No. of Repeat Risk Factor/Intervention Violations Score (optionally optionally optional	riate box for COS and/or R pection R=repeat violation cos R re/Temperature		
No. of Repeat Risk Factor/Intervention Violations Country City Score (optionally optionally	Time Out Telephone Risk Category riate box for COS and/or R pection R=repeat violation cos R re/Temperature		
License Posted Owner Name Purpose of Inspection FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item Mark "X" in appropria	Telephone Risk Category riate box for COS and/or R pection R=repeat violation cos R re/Temperature		
License Posted Owner Name Purpose of Inspection FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item Mark "X" in appropria	Risk Category Sinate box for COS and/or R pection R=repeat violation COS R Re/Temperature		
License Posted Owner Name Purpose of Inspection FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item Mark "X" in appropria	riate box for COS and/or R pection R=repeat violation cos R re/Temperature		
FOODBORNE ILLNES RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item Mark "X" in appropria	riate box for COS and/or R pection R=repeat violation cos R re/Temperature		
FOODBORNE ILLNES RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item Mark "X" in appropria	riate box for COS and/or R pection R=repeat violation cos R re/Temperature		
Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item Mark "X" in appropria	riate box for COS and/or R pection R=repeat violation cos R re/Temperature		
10 10 10 10 10 10 10 10 10 10 10 10 10 1	pection R=repeat violation cos R e/Temperature		
	cos R		
Compliance Status Cos R Compliance Status	e/Temperature		
Supervision Potentially Hazardous Food Time	mneratures		
5 1 IN OUT PIC present, demonstrates knowledge, and performs duties 5 16 IN OUTN/A N/O Proper cooking time of temperature from the performs duties 5 17 IN OUTN/A N/O Proper reheating procedure	res for hot holding		
Employee Health 5 18 IN OUT N/A N/O Proper cooling tipne & temp			
5 IN OUT Management awareness; policy present 5 19 IN OUTN/A N/O Proper hot holding temperature 5 19 IN OUTN/A N/O			
5 3 IN OUT Proper use of reporting, restriction & Exclusion Good Hygienic Practices 5 20 IN OUT N/A Proper color holding tempe 5 21 IN OUT N/A N/O Proper date marking & disp			
5 4 IN OUT N/O Proper eating, tasting, drinking, or tobacco use 5 22 IN OUTN/A N/O Time as a public health co			
5 IN OUT N/O No discharge from eyes, nose, and mouth			
Preventing Contamination by Hands Consumer Advisory			
5 6 IN OUT N/O Hands clean & properly washed 27 IN OUTN/A N/O No bare hand contact with RTE foods or 5 23 IN OUT M/A Consumer advisory provide undercooked foods	led for raw or		
approved alternate method properly followed Highly Susceptible Popular	lations		
5 8 IN OUT Adequate handwashing facilities supplied & 5 24 IN OUT N/A Pasteurized foods used; pi	prohibited foods not		
accessible offered Chemical			
5 9 IN OUT Food obtained form approved source 5 25 IN OUT N/A Food additives: approved 8	& properly used		
5 10 IN OUT N/A N/O Food received at proper temperature 5 26 IN OUT Toxic substances properly	y identified, stored,		
5 11 IN OUT Food in good condition, safe, & unadulterated & used 1 12 IN OUTN/A N/O Required records available: shellstock Conformance with Approved P	Drocodures		
tags, parasite destruction 5 27 IN OUT N/A Compliance with variance,			
Protection from Contamination process, & HACCP plan			
2 13 IN OUT N/A Food separated & protected Risk factors are improper practices or procedule.	ures identified as the most		
5 15 IN OUT Proper disposition of returned previously	ss or injury. Public Health		
served, reconditioned, & unsafe food Interventions are control measures to prevent for	foodborne illness or injury.		
GOOD RETAIL PRACTICES			
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R COS=corrected on-site during insp	s into foods.		
COS R	cos R		
Safe Food and Water Proper Use of Utensil	ils		
5 28 Pasteurized eggs used where required 2 41 In-use utensils: properly stored 5 29 Water & ice from approved source 2 42 Utensils, equipment & linens: properly store	ored dried & handled		
30 Variance obtained for specialized processing 2 43 Single-use & single-service articles: properly			
Food Temperature/Control 2 44 Gloves used properly			
5 31 Proper cooling methods used; adequate equipment for Utensil, Equipment and Volume temperature control 2 45 Food & non-food contact surfaces cleanable			
5 32 Plant food properly cooked for not holding designed, constructed, & used	tble, property		
5 33 Approved thawing methods used 1 46 Warewashing facilities: installed, maintained	ed, & used; test strips		
1 34 Thermometers provided & accurate 1 47 Non-food contact surfaces clean Food Identification Physical Facilities			
1 35 Food properly labeled; priginal container 4 48 Hot & cold water available; adequate press			
Prevention of Food Contamination 5 49 Plumbing installed; proper backflow device	ces		
4 36 Insects, rodents, & animals not present 5 50 Sewage & waste water properly disposed			
2 37 Contamination prevented during food preparation, storage & display 2 51 Toilet facilities: properly constructed, suppl 5 38 Personal cleanliness 2 52 Garbage & refuse properly disposed; facilities			
1 39 Wiping cloths: properly used & stored 1 53 Physical facilities installed, maintained, & c			
1 40 Washing fruits & vegetables 1 54 Adequate ventilation & lighting; designated	ed areas used		
Person in Charge (Signature) Zilliam V. String Date: 16/18/06 Health Inspector (Signature) Follow-up: YES NO (gricle one) Follow-up Date:			
Health Inspector (Signature) 9 Follow-up: YES No (grcle one) Follow-up Date:			

	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.
	[] 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.
j.	Canned goods found: [] leaking, [] with severe dents. [] in rusty condition,	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. [] Shelllish not being kept in original container; [] seafood products misrepresented.	[] ppm. Rule 6.1.A.2. 5 DEMERITS. 51. [] Hot and [] cold water (under pressure) was not provided to the:
	Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS.	sinks, [] dishwashers, or [] lavatories. Rule 6.1.D.1. 5 DEMERITS.
	Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERITS.	 (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.
3.	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-	WASTEWATER DISPOSAL
	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.
0.	Raw [] fruits and/or [] vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS.	54. Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEMERITS
1.	Food contact surfaces not: [] washed, [] rinsed, and/or [] sanitized after each use	 (Mobile food units): [] waste water storage tank does not have adequate storage. 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.	
2.	Fond (Ice) contact surfaces are improperty: [] designed, [] constructed, [] installed,	PLUMBING
	[] 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	56. [] Kitchen sink, [] utility sink, [] grease trap, [] drain, [] plumbing; is improperly
3.	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.
1	[] 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	 A cross-connection, without backflow device, exists between the drinking and the waste water systems at the: [] faucet hose, [] hot water heater, [] water closets,
	retained, [] schools: milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DEMERITS.	[] other: Rule 6.4.C. 5 DEMERITS
5.	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.	 Tollets rooms: [] Completely enclosed, [] Equipped with self-closing, tight fitting doors, [] properly vented, [] tissue provided, [] covered waste receptacle (ladies).
7.	Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.	Rules 6.5, 6.6, and 6.7. 2 DEMERITS.
	FOOD TEMPERATURES	 Inadequate number of [] male, and/or [] female tollets. The number of tollets are: [] male and [] female. Rule 6.5 1 DEMERIT.
8.	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. 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 provided [] 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.	vided Common tower. Tunes c.s. and c.s. + DEMERTITS.
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.	RUBBISH
21.	Potentially hazardous hot food(s) not being stored at 140°F or above. The measured	61. [] inadequate, [] uncovered containers were being used. Rule 6.9. 2 DEMERITS.
22	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	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
	Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERITS.	[] refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS.
_	The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A.	
	1 DEMERIT.	INSECT, RODENT & ANIMAL CONTROL
	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.	 [] files, [] 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
200	PERSONNEL No certified food handler/manager. Rules 3.5,	were not adequately screened. Rule 6.10.D. 4 DEMERITS.
	Personnel with: communicable disease(s), boils, infected wound(s),	CONSTRUCTION OF MAINTENANCE OF PHYSICAL FACILIFIES
	[] respiratory or [] gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERITS.	CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES 66. Floors, walls, ceilings, [] not smooth, [] properly constructed, [] in disrepair,
	Personnel: [] with dirty hands and/or [] smoking when preparing and serving food,	[] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.
	[] 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.	 [] Lighting [] ventilation inadequate, [] fixture(s) not shielded, [] dirty ventilation hoods, [] ductwork, [] filters, [] exhaust fans. Rules 7.6, 7.9, 7.10.
	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.
	FOOD EQUIPMENT AND UTENSILS	1 DEMERIT.
30.	Food/non food contact surfaces of equipment: [] in disrepair (cracks, chips, pits, open	69. Improper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMERIT.
-	seams), [] not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS.	
11.	Single service articles improperly: [] stored, [] dispensed, [] handled, [] reused. 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, [] not stored properly in sanitizing solutions Rule 5.1.B.	[] undersized; [] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.
	1 DEMERIT.	 The [] Toilets, [] lavatories, [] showers, were not: [] clean, [] in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS.
	DISHWASHING	72. [] Hand cleansers, [] towels, were: [] not found, [] inadequate. Rule 12.4
-	NUAL DISHWASHING:	2 DEMERITS.
	Dishes/utensils not being: [] scraped, [] soaked, [] preflushed. Rule 5.1.C.4. 1 DEMERIT.	 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.
14.	Dishes/utensils are not being washed in a detergent solution having a temperature of at	75. Gas Appliances: [] hot water heaters, [] refrigerators, [] clothes dryers, [] floor
	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 sleeping rooms were not. [] adequately vented, [] equipped with automatic pilots, [] equipped with an automatic control valve. Rule 12.10.
	with at temperature of at least 170°F. The measured temperature was []°F.	4 DEMERITS.
-	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 violations: Explain:
	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.	TENON ODAY OUNDED ADEAD ADE A AND A OFFICIAL PROPERTY OF
7.	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 SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703
-	CHANICAL DISHWASHING:	SOUTH OF SOURCE, NOTHING SET WITH SOUTH SOURCE SEED SOURCE SOURCE SEED SOURCE
	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. 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	
٥.	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.	1
-	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.	(1721
0,	Gauges: [] not provided [] inoperative, Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT.	> m Kac
		Code Enforcement Officer
	10 10 10 10 10 10 10 10 10 10 10 10 10 1	d. V. Stinson
	White - Licensee Copy • Yellow - State Copy • Pink - Inspections Copy	Establishment Representative

	on premises, being used and/or served.	WATER SUPPLY
-	Little and Comments is also assistance of food are boing used and/or conved	48. [] A copy of the current water analysis was not available at the facility. d. [] Further testing may be required. Rule 6.1.E.3. 2 DEMERITS.
4.	[] Unlabeled, [] improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERIT.	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,	50. The free chlorine was less than 0.25 ppm. The measured chlorine residual was
	and/or[] swollen. Hule 2.1.A.1. 5 DEMEHITS.	[] ppm. Rule 6.1.A.2. 5 DEMERITS.
6.	[] Shelflish 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,
200] is not being properly cleaned and sanitized after each day's use.
	FOOD PREPARATION AND PROTECTION	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	ds
9.	Employees handle raw and cooked or prepared food products without thorough hand-	WASTEWATER DISPOSAL
٥.	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 DEMERIT
-	Rule 2.4.B.1. 2 DEMERITS.	55. (Mobile food units): [] waste water storage tank does not have adequate storage.
31.	Food contact surfaces not: [] washed, [] rinsed, and/or [] sanitized after each use 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, [] maintained and/or [] located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERITS.	ed, PLUMBING
	Food not protected during storage/display: [] food left uncovered, [] food improperly	
13.	stored on floor, 1] 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 was
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.	water systems at the: [] faucet hose, [] hot water heater, [] water closets, Rule 6.4.C. 5 DEMERI'
15	Storage of [] food and/or [] beverages in ice or water is prohibited. Rule 2.4.l.2.	1 1 4 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1
15.	2 DEMERITS.	AND COMPANY DESCRIPTION OF THE PARTY OF THE
16.	[] Unwrapped and/or [] potentially hazardous food products previously served to the	ne 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 doors, [] properly vented, [] tissue provided, [] covered waste receptacle (ladies)
17.	Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.	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:
18	Potentially hazardous food(s) not being: [] reheated [] cooked long enough to be	[] male and [] female. Rule 6.5 1 DEMERIT.
L	adequately heated to all parts Rule 2.4.G.3. 5 DEMERITS.	 Handwash lavatories: [] clean, [] adequate number, [] accessible, [] fixtures maintained, [] hand cleansing soap, [] sanitary towel/hand drying devices not pro-
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.	vided 1 common towel Rules 63 and 68 4 DEMERITS
20.		
20.	temperature was [] °F. Rule 2.3.C.4. 5 DEMERITS.	RUBBISH
21.	Potentially hazardous hot food(s) not being stored at 140°F or above. The measured	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.	62. Storage areas were not [] clean, [] free of litter, Rule 6.9.B.4. 2 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.	63. Storage areas are not constructed to be: [] inaccessible to vermin, [] easily cleane
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.	
24.	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,	
	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.	
	Personnel with:[] communicable disease(s), [] boils, [] infected wound(s), [] respiratory or [] gastrointestinal infection, are preparing and serving food.	CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES
20	Rule 3.1.A. 5 DEMERITS. Personnel: [] with dirty hands and/or [] smoking when preparing and serving food,	66. Floors, walls, ceilings, [] not smooth, [] properly constructed, [] in disrepair, [] dirty surfaces. Rules 7.1-7.6, 1 DEMERIT.
20.	[] 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. [] Lighting [] ventilation inadequate, [] fixture(s) not shielded, [] dirty ventilation
		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. [7] Premises littered, [7] unnecessary equipment and articles present. Rule 7.11.A.1 1 DEMERIT.
_	FOOD EQUIPMENT AND UTENSILS	69. Improper storage of [] 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.	
31.	Single service articles improperly: [] stored, [] dispensed, [] handled, [] reused.	
32	Rules 4.4.A. and 5.2.C. 2 DEMERITS. Wiping cloths: [] dirty. [] not stored properly in sanitizing solutions Rule 5.1.B.	70. The sleeping room(s) are: [] inadequately ventilated, unclean, [] in disrepair, [] undersized; [] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.
JL,	1 DEMERIT.	71. The [] Toilets, [] lavatories, [] showers, were not: [] clean, [] in good repair.
_		Rules 12.3. and 12.9.D. 2 DEMERITS.
	DISHWASHING	72. [] Hand cleansers, [] towels, were: [] not found, [] inadequate. Rule 12.4
-	NUAL DISHWASHING: Dishes/utensils not being: [] scraped [] scaked [] prefluehed Rule 5.1.C.4	2 DEMERITS. 73. The carpeting is not: [] clean, [] in good repair. Rule 12.9.C. 1 DEMERIT.
JJ.	Dishes/utensils not being: [] scraped, [] soaked, [] preflushed. Rule 5.1.C.4. 1 DEMERIT.	73. The carpeting is not. [] Glean, [] in good repair. Aute 12.9.0. [DEMERT]. 74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERTS.
34.	Dishes/utensils are not being washed in a detergent solution having a temperature of at	75. Gas Appliances: [] hot water heaters, [] refrigerators, [] clothes dryers, [] floor
-	least 120°F. The measured temperature was [] °F. Rule 5.1.C.5. 2 DEMERITS.	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 [r 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	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.	ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS
-	No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.	SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 870
-	CHANICAL DISHWASHING:	
36.	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.	
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.	30
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	d ///
4.4	temperature was [] °F. Rule 5.1.D.4.c.(3). 2 DEMERITS.	- 1/ ///
	No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT. Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT.	- I MAN MODIL GOVE
-	Gauges: [] not provided [] inoperative, Rules 5.1.D.1, and 5.1.D.2, 1 DEMERIT.	- KONT IN MANY X 14 -X 108
+0.	Sauges [] The profited [] inopolative, fibies of the fit and street, i Dement.	- Alla langua a . o . o

Establishment Representative

	premises, being used and/or served.		WATER SUPPLY
4.	[] Unlabeled, [] improperly labeled containers of food are being used and/or served.	4	B. [] 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.
	Rule 2.1.A.2. 1 DEMERIT. Canned goods found: [] leaking, [] with severe dents. [] in rusty condition,	-816	[3, [4] Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS. [5] The free chlorine was less than 0.25 ppm. The measured chlorine residual 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.A.2. 5 DEMERITS. 1. [] Hot and [] cold water (under pressure) was not provided to the:
7.	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.	5	[] sinks, [] dishwashers, or [] lavatories. Rule 6.1,D.1. 5 DEMERITS. 2. (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		
9.	Employees handle raw and cooked or prepared food products without thorough handwashing in between, Rules 2.2.A.1, and 2.3.B.5. 5 DEMERITS.	-	WASTEWATER DISPOSAL
10.	Raw [] fruits and/or [] vegetables are not washed before being used and/or served.	200	 The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERI. Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEMERI.
11.	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.	5	 (Mobile food units): [] waste water storage tank does not have adequate storage. Rule 8.1.C.2. 4 DEMERITS.
12.	Rule 5.1.A.3. 2 DEMERITS. Food (Ice) contact surfaces are improperly: [] designed, [] constructed, [] installed,		PLUMBING
13.	[] maintained and/or [] located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMÉRITS. Food not protected during storage/display: [] food left uncovered, [] food improperly	5	5. [] Kitchen sink, [] utility sink, [] grease trap, [] drain, [] plumbing; is imprope
	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.	5	[] sized, [] installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERITS. 7. A cross-connection, without backflow device, exists between the drinking and the war.
	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, Rule 6.4.C. 5 DEMERI*
	Storage of [] food and/or [] beverages in ice or water is prohibited. Rule 2.4.1.2. 2 DEMERITS.		ALCO MANAGEMENT OF THE STATE OF
16.	[] Unwrapped and/or [] potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. 5 DEMERITS.	26	TOILET AND HANDWASH FACILITIES B. 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.
10	FOOD TEMPERATURES	5	Inadequate number of [] male, and/or [] female toilets. The number of toilets are: [] male and [] female. Rule 6.5 1 DEMERIT.
-	Potentially hazardous food(s) not being: [] reheated [] cooked long enough to be adequately heated to all parts Rule 2.4.G.3. 5 DEMERITS.	6	Handwash lavatories: [] clean, [] adequate number, [] accessible, [] fixtures maintained, [] hand cleansing soap, [] sanitary towel/hand drying devices not pro-
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.		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 temperature was [] °F. Rule 2.3.C.4. 5 DEMERITS.	_	PUPPE
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.	6	RUBBISH 1. [] inadequate, [] uncovered containers were being used. Rule 6.9. 2 DEMERITS.
22.	Potentially hazardous cold food(s) not being stored at 45°F or below. The measured	1 600	 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 cleane
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. Rule 10.1. 2 DEMERITS.	0.	[] refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS.
24.	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, and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT.	-	 I 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
26	PERSONNEL No certified food handler/manager. Rules 3.5.		were not adequately screened. Rule 6.10.D. 4 DEMERITS.
-	Personnel with: [] communicable disease(s), [] bolls, [] infected wound(s), [] respiratory or [] gastrointestinal infection, are preparing and serving food.	-	CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES
	Rule 3.1.A. 5 DEMERITS.	6	Floors, walls, ceilings, [] not smooth, [] properly constructed, [] in disrepair, [] 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 dishwashing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS.	6	7. [] Lighting [] ventilation inadequate, [] fixture(s) not shielded, [] dirty ventilation
29.	Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.	6	hoods, [] ductwork, [] filters, [] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT. B. [] Premises littered, [] unnecessary equipment and articles present. Rule 7.11.A.1.
_	FOOD EQUIPMENT AND UTENSILS	6	1 DEMERIT. 9. Improper storage of [] 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.		
31.	Single service articles improperly: [] stored, [] dispensed, [] handled, [] reused. Rules 4.4.A. and 5.2.C. 2 DEMERITS.	-	LODGING
32.	Wiping cloths: [] dirty, [] not stored properly in sanitizing solutions Rule 5.1.B.	. 70	D. The sleeping room(s) are: [] inadequately ventilated, unclean, [] in disrepair, [] undersized; [] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.
	1 DEMERIT.	7	 The [] Toilets, [] lavatories, [] showers, were not: [] clean, [] in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS.
MA	DISHWASHING:	7:	2. [] Hand cleansers, [] towels, were: [] not found, [] inadequate. Rule 12.4 2 DEMERITS.
-	Dishes/utensils not being: [] scraped, [] soaked, [] preflushed. Rule 5.1.C.4.	- Disease	3. The carpeting is not: [] clean, [] in good repair. Rule 12.9.C. 1 DEMERIT.
34.	Dishes/utensils are not being washed in a detergent solution having a temperature of at	-	 Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS. Gas Appliances: [] hot water heaters, [] refrigerators, [] clothes dryers, [] floor
35.	least 120°F. The measured temperature was [] °F. Rule 5.1.Ĉ.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.	-	furnaces found in sleeping rooms were not. [] adequately vented, [] equipped with automatic pilots, [] equipped with an automatic control valve. Rule 12.10. 4 DEMERITS.
36.	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.	70	Explain: Rule 11.1. 5 DEMERITS.
27	Rule 5.1.C5b. 4 DEMERITS. 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
-	CHANICAL DISHWASHING:		SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 870
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.	1	
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.	_	TT
	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. 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.	0 -	1111
-	No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT. Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT.	1	1 11 10 0011 0000
46.	Gauges: [] not provided [] inoperative, Rules 5.1.D.1, and 5.1.D.2. 1 DEMERIT.	19	even Maryel 8/14-8/08
		. S	A P P P P P P P P P P P P P P P P P P P

Establishment Representative

	a dood and/or served.	WATER SUPPLY
	improperly labeled containers of food are being used and/or served.	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.
	nule 2.1.A.2. 1 DEMERIT.	49. [] Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERI
5.	Canned goods found: [] leaking, [] with severe dents. [] in rusty condition, and/or [] swollen. Rule 2.1.A.1. 5 DEMERITS.	50. The free chiorine was less than 0.25 ppm. The measured chiorine residual \(\(\) \\ \[\] \\ \] ppm. Rule 6.1.A.2. 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 .	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 stor [] is not being properly cleaned and sanitized after each day's use. Rule 8.1.C.1. 2 DEMERITS.
8.	FOOD PREPARATION AND PROTECTION Cooked and/or prepared foods are subjected to cross contamination, from [] raw foods	Rule 8.1.C.1. 2 DEMERITS.
9.	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-	WASTEWATER DISPOSAL
-	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.	53. The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEI
	Food contact surfaces not: [] washed, [] rinsed, and/or [] sanitized after each use	Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 D. (Mobile food units): [] waste water storage tank does not have adequate stor.
	and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERITS.	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.	PLUMBING
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. [] Kitchen sink, [] utility sink, [] grease trap, [] drain, [] plumbing; is implicated 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
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.	water systems at the: [] faucet hose, [] hot water heater, [] water closets, [] other: Rule 6.4.C. 5 DEM
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
17.	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.	 Toilets rooms: [] Completely enclosed, [] Equipped with self-closing, tight fitting doors, [] properly vented, [] tissue provided, [] covered waste receptacle (lad 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 [] male and [] female. Rule 6.5 1 DEMERIT.
	Potentially hazardous food(s) not being: [] reheated [] cooked long enough to be adequately heated to all parts Rule 2.4.G.3. 5 DEMERITS.	 Handwash lavatories: [] clean, [] adequate number, [] accessible, [] fixtures maintained, [] hand cleansing soap, [] sanitary towel/hand drying devices not pro
100	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. Rules 6.3. and 6.8 4 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.	RUBBISH
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, [] uncovered containers were being used. Rule 6.9. 2 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 .	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
23.	Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERITS.	[] refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS.
24.	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, and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT.	 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
	PERSONNEL	were not adequately screened. Rule 6.10.D. 4 DEMERITS.
Distriction in	No certified food handler/manager. Rules 3.5.	
۷۱.	Personnel with: [] communicable disease(s), [] boils, [] infected wound(s), [] respiratory or [] gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERITS.	CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES 66. Floors, walls, ceilings, [] not smooth, [] properly constructed, [] in disrepair,
28.	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.	[] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT. 67. [] Lighting [] ventilation inadequate, [] fixture(s) not shielded, [] dirty ventilation
29.	Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.	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.
	FOOD EQUIPMENT AND UTENSILS	1 DEMERIT. 69. Improper storage of [] 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.	
31.	Single service articles improperly. [] stored, [] dispensed, [] handled, [] reused. Rules 4.4.A, and 5.2.C. 2 DEMERITS.	LODGING
32.	Wiping cloths: [] dirty, [] not stored properly in sanitizing solutions Rule 5.1.B. 1 DEMERIT.	70. The sleeping room(s) are: [] inadequately ventilated, unclean, [] in disrepair, [] undersized; [] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.
	DISHWASHING	71. The [] Toilets, [] lavatories, [] showers, were not: [] clean, [] in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS.
MA	NUAL DISHWASHING:	 [] Hand cleansers, [] towels, were: [] not found, [] inadequate. Rule 12.4 2 DEMERITS.
-	Dishes/utensils not being: [] scraped, [] soaked, [] preflushed. Rule 5.1.C.4. 1 DEMERIT.	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.
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, [] floor fumaces 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 { PF. Rule 5.1.C.5.a. 4 DEMERITS.	automatic pilots, [] equipped with an automatic control valve. Rule 12.10. 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. The measured residual was [] ppm and the measured temperature was [] °F.	Explain: Rule 11.1. 5 DEMERITS.
27	Rule 5.1.C5.b. 4 DEMERITS.	ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS
ME	No chemical test kit provided, Rule 5.1.D.4.b. 1 DEMERIT. CHANICAL DISHWASHING:	SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703
	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.	
-	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	- 0 1 0
7	temperature was [] F. Rule 5.1.D.4.c.(3). 2 DEMERITS.	-/) 1/ //
-	No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.	
	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.	(Mul mil

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

Code Enforcement Officer

Establishment Representative

MAICH OUFFEL A copy of the current water analysis was not available at the Further testing may be required. Rule 6.1.E.3. 2 DEMERITS · DEMERIT. 49. [] Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5
50. The free chlorine was less than 0.25 ppm. The measured chlorine [] ppm. Rule 6.1.A.2. 5 DEMERITS. Canned goods found: [] leaking, [] with severe dents, [] in rusty condition, and/or [] swollen. Rule 2.1, A.1. 5 DEMERITS. 51. Hot and | cold water (under pressure) was not provided to t | sinks, | dishwashers, or | dishwashers. Rule 6.1.D.1. 5 DE 52. (Mobile food units) The water storage tank: | does not have adec | is not being properly cleaned and sanitized after each day's use Rule 8.1.C.1. 2 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 Cooked and/or prepared foods are subjected to cross contamination, from [] ray or [] other sources of contamination, Rules 2.2.A.1, and 2.3.B.5. 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. WASTEWATER DISPOSAL 53. The subsurface disposal system was found to be surfacing. Rule 6.2. Raw [] fruits and/or [] vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS. Wastewater was being improperly discharged onto the ground. Rule 6. 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 water storage tank does not have adequate 8.1.C.2. 4 DEMERITS. Food (Ice) contact surfaces are improperly: [] designed, [] constructed, [] insta [] maintained and/or [] located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERITS. PLUMBING] Kitchen sink, [] utility sink, [] grease trap, [] drain, [] plumbin] sized, [] installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEM A cross-connection, without backflow device, exists between the drinking water systems at the: [] faucet hose, [] hot water heater, [] water clc [] other: TOILET AND HANDWASH FACILITIES I Unwrapped and/or [] potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. 5 DEMERITS. Toilets rooms: [] Completely enclosed, [] Equipped with self-closing, tigh doors, [] properly vented, [] tissue provided, [] covered waste receptar Rules 6.5, 6.6, and 6.7. 2 DEMERITS. 17. Open cans were being used improperly to store food. Rule 2.3.8.7. 1 DEMERIT. Inadequate number of [] male, and/or [] female toilets. The number of toil [] male and [] female. Rule 6.5 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. 60. Handwash lavatories: [] clean, [] adequate number, [] accessible, [] fit maintained, [] hand cleansing soap, [] sanitary towel/hand drying devices invided [] common towel. Rules 6.3, and 6.8 4 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 [] Frozen food not being kept at 0°F, or below: [] importemperature was [] °F. Rule 2.3.C.4. 5 DEMERITS. RUBBISH 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, [] uncovered containers were being used, Rule 6.9. 2 DEMER 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. 62. 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 of [] refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS. 24. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. INSECT, RODENT & ANIMAL CONTROL [] flies, [] rodents, [] roaches, [] live animals (other than security or guide dowere found on the premises. Rule 6.10. and 7.12.G. 4 DEMERITS. 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. Food service facilities: The outer [] doors, [] windows, [] skylights, [] transor were not adequately screened. Rule 6.10.D. 4 DEMERITS. 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. 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. 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. [] Lighting [] ventilation inadequate, [] fixture(s) not shielded. [] dirty ventilat hoods, [] ductwork, [] filters, [] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERI [] Premises littered, [] unnecessary equipment and articles present. Rule 7.11.4 29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS. 69. Improper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMERIT. Single service articles improperly: [] stored, [] dispensed, [] handled, [] reused. Rules 4.4.A. and 5.2.C. 2 DEMERITS. 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. 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 sultably sanitized and packaged. Rule 12.6. 2 DEMERITS. 75. Gas Appliances: [] hot water heaters, [] refrigerators, [] clothes dryers, [] flor furnaces found in sleeping rooms were not: [] adequately vented, [] equipped will automatic pilots, [] equipped with an automatic control valve. Rule 12.10.

FOOD EQUIPMENT AND UTENSILS

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.

Wiping cloths: [] dirty, [] not stored properly in sanitizing solutions Rule 5.1.B.
 1 DEMERIT.

DISHWASHING

MANUAL DISHWASHING:

1 DEMERIT.

Dishes/utensils not being: [] scraped, [] soaked, [] preflushed. Rule 5.1.C.4.
 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 sanltized 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.

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.

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.

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 8

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Code Enforcement Office
Felablishment Representative

		THE PROPERTY OF THE PARTY OF TH
	Rule 2.1.A.3. 5 DEMERITS.	WATER SUPPLY 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.
5.	Rule 2.1.A.2. 1 DEMERIT. Canned goods found: [] leaking, [] with severe dents. [] in rusty condition,	 Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS. The free chlorine was less than 0.25 ppm. The measured chlorine residual was
6	and/or [] swollen. Rule 2.1.A.1. 5 DEMERITS. [] Shellflish not being kept in original container; [] seafood products misrepresented.	[] ppm. Rule 6.1.A.2. 5 DEMERITS.
	Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS.	 [] Hot and [] cold water (under pressure) was not provided to the: [] sinks, [] dishwashers, or [] favatories. Rule 6.1.D.1. 5 DEMERITS.
7.	Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERITS.	 (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.
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 handwashing in between. Rules 2.2.A.1. and 2.3.B.5. 5 DEMERITS .	WASTEWATER DISPOSAL
10.	Raw [] fruits and/or [] vegetables are not washed before being used and/or served.	 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.
11	Rule 2.4.B.1. 2 DEMERITS. 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.
3 52	and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. 2 DEMERITS.	Rule 8.1.C.2. 4 DEMERITS.
12.	Food (Ice) contact surfaces are improperly: [] designed, [] constructed, [] installed,	DI LIMBINO
13	[] 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	PLUMBING 56. [] Kitchen sink, [] utility sink, [] grease trap, [] drain, [] plumbing; is 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.	[] sized, [] installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERITS.
14.	Institutions; Ghost tray(s) [] not kept, [] not dated, Rule 10.2 [] 1/2 pint milk not	 A cross-connection, without backflow device, exists between the drinking and the wast water systems at the: [] faucet hose, [] hot water heater, [] water closets,
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.l.2.	[] other: Rule 6.4.C. 5 DEMERIT
	2 DEMERITS.	TOU ET AND HANDWACH FACH ITIES
16.	[] Unwrapped and/or [] potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. 5 DEMERITS .	TOILET AND HANDWASH FACILITIES 58. Tollets 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:
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.	[] 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 provided [] common towel. Rules 6.3. and 6.8 4 DEMERITS.
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	Tidad () Common torion, Flanco dia, Line dia 17 Palmania.
	temperature was [] °F. Rule 2.3.C.4. 5 DEMERITS.	RUBBISH
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, [] uncovered containers were being used. Rule 6.9. 2 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.	 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
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.
24	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, and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT.	 [] 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.
_	PERSONNEL	65. 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.	No. of the appeal of the office of the offic
27.	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.	 Floors, walls, ceilings, [] not smooth, [] properly constructed, [] in disrepair, [] 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-	67 [1] ighting [] ventilation inadequate [] fixture(s) not shielded [] dirty ventilation
29	washing areas. Aules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.	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.
30.	Food/non food contact surfaces of equipment: [] in disrepair (cracks, chips, pits, open	69. Improper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMERIT.
	seams), [] not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS.	LODOMO
	Single service articles improperly: [] stored, [] dispensed, [] handled, [] reused. 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, [] not stored properly in sanitizing solutions Rule 5.1.B. 1 DEMERIT.	[] undersized; [] Improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.
	DISHWASHING	71. The [] Toilets, [] lavatories, [] showers, were not: [] clean, [] In good repair.
MAI		Rules 12.3. and 12.9.D. 2 DEMERITS.
	NUAL DISHWASHING:	Tules 12.3. and 12.9.D. 2 DEMERITS. 72. [] Hand cleaners, [] towels, were: [] not found, [] inadequate. Rule 12.4 2 DEMERITS.
33.	NUAL DISHWASHING: Dishes/utensils not being: [] scraped, [] soaked, [] preflushed. Rule 5.1.C.4.	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.
33.	NUAL DISHWASHING: 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	 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.
33.	NUAL DISHWASHING: 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.	 [] 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
33.	NUAL DISHWASHING: 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 sanitized by immersion for 30 seconds in clean hot water with at temperature of at least 170°F. The measured temperature was [] °F.	 [] 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.
33. 34. 35.	NUAL DISHWASHING: 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 sanitized by immersion for 30 seconds in clean hot water	 [] 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.
33. 34. 35.	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 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 chlorine solution containing 50 ppm chlorine minimum and at a temperature of at least 130°F.	 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:
333. 334. 335.	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 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 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.	 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.
333. 34. 35.	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 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 chlorine solution containing 50 ppm chlorine minimum and at a temperature of at least 130°F. The measured residual was [] °F.	 [] 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 devers, [] 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. [] Life safety code violations: Explain:
33. 34. 35. 36.	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 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 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. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT. CHANICAL DISHWASHING:	 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
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	Supproved source on premises, being used and/or served.	175		WATER SUPPLY
_	Huie 2.1.A.3, 5 DEMERITS.	1	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.
4.	[] Unlabeled, [] improperly labeled containers of food are being used and/or served. 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 less than 0.25 ppm. The measured chlorine residual was
6.	[] Shellfish not being kept in original container; [] seafood products misrepresented.		51.	
7.	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.		E2	[] 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.
8.	FOOD PREPARATION AND PROTECTION Cooked and/or prepared foods are subjected to cross contamination, from [] raw foods			Rule 8.1.C.1. Ž DEMERITS.
	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	WASTEWATER DISPOSAL 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.		-	Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEMERI'S
11.	Rule 2.4.B.1. 2 DEMERITS. 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 5.1.A.3. 2 DEMERITS.			Rule 8.1.C.2. 4 DEMERITS.
12.	Food (Ice) contact surfaces are improperly: [] designed, [] constructed, [] installed,		_	PLUMBING
10	[] 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	- 1	56.	[] Kitchen sink, [] utility sink, [] grease trap, [] drain, [] plumbing; is imprope
10.	stored on floor, [] food containers in cold storage double stacked or nested,	-	1	[] sized, [] installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERITS.
14.	[] 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	1	57.	A cross-connection, without backflow device, exists between the drinking and the was water systems at the: [] faucet hose, [] hot water heater, [] water closets,
	retained, [] schools: milk not kept at 40°F, or below. Rule 2.1.B.1. 2 DEMERITS.	4		[] other: Rule 6.4.C. 5 DEMERI
15.	Storage of [] food and/or [] beverages in ice or water is prohibited. Rule 2.4.1.2. 2 DEMERITS.	1	_	MES FOOM SICCOCIL
16.	[] 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 fitting
17.	Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.	-	00.	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:
18.	Potentially hazardous food(s) not being: [] reheated [] cooked long enough to be adequately heated to all parts Rule 2.4.3. 5 DEMERITS.		-	[] male and [] female. Rule 6.5 1 DEMERIT.
	adequately heated to all parts Rule 2.4.G.3. 5 DEMERITS. Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled	+	60.	Handwash lavatories: [] clean, [] adequate number, [] accessible, [] fixtures maintained, [] hand cleansing soap, [] sanitary towel/hand drying devices not pro-
	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 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		61.	RUBBISH [] inadequate, [] uncovered containers were being used. Rule 6.9. 2 DEMERITS.
22	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	-)	-	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 cleane [] refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS.
23.	Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. 2 DEMERITS.			Therase pint of questionable salety. Hules 6.5 and 6.10. 2 DEMERTS.
24.	The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A.		100	INSECT, RODENT & ANIMAL CONTROL
25.	1 DEMERIT. Accurate thermometers not available or used to evaluate hot holding, cooking, reheating,	-	64.	[] flies, [] roaches, [] live animals (other than security or guide dogs
	and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. 1 DEMERIT.		85	were found on the premises. Rule 6.10. and 7.12.G. 4 DEMERITS. Food service facilities: The outer [] doors, [] windows, [] skylights, [] transoms
	PERSONNEL		00.	were not adequately screened. Rule 6.10.D. 4 DEMERITS.
	No certified food handler/manager. Rules 3.5.			
21.	Personnel with: [] communicable disease(s), [] boils, [] infected wound(s), [] respiratory or [] gastrointestinal infection, are preparing and serving food.		_	CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES
28	Rule 3.1.A. 5 DEMERITS. Personnel: [] with dirty hands and/or [] smoking when preparing and serving food,		66.	Floors, walls, ceilings, [] not smooth, [] properly constructed, [] in disrepair, [] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.
	[] 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.	[] Lighting [] ventilation inadequate, [] fixture(s) not shielded, [] dirty ventilation 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
	FOOD EQUIPMENT AND UTENSILS	-	60	1 DEMERIT. Improper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMERIT.
30.	Food/non food contact surfaces of equipment: [] in disrepair (cracks, chips, pits, open		09.	improper storage of [Cleaning equipment, [
21	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.		-	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, [] not stored properly in sanitizing solutions Rule 5.1.B. 1 DEMERIT.		71	[] 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.
MA	DISHWASHING:	-	72.	[] Hand cleansers, [] towels, were: [] not found, [] inadequate. Rule 12.4 2 DEMERITS.
	Dishes/utensils not being: [] scraped, [] soaked, [] preflushed. Rule 5.1.C.4.		Per la constitue de la constit	The carpeting is not: [] clean, [] in good repair. Rule 12.9.C. 1 DEMERIT.
34	1 DEMERIT. Dishes/utensils are not being washed in a detergent solution having a temperature of at		-	Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS. Gas Appliances: [] hot water heaters, [] refrigerators, [] clothes dryers, [] floor
	least 120°F. The measured temperature was [] °F. Rule 5.1.C.5. 2 DEMERITS.		, 5.	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.
36	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 violations: Explain:
30.	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.			ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS
-	No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.			SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 870
-	CHANICAL 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.			
	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 temperature was [] °F. Rule 5.1.D.4.c.(3). 2 DEMERITS .			110
-	No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.	(_	1× 1/1
-	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.	-		1/ 1// A. 1/ CHII (17)
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Establishment Representative

Code Enforcement Officer

, veing used and/or served.	WATER SUPPLY
pornapeled, [] improperly labeled containers of food are being used and/or served.	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.
Rule 2.1.A.2. 1 DEMERIT.	49. [] Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERIT
5. Canned goods found: [] leaking, [] with severe dents. [] in rusty condition,	50. The free chlorine was less than 0.25 ppm. The measured chlorine residual w
and/or [] swollen. Rule 2.1.A.1. 5 DEMERITS. 6. [] Shellfish not being kept in original container; [] seafood products misrepresented.	[] ppm. Rule 6.1.A.2. 5 DEMERITS.
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.
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 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.	53. The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEM
 Raw [] fruits and/or [] vegetables are not washed before being used and/or served. Rule 2.4.B.1. 2 DEMERITS. 	54. Wastewater was being improperly discharged onto the ground, Rule 6.2.A. 4 Di
11. Food contact surfaces not: [] washed, [] rinsed, and/or [] sanitized after each use	 (Mobile food units): [] waste water storage tank does not have adequate storage 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.	Hule 6.1.0.2. 4 DEMERTS.
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.	PLUMBING 56. [] Kitchen sink, [] utility sink, [] grease trap, [] drain, [] plumbing; is implication.
 Food not protected during storage/display: [] food left uncovered, [] food improperly stored on floor, [] food containers in cold storage double stacked or nested, 	 [] Kitchen sink, [] utility sink, [] grease trap, [] drain, [] plumbing; is implication. [] 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
 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, Rule 6.4.C. 5 DEN
15. Storage of [] food and/or [] beverages in ice or water is prohibited. Rule 2.4.1.2.	
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 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 (lac 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
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.	 Handwash lavatories: [] clean, [] adequate number, [] accessible, [] fixtures maintained, [] hand cleansing soap, [] sanitary towel/hand drying devices not pre-
 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. Rules 6.3. and 6.8 4 DEMERITS.
20. [] Frozen food not being kept at 0°F, or below: [] improper thawing. The measured	
iemperature was [] °F. Rule 2.3.C.4. 5 DEMÉRITS. 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 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. 	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 cleane
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. DEMERIT. 	INSECT, RODENT & ANIMAL CONTROL
25. Accurate thermometers not available or used to evaluate hot holding, cooking, reheating,	 [] files, [] rodents, [] roaches, [] live animals (other than security or guide dogs) 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, [] transoms
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), [] bolls, [] infected wound(s), [] respiratory or [] gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 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.
 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. [] Lighting [] ventilation inadequate, [] fixture(s) not shielded, [] dirty ventilation
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.	 [] Premises littered, [] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.
FOOD EQUIPMENT AND UTENSILS	69. Improper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMERIT.
 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 DEMÉRITS. 32. Wiping cloths: [] dirty, [] not stored properly in sanitizing solutions Rule 5.1.B.	 The sleeping room(s) are: [] inadequately ventilated, unclean, [] in disrepair, [] undersized; [] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.
1 DEMERIT.	71. The [] Tollets, [] lavatories, [] showers, were not: [] clean, [] in good repair.
DISHWASHING	Rules 12.3, and 12.9.D. 2 DEMERITS.
MANUAL DISHWASHING:	 [] 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.
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.	 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:
 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.	Title 11.1. 5 DEMENTS.
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 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.	
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.	11 2 11
46. Gauges: [] not provided [] inoperative, Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT.	Shared Ma Mach Con
	Code Enforcement Officer

Establishment Representative