# and on premises, being used and/or served.

- HUNE 2. I.A.3. 5 DEMERITS. [ ] Unlabeled, [ ] improperty 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. 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
- 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.
- 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, [] installed, [] 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.
- 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.
- [ ] 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 lood(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. 23. Crowded refrigeration: Th Rule 10.1. 2 DEMERITS.
- 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 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.
- 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.
- 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. 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:

- 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.
- 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 sanifizing 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.
- 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 [ ] 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. 51.
- 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 im ] sized, [ ] installed and/or maintained. Rules 6.4.F and 7.8. 2 DEMERITS. 56.1 improperly
- 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

- 58 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 scap, [] 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.
- 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.

# **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.
- 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, [\_\_\_\_\_f 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.
   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
- Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERTS.
   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
- da Enforcement Officer Ynthatire Establishment Representative

#### a called on premises, being used and/or served. 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
- 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, [] install [] 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.
- 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. milk not
- J 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 lood, [] with poor hygienic practice, [] eating, drinking, in lood 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.
- 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.
- Dishes/utensils are not being sanifized 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.
- 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. 36.
- 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.
- The final sanifization 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.
- 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

- 48. 1 ] 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 50. The free chlorine was less than 0.25 opm. 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
- (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.
- 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.
- 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

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

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	[] respiratory or [] gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERITS.	66	Floors
28.	Personnel: I Twith dity hands and/or [ ] smoking when preparing and serving food	-	[ ] di
	[] with oor hygienic practice, [] earling, drinking, in food preparation and/or dish- washing areas. Rules 3.2.A., 3.2.B., and 3.4.A. <b>5 DEMERITS.</b>	67.	hoods
29,	Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.	68.	I JP
	FOOD EQUIPMENT AND UTENSILS	69.	Impro
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.		
31.	Single service articles improperly: [ ] stored, [ ] dispensed, [ ] handled, [ ] reused. Rules 4.4.A. and 5.2.C. 2 DEMERITS.	70.	The s
32.	Wiping cloths: [ ] dirty, [ ] not stored properly in sanitizing solutions Rule 5.1.B. 1 DEMERIT.		[]ur The I
-	DISHWASHING		Rules
MA	NUAL DISHWASHING:	72.	[]H 2 DEM
33.	Dishes/utensils not being: [ ] scraped, [ ] soaked, [ ] preflushed. Rule 5.1.C.4.	-	The c Drinki
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 A
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 5.1.0.5.a. <b>4 DEMERITS</b> .	70	furnac autom 4 DEM
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.	76.	[ ] Li Expla Rule
37.	Rule 5.1.C5.b. 4 DEMERITS. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.		ITEMS
	CHANICAL DISHWASHING: Hot water sanitization: The wash-water temperature was not at least 140°F. The mea-		JUCON
-	sured 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.	-	-
	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. 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	J.N

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.
Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS.
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.
bile food units) The water storage tank: [ ] does not have adequate storage, is not being properly cleaned and sanitized after each day's use. e 8.1.C.1. 2 DEMERITS.

# WASTEWATER DISPOSAL

- subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERITS
- stewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEMERIT
- bile food units): [ ] waste water storage tank does not have adequate storage. le 8.1.C.2. 4 DEMERITS.

# PLUMBING

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

# TOILET AND HANDWASH FACILITIES

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

# RUBBISH

- inadequate, [ ] uncovered containers were being used. Rule 6.9. 2 DEMERITS.
- rage areas were not [ ] clean, [ ] free of litter, Rule 6.9.B.4. 2 DEMERITS. rage 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**

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

# CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

- ors, walls, ceilings, [ ] not smooth, [ ] properly constructed, [ ] in disrepair, dirty surfaces. Rules 7,1-7,6, 1 DEMERIT.
- Lighting [] ventilation inadequate, [] fixture(s) not shielded, []] dirty ventilation ods, [] ductwork, [] filters, [] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.
- ses littered, [ ] unnecessary equipment and articles present. Rule 7.11.A.1. Premi
- EMERIT

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

# LODGING

- e sleeping room(s) are: [] inadequately ventilated, unclean, [] in disrepar, undersized; [] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT. a [] Toilets, [] lavatories, [] showers, were not: [] clean, [] in good repair. les 12.3 and 12.9.D. 2 DEMERITS. Hand cleansers, [ ] towels, were: [ ] not found, [ ] inadequate. Rule 12.4
  - EMERITS.
- carpeting is not: [\*] clean, [ ] in good repair. Rule 12.9.C. 1 DEMERIT.
- s Appliances: [ ] hot water heaters, [ ] refrigerators, [ ] clothes dryers, [ ] floor naces found in sleeping rooms were not: [ ] adequately vented, [ ] equipped with omatic pilots, [ ] equipped with an automatic control valve. Rule 12.10.

Life safety code violations: lain:

e 11.1. 5 DEMERITS.

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

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1110	1
Mellins Vinne	
Code Enforcement Officer	~
Establishment Representative	

White - Licensee Copy • Yellow - State Copy • Pink - Inspections Copy

46. Gauges: [ ] not provided [ ] inoperative, Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT.

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.

#### g useu and/or served

Rule 2.1.A.2. 1 DEMERIT.

- 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.
- 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 [] rav or [] other sources of contamination. Rules 2.2.A.1, and 2.3.B.5. 2 DEMERITS raw foods
- 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.
- 11. Food contact surfaces not: [] washed, [] rinsed, and/or [] sanitized after each use and following any kind of operation when contamination may have occurred. and following any kind of ope Rule 5.1.A.3. 2 DEMERITS.
- 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.
- 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.
- 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.
- [ ] 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.
- 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.
- 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.
- 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), [ ] bolis, [ ] 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

- 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:

MANUAL 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 sanifization 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.
- ] Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS 49. 50. The free chlorine was less than 0.25 ppm. The measured chlorine residual was [] ppm. Rule 6.1.A.2. 5 DEMERITS.

- [ ] John Hole C.1.42. S DEMENTS.
   [ ] Hot and [ ] cold water (under pressure) was not provided to the: [ sinks, [ ] dishwashers, or [ ] lavatories. Rule 6.1.D.1. 5 DEMERITS.
   [ Mobile food units) The water storage tank: [ ] does not have adequate storag [ ] 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 DEME
- Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEN
   (Mobile food units): [] waste water storage tank does not have adequate storag Rule 8.1.C.2. 4 DEMERITS.

## PLUMBING

- ] Kitchen sink, [ ] utility sink, [ ] grease trap, [ ] drain, [ ] plumbing; is impro ] 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 water systems at the: [] faucet hose, [] hot water heater, [] water closets, [] other: Rule 6.4.C. 5 DEME

# TOILET AND HANDWASH FACILITIES

- Tollets rooms: [ ] Completely enclosed, [ ] Equipped with self-closing, tight fitting doors, [ ] properly vented, [ ] tissue provided, [ ] covered waste receptacle (ladie 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.
- 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

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

- 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
- 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.

Establishment Representative

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

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# o, being used and/or served.

- Unlabeled, [] improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERIT.
- 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. 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
- 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, [] installed, [] 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.L2.
   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.
- 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.
- 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.
- 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-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.
- 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. 1 DEMERIT.

# DISHWASHING

- MANUAL DISHWASHING: 33. 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 mea-sured 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 not 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.
- 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. 50. 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 DEMER

- Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEME
   (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 improp ] 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 we water systems at the: [] faucet hose, [] hot water heater, [] water closets, [] other: Rule 6.4.C. 5 DEMER.

# 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.
- 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, cellings, [ ] not smooth, [ ] properly constructed, [ ] in disrepair, [ ] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.
- [] 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. 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 [] Tollets. [] 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 sultably sanitized and packaged. Rule 12.6. 2 DEMERITS. 75. Gas Appliances: [] hot water heaters, [] refrigerators, [] clothes dryers, [] floor fumaces 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

A 1
Sou Real
Code Enforcement Officer
Establishment Representative

# os, veing used and/or served.

- [ ] Unlabeled, [ ] improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERIT. 7.
- 5.
- 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.
- 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
- 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.
- 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.
- 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.
- 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.
- 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.

- 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.
- 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 improperty: [] 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. **DEMERIT.**

#### 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.
- Dishes/utensils are not being sanitized by immersion for one minute in a clean chiorine 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. 36.
- 37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.
- MECHANICAL DISHWASHING:

MANUAL 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.
- 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 sanifizing 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.

- [] 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 storag. [] 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 DEME
- 54. Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEN
- (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 im ] sized, [ ] installed and/or maintained. Rules 6.4.F, and 7.8. 2 DEMERITS. 56. is impro 57.
  - A cross-connection, without backflow device, exists between the drinking and the water systems at the: [ ] faucet hose, [ ] hot water heater, [ ] water closets, [ ] other: Rule 6.4.C. 5 DEME

### TOILET AND HANDWASH FACILITIES

- Toilets rooms: [ ] Completely enclosed, [ ] Equipped with self-closing, tight fitting doors, [ ] properly vented, [ ] tissue provided, [ ] covered waste receptacle (ladie 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.
- 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.

# **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.
- 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

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

KR M Code Enforcement Officer Establishment Representative

White - Licensee Oppy • Yellow - State Oppy • Pink - Inspections Oppy

-	FOOD PREPARATION AND PROTECTION			[] is not being properly clear 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			NUE 0.1.C.1. 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.		50	The enhancement and an end
10.	Raw [ ] fruits and/or [ ] vegetables are not washed before being used and/or served. Rule 2.4.8.1. 2 DEMERITS.		Section 1	The subsurface disposal syst Wastewater was being impro
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.			(Mobile food units): [ ] waste Rule 8.1.C.2. 4 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.		56.	A cross-connection, without
	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 21.B.1. 2 DEMERITS. Storage of [ ] food and/or [ ] beverages in ice or water is prohibited. Rule 2.4.1.2.			water systems at the: [ ] fau [ ] other:
_	2 DEMERITS.		7	TOILE
	[ ] Unwrapped and/or [ ] potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. 5 DEMERITS. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.	2	-	Toilets rooms: [ ] Completely doors, [ ] property vented, [
		0	-	Rules 6.5, 6.6, and 6.7. 2 DE Inadeguate number of [ ] ma
18.	FOOD TEMPERATURES Potentially hazardous food(s) not being: [] reheated [] cooked long enough to be		_	] male and [ ] fema
	adequately heated to all parts Rule 2.4.G.3. 5 DEMERITS. Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled			Handwash lavatories: [ ] cle maintained, [ ] hand cleansi
	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			vided [ ] common towel. Ru
-	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.	
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. <b>5 DEMERITS.</b>		-	Storage areas were not [ ] o Storage areas are not constru
23.	Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERITS.			] refuse bin of questionable
24.	The containers used transporting food are inadequate, Rules 2.4.L.1., and 9.1.A. 1 DEMERIT.		-	INSEC
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.			] flies, [] rodents, [] roa were found on the premises.
-	PERSONNEL			Food service facilities: The ou were not adequately screened
26.	No certified food handler/manager. Rules 3.5.			
27.	Personnel with: [ ] communicable disease(s), [ ] boils, [ ] infected wound(s), [ ] respiratory or [ ] gastrointestinal infection, are preparing and serving food.		-	CONSTRUCTION O
20	Rule 3.1.A. 5 DEMERITS.		66.	Floors, walls, ceilings, [ ] no ] dirty surfaces. Rules 7.1-
20.	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.		67.	
29.	Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.		68.	] Premises littered, [ ] uni I DEMERIT.
	FOOD EQUIPMENT AND UTENSILS		And in case of the local division of the loc	mproper storage of [ ] clean
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.			
	Single service articles improperly: [] stored, [] dispensed, [] handled, [] reused. Rules 4.4.A. and 5.2.C. 2 DEMERITS.		70	
				The sleeping room(s) are: [
_	Wiping cloths: [ ] dirty, [ ] not stored properly in sanitizing solutions Rule 5.1.B. <b>1 DEMERIT.</b>		71.	] undersized; [ ] improper The [ ] Toilets, [ ] lavatories
_	1 DEMERIT.		71.	The [ ] Toilets, [ ] lavatones Rules 12.3. and 12.9.D. 2 DE
32.			71.	The [] Toilets, [] lavatonet Rules 12.3. and 12.9.D. 2 DE ] Hand cleansers, [] towe 2 DEMERITS.

ensils 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

- er analysis was not available at the facility. quired. Rule 6.1.E.3. 2 DEMERITS.
- be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS. an 0.25 ppm. The measured chlorine residual was **DEMERITS**.

- onder pressure) was not provided to the: or [] lavatories. Rule 6.1.D.1. 5 DEMERITS. storage tank: [] does not have adequate storage, ned and sanitized after each day's use.

# WASTEWATER DISPOSAL

- em was found to be surfacing. Rule 6.2.A. 4 DEMERITS.
- perly discharged onto the ground. Rule 6.2.A. 4 DEMERITS.
  - water storage tank does not have adequate storage.

# PLUMBING

- ink, [ ] grease trap, [ ] drain, [ ] plumbing; is improperly maintained. Rules 6.4.F. and 7.8. **2 DEMERITS.**
- backflow device, exists between the drinking and the waste-icet hose, [ ] hot water heater, [ ] water closets, Rule 6.4.C. 5 DEMERITS.

# T AND HANDWASH FACILITIES

- y enclosed, [ ] Equipped with self-closing, tight fitting ] tissue provided, [ ] covered waste receptacle (ladies). MERITS.
- ale, and/or [ ] female toilets. The number of toilets are: ale. Rule 6.5 1 DEMERIT.
- an, [] adequate number, [] accessible, [] fixtures ng soap, [] sanitary towel/hand drying devices not pro-les 6.3. and 6.8 **4 DEMERITS**.

# RUBBISH

- ed containers were being used. Rule 6.9. 2 DEMERITS
- ean, [ ] free of litter, Rule 6.9.B.4. 2 DEMERITS.
- ucted to be: [ ] inaccessible to vermin, [ ] easily cleaned, a safety. Rules 6.9 and 6.10. 2 DEMERITS.

# RODENT & ANIMAL CONTROL

- ches, [] live animals (other than security or guide dogs) Rule 6.10. and 7.12.G. 4 DEMERITS.
- uter [ ] doors, [ ] windows, [ ] skylights, [ ] transoms d. Rule 6.10.D. 4 DEMERITS.

# R MAINTENANCE OF PHYSICAL FACILITIES

- t smooth. [ ] properly constructed, [ ] in disrepair, 7,6, 1 DEMERIT.
- adequate. [] fixture(s) not shielded. [] dirty ventilation rs, [] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.
- necessary equipment and articles present. Rule 7.11.A.1.
- ing equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.

# LODGING

- ] inadequately ventilated, unclean, [ ] in disrepair, bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.
- s, [ ] showers, were not: [ ] clean, [ ] in good repair.
- als, were: [ ] not found, [ ] inadequate. Rule 12.4
- 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.
- 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

. / ///
1/ 1/1 M
Kara Maudell
Code Enforcement Officer
Establishment Representative