENT & ANIMAL CONTROL

-] roaches, [] live animals (other than security or guide dogs) es. Rule 6.10. and 7.12.G. 4 DEMERITS.
- e outer [] doors, [] windows, [] skylights, [] transoms ened. Rule 6.10.D. 4 DEMERITS.

N OR MAINTENANCE OF PHYSICAL FACILITIES

-] not smooth, [] properly constructed, [] in disrepair, 7.1-7.6. 1 DEMERIT.
- n inadequate, [] fixture(s) not shielded, [] dirty ventilation filters, [] exhaust fans. Rules 7.6, 7.9, 7.10. **1 DEMERIT**.
- unnecessary equipment and articles present. Rule 7.11.A.1.
- leaning equipment, [] linens. Rule 7.11.B. 1 DEMERIT.

LODGING

- : [] inadequately ventilated, unclean, [] in disrepair, pper bed spacing. Rules 12.9 and 12.11. **1 DEMERIT**.
- pries, [] showers, were not: [] clean, [] in good repair.
- towels, were: [] not found, [] inadequate. Rule 12.4
- clean, [] in good repair. Rule 12.9.C. 1 DEMERIT.
- bly sanitized and packaged. Rule 12.6. 2 DEMERITS
- water heaters, [] refrigerators, [] clothes dryers, [] floor g rooms were not: [] adequately vented, [] equipped with pped with an automatic control valve. Rule 12.10.
- tions:
- AREAS ARE 4 AND 5 DEMERITS ITEMS CORRECT AS TIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703

11.874-8708

	£.	L J Unpasteurized milk, L J milk products, L J cracked eggs, L J unpasteurized egg			
		products being used and/or served. Rules 2.1.B.4. 5 DEMERITS.		_	
	5.	Canned foods from an unapproved source on premises, being used and/or served. Rule 2.1.A.3. 5 DEMERITS.		48.	[] A copy of the curre
	4.	[] Unlabeled, [] improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERIT.		49.	[] Further testing ma
	5.	Canned goods found: [] leaking, [] with severe dents. [] in rusty condition,			[] Water tested and f The free chlorine was
	6.	and/or [] swollen. Rule 2.1.A.1. 5 DEMERITS. [] Shellfish not being kept in original container; [] seafood products misrepresented.			[] ppm. Rule 6.1
	_	Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS.		51.	[] Hot and [] cold w [] sinks, [] dishwas
	7.	Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERITS.		52.	(Mobile food units) The [] is not being proper
	_	FOOD PREPARATION AND PROTECTION			Rule 8.1.C.1. 2 DEME
	8.	Cooked and/or prepared foods are subjected to cross contamination, from [] raw foods or [] other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERITS			
	9.	Employees handle raw and cooked or prepared food products without thorough hand-			
	10	washing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS. Raw [] fruits and/or [] vegetables are not washed before being used and/or served.		-	The subsurface dispos
	-	Rule 2.4.B.1. 2 DEMERITS.			Wastewater was being (Mobile food units): [
	11.	Food contact surfaces not: [] washed, [] rinsed, and/or [] sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERITS.			Rule 8.1.C.2. 4 DEME
	12.	Food (Ice) contact surfaces are improperly: [] designed, [] constructed, [] installed, [] maintained and/or [] located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERITS.		-	
	13.	Food not protected during storage/display: [] food left uncovered, [] food improperly		56.	
		stored on floor, [] food containers in cold storage double stacked or nested, [] sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS.	1	57.	[] sized, [] installed A cross-connection, w
	14.	Institutions; Ghost tray(s) [] not kept, [] not dated, Rule 10.2 [] 1/2 pint milk not	2/	0	water systems at the: other:
	15.	retained, [] schools: milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DEMERITS. Storage of [] food and/or [] beverages in ice or water is prohibited. Rule 2.4.1.2.			The rel
		2 DEMERITS.			Cunde
	10.	[] Unwrapped and/or [] potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. 5 DEMERITS.		58.	Toilets rooms: [] Con
	17.	Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.			doors, [] properly ve Rules 6.5, 6.6, and 6.7
	-	FOOD TEMPERATURES		59.	Inadequate number of
	18.	Potentially hazardous food(s) not being: [] reheated [] cooked long enough to be adequately heated to all parts Rule 2.4.G.3. 5 DEMERITS.		60.	[] male and [Handwash lavatories:]
	19.	Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled			maintained, [] hand vided [] common tow
	20	to 45° or below. The measured temperature was [] °F. Rule 2.3.C.3. 5 DEMERITS. [] Frozen food not being kept at 0°F, or below: [] improper thawing. The measured			heed jeen menton
	20.	temperature was [] °F. Rule 2.3.C.4. 5 DEMERITS.		-	
	21.	Potentially hazardous hot food(s) not being stored at 140°F or above. The measured temperature was [] °F. Rules 2.4.G.1., 2.4.H.1.a. 5 DEMERITS.		61.	[] inadequate, [] ur
	22.	Potentially hazardous cold food(s) not being stored at 45°F or below. The measured		Contraction of the local division of the loc	Storage areas were no
	23.	temperature was [] °F. Rules 2.4.G.1., and 2.4.H.1.b. 5 DEMERITS. Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal.		63.	Storage areas are not [] refuse bin of quest
		Rule 10.1. 2 DEMERITS.			
8	24.	The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 1 DEMERIT.		_	
0	25.	Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1/ and 2.3.D.2. 1 DEMERIT.		64.	[] flies, [] rodents, were found on the prer
		PLAN THS TUALK IN		65.	Food service facilities:
	26	PERSONNEL No certified food handler/manager. Rules 3.5.			were not adequately so
		Descend with the Langer standard allowers (a) the last of the descend (a)		_	00007701107
		Personnei with: [] communicable disease(s), [] joolis, [] jintected wound(s), [] respiratory or [] gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERITS.		66.	CONSTRUCT Floors, walls, ceilings,
	28.	Personnel: [] with dirty hands and/or [] smoking when preparing and serving food.			[] dirty surfaces. Rul
		[] with poor hygienic practice, [] eating, drinking, in food preparation and/or dish- washing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS.		67.	[] Lighting [] ventila hoods, [] ductwork, [
	29.	Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.		68.	[] Premises littered, 1 DEMERIT.
		FOOD EQUIPMENT AND UTENSILS		69.	Improper storage of [
	30.	Food/non food contact surfaces of equipment: [] in disrepair (cracks, chips, pits, open seams), [] not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS.			
1	31.	Single service articles improperly: [1] stored, [] dispensed, [] handled, [] reused.	. 1		
	32	Rules 4.4.A. and 5.2.C. 2 DEMERITS. Wiping cloths: [] dirty, [] not stored properly in sanitizing solutions Rule 5.1.B.	×C	70.	The sleeping room(s) a [] undersized; [] im
1	A	DEMERIT. O Mil Curros @ Gaile		71.	The [] Toilets, [] lav
1	51	DISHWASHING		72.	Rules 12.3. and 12.9.D Hand cleansers, [
		NUAL DISHWASHING:			2 DEMERITS.
		Dishes/utensils not being: [] scraped, [] soaked, [] preflushed. Rule 5.1.C.4. 1 DEMERIT.			The carpeting is not: [Drinking glasses not su
	34.	Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was [] °F. Rule 5.1.C.5. 2 DEMERITS.			Gas Appliances: [] he
	-	Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water			furnaces found in sleep automatic pilots, [] ed
		with at temperature of at least 170°F. The measured temperature was []°F. Rule 5.1.C.5.a. 4 DEMERITS.		76.	4 DEMERITS. [] Life safety code vie
		Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature of at least 130°F.			Explain: Rule 11.1. 5 DEMERIT
	-	The measured residual was [] ppm and the measured temperature was [] °F. Rule 5.1.C5.b. 4 DEMERITS.			Huio H.H. O DEMENT
1	1	No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.			TEMS IN GRAY SHADE
1	ME	CHANICAL DISHWASHING:			SOON AS POSSIBLE; N
		Hot water sanitization: The wash-water temperature was not at least 140°F. The mea- sured temperature was [] °F. Rule 5.1.D.3.b. 2 DEMERITS.			
	39.	The final sanitization rinse water temperature was not at least 180°F. The measured		-	
	-	temperature was [] °F. Rule 5.1.D.3.b. 4 DEMERITS. Sustained 165°F hot water dishwashing machine°F. Rule 5.1.D.3.a. 4 DEMERITS.			
	41.	Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured			
	-	temperature was [] °F. Rule 5.1.D.4.c.(1). 2 DEMERITS. Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERITS.		-	
	43.	The chemicals sanitizing rinse water temperature was not at least 130°F. The measured			/
	1000	temperature was [] °F. Rule 5.1.D.4.c.(3). 2 DEMERITS. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.			//
	45.	Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT.	5	-	1- 11
	46.	Gauges: [] not provided [] inoperative, Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT.	4	N	lot AX
				Code	Enforcement Officer

- nt water analysis was not available at the facility. be required. Rule 6.1.E.3. 2 DEMERITS.
- ound to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS.
- less than 0.25 ppm. The measured chlorine residual was A.2. 5 DEMERITS.
- vater (under pressure) was not provided to the: shers, or [] lavatories. Rule 6.1.D.1. 5 DEMERITS.

e water storage tank: [] does not have adequate storage, rly cleaned and sanitized after each day's use. RITS.

WASTEWATER DISPOSAL

- al system was found to be surfacing. Rule 6.2.A. 4 DEMERITS.
- improperly discharged onto the ground. Rule 6.2.A. 4 DEMERITS.
- waste water storage tank does not have adequate storage.
- RITS.

PLUMBING

tility sink, [] grease trap, [] drain, [] plumbing; is improperly and/or maintained. Rules 6.4.F. and 7.8. **2 DEMERITS**.

vithout backflow device, exists between the drinking and the waste [] faucet hose, [] hot water heater, [] water closets, Rule 6.4.C. 5 DEMERITS.

TOILET AND HANDWASH FACILITIES

npletely enclosed, [] Equipped with self-closing, tight fitting nted, [] tissue provided, [] covered waste receptacle (ladies). . 2 DEMERITS.

] male, and/or [] female toilets. The number of toilets are: female. Rule 6.5 1 DEMERIT.

] clean, [] adequate number, [] accessible, [] fixtures cleansing soap, [] sanitary towel/hand drying devices not pro-el. Rules 6.3. and 6.8 4 DEMERITS.

RUBBISH

- covered containers were being used. Rule 6.9. 2 DEMERITS.
- t [] clean, [] free of litter, Rule 6.9.B.4. 2 DEMERITS.

constructed to be: [] inaccessible to vermin, [] easily cleaned, tionable safety. Rules 6.9 and 6.10. 2 DEMERITS.

NSECT, RODENT & ANIMAL CONTROL

-] roaches, [] live animals (other than security or guide dogs) nises. Rule 6.10, and 7.12.G. 4 DEMERITS.
- The outer [] doors, [] windows, [] skylights, [] transoms reened. Rule 6.10.D. 4 DEMERITS.

ION OR MAINTENANCE OF PHYSICAL FACILITIES

- [] not smooth, [] properly constructed, [] in disrepair, es 7.1-7.6. 1 DEMERIT.
- ation inadequate, [] fixture(s) not shielded, [] dirty ventilation] filters, [] exhaust fans. Rules 7.6, 7.9, 7.10. **1 DEMERIT**.
-] unnecessary equipment and articles present. Rule 7.11.A.1.

] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMERIT.

LODGING

- are: [] inadequately ventilated, unclean, [] in disrepair, proper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.
- vatories, [] showers, were not: [] clean, [] in good repair. . 2 DEMERITS.
-] towels, were: [] not found, [] inadequate. Rule 12.4
-] clean, [] in good repair. Rule 12.9.C. 1 DEMERIT.

itably sanitized and packaged. Rule 12.6. 2 DEMERITS.

- ot water heaters, [] refrigerators, [] clothes dryers, [] floor oing rooms were not: [] adequately vented, [] equipped with quipped with an automatic control valve. Rule 12.10.
- olations:
- S.
- ED AREAS ARE 4 AND 5 DEMERITS ITEMS CORRECT AS OTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703

110
1. In his is and
Reon Wallel 874-8708
Code Enforcement Officer

Establishment Representative

- Canned foods from an unapproved source on premises, being used and/or served. Rule 2.1.A.3. 5 DEMERITS. 3. [] Unlabeled, [] improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERIT. 4. Canned goods found: [] leaking, [] with severe dents. [] in rusty condition, and/or [] swollen. Rule 2.1.A.1. 5 DEMERITS. 5.
 - [] Shellfish not being kept in original container; [] seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. **1 DEMERITS.**
 - Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERITS.

FOOD PREPARATION AND PROTECTION

- Cooked and/or prepared foods are subjected to cross contamination, from [] raw foods or [] other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERITS 8.
- Employees handle raw and cooked or prepared food products without thorough hand-washing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS.
- Raw [] fruits and/or [] vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS.
- Food contact surfaces not: [] washed, [] rinsed, and/or [] sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERITS.
- Food (Ice) contact surfaces are improperly: [] designed, [] constructed, [] install
 [] maintained and/or [] located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERITS.] installed,
- Food not protected during storage/display: [] food left uncovered, [N] food improperly stored on floor, [] food containers in cold storage double stacked or nested, [] sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS.
- Institutions; Ghost tray(s) [] not kept, [] not dated, Rule 10.2 [] 1/2 pint milk not retained, [] schools: milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DEMERITS.
 Storage of [] food and/or [] beverages in ice or water is prohibited. Rule 2.4.1.2. 2 DEMERITS.
- 16. [] Unwrapped and/or [] potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. 5 DEMERITS.
- 17. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.

FOOD TEMPERATURES

- Potentially hazardous food(s) not being: [] reheated [] cooked long enough to be adequately heated to all parts Rule 2.4.G.3. 5 DEMERITS.
- Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was [] °F. Rule 2.3.C.3. 5 DEMERITS.
 [] Frozen food not being kept at 0°F, or below: [] improper thawing. The measured temperature was [] °F. Rule 2.3.C.4. 5 DEMERITS.
- 20. [] Frozen tood temperature was [
- 21. Potentially hazardous hot food(s) not being stored at 140°F or above. The measured temperature was [] °F. Rules 2.4.G.1., 2.4.H.1.a. 5 DEMERITS.
- Potentially hazardous cold food(s) not being stored at 45°F or below. The measured temperature was []°F. Rules 2.4.G.1., and 2.4.H.1.b. 5 DEMERITS.
 Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERITS.

- 24. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. **1 DEMERIT.**
- 25. Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT.

PERSONNEL

- 26. No certified food handler/manager. Rules 3.5.
- Personnel with:[] communicable disease(s), [] boils, [] infected wound(s),
 [] respiratory or [] gastrointestinal infection, are preparing and serving food.
 Rule 3.1.A. 5 DEMERITS.
- Personnel: [] with dirty hands and/or [] smoking when preparing and serving food, [] with poor hygienic practice, [] eating, drinking, in food preparation and/or dish-washing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS.
- 29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.

FOOD EQUIPMENT AND UTENSILS

- Food/non food contact surfaces of equipment: [] in disrepair (cracks, chips, pits, open seams), [] not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS.
 Single service articles improperly: [] stored, [] dispensed, [] handled, [] reused. Rules 4.4.A. and 5.2.C. 2 DEMERITS.
- 32. Wiping cloths: [] dirty, [] not stored properly in sanitizing solutions Rule 5.1.B. 1 DEMERIT.

DISHWASHING

- MANUAL DISHWASHING: Dishes/utensils not being: [] scraped, [] soaked, [] preflushed. Rule 5.1.C.4.
 DEMERIT.
- 34. Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was [] °F. Rule 5.1.C.5. 2 DEMERITS.
 35. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with at temperature of at least 170°F. The measured temperature was []°F. Rule 5.1.C.5.a. 4 DEMERITS.
- 36. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature of at least 130°F. The measured residual was [___] ppm and the measured temperature was [__] °F. Rule 5.1.C..5.b. 4 DEMERITS.
- 37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.
- MECHANICAL DISHWASHING:
- Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was [] °F. Rule 5.1.D.3.b. 2 DEMERITS.
- 39. The final sanitization rinse water temperature was not at least 180°F. The measured temperature was [] °F. Rule 5.1.D.3.b. 4 DEMERITS.
- Sustained 165°F hot water dishwashing machine_____°F. Rule 5.1.D.3.a. 4 DEMERITS.
 Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was [____] °F. Rule 5.1.D.4.c.(1). 2 DEMERITS.
- 42. Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERITS.
- 43. The chemicals sanitizing rinse water temperature was not at least 130°F. The measured temperature was [] °F. Rule 5.1.D.4.c.(3). 2 DEMERITS.
- 44. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.
- 45. Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT.
- 46 Gauges: [] not provided [] inoperative, Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT.

WATER SUPPLY

-] A copy of the current water analysis was not available at the facility.] Further testing may be required. Rule 6.1.E.3. 2 DEMERITS. 48.
- 49. [] Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS.

- 43. [] Water lested and round to the distantiated by: Fide Ortach P Demetric.
 50. The free chlorine was less than 0.25 ppm. The measured chlorine residual was
 [] ppm. Rule 6.1.A.2. 5 DEMERITS.
 51. [] Hot and [] cold water (under pressure) was not provided to the:
 [] sinks, [] dishwashers, or [] lavatories. Rule 6.1.D.1. 5 DEMERITS.
 52. (Mobile food units) The water storage tank: [] does not have adequate storage,
 [] is not being properly cleaned and sanitized after each day's use.
 Rule 8.1.C.1. 2 DEMERITS.

WASTEWATER DISPOSAL

- 53. The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERITS.
- 54. Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEMERITS.
- 55. (Mobile food units): [] waste water storage tank does not have adequate storage. Rule 8.1.C.2. 4 DEMERITS.

PLUMBING

-] Kitchen sink, [] utility sink, [] grease trap, [] drain, [] plumbing; is improperly] sized, [] installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERITS. 56.
- 57. A cross-connection, without backflow device, exists between the drinking and the waste-water systems at the: [] faucet hose, [] hot water heater, [] water closets, [] other: Rule 6.4.C. 5 DEMERITS. [] other:

TOILET AND HANDWASH FACILITIES

- Toilets rooms: [] Completely enclosed, [] Equipped with self-closing, tight fitting doors, [] properly vented, [] tissue provided, [] covered waste receptacle (ladies). Rules 6.5, 6.6, and 6.7. **2 DEMERITS**. 58.
- Inadequate number of [] male, and/or [] female toilets. The number of toilets are: [] male and [] female. Rule 6.5 1 DEMERIT.
 Handwash lavatories: [] clean, [] adequate number, [] accessible, [] fixtures maintained, [] hand cleansing soap, [] sanitary towel/hand drying devices not pro-vided [] common towel. Rules 6.3, and 6.8 4 DEMERITS.

RUBBISH

- 61. [] inadequate, [] uncovered containers were being used. Rule 6.9. 2 DEMERITS.
- 62. Storage areas were not [] clean, [] free of litter, Rule 6.9.B.4. 2 DEMERITS.
 63. Storage areas are not constructed to be: [] inaccessible to vermin, [] easily cleaned, [] refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS.

INSECT, RODENT & ANIMAL CONTROL

- 64. [] flies, [] rodents, [] roaches, [] live animals (other than security or guide dogs) were found on the premises. Rule 6.10. and 7.12.G. 4 DEMERITS.
- 65. Food service facilities: The outer [] doors, [] windows, [] skylights, [] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

- 66. Floors, walls, ceilings, [] not smooth, [] properly constructed, [] in disrepair, [] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.
 67. [] Lighting [] ventilation inadequate, [] fixture(s) not shielded, [] dirty ventilation hoods, [] ductwork, [] filters, [] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.
 68. [] Premises littered, [] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.
- 69. Improper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMERIT.

LODGING

- 70. The sleeping room(s) are: [] inadequately ventilated, unclean, [] in disrepair, [] undersized; [] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.
 71. The [] Toilets, [] lavatories, [] showers, were not: [] clean, [] in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS. 72. [] Hand Go. 2 DEMERITS.] Hand cleansers, [] towels, were: [] not found, [] inadequate. Rule 12.4 The carpeting is not: [] clean, [] in good repair. Rule 12.9.C. 1 DEMERIT.
 Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS.
- Change groups for suitably sanitized and packaged. Rule 12.6. 2 DEMERITS.
 Gas Appliances: [] hot water heaters, [] refrigerators, [] clothes dryers, [] floor furnaces found in sleeping rooms were not: [] adequately vented, [] equipped with automatic pilots, [] equipped with an automatic control valve. Rule 12.10.

76. [] Life safety code violations: Explain: Rule 11.1. 5 DEMERITS.

 ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703

Ilai Code Enforcement Officer ARY Im Establishment Representative

- Canned foods from an unapproved source on premises, being used and/or served. Rule 2.1.A.3. 5 DEMERITS.
- [] Unlabeled, [] improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERIT. 4.
- Canned goods found: [] leaking, [] with severe dents. [] in rusty condition, and/or [] swollen. Rule 2.1.A.1. 5 DEMERITS.
- [] Shellfish not being kept in original container; [] seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS. 6.
- 7. Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERITS.

FOOD PREPARATION AND PROTECTION

- Cooked and/or prepared foods are subjected to cross contamination, from [] raw foods or [] other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERITS 8.
- Employees handle raw and cooked or prepared food products without thorough hand-washing in between. Rules 2.2.A.1, and 2.3.B.5. 5 DEMERITS. 9.
- Haw [] fruits and/or [] vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS.
- 11. Food contact surfaces not: [] washed, [] rinsed, and/or [] sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERITS.
- 12. Food (Ice) contact surfaces are improperly: [] designed, [] constructed, [] instal [] maintained and/or [] located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERITS.
- Food not protected during storage/display: [] food left uncovered, [] food improperly stored on floor, [] food containers in cold storage double stacked or nested, [] sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS.

- 14. Institutions; Ghost tray(s) [] not kept, [] not dated, Rule 10.2 [] 1/2 pint milk not retained, [] schools: milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DEMERITS.
 15. Storage of [] food and/or [] beverages in ice or water is prohibited. Rule 2.4.1.2. 2 DEMERITS.
- [] Unwrapped and/or [] potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. 5 DEMERITS.
- 17. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.

FOOD TEMPERATURES

- Potentially hazardous food(s) not being: [] reheated [] cooked long enough to be adequately heated to all parts Rule 2.4.G.3. 5 DEMERITS.
- Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was [] °F. Rule 2.3.C.3. 5 DEMERITS.
 [] Frozen food not being kept at 0°F, or below: [] improper thawing. The measured
- 20. [] Frozen food not being kept at 0°F, or below: [] impro temperature was [] °F. Rule 2.3.C.4. 5 DEMERITS.
- 21. Potentially hazardous hot food(s) not being stored at 140°F or above. The measured temperature was [] °F. Rules 2.4.G.1., 2.4.H.1.a. 5 DEMERITS.
- Potentially hazardous cold food(s) not being stored at 45°F or below. The measured temperature was [] °F. Rules 2.4.G.1., and 2.4.H.1.b. 5 DEMERITS.
 Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERITS.
- 24. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. **1 DEMERIT.**
- 25. Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT.

PERSONNEL

26. No certified food handler/manager. Rules 3.5.

- Personnel with:[] communicable disease(s), [] boils, [] infected wound(s), [] respiratory or [] gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERITS.
- Personnel: [] with dirty hands and/or [] smoking when preparing and serving food,
 [] with poor hygienic practice, [] eating, drinking, in food preparation and/or dishwashing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS.
- 29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.

FOOD EQUIPMENT AND UTENSILS

- Food/non food contact surfaces of equipment: [] in disrepair (cracks, chips, pits, open seams), [] not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS.
- 31. Single service articles improperly: [] stored, [] dispensed, [] handled, [] reused. Rules 4.4.A. and 5.2.C. 2 DEMERITS.
- 32. Wiping cloths: [] dirty, [] not stored properly in sanitizing solutions Rule 5.1.B.

DISHWASHING

- MANUAL DISHWASHING: Dishes/utensils not being: [] scraped, [] soaked, [] preflushed. Rule 5.1.C.4.
 1 DEMERIT.
- 34. Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was []°F. Rule 5.1.C.5. 2 DEMERITS.
- 35. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with at temperature of at least 170°F. The measured temperature was []°F. Rule 5.1.C.5.a. 4 DEMERITS.
- 36. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature of at least 130°F. The measured residual was [] ppm and the measured temperature was [] °F. Rule 5.1.C..5.b. 4 DEMERITS.
- 37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.
- MECHANICAL DISHWASHING:
- Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was [] °F. Rule 5.1.D.3.b. 2 DEMERITS.
- 39. The final sanitization rinse water temperature was not at least 180°F. The measured temperature was [] °F. Rule 5.1.D.3.b. 4 DEMERITS.
- 40. Sustained 165°F hot water dishwashing machine _____ °F. Rule 5.1.D.3.a. 4 DEMERITS. Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was [] °F. Rule 5.1.D.4.c.(1). 2 DEMERITS.
- 42. Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERITS.
- 43. The chemicals sanitizing rinse water temperature was not at least 130°F. The measured temperature was [] °F. Rule 5.1.D.4.c.(3). 2 DEMERITS.
- 44. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.
- 45. Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT.
- 46. Gauges: [] not provided [] inoperative, Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT.

WATER SUPPLY

-] A copy of the current water analysis was not available at the facility.] Further testing may be required. Rule 6.1.E.3. 2 DEMERITS. 48.
-] Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS. 50. The free chlorine was less than 0.25 ppm. The measured chlorine residual was] ppm. Rule 6.1.A.2. **5 DEMERITS**.

- [] Jphin. Rule 0:1.A.2. 9 Demention 2.
 [] Johand [] cold water (under pressure) was not provided to the:
 [] sinks, [] dishwashers, or [] lavatories. Rule 6.1.D.1. 5 DEMERITS.
 52. (Mobile food units) The water storage tank: [] does not have adequate storage,
 [] is not being properly cleaned and sanitized after each day's use.
 Rule 8.1.C.1. 2 DEMERITS.

WASTEWATER DISPOSAL

- 53. The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERITS.
- 54. Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEMERITS.
- 55. (Mobile food units): [] waste water storage tank does not have adequate storage.
 - Rule 8.1.C.2. 4 DEMERITS.

PLUMBING

- [56. [] Kitchen sink, [] utility sink, [] grease trap, [] drain, [] plumbing; is improperly [] sized, [] installed and/or maintained, Rules 6.4.F. and 7.8. 2 DEMERITS.
 57. A cross-connection, without backlow device, exists between the drinking and the wastewater systems at the: [] faucet hose, [] hot water heater, [] water closets. [] other:

TOILET AND HANDWASH FACILITIES

- Toilets rooms: [] Completely enclosed, [] Equipped with self-closing, tight fitting doors, [] properly vented, [] tissue provided, [] covered waste receptacle (ladies). Rules 6.5, 6.6, and 6.7. **2 DEMERITS**. 58.
- Inadequate number of [] male, and/or [] female toilets. The number of toilets are: [] male and [] female. Rule 6.5 1 DEMERIT.
- 60. Handwash lavatories: [] clean, [] adequate number, [] accessible, [] fixtures maintained, [] hand cleansing soap, [] sanitary towel/hand drying devices not provided [] common towel. Rules 6.3. and 6.8 4 DEMERITS.

RUBBISH

- 61. [] inadequate, [] uncovered containers were being used. Rule 6.9. 2 DEMERITS.
- 62. Storage areas were not [] clean, [] free of litter, Rule 6.9.B.4. 2 DEMERITS.
 63. Storage areas are not constructed to be: [] inaccessible to vermin, [] easily cleaned, [] refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS.

INSECT, RODENT & ANIMAL CONTROL

- 64. [] flies, [] rodents, [] roaches, [] live animals (other than security or guide dogs) were found on the premises. Rule 6.10. and 7.12.G. 4 DEMERITS.
- 65. Food service facilities: The outer [] doors, [] windows, [] skylights, [] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.

nit or

- CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES
- 66. Floors, walls, ceilings, [] not smooth, [] properly constructed, [] in disrepair, [] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.
- [] Jonty surfaces. Hules 7.1-7.6. 1 DEMERIT.
 [67. [] Lighting [] ventilation inadequate, [] fixture(s) not shielded, [] dirty ventilation hoods, [] ductwork, [] filters, [] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.
 [68. [] Premises littered, [] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.
- 69. Improper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMERIT.

LODGING

- 70. The sleeping room(s) are: [] inadequately ventilated, unclean, [] in disrepair, [] undersized; [] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT. 71. The [] Toilets, [] lavatories, [] showers, were not: [] clean, [] in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS. 72. [] Hand cleansers, [] towels, were: [] not found, [] inadequate. Rule 12.4 2 DEMERITS.
- 73. The carpeting is not: [] clean, [] in good repair. Rule 12.9.C. 1 DEMERIT. 74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS.
- 25. Behaving grasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS.
 75. Gas Appliances: [] hot water heaters, [] refrigerators, [] clothes dryers, [] floor furnaces found in sleeping rooms were not: [] adequately vented, [] equipped with automatic pilots, [] equipped with an automatic control valve. Rule 12.10.
 4 DEMERITS.
- 76. [] Life safety code violations: Explain:

Rule 11.1. 5 DEMERITS.

 ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703

Code Enforcement Office

Establishment Representative

3.	Canned foods from an unapproved source on premises, being used and/or served. Rule 2.1.A.3. 5 DEMERITS.
4.	[] Unlabeled, [] improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERIT.
5.	Canned goods found: [] leaking, [] with severe dents. [] in rusty condition, and/or [] swollen. Rule 2.1.A.1. 5 DEMERITS.
6.	[] Shellfish not being kept in original container; [] seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS.
7.	Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERITS.
	FOOD PREPARATION AND PROTECTION
8.	Cooked and/or prepared foods are subjected to cross contamination, from [] raw foods or [] other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERITS
9.	Employees handle raw and cooked or prepared food products without thorough hand- washing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS.
10.	Raw [] fruits and/or [] vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS.
11.	Food contact surfaces not: [] washed, [] rinsed, and/or [] sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERITS.
12.	Food (Ice) contact surfaces are improperly: [] designed, [] constructed, [] installed [] maintained and/or [] located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERITS.
13.	Food not protected during storage/display: [] food left uncovered, [] food improperly stored on floor, [] food containers in cold storage double stacked or nested, [] sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS.
14.	Institutions; Ghost tray(s) [] not kept, [] not dated, Rule 10.2 [] 1/2 pint milk not retained, [] schools: milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DEMERITS.
15.	Storage of [] food and/or [] beverages in ice or water is prohibited. Rule 2.4.1.2. 2 DEMERITS.
16.	[] Unwrapped and/or [] potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. 5 DEMERITS.
17.	Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.
	FOOD TEMPERATURES
18.	Potentially hazardous food(s) not being: [] reheated [] cooked long enough to be adequately heated to all parts Rule 2.4.G.3. 5 DEMERITS.
19.	Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was [] °F. Rule 2.3.C.3. 5 DEMERITS.
20.	[] Frozen food not being kept at 0°F, or below: [] improper thawing. The measured temperature was [] °F. Rule 2.3.C.4. 5 DEMERITS.
21.	Potentially hazardous hot food(s) not being stored at 140°F or above. The measured temperature was [] °F. Rules 2.4.G.1., 2.4.H.1.a. 5 DEMERITS.
22.	Potentially hazardous cold food(s) not being stored at 45°F or below. The measured temperature was [] °F. Rules 2.4.G.1., and 2.4.H.1.b. 5 DEMERITS.
23.	Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERITS.
24.	The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 1 DEMERIT.
25.	Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT.
-	PERSONNEL
26.	No certified food handler/manager. Rules 3.5.
27.	Personnel with:[] communicable disease(s), [] boils, [] infected wound(s),

- [] respiratory or [] gast Rule 3.1.A. 5 DEMERITS. gastrointestinal infection, are preparing and serving food.
- Personnel: [] with dirty hands and/or [] smoking when preparing and serving food,
 [] with poor hygienic practice, [] eating, drinking, in food preparation and/or dishwashing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS.
- 29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.

FOOD EQUIPMENT AND UTENSILS

- Food/non food contact surfaces of equipment: [] in disrepair (cracks, chips, pits, open seams), [] not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS.
- 31. Single service articles improperly: [] stored, [] dispensed, [] handled, [] reused. Rules 4.4.A. and 5.2.C. 2 DEMERITS.
- Wiping cloths: [] dirty, [] not stored properly in sanitizing solutions Rule 5.1.B.
 1 DEMERIT.

DISHWASHING

MANUAL DISHWASHING: 33. Dishes/utensils not being: [] scraped, [] soaked, [] preflushed. Rule 5.1.C.4. 1 DEMERIT.

- Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was [] °F. Rule 5.1.C.5. 2 DEMERITS.
- 35. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with at temperature of at least 170°F. The measured temperature was [___]°F. Rule 5.1.C.5.a. 4 DEMERITS.
- 36. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature of at least 130°F. The measured residual was [] ppm and the measured temperature was [] °F. Rule 5.1.C.5.b. 4 DEMERITS.
- 37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.
- MECHANICAL DISHWASHING:
- Hot water sanitization: The wash-water temperature was not at least 140°F. The mea-sured temperature was [] °F. Rule 5.1.D.3.b. 2 DEMERITS.
- 39. The final sanitization rinse water temperature was not at least 180°F. The measured temperature was [] °F. Rule 5.1.D.3.b. 4 DEMERITS.
- 40. Sustained 165°F hot water dishwashing machine______°F. Rule 5.1.D.3.a. 4 DEMERITS.
- 41. Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was [] °F. Rule 5.1.D.4.c.(1). 2 DEMERITS. 42. Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERITS.
- The chemicals sanitizing rinse water temperature was not at least 130°F. The measured temperature was [] °F. Rule 5.1.D.4.c.(3). 2 DEMERITS.
- 44. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.
- 45. Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT.
- 46. Gauges: [] not provided [] inoperative, Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT.

WATER SUPPLY

-] A copy of the current water analysis was not available at the facility.] Further testing may be required. Rule 6.1.E.3. **2 DEMERITS**. 48.
-] Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS. 49.
- The free chlorine was less than 0.25 ppm. The measured chlorine residual was
 [] ppm. Rule 6.1.A.2. 5 DEMERITS.
- 51. [] Hot and [] cold water (under pressure) was not provided to the:
 [] sinks, [] dishwashers, or [] lavatories. Rule 6.1.D.1. 5 DEMERITS.
 52. (Mobile food units) The water storage tank: [] does not have adequate storage,
 [] is not being properly cleaned and sanitized after each day's use.
 Rule 8.1.C.1. 2 DEMERITS.

WASTEWATER DISPOSAL

- 53. The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERITS.
- 54. Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEMERITS.
- 55. (Mobile food units): [] waste water storage tank does not have adequate storage.
 - Rule 8.1.C.2. 4 DEMERITS.

PLUMBING

-] Kitchen sink, [] utility sink, [] grease trap, [] drain, [] plumbing; is improperly] sized, [] installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERITS. 56.
- A cross-connection, without backflow device, exists between the drinking and the waste-water systems at the: [] faucet hose, [] hot water heater, [] water closets, [] other: Rule 6.4.C. 5 DEMERITS. 57.

TOILET AND HANDWASH FACILITIES

- Toilets rooms: [] Completely enclosed, [] Equipped with self-closing, tight fitting doors, [] properly vented, [] tissue provided, [] covered waste receptacle (ladies). Rules 6.5, 6.6, and 6.7. 2 DEMERITS.
- 59. Inadequate number of [] male, and/or [] female toilets. The number of toilets are: [] male and [] female. Rule 6.5 1 DEMERIT.
 60. Handwash lavatories: [] clean, [] adequate number, [] accessible, [] fixtures maintained, [] hand cleansing soap, [] sanitary towel/hand drying devices not provided [] common towel. Rules 6.3. and 6.8 4 DEMERITS.

RUBBISH

- 61. [] inadequate, [] uncovered containers were being used. Rule 6.9. 2 DEMERITS
- 62. Storage areas were not [] clean, [] free of litter, Rule 6.9.B.4. 2 DEMERITS.
- 63. Storage areas are not constructed to be: [] inaccessible to vermin, [] easily cleaned, [] refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS.

INSECT, RODENT & ANIMAL CONTROL

- 64. [] flies, [] rodents, [] roaches, [] live animals (other than security or guide dogs) were found on the premises. Rule 6.10. and 7.12.G. 4 DEMERITS.
- 65. Food service facilities: The outer [] doors, [] windows, [] skylights, [] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

- 66. Floors, walls, ceilings, [] not smooth, [] properly constructed, [] in disrepair, [] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.
 67. [] Lighting [] ventilation inadequate, [] fixture(s) not shielded, [] dirty ventilation hoods, [] ductwork, [] filters, [] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.
 68. [] Premises littered, [] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.

69. Improper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMERIT.

LODGING

- 70. The sleeping room(s) are: []inadequately ventilated, unclean, [] in disrepair, [] undersized; []improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.
 71. The [] Toilets, [] lavatories, [] showers, were not: [] clean, [] in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS. 72.] Hand cleansers, [] towels, were: [] not found, [] inadequate. Rule 12.4
- [] Hand clear
- 73. The carpeting is not: [] clean, [] in good repair. Rule 12.9.C. 1 DEMERIT
- 74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS. 75. Gas Appliances: [] hot water heaters, [] refrigerators, [] clothes dryers, [] floor furnaces found in sleeping rooms were not: [] adequately vented, [] equipped with automatic pilots, [] equipped with an automatic control valve. Rule 12.10. 4 DEMERITS.
- 76. [] Life safety code violations: Explain: Rule 11.1. 5 DEMERITS.

ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703

Code Enforcement Officer Establishment Representative

3.	Canned foods from an unapproved source on premises, being used and/or served. Rule 2,1,4,3, 5 DEMERITS.	10	
4.	[] Unlabeled, [] improperly labeled containers of food are being used and/or served.	48.	[] A copy o [] Further
5.	Rule 2.1.A.2. 1 DEMERIT. Canned goods found: [] leaking, [] with severe dents, [] in rusty condition.	49.	[] Water te
-	Canned goods found: [] leaking, [] with severe dents. [] in rusty condition, and/or [] swollen. Rule 2.1.A.1. 5 DEMERITS. [] Shellfish not being kept in original container; [] seafood products misrepresented.	1	[]ppm
6.	Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS.	51.	[] Hot and [] sinks, [
7.	Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERITS.	52.	(Mobile food] is not be
-	FOOD PREPARATION AND PROTECTION		Rule 8.1.C.1
8.	Cooked and/or prepared foods are subjected to cross contamination, from [] raw foods or [] other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERITS		-
9.	Employees handle raw and cooked or prepared food products without thorough hand- washing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS.	53	The subsurf
10.	Raw [] fruits and/or [] vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS.		Wastewater
11.	Food contact surfaces not: [] washed, [] rinsed, and/or [] sanitized after each use	55.	(Mobile food Rule 8.1.C.2
	and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERITS.		Hule 0.1.0.2
12.	Food (Ice) contact surfaces are improperly: [] designed, [] constructed, [] installed, [] maintained and/or [] located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERITS.	_	
13.	Food not protected during storage/display: [] food left uncovered, [] food improperly stored on floor, [] food containers in cold storage double stacked or nested, [] sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERTS.	56.	[] Kitchen [] sized, [A cross-cor
14.	Institutions; Ghost tray(s) [] not kept, [] not dated, Rule 10.2 [] 1/2 pint milk not retained, [] schools: milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DEMERITS.	57.	water syster [] other:
15.	Storage of [] food and/or [] beverages in ice or water is prohibited. Rule 2.4.1.2. 2 DEMERITS.		
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		59	Rules 6.5, 6 Inadequate
18.	FOOD TEMPERATURES Potentially hazardous food(s) not being: [] reheated [] cooked long enough to be		[] male
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21.	Potentially hazardous hot food(s) not being stored at 140°F or above. The measured temperature was [] °F. Rules 2.4.G.1., 2.4.H.1.a. 5 DEMERITS.	61.	
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23.	Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal.	0	[] refuse b
24.	The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 1 DEMERIT.	-	12.2.5
25.	Accurate thermometers not available or used to evaluate hot holding, cooking, reheating,	64.	[] flies, [
	and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT.	65.	were found of Food service
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	No certified food handler/manager. Rules 3.5.		
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- The measured residual was [Rule 5.1.C..5.b. 4 DEMERITS.
- 37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.
- MECHANICAL DISHWASHING:
- Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was []°F. Rule 5.1.D.3.b. 2 DEMERITS.
 The final sanitization rinse water temperature was not at least 180°F. The measured temperature was []°F. Rule 5.1.D.3.b. 4 DEMERITS.
- 40. Sustained 165°F hot water dishwashing machine_____°F. Rule 5.1.D.3.a. 4 DEMERITS.
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	WATER SUPPLY
d.	48. [] A copy of the current water analysis was not available at the facility. [] Further testing may be required. Rule 6.1.E.3. 2 DEMERITS.
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	 Toilets rooms: [] Completely enclosed, [] Equipped with self-closing, tight fitting doors, [] properly vented, [] tissue provided, [] covered waste receptacle (ladies). Rules 6.5, 6.6, and 6.7. 2 DEMERITS.
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in 68°	[] refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS.
	INSECT, RODENT & ANIMAL CONTROL
ng,	64. [] flies, [] rodents, [] roaches, [] live animals (other than security or guide dogs) were found on the premises. Rule 6.10. and 7.12.G. 4 DEMERITS .
Ξ	65. Food service facilities: The outer [] doors, [] windows, [] skylights, [] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.
112	CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES
	66. Floors, walls, ceilings, [] not smooth, [] properly constructed, [] in disrepair,
10	[] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT. 67. [] Lighting [] ventilation inadequate, [] fixture(s) not shielded, [] dirty ventilation
	hoods, [] ductwork, [] filters, [] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT. 68. [] Premises littered, [] unnecessary equipment and articles present. Rule 7.11.A.1.
	1 DEMERIT.
en	69. Improper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMERIT.
d.	LODGING
_	70. The sleeping room(s) are: []inadequately ventilated, unclean, [] in disrepair, [] undersized; [] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.
	71. The [] Toilets, [] lavatories, [] showers, were not: [] clean, [] in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS .
	72. [] Hand cleansers, [] towels, were: [] not found, [] inadequate. Rule 12.4
- 6	2 DEMERITS. 73. The carpeting is not: [] clean, [] in good repair. Rule 12.9.C. 1 DEMERIT.
at	74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS.
r	75. Gas Appliances: [] hot water heaters, []]refrigerators, []] clothes dryers, []] floor furnaces found in sleeping rooms were not: []] adequately vented, []] equipped with automatic pilots, []] equipped with an automatic control valve. Rule 12:10.
	4 DEMERITS. 76. [] Life safety code violations:
9	Explain: Rule 11.1. 5 DEMERITS.
5	
_	ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703

Code Enforcement Officer C Establishment Representative

HACH

n@ 68°-must be

- Canned foods from an unapproved source on premises, being used and/or served. Rule 2.1.A.3. 5 DEMERITS. [] Unlabeled, [] improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERIT. 4. Canned goods found: [] leaking, [] with severe dents. [] in rusty condition, and/or [] swollen. Rule 2.1.A.1. 5 DEMERITS. [] Shellfish not being kept in original container; [] seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS. Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERITS. FOOD PREPARATION AND PROTECTION 8. Cooked and/or prepared foods are subjected to cross contamination, from [] raw foods or [] other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERITS Employees handle raw and cooked or prepared food products without thorough hand-washing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS. 9. Raw [] fruits and/or [] vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS. 11. Food contact surfaces not [] washed, [] rinsed, and/or [] sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERITS. Food (Ice) contact surfaces are improperly: [] designed, [] constructed, [] installe [] maintained and/or [] located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERITS. Food not protected during storage/display: [] food left uncovered, [] food improperly stored on floor, [] food containers in cold storage double stacked or nested, [] sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS. 56. 14. Institutions; Ghost tray(s) [] not kept, [] not dated, Rule 10.2 [] 1/2 pint milk not retained, [] schools: milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DEMERITS. Storage of [] food and/or [] beverages in ice or water is prohibited. Rule 2.4.I.2. 2 DEMERITS. 15. Storage of [[] Unwrapped and/or [] potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. 5 DEMERITS. 17. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT. **FOOD TEMPERATURES** Potentially hazardous food(s) not being: [] reheated [] cooked long enough to be adequately heated to all parts Rule 2.4.G.3. 5 DEMERITS. Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was [] °F. Rule 2.3.C.3. 5 DEMERITS.
 [] Frozen food not being kept at 0°F, or below: [] improper thawing. The measured temperature was [] °F. Rule 2.3.C.4. 5 DEMERITS. Potentially hazardous hot food(s) not being stored at 140°F or above. The measured temperature was [] °F. Rules 2.4.G.1., 2.4.H.1.a. 5 DEMERITS. Potentially hazardous cold food(s) not being stored at 45°F or below. The measured temperature was []°F. Rules 2.4.G.1., and 2.4.H.1.b. 5 DEMERITS.
 Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERITS. 24. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 1 DEMERIT. Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT. PERSONNEL 26. No certified food handler/manager. Rules 3.5. Personnel with:] communicable disease(s), [] boils, [] infected wound(s), [] respiratory or [] gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERITS. Personnel: [] with dirty hands and/or [] smoking when preparing and serving food,
 [] with poor hygienic practice, [] eating, drinking, in food preparation and/or dishwashing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS. 67. [29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS. FOOD EQUIPMENT AND UTENSILS Food/non food contact surfaces of equipment: [] in disrepair (cracks, chips, pits, open seams), [] not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS. 31. Single service articles improperly: [] stored, [] dispensed, [] handled, [] reused. Bules 4.4.A. and 5.2.C. 2 DEMERITS. 32. Wiping cloths: [] dirty, [] not stored properly in sanitizing solutions Rule 5.1.B. 1 DEMERIT. DISHWASHING 72. MANUAL DISHWASHING:
 - Dishes/utensils not being: [] scraped, [] soaked, [] preflushed. Rule 5.1.C.4.
 DEMERIT.
 - 34. Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was [] °F. Rule 5.1.C.5. 2 DEMERITS.
 - Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with at temperature of at least 170°F. The measured temperature was []°F. Rule 5.1.C.5.a. 4 DEMERITS.
 - 36. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature of at least 130°F. The measured residual was [] ppm and the measured temperature was [] °F. Rule 5.1.C..5.b. 4 DEMERITS.
 - 37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.
 - MECHANICAL DISHWASHING:
 - 38. Hot water sanitization: The wash-water temperature was not at least 140°F. The mea-sured temperature was [] °F. Rule 5.1.D.3.b. 2 DEMERITS.
 - 39. The final sanitization rinse water temperature was not at least 180°F. The measured temperature was [] °F. Rule 5.1.D.3.b. 4 DEMERITS.
 - 40. Sustained 165°F hot water dishwashing machine _____ °F. Rule 5.1.D.3.a. 4 DEMERITS. Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was [] °F. Rule 5.1.D.4.c.(1). 2 DEMERITS.
 - 42. Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERITS.
 - The chemicals sanitizing rinse water temperature was not at least 130°F. The measured temperature was [] °F. Rule 5.1.D.4.c.(3). 2 DEMERITS.
 No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.

 - 45. Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT.
 - 46. Gauges: [] not provided [] inoperative, Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT.

-] A copy of the current water analysis was not available at the facility.] Further testing may be required. Rule 6.1.E.3. 2 DEMERITS.
-] Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS. 49. I The free chlorine was less than 0.25 ppm. The measured chlorine residual was
 [] ppm. Rule 6.1.A.2. 5 DEMERITS.

- [] Hot and [] cold water (under pressure) was not provided to the:
 [] sinks, [] dishwashers, or [] lavatories. Rule 6.1.D.1. 5 DEMERITS.
 52. (Mobile food units) The water storage tank: [] does not have adequate storage,
 [] is not being properly cleaned and sanitized after each day's use. Rule 8.1.C.1. 2 DEMERITS.

WASTEWATER DISPOSAL

- 53. The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERITS.
- 54. Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEMERITS.
- (Mobile food units): [] waste water storage tank does not have adequate storage. Rule 8.1.C.2. 4 DEMERITS.

PLUMBING

- Kitchen sink, [] utility sink, [] grease trap, [] drain, [] plumbing; is improperly sized, [] installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERITS.
- A cross-connection, without backflow device, exists between the drinking and the waste-water systems at the: [] faucet hose, [] hot water heater, [] water closets, [] other: Rule 6.4.C. 5 DEMERITS.

TOILET AND HANDWASH FACILITIES

- Toilets rooms: [] Completely enclosed, [] Equipped with self-closing, tight fitting doors, [] properly vented, [] tissue provided, [] covered waste receptacle (ladies). Rules 6.5, 6.6, and 6.7. 2 DEMERITS.
- 59. Inadequate number of [] male, and/or [] female toilets. The number of toilets are: [] male and [] female. Rule 6.5 1 DEMERIT.
- Handwash lavatories: [] clean, [] adequate number, [] accessible, [] fixtures maintained, [] hand cleansing soap, [] sanitary towel/hand drying devices not pro-vided [] common towel. Rules 6.3. and 6.8 4 DEMERITS.

RUBBISH

- 61. [] inadequate, [] uncovered containers were being used. Rule 6.9. 2 DEMERITS.
- 62. Storage areas were not [] clean, [] free of litter, Rule 6.9.B.4. 2 DEMERITS.
 63. Storage areas are not constructed to be: [] inaccessible to vermin, [] easily cleaned, [] refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS.

INSECT, RODENT & ANIMAL CONTROL

- 64. [] flies, [] rodents, [] roaches, [] live animals (other than security or guide dogs) were found on the premises. Rule 6.10. and 7.12.G. 4 DEMERITS.
- 65. Food service facilities: The outer [] doors, [] windows, [] skylights, [] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

- 66. Floors, walls, ceilings, [] not smooth, [] properly constructed, [] in disrepair, [] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.

- [] dirty surfaces. Hules 7.17.0.1 Demettin.
 [] Lighting [] ventilation inadequate, [] fixture(s) not shielded, [] dirty ventilation hoods, [] ductwork, [] filters, [] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.
 [] Premises littered, [] unnecessary equipment and articles present. Rule 7.11.A.1. 68. [] Premies. 1 DEMERIT.
- 69. Improper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMERIT.

LODGING

- The sleeping room(s) are: []inadequately ventilated, unclean, [] in disrepair, [] undersized; []improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.
 The [] Toilets, [] lavatories, [] showers, were not: [] clean, [] in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS.
- [] Hand cleansers, [] towels, were: [] not found, [] inadequate. Rule 12.4 2 DEMERITS.
- 73. The carpeting is not: [] clean, [] in good repair. Rule 12.9.C. 1 DEMERIT.
- 74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS. 75. Gas Appliances: [] hot water heaters, [] refrigerators, [] clothes dryers, [] floor furnaces found in sleeping rooms were not: [] adequately vented, [] equipped with automatic pilots, [] equipped with an automatic control valve. Rule 12.10.
- 76. [] Life safety code violations: Explain: Rule 11.1. 5 DEMERITS.

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ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703 ti 1 CEILING REPIRE

PRED NREAS

on Code Enforcement Officer Establishment Representative

the second second second second second second second second second	WATER SUPPLY
 Carinea tooas from an unapproved source on premises, being used and/or served. Rule 2.1.A.3. 5 DEMERITS. 	48. [] A copy of the current water analysis was not available at the facility.
4. [] Unlabeled, [] improperly labeled containers of food are being used and/or served.	[] Further testing may be required. Rule 6.1.E.3. 2 DEMERITS.
Rule 2.1.A.2. 1 DEMERIT.	49. [] Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS.
 Canned goods found: [] leaking, [] with severe dents. [] in rusty condition, and/or [] swollen. Rule 2.1.A.1. 5 DEMERITS. 	50. The free chlorine was less than 0.25 ppm. The measured chlorine residual was ppm. Rule 6.1.A.2. 5 DEMERITS .
 [] Shellfish not being kept in original container; [] seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS. 	51. [] Hot and [] cold water (under pressure) was not provided to the:
7. Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERITS.	[] sinks, [] dishwashers, or [] lavatories. Rule 6.1.D.1. 5 DEMERITS.
	52. (Mobile food units) The water storage tank: [] does not have adequate storage [] is not being properly cleaned and sanitized after each day's use.
FOOD PREPARATION AND PROTECTION	Rule 8.1.C.1. 2 DEMERITS.
 Cooked and/or prepared foods are subjected to cross contamination, from [] raw foods or [] other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERITS 	
9. Employees handle raw and cooked or prepared food products without thorough hand-	WASTEWATER DISPOSAL
washing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS. 10. Raw [] fruits and/or [] vegetables are not washed before being used and/or served.	53. The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEM
Rule 2.4.B.1. 2 DEMERITS.	54. Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DE
11. Food contact surfaces not: [] washed, [] rinsed, and/or [] sanitized after each use	 55. (Mobile food units): [] waste water storage tank does not have adequate stora Rule 8.1.C.2. 4 DEMERITS.
and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERITS.	
12. Food (Ice) contact surfaces are improperly: [] designed, [] constructed, [] installed,	PLUMBING
[] maintained and/or [] located. Rules 4.2.Á., 4.2.B., 4.3.A., 4.3.B. 2 DEMERITS. 13. Food not protected during storage/display: [] food left uncovered, [] food improperly	56. [] Kitchen sink, [] utility sink, [] grease trap, [] drain, [] plumbing; is im
stored on floor, [] food containers in cold storage double stacked or nested,	[] sized, [] installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERITS.
[] sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS.	57. A cross-connection, without backflow device, exists between the drinking and the water systems at the: [] faucet hose, [] hot water heater, [] water closets,
 Institutions; Ghost tray(s) [] not kept, [] not dated, Rule 10.2 [] 1/2 pint milk not retained, [] schools: milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DEMERITS. 	[] other: Rule 6.4.C. 5 DE
15. Storage of [] food and/or [] beverages in ice or water is prohibited. Rule 2.4.I.2.	
2 DEMERITS.	TOILET AND HANDWASH FACILITIES
 [] Unwrapped and/or [] potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. 5 DEMERITS. 	58. Toilets rooms: [] Completely enclosed, [] Equipped with self-closing, tight fitt
17. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.	doors, [] properly vented, [] tissue provided, [] covered waste receptacle (Rules 6.5, 6.6, and 6.7. 2 DEMERITS.
FOOD TEMPERATURES	59. Inadequate number of [] male, and/or [] female toilets. The number of toilets
18. Potentially hazardous food(s) not being: [] reheated [] cooked long enough to be	[] male and [] female. Rule 6.5 1 DEMERIT.
adequately heated to all parts Rule 2.4.G.3. 5 DEMERITS. 19. Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled	 60. Handwash lavatories: [] clean, [] adequate number, [] accessible, [] fixtu maintained, [] hand cleansing soap, [] sanitary towel/hand drying devices not sanitary towel/hand devices not sanitar
to 45° or below. The measured temperature was [] °F. Rule 2.3.C.3. 5 DEMERITS.	vided [] common towel. Rules 6.3. and 6.8 4 DEMERITS.
20. [] Frozen food not being kept at 0°F, or below: [] improper thawing. The measured	the second s
temperature was []°F. Rule 2.3.C.4. 5 DEMERITS. 21. Potentially hazardous hot food(s) not being stored at 140°F or above. The measured	RUBBISH
temperature was [] °F. Rules 2.4.G.1., 2.4.H.1.a. 5 DEMERITS.	61. [] inadequate, [] uncovered containers were being used. Rule 6.9. 2 DEMER
22. Potentially hazardous cold food(s) not being stored at 45°F or below. The measured temperature was [] °F. Rules 2.4.G.1., and 2.4.H.1.b. 5 DEMERITS.	 62. Storage areas were not [] clean, [] free of litter, Rule 6.9.B.4. 2 DEMERITS. 63. Storage areas are not constructed to be: [] inaccessible to vermin, [] easily of the second s
23. Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal.	[] refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS.
Rule 10.1. 2 DEMERITS.	
 The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. 1 DEMERIT. 	INSECT, RODENT & ANIMAL CONTROL
25. Accurate thermometers not available or used to evaluate hot holding, cooking, reheating,	64. [] flies, [] rodents, [] roaches, [] live animals (other than security or guid were found on the premises. Rule 6.10. and 7.12.G. 4 DEMERITS.
and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT.	65. Food service facilities: The outer [] doors, [] windows, [] skylights, [] trai
PERSONNEL	were not adequately screened. Rule 6.10.D. 4 DEMERITS.
26. No certified food handler/manager. Rules 3.5.	
 Personnel with: [] communicable disease(s), [] boils, [] infected wound(s), [] respiratory or [] gastrointestinal infection, are preparing and serving food. 	CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES
Rule 3.1.A. 5 DEMERITS.	66. Floors, walls, ceilings, [] not smooth, [] properly constructed, [] in disrepail [] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.
28. Personnel: [] with dirty hands and/or [] smoking when preparing and serving food, [] with poor hygienic practice, [] eating, drinking, in food preparation and/or dish-	
[] with poor hygienic practice, [] eating, drinking, in food preparation and/or dish- washing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS.	67. [] Lighting [] ventilation inadequate, [] fixture(s) not shielded, []] dirty ven hoods, [] ductwork, [] filters, [] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEM
29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.	 Premises littered, [] unnecessary equipment and articles present. Rule 7. 1 DEMERIT.
FOOD EQUIPMENT AND UTENSILS	69. Improper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMER
 Food/non food contact surfaces of equipment: [] in disrepair (cracks, chips, pits, open seams), [] not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS. 	
31. Single service articles improperly: [] stored, [] dispensed, [] handled, [] reused.	LODGING
Rules 4.4.A. and 5.2.C. 2 DEMERITS.	70. The sleeping room(s) are: [] inadequately ventilated, unclean, [] in disrepair,
32. Wiping cloths: [] dirty, [X] not stored properly in sanitizing solutions Rule 5.1.B.	[] undersized; [] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT. 71. The [] Toilets, [] lavatories, [] showers, were not: [] clean, [] in good re
	Rules 12.3. and 12.9.D. 2 DEMERITS.
DISHWASHING	72. [] Hand cleansers, [] towels, were: [] not found, [] inadequate. Rule 12.4
MANUAL DISHWASHING: 33. Dishes/utensils not being: [] scraped, [] soaked, [] preflushed. Rule 5.1.C.4.	2 DEMERITS. 73. The carpeting is not: [] clean, [] in good repair. Rule 12.9.C. 1 DEMERIT.
1 DEMERIT.	74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS
34. Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was [] °F. Rule 5.1.C.5. 2 DEMERITS.	75. Gas Appliances: [] hot water heaters, [] refrigerators, [] clothes dryers, [
35. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water	furnaces found in sleeping rooms were not: [] adequately vented, [] equipped automatic pilots, [] equipped with an automatic control valve. Rule 12.10.
with at temperature of at least 170°F. The measured temperature was []°F. Rule 5.1.C.5.a. 4 DEMERITS.	4 DEMERITS.
36. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine	76. [] Life safety code violations: Explain:
solution containing 50 ppm chlorine minimum and at a temperature of at least 130°F. The measured residual was [] ppm and the measured temperature was [] °F.	Rule 11.1. 5 DEMERITS.
Rule 5.1.C5.b. 4 DEMERITS.	TEMS IN CRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS CORRECT
37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.	 ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300
MECHANICAL DISHWASHING:	n-my Project - 55 - Maximi m
 Hot water sanitization: The wash-water temperature was not at least 140°F. The mea- sured temperature was [] °F. Rule 5.1.D.3.b. 2 DEMERITS. 	
39. The final sanitization rinse water temperature was not at least 180°F. The measured	22-Wipns Clother must be in Solution
temperature was [] °F. Rule 5.1.D.3.b. 4 DEMERITS. 40. Sustained 165°F hot water dishwashing machine °F. Rule 5.1.D.3.a. 4 DEMERITS.	67-CIGAR FAM 9RILS
41. Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured	
temperature was [] °F. Rule 5.1.D.4.c.(1). 2 DEMERITS.	
 42. Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERITS. 43. The chemicals sanitizing rinse water temperature was not at least 130°F. The measured 	
temperature was [] °F. Rule 5.1.D.4.c.(3). 2 DEMERITS.	- 1
44. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.	. // .
45. Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT.	(D)
46. Gauges: [] not provided [] inoperative, Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT.	ou kee
	Code Enforcement Officer
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White - Licensee Copy • Yellow - State Copy • Pink - Inspections Copy	Establishment Representative

51.] Hot and [] cold water (under pressure) was not provided to the: [] sinks, [] dishwashers, or [] lavatories. Rule 6.1.D.1. 5 DEMERITS.
52.	(Mobile food units) The water storage tank: [] does not have adequate storage.
	[] is not being properly cleaned and sanitized after each day's use. Rule 8.1.C.1. 2 DEMERITS .
	WASTEWATER DISPOSAL
53.	The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERITS.
	Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEMERITS.
55.	(Mobile food units): [] waste water storage tank does not have adequate storage. Rule 8.1.C.2. 4 DEMERITS.
56	PLUMBING
56.	[] sized, [] installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERITS.
57.	A cross-connection, without backflow device, exists between the drinking and the waste- water systems at the: [] faucet hose, [] hot water heater, [] water closets, [] other: Rule 6.4.C. 5 DEMERITS .
_	TOILET AND HANDWASH FACILITIES
	Toilets rooms: [] Completely enclosed, [] Equipped with self-closing, tight fitting doors, [] properly vented, [] tissue provided, [] covered waste receptacle (ladies). Rules 6.5, 6.6, and 6.7. 2 DEMERITS .
59.	Inadequate number of [] male, and/or [] female toilets. The number of toilets are: male and [] female. Rule 6.5 1 DEMERIT.
60.	Handwash lavatories: [] clean, [] adequate number, [] accessible, [] fixtures maintained, [] hand cleansing soap, [] sanitary towel/hand drying devices not provided [] common towel. Rules 6.3. and 6.8 4 DEMERITS.
_	RUBBISH
	[] inadequate, [] uncovered containers were being used. Rule 6.9. 2 DEMERITS.
	Storage areas were not [] clean, [] free of litter, Rule 6.9.B.4. 2 DEMERITS. Storage areas are not constructed to be: [] inaccessible to vermin, [] easily cleaned, [] refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS.
64.	INSECT, RODENT & ANIMAL CONTROL I flies, [] rodents, [] roaches, [] live animals (other than security or guide dogs)
	[] flies, [] rodents, [] roaches, [] live animals (other than security or guide dogs) were found on the premises. Rule 6.10. and 7.12.G. 4 DEMERITS .
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-	CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES
2	Floors, walls, ceilings, [] not smooth, [] properly constructed, [] in disrepair, [] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.
67.	[] Lighting [] ventilation inadequate, [] fixture(s) not shielded, []] dirty ventilation hoods, [] ductwork, [] filters, [] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.
68.	[] Premises littered, [] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.
69.	Improper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMERIT.
	LODGING
	The sleeping room(s) are: [] inadequately ventilated, unclean, [] in disrepair, [] undersized; [] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.
71.	The [] Toilets, [] lavatories, [] showers, were not: [] clean, [] in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS.
72.	[] Hand cleansers, [] towels, were: [] not found, [] inadequate. Rule 12.4 2 DEMERITS.
	The carpeting is not: [] clean, [] in good repair. Rule 12.9.C. 1 DEMERIT.
	Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS. Gas Appliances: [] hot water heaters, [] refrigerators, [] clothes dryers, [] floor furnaces found in sleeping rooms were not: [] adequately vented, [] equipped with automatic pilots, [] equipped with an automatic control valve. Rule 12.10. 4 DEMERITS.
76.	[] Life safety code violations:
	Explain: Rule 11.1. 5 DEMERITS.
	TEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703
G	- MAK Product - 5 - MAKIMUM .
50	-Wiping Cloths-must be in solution
57	-CleAR FAN GRILS
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Esta	blishment Representative
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