| products being used and/or served. Rules 2.1.B.4. 5 DEMERITS.  |   |
|--|---|
| <ol><li>Canned foods from an unapproved source on premises, being used and/or served.</li></ol>  | WATER SUPPLY  |
| Rule 2.1.A.3. 5 DEMERITS.  | 48. [ ] A copy of the current water analysis was not available at the facility.   |
| <ol> <li>[ ] Unlabeled, [ ] improperly labeled containers of food are being used and/or served.<br/>Rule 2.1.A.2. 1 DEMERIT.</li> </ol>  | [ ] Further testing may be required. Rule 6.1.E.3. 2 DEMERITS.  |
| Canned goods found: [ ] leaking, [ ] with severe dents. [ ] in rusty condition,  | 49. [ ] Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS.  |
| and/or [ ] swollen. Rule 2.1.A.1. 5 DEMERITS.  | <ol> <li>The free chlorine was less than 0.25 ppm. The measured chlorine residual was</li> <li>ppm. Rule 6.1.A.2. 5 DEMERITS.</li> </ol>  |
| 6. [ ] Shellfish not being kept in original container; [ ] seafood products misrepresented.  | 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.  |
| <ol><li>Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERITS.</li></ol>   | 52. (Mobile food units) The water storage tank:     does not have adequate storage,   |
|  | [ ] is not being properly cleaned and sanitized after each day's use.   |
| FOOD PREPARATION AND PROTECTION  | Rule 8.1.C.1. 2 DEMERITS.   |
| <ol> <li>Cooked and/or prepared foods are subjected to cross contamination, from [ ] raw foods<br/>or [ ] other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERITS</li> </ol>  |   |
| 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.   |
| 10. Raw     fruits and/or     vegetables are not washed before being used and/or served.   | 54. Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEMERITS.   |
| Rule 2.4.B.1. 2 DEMÈRITS.  |   |
| 11. Food contact surfaces not: [ ] washed, [ ] rinsed, and/or [ ] sanitized after each use   | <ol> <li>(Mobile food units): [ ] waste water storage tank does not have adequate storage.</li> <li>Rule 8.1.C.2. 4 DEMERITS.</li> </ol>  |
| and following any kind of operation when contamination may have occurred.  | Hold C. F.C.E. 4 DEMERTIO,  |
| Rule 5.1.A.3. 2 DEMERITS.  |   |
| <ol> <li>Food (lce) contact surfaces are improperly: [ ] designed, [ ] constructed, [ ] installed, [ ] maintained and/or [ ] located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B.</li> </ol>  | PLUMBING  |
| 13. Food not protected during storage/display: [ ] food left uncovered, [ ] food improperly  | 56. [ ] Kitchen sink, [ ] utility sink, [ ] grease trap, [ ] drain, [ ] plumbing; is improperly   |
| stored on floor, [ ] food containers in cold storage double stacked or nested,   | [ ] sized, [ ] installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERITS.   |
| [ ] sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. 2 DEMERITS.   | 57. A cross-connection, without backflow device, exists between the drinking and the waste-   |
| 14. Institutions; Ghost tray(s) [ ] not kept, [ ] not dated, Rule 10.2 [ ] 1/2 pint milk not   | 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.  |
| <ol> <li>Storage of [ ] food and/or [ ] beverages in ice or water is prohibited. Rule 2.4.l.2.</li> <li>2 DEMERITS.</li> </ol>   |   |
| 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.  | ER Tellete rooms: I I Completely engineed I I Equipped with out stealer tight fitting   |
| 17. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.   | doors, [ ] properly vented, [ ] issue provided, [ ] covered waste receptacle (ladies). Rules 6.5, 6.6, and 6.7. 2 DEMERITS.   |
|  | 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.   |
| 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.   | <ol> <li>Handwash lavatories: [ ] clean, [ ] adequate number, [ ] accessible, [ ] fixtures<br/>maintained, [ ] hand cleansing soap, [ ] sanitary towel/hand drying devices not pro-</li> </ol>  |
| 19. Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled  | vided [ ] common towel. Rules 6.3. and 6.8 4 DEMERITS.  |
| to 45° or below. The measured temperature was [ ] °F. Rule 2.3.C.3. 5 DEMERITS.  |   |
| <ol> <li>[ ] Frozen food not being kept at 0°F, or below: [ ] improper thawing. The measured temperature was [ ] °F. Rule 2.3.C.4. 5 DEMERITS.</li> </ol>  |   |
| 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.   |
| 22. Potentially hazardous cold food(s) not being stored at 45°F or below. The measured   | 62. Storage areas were not [ ] clean, [ ] free of litter, Rule 6.9.B.4. 2 DEMERITS.   |
| temperature was     °F. Rules 2.4.G.1., and 2.4.H.1.b. 5 DEMERITS.   | 63. Storage areas are not constructed to be: [ ] inaccessible to vermin, [ ] easily cleaned,  |
| 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.   |   |
| <ol> <li>The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A.</li> <li>DEMERIT.</li> </ol>   | 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  | 65. Food service facilities: The outer [ ] doors, [ ] windows, [ ] skylights, [ ] transoms were not adequately screened. Rule 6.10.D. 4 DEMERITS.   |
| PERSONNEL 26. No certified food handler/manager. Rules 3.5.  | 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.  27. Personnel with: [ ] communicable disease(s), [ ] bolls, [ ] infected wound(s),  | were not adequately screened. Rule 6.10.D. 4 DEMERITS.  |
| 26. No certified food handler/manager. Rules 3.5.  27. Personnel with: [ ] communicable disease(s), [ ] boils, [ ] infected wound(s), [ ] respiratory or [ ] gastrointestinal infection, are preparing and serving food.   | were not adequately screened. Rule 6.10.D. 4 DEMERITS.  CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES  |
| 26. No certified food handler/manager. Rules 3.5.  27. Personnel with: [ ] communicable disease(s), [ ] boils, [ ] infected wound(s), [ ] respiratory or [ ] gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERITS.   | CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES  66. Floors, walls, ceilings, [ ] not smooth, [ ] properly constructed, [ ] in this fepting.   |
| 26. No certified food handler/manager. Rules 3.5.  27. Personnel with: [ ] communicable disease(s), [ ] bolls, [ ] infected wound(s), [ ] respiratory or [ ] gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERITS.  28. Personnel: [ ] with dirty hands and/or [ ] smoking when preparing and serving food.  | CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES  66. Floors, walls, ceilings, [ ] not smooth, [ ] properly constructed, [ ] the distribution of the property surfaces. Rules 7.1-7.6. 1 DEMERIT.   |
| 26. No certified food handler/manager. Rules 3.5.  27. Personnel with: [ ] communicable disease(s), [ ] bolls, [ ] infected wound(s), [ ] respiratory or [ ] gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERITS.  28. Personnel: [ ] with dirty hands and/or [ ] smoking when preparing and serving food, [ ] with poor hygienic practice, [ ] eating, drinking, in food preparation and/or dishwashing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS.  | CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES  66. Floors, walls, cellings, [ ] not smooth, [ ] properly constructed, [ ] be disrepent, [ ] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.  67. [ ] Lighting [ ] ventilation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventilation hoods, [ ] ductwork, [ ] filters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.  |
| 26. No certified food handler/manager. Rules 3.5.  27. Personnel with: [ ] communicable disease(s), [ ] bolls, [ ] infected wound(s), [ ] respiratory or [ ] gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERITS.  28. Personnel: [ ] with dirty hands and/or [ ] smoking when preparing and serving food.  | CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES  66. Floors, walls, ceilings, [ ] not smooth, [ ] properly constructed, [ ] bir disfepent, [ ] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.  67. [ ] Lighting [ ] ventilation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventilation hoods, [ ] ductwork, [ ] filters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.  68. [ ] Premises littered, [ ] unnecessary equipment and articles present. Rule 7.11.A.1.  |
| 26. No certified food handler/manager. Rules 3.5.  27. Personnel with: [ ] communicable disease(s), [ ] bolls, [ ] infected wound(s), [ ] respiratory or [ ] gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERITS.  28. Personnel: [ ] with dirty hands and/or [ ] smoking when preparing and serving food, [ ] with poor hygienic practice, [ ] eating, drinking, in food preparation and/or dishwashing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS.  29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.  | CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES  66. Floors, walls, ceilings, [ ] not smooth, [ ] properly constructed, [ ] be unsite penn; [ ] dirty surfaces. Rules 7.1-7.6.1 DEMERIT.  67. [ ] Lighting [ ] ventilation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventilation hoods, [ ] ductwork, [ ] filters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.  68. [ ] Premises littered, [ ] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.   |
| 26. No certified food handler/manager. Rules 3.5.  27. Personnel with: [ ] communicable disease(s), [ ] bolls, [ ] infected wound(s), [ ] respiratory or [ ] gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERITS.  28. Personnel: [ ] with dirty hands and/or [ ] smoking when preparing and serving food, [ ] with poor hygienic practice, [ ] eating, drinking, in food preparation and/or dishwashing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS.  29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.  FOOD EQUIPMENT AND UTENSILS   | CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES  66. Floors, walls, ceilings, [ ] not smooth, [ ] properly constructed, [ ] bir disferent, [ ] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.  67. [ ] Lighting [ ] ventilation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventilation hoods, [ ] ductwork, [ ] filters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.  68. [ ] Premises littered, [ ] unnecessary equipment and articles present. Rule 7.11.A.1.  |
| 26. No certified food handler/manager. Rules 3.5.  27. Personnel with: [] communicable disease(s), [] bolis, [] infected wound(s), [] respiratory or [] gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERITS.  28. Personnel: [] with dirty hands and/or [] smoking when preparing and serving food, [] with poor hygienic practice, [] eating, drinking, in food preparation and/or dishwashing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS.  29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.  FOOD EQUIPMENT AND UTENSILS  30. Food/non food contact surfaces of equipment: [] in disrepair (cracks, chips, pits, open.)   | CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES  66. Floors, walls, ceilings, [ ] not smooth, [ ] properly constructed, [ ] in disferent [ ] dirty surfaces. Rules 7.1-7.6.1 DEMERIT.  67. [ ] Lighting [ ] ventilation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventilation hoods, [ ] ductwork, [ ] filters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.  68. [ ] Premises littered, [ ] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.  |
| 26. No certified food handler/manager. Rules 3.5.  27. Personnel with:      communicable disease(s),     lespiratory or     gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERITS.  28. Personnel:     with dirty hands and/or     smoking when preparing and serving food,     with poor hyglenic practice,     eating, drinking, in food preparation and/or dishwashing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS.  29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.  FOOD EQUIPMENT AND UTENSILS  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.   | CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES  66. Floors, walls, ceilings, [ ] not smooth, [ ] properly constructed, [ ] be uisfepeer, [ ] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.  67. [ ] Lighting [ ] ventilation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventilation hoods, [ ] ductwork, [ ] filters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.  68. [ ] Premises littered, [ ] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.  69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.   |
| 26. No certified food handler/manager. Rules 3.5.  27. Personnel with:    [ ] communicable disease(s),   [ ] bolls,   [ ] infected wound(s),   [ ] respiratory or   [ ] gastrointestinal infection, are preparing and serving food.   Rule 3.1.A. 5 DEMERITS.  28. Personnel:   [ ] with dirty hands and/or   [ ] smoking when preparing and serving food,   [ ] with poor hygienic practice,   [ ] eating, drinking, in food preparation and/or dishwashing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS.  29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.  FOOD EQUIPMENT AND UTENSILS  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.  | CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES  66. Floors, walls, cellings, [ ] not smooth, [ ] properly constructed, [ ] be disrepent, [ ] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.  67. [ ] Lighting [ ] ventilation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventilation hoods, [ ] ductwork, [ ] filters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.  68. [ ] Premises littered, [ ] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.  69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.   |
| 26. No certified food handler/manager. Rules 3.5.  27. Personnel with:      communicable disease(s),     lespiratory or     gastrointestinal infection, are preparing and serving food.     Rule 3.1.A. 5 DEMERITS.  28. Personnel:     with dirty hands and/or     smoking when preparing and serving food,     with poor hyglenic practice,     eating, drinking, in food preparation and/or dishwashing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS.  29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.  FOOD EQUIPMENT AND UTENSILS  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.  32. Wiping cloths:     dirty,     ont stored properly in sanitizing solutions Rule 5.1.B.   | CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES  66. Floors, walls, ceilings, [ ] not smooth, [ ] properly constructed, [ ] be uisfepeer, [ ] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.  67. [ ] Lighting [ ] ventilation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventilation hoods, [ ] ductwork, [ ] filters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.  68. [ ] Premises littered, [ ] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.  69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.   |
| 26. No certified food handler/manager. Rules 3.5.  27. Personnel with:    [ ] communicable disease(s),    [ ] loils,    [ ] infected wound(s),    [ ] respiratory or    [ ] gastrointestinal infection, are preparing and serving food.    Rule 3.1.A. 5 DEMERITS.  28. Personnel:    [ ] with dirty hands and/or    [ ] smoking when preparing and serving food,    [ ] with poor hygienic practice,    [ ] eating, drinking, in food preparation and/or dishwashing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS.  29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.  FOOD EQUIPMENT AND UTENSILS  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.   | CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES  66. Floors, walls, ceilings, [ ] not smooth, [ ] properly constructed, [ ] be useferent, [ ] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.  67. [ ] Lighting [ ] ventilation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventilation hoods, [ ] ductwork, [ ] filters, ] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.  68. [ ] Premises littered, [ ] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.  69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.  LODGING  70. The sleeping room(s) are: [ ] inadequately ventilated, unclean, [ ] in disrepair, [ ] undersized; [ ] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.  71. The [ ] Tollets, [ ] lavatories, [ ] showers, were not: [ ] clean, [ ] in good repair.  |
| <ol> <li>No certified food handler/manager. Rules 3.5.</li> <li>Personnel with: [] communicable disease(s), [] bolls, [] infected wound(s), [] respiratory or [] gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERITS.</li> <li>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.</li> <li>Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.</li> <li>FOOD EQUIPMENT AND UTENSILS</li> <li>FOOD EQUIPMENT AND UTENSILS</li> <li>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.</li> <li>Single service articles improperly: [] stored, [] dispensed, [] handled, [] reused. Rules 4.4.A. and 5.2.C. 2 DEMERITS.</li> <li>Wiping cloths: [] dirty, [] not stored properly in sanitizing solutions Rule 5.1.B. 1 DEMERIT.</li> </ol>   | CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES  66. Floors, walls, cellings, [] not smooth, [] properly constructed, [] in-disfepent, [] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.  67. [] Lighting [] ventilation inadequate, [] fixture(s) not shielded, [] dirty ventilation hoods, [] ductwork, [] filters, [] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.  68. [] Premises littered, [] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.  69. Improper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMERIT.  CODGING  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 [] Tollets, [] laxadories, [] showers, were not: [] clean, [] in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS.  |
| 26. No certified food handler/manager. Rules 3.5.  27. Personnel with:    [ ] communicable disease(s),   [ ] bolls,   [ ] infected wound(s),   [ ] respiratory or   [ ] gastrointestinal infection, are preparing and serving food.   Rule 3.1.A. 5 DEMERITS.  28. Personnel:   [ ] with dirty hands and/or   [ ] smoking when preparing and serving food,   [ ] with poor hygienic practice,   [ ] eating, drinking, in food preparation and/or dishwashing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS.  29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.  FOOD EQUIPMENT AND UTENSILS  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.  32. Wiping cloths:   [ ] dirty,   [ ] not stored properly in sanitizing solutions Rule 5.1.B.  DISHWASHING  | CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES  66. Floors, walls, ceilings, [ ] not smooth, [ ] properly constructed, [ ] in-uisrepear, [ ] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.  67. [ ] Lighting [ ] ventilation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventilation hoods, [ ] ductwork, [ ] filters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.  68. [ ] Premises littered, [ ] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.  69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.  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 12.9D. 2 DEMERITS.  72. [ ] Hand cleansers, [ ] towels, were: [ ] not found, [ ] inadequate. Rule 12.4  |
| 26. No certified food handler/manager. Rules 3.5.  27. Personnel with: [] communicable disease(s), [] bolis, [] infected wound(s), [] respiratory or [] gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERITS.  28. Personnel: [] with dirty hands and/or [] smoking when preparing and serving food, [] with poor hygienic practice, [] eating, drinking, in food preparation and/or dishwashing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS.  29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.  FOOD EQUIPMENT AND UTENSILS  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.  32. Wiping cloths: [] dirty, [] not stored properly in sanitizing solutions Rule 5.1.B.  DISHWASHING  MANUAL DISHWASHING:   | CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES  66. Floors, walls, ceilings, [ ] not smooth, [ ] properly constructed, [ ] in-disfépeir, [ ] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.  67. [ ] Lighting [ ] ventilation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventilation hoods, [ ] ductwork, [ ] filters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.  68. [ ] Premises littered, [ ] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.  69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.  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 [ ] Tollets, [ ] lavatories, [ ] showers, were not: [ ] clean, [ ] in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS.  72. [ ] Hand cleansers, [ ] towels, were: [ ] not found, [ ] inadequate. Rule 12.4 2 DEMERITS.   |
| 26. No certified food handler/manager. Rules 3.5.  27. Personnel with:    [ ] communicable disease(s),   [ ] bolls,   [ ] infected wound(s),   [ ] respiratory or   [ ] gastrointestinal infection, are preparing and serving food,   Rule 3.1.A. 5 DEMERITS.  28. Personnel:   [ ] with dirty hands and/or   [ ] smoking when preparing and serving food,   [ ] with poor hyglenic practice,   [ ] eating, drinking, in food preparation and/or dishwashing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS.  29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.  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.  32. Wiping cloths:   [ ] dirty,   [ ] not stored properly in sanitizing solutions Rule 5.1.B.    DISHWASHING  MANUAL DISHWASHING:   33. Dishes/utensils not being:   [ ] scraped,   [ ] scraped,   [ ] preflushed. Rule 5.1.C.4.   | CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES  66. Floors, walls, ceilings, [] not smooth, [] properly constructed, [] in-uisfépeir, [] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.  67. [] Lighting [] ventilation inadequate, [] fixture(s) not shielded, [] dirty ventilation hoods, [] ductwork, [] filters, [] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.  68. [] Premises littered, [] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.  69. Improper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMERIT.  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 [] Tollets, [] lavatories, [] showers, were not: [] clean, [] in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS.  72. [] Hand cleansers, [] towels, were: [] not found, [] inadequate. Rule 12.4 2 DEMERITS.  73. The carpeting is not: [] clean, [] in good repair. Rule 12.9.C. 1 DEMERIT.   |
| 26. No certified food handler/manager. Rules 3.5.  27. Personnel with:    [ ] communicable disease(s),   [ ] bolls,   [ ] infected wound(s),   [ ] respiratory or   [ ] gastrointestinal infection, are preparing and serving food,   Rule 3.1.A. 5 DEMERITS.  28. Personnel:   [ ] with dirty hands and/or   [ ] smoking when preparing and serving food,   [ ] with poor hygienic practice,   [ ] eating, drinking, in food preparation and/or dishwashing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS.  29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.  FOOD EQUIPMENT AND UTENSILS  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.  32. Wiping cloths:   [ ] dirty,   [ ] not stored properly in sanitizing solutions Rule 5.1.B.  DISHWASHING  MANUAL DISHWASHING:   33. Dishes/utensils not being:   [ ] scraped,   [ ] soaked,   [ ] preflushed. Rule 5.1.C.4.   | CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES  66. Floors, walls, ceilings, [ ] not smooth, [ ] properly constructed, [ ] be usefered, [ ] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.  67. [ ] Lighting [ ] ventilation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventilation hoods, [ ] ductwork, [ ] filters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.  68. [ ] Premises littered, [ ] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.  69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.  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 [ ] Tollets, [ ] lavatories, [ ] showers, were not: [ ] clean, [ ] in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS.  72. [ ] Hand cleansers, [ ] towels, were: [ ] not found, [ ] inadequate. Rule 12.4 2 DEMERITS.  73. The carpeting is not: [ ] clean, [ ] in good repair. Rule 12.9.C. 1 DEMERIT.  74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS.  |
| 26. No certified food handler/manager. Rules 3.5.  27. Personnel with:    [ ] communicable disease(s),   [ ] bolls,   [ ] infected wound(s),   [ ] respiratory or   [ ] gastrointestinal infection, are preparing and serving food,   Rule 3.1.A. 5 DEMERITS.  28. Personnel:   [ ] with dirty hands and/or   [ ] smoking when preparing and serving food,   [ ] with poor hyglenic practice,   [ ] eating, drinking, in food preparation and/or dishwashing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS.  29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.  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.  32. Wiping cloths:   [ ] dirty,   [ ] not stored properly in sanitizing solutions Rule 5.1.B.    DISHWASHING  MANUAL DISHWASHING:   33. Dishes/utensils not being:   [ ] scraped,   [ ] scraped,   [ ] preflushed. Rule 5.1.C.4.   | CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES  66. Floors, walls, ceilings, [] not smooth, [] properly constructed, [] in-uisfépeur, [] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.  67. [] Lighting [] ventilation inadequate, [] fixture(s) not shielded, [] dirty ventilation hoods, [] ductwork, [] filters, [] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.  68. [] Premises littered, [] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.  69. Improper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMERIT.  70. The sleeping room(s) are: [] imadequately ventilated, unclean, [] in disrepair, [] undersized; [] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.  71. The [] Toillets, [] lavatories, [] showers, were not: [] clean, [] in good repair. Rules 12.3, and 12.9.D. 2 DEMERITS.  72. [] Hand cleansers, [] towels, were: [] not found, [] inadequate. Rule 12.4 2 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.  75. Gas Appliances: [] hot water heaters, [] refrigerators, [] clothes dryers, [] floor  |
| 26. No certified food handler/manager. Rules 3.5.  27. Personnel with:    [ ] communicable disease(s),   [ ] bolls,   [ ] infected wound(s),   [ ] respiratory or   [ ] gastrointestinal infection, are preparing and serving food,   Rule 3.1.A. 5 DEMERITS.  28. Personnel:   [ ] with dirty hands and/or   [ ] smoking when preparing and serving food,   [ ] with poor hyglenic practice,   [ ] eating, drinking, in food preparation and/or dishwashing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS.  29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.  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.  32. Wiping cloths:   [ ] dirty,   [ ] not stored properly in sanitizing solutions Rule 5.1.B.   1 DEMERIT.  DISHWASHING  MANUAL DISHWASHING:   33. Dishes/utensils not being:   [ ] scraped,   [ ] soaked,   [ ] preflushed. Rule 5.1.C.4.   1 DEMERIT.  34. Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was   [ ] °F. Rule 5.1.C.5. 2 DEMERITS.   | CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES  66. Floors, walls, cellings, [] not smooth, [] properly constructed, [] in-disfépeir, [] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.  67. [] Lighting [] ventilation inadequate, [] fixture(s) not shielded, [] dirty ventilation hoods, [] ductwork, [] filters, [] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.  68. [] Premises littered, [] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.  69. Improper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMERIT.  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 [] Tollets, [] lavatories, [] showers, were not: [] clean, [] in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS.  72. [] Hand cleansers, [] towels, were: [] not found, [] inadequate. Rule 12.4 2 DEMERITS.  73. The carpeting is not: [] clean, [] in good repair. Rule 12.9.C. 1 DEMERIT.  74. Drinking glasses not 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 a nutomatic pointor valve. Rule 12.10.   |
| 26. No certified food handler/manager. Rules 3.5.  27. Personnel with:      communicable disease(s),     losting lost lost lost lost lost lost lost lost   | CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES  66. Floors, walls, ceilings, [] not smooth, [] properly constructed, [] in-uisfépeir, [] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.  67. [] Lighting [] ventilation inadequate, [] fixture(s) not shielded, [] dirty ventilation hoods, [] ductwork, [] filters, [] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.  68. [] Premises littered, [] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.  69. Improper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMERIT.  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 [] Tollets, [] lavatories, [] showers, were not: [] clean, [] in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS.  72. [] Hand cleansers, [] towels, were: [] not found, [] inadequate. Rule 12.4. 2 DEMERITS.  73. The carpeting is not: [] clean, [] in good repair. Rule 12.9.C. 1 DEMERIT.  74. Drinking glasses not 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 an automatic pilots, [] equipped with an automatic pilots, [] equipped with an automatic control valve. Rule 12.10.   |
| 26. No certified food handler/manager. Rules 3.5.  27. Personnel with: ] communicable disease(s), [ ] bolis, [ ] infected wound(s), [ ] respiratory or [ ] gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERITS.  28. Personnel: [ ] with dirty hands and/or [ ] smoking when preparing and serving food, [ ] with poor hygienic practice, [ ] eating, drinking, in food preparation and/or dish-washing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS.  29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.  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.  32. Wiping cloths: [ ] dirty, [ ] not stored properly in sanitizing solutions Rule 5.1.B.  1 DEMERIT.  DISHWASHING  MANUAL DISHWASHING:  33. Dishes/utensils not being: [ ] scraped, [ ] soaked, [ ] preflushed. Rule 5.1.C.4. 1 DEMERIT.  34. Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was [ ]°F. Rule 5.1.C.5. 2 DEMERITS.  35. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with at temperature of at least 170°F. The measured temperature was [ ]°F. Rule 5.1.C.5.a. 4 DEMERITS.   | CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES  66. Floors, walls, ceilings, [] not smooth, [] properly constructed, [] land useffeatr, [] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.  67. [] Lighting [] ventilation inadequate, [] fixture(s) not shielded, [] dirty ventilation hoods, [] ductwork, [] filters, [] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.  68. [] Premises littered, [] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.  69. Improper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMERIT.  70. The sleeping room(s) are: [] inadequately ventilated, unclean, [] in disrepair, [] undersized; [] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.  71. The [] Toilets, [] lavatories, [] showers, were not: [] clean, [] in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS.  72. [] Hand cleansers, [] towels, were: [] not found, [] inadequate. Rule 12.4. 2 DEMERITS.  73. The carpeting is not: [] clean, [] in good repair. Rule 12.9.C. 1 DEMERIT.  74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS.  75. Gas Appliances: [] hot water heaters, [] refrigerators, [] clothes dryers, [] floor furnaces found in sleeping rooms were not: [] adequately vented, [] equipped with automatic pilots, [] equipped with an automatic control valve. Rule 12.10. 4 DEMERITS.  76. [] Life safety code violations:   |
| 26. No certified food handler/manager. Rules 3.5.  27. Personnel with:   | CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES  66. Floors, walls, cellings, [] not smooth, [] properly constructed, [] in-disfepent, [] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.  67. [] Lighting [] ventilation inadequate, [] fixture(s) not shielded, [] dirty ventilation hoods, [] ductwork, [] filters, [] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.  68. [] Premises littered, [] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.  69. Improper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMERIT.  10. The sleeping room(s) are: [] inadequately ventilated, unclean, [] in disrepair, [] undersized; [] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.  71. The [] Tollets, [] lavatories, [] showers, were not: [] clean, [] in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS.  72. [] Hand cleansers, [] towels, were: [] not found, [] inadequate. Rule 12.4 2 DEMERITS.  73. The carpeting is not: [] clean, [] in good repair. Rule 12.9.C. 1 DEMERIT.  74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS.  75. Gas Appliances: [] not water heaters, [] refrigerators, [] clothes dryers, [] floor furnaces found in sleeping rooms were not: [] adequately vented, [] equipped with automatic pilots, [] equipped with a nutomatic control valve. Rule 12.10.  4 DEMERITS.   |
| 26. No certified food handler/manager. Rules 3.5.  27. Personnel with:      communicable disease(s),     lespiratory or     gastrointestinal infection, are preparing and serving food.     Rule 3.1.A. 5 DEMERITS.     Personnel:     with dirty hands and/or     smoking when preparing and serving food,     with poor hyglenic practice,     eating, drinking, in food preparation and/or dishwashing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS.     POOD EQUIPMENT AND UTENSILS     Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.     FOOD EQUIPMENT AND UTENSILS     FOOD EQUIPMENT AND UTENSILS     in disrepair (cracks, chips, pits, open seams),     not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS.     Single service articles improperly:     stored,     dispensed,     handled,     reused.     Rules 4.4.A. and 5.2.C. 2 DEMERITS.     1 DEMERIT.     DISHWASHING     MANUAL DISHWASHING:     33. Dishes/utensils not being:     scraped,     soaked,     preflushed. Rule 5.1.C.4.     1 DEMERIT.     Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was     preflushes/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     preflushes/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 temperature was     preflushes/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 temperature was     preflushes/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.   | CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES  66. Floors, walls, ceilings, [] not smooth, [] properly constructed, [] land useffeatr, [] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.  67. [] Lighting [] ventilation inadequate, [] fixture(s) not shielded, [] dirty ventilation hoods, [] ductwork, [] filters, [] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.  68. [] Premises littered, [] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.  69. Improper storage of [] cleaning equipment, [] linens. Rule 7.11.B. 1 DEMERIT.  70. The sleeping room(s) are: [] inadequately ventilated, unclean, [] in disrepair, [] undersized; [] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.  71. The [] Toilets, [] lavatories, [] showers, were not: [] clean, [] in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS.  72. [] Hand cleansers, [] towels, were: [] not found, [] inadequate. Rule 12.4. 2 DEMERITS.  73. The carpeting is not: [] clean, [] in good repair. Rule 12.9.C. 1 DEMERIT.  74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS.  75. Gas Appliances: [] hot water heaters, [] refrigerators, [] clothes dryers, [] floor furnaces found in sleeping rooms were not: [] adequately vented, [] equipped with automatic pilots, [] equipped with an automatic control valve. Rule 12.10. 4 DEMERITS.  76. [] Life safety code violations:   |
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| 26. No certified food handler/manager. Rules 3.5.  27. Personnel with: ] communicable disease(s), [ ] bolis. [ ] infected wound(s), [ ] respiratory or [ ] gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERITS.  28. Personnel: [ ] with dirty hands and/or [ ] smoking when preparing and serving food, [ ] with poor hygienic practice, [ ] eating, drinking, in food preparation and/or dishwashing areas. Rules 3.2.A., 3.2.B., and 3.4.A. 5 DEMERITS.  29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.  FOOD EQUIPMENT AND UTENSILS  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.  32. Wiping cloths: [ ] dirty, [ ] not stored properly in sanitizing solutions Rule 5.1.B.  1 DEMERIT.  DISHWASHING  MANUAL DISHWASHING:  33. Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was [ ] °F. Rule 5.1.C.5. 2 DEMERITS.  35. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with at temperature of at least 170°F. The measured temperature was [ ] °F. Rule 5.1.C.5.a. 4 DEMERITS.  36. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containings are properly in sanitized by immersion for one minute 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 DEMERITS.  38. 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 was [ ] °F. Rule 5.1.D.3.b. 4 DEMERITS.  39. The final sanitization rinse water temperature was not at least 180°F. The measured temperature was [ ] °F. Rul | CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES  66. Floors, walls, ceilings, [ ] not smooth, [ ] properly constructed, [ ] **Let**Usite** [ ] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.  67. [ ] Lighting [ ] ventilation inadequate, [ ] fixture(s) not shelded, [ ] dirty ventilation hoods, [ ] ductwork, [ ] filters, [ ] exhaust tans. Rules 7.6. 7.9, 7.10. 1 DEMERIT.  68. [ ] Premises littered, [ ] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.  69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.  70. The sleeping room(s) are: [ ] inadequately ventilated, unclean, [ ] in disrepair, [ ] undersized; [ ] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.  71. The [ ] Toilets, [ ] lavatories, [ ] showers, were not: [ ] clean, [ ] in good repair. Rules 12.3 and 12.9 D. 2 DEMERITS.  72. [ ] Hand cleansers, [ ] towels, were: [ ] not found, [ ] inadequate. Rule 12.4 2 DEMERITS.  73. The carpeting is not: [ ] clean, [ ] in good repair. Rule 12.9.C. 1 DEMERIT.  74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS.  75. Gas Appliances: [ ] hot water heaters, [ ] retrigerators, [ ] 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. |

| products being used and/or served. Rules 2.1.B.4. 5 DEMERITS.  | WATER SUPPLY  |
|--|---|
| <ol> <li>Canned foods from an unapproved source on premises, being used and/or served.<br/>Rule 2.1.A.3. 5 DEMERITS.</li> </ol>  | 48. [ ] A copy of the current water analysis was not available at the facility.   |
| 4. [ ] Unlabeled, [ ] improperly labeled containers of food are being used and/or served.  | Further testing may be required. Rule 6.1.E.3, 2 DEMERITS.  |
| Rule 2.1.A.2. 1 DEMERIT.   | 49. [ ] Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS.  |
| <ol> <li>Canned goods found: [ ] leaking, [ ] with severe dents. [ ] in rusty condition,<br/>and/or [ ] swollen. Rule 2.1.A.1. 5 DEMERITS.</li> </ol>  | <ol> <li>The free chlorine was less than 0.25 ppm. The measured chlorine residual was</li> <li>Jopm. Rule 6.1.A.2. 5 DEMERITS.</li> </ol>   |
| 6. [ ] Shellfish not being kept in original container; [ ] seafood products misrepresented.  | 51. [ ] Hot and [ ] cold water (under pressure) was not provided to the:  |
| Rules 2.1.B.2 and 2.1.B.3. 1 DEMERITS.  7. Meat and/or meat products not USDA approved. Rule 2.1.A.2. 5 DEMERITS.  | [ ] sinks, [ ] dishwashers, or [ ] lavatories. Rule 6.1.D.1. 5 DEMERITS.  |
| 7. Will at all of of the at products flot OSDA approved. Nulle 2.1.A.2. 3 DEMERTS.   | <ol> <li>(Mobile food units) The water storage tank: [ ] does not have adequate storage,</li> <li>[ ] is not being properly cleaned and sanitized after each day's use.</li> </ol>                            |
| FOOD PREPARATION AND PROTECTION  | Rule 8.1.C.1. 2 DEMERITS.   |
| <ol> <li>Cooked and/or prepared foods are subjected to cross contamination, from [ ] raw foods<br/>or [ ] other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. 2 DEMERITS</li> </ol>  |   |
| 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.   |
| <ol> <li>Raw [ ] fruits and/or [ ] vegetables are not washed before being used and/or served.<br/>Rule 2.4.B.1. 2 DEMERITS.</li> </ol>   | 54. Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEMERITS.   |
| 11. Food contact surfaces not: [ ] washed, [ ] rinsed, and/or [ ] sanitized after each use   | 55. (Mobile food units): [ ] waste water storage tank does not have adequate storage.   |
| and following any kind of operation when contamination may have occurred.  | Rule 8.1.C.2. 4 DEMERITS.   |
| Rule 5.1.A.3. 2 DEMERITS.  12. Food (Ice) contact surfaces are improperly: [ ] designed, [ ] constructed, [ ] installed,   |   |
| [ ] 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  | 56. [ ] Kitchen sink, [ ] utility sink, [ ] grease trap, [ ] drain, [ ] plumbing; is improperly [ ] sized, [ ] installed and/or maintained. Rules 6.4 F. and 7.8. 2 DEMERITS.                                 |
| 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.  | 57. A cross-connection, without backflow device, exists between the drinking and the waste-   |
| 14. Institutions; Ghost tray(s) [ ] not kept, [ ] not dated, Rule 10.2 [ ] 1/2 pint milk not   | 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.  |
| <ol> <li>Storage of [ ] food and/or [ ] beverages in ice or water is prohibited. Rule 2.4.l.2.</li> <li>2 DEMERITS.</li> </ol>   |   |
| 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.  17. Open cans were being used improperly to store food. Rule 2.3.B.7. 1 DEMERIT.  | 58. Tollets 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 lood. Aule 2.3.B.7. I 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: [ ] male and [ ] female. Rule 6.5 1 DEMERIT.   |
| 18. Potentially hazardous food(s) not being: [ ] reheated [ ] cooked long enough to be   | 60. Handwash lavatories: [ ] clean, [ ] adequate number, [ ] accessible, [ ] fixtures   |
| adequately heated to all parts Rule 2.4.G.3. 5 DEMERITS.  19. Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled  | 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  | 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.   |
| 22. Potentially hazardous cold food(s) not being stored at 45°F or below. The measured   | <ul> <li>62. Storage areas were not [ ] clean, [ ] free of litter, Rule 6.9.B.4. 2 DEMERITS.</li> <li>63. Storage areas are not constructed to be: [ ] inaccessible to vermin, [ ] easily cleaned,</li> </ul> |
| temperature was [ ] °F. Rules 2.4.G.1., and 2.4.H.1.b. 5 DEMERITS.  23. Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal.  | [ ] refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS.  |
| Rule 10.1. 2 DEMERITS.   |   |
| <ol> <li>The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A.</li> <li>DEMERIT.</li> </ol>   | INSECT, RODENT & ANIMAL CONTROL   |
| 25. Accurate thermometers not available or used to evaluate hot holding, cooking, reheating,   | 64. [ ] flies, [ ] rodents, [ ] roaches, [ ] live animals (other than security or guide dogs)   |
| 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  | <ol> <li>Food service facilities: The outer [ ] doors, [ ] windows, [ ] skylights, [ ] transoms<br/>were not adequately screened. Rule 6.10.D. 4 DEMERITS.</li> </ol>   |
| 26. No certified food handler/manager. Rules 3.5.  |   |
| 27. Personnel with:[ ] communicable disease(s), [ ] boils, [ ] infected wound(s),  | CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES  |
| [ ] respiratory or [ ] gastrointestinal infection, are preparing and serving food.  Rule 3.1.A. 5 DEMERITS.  | 66. Floors, walls, ceilings, [ ] not smooth, [ ] properly constructed, [ ] in disrepair,  |
|  | [ ] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.   |
| <ol> <li>Personnel: [ ] with dirty hands and/or [ ] smoking when preparing and serving food,</li> <li>[ ] 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.</li> </ol> | <ol> <li>[ ] Lighting [ ] ventilation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventilation<br/>hoods, [ ] ductwork, [ ] filters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.</li> </ol>      |
| 29. Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.   | 68. [ ] Premises littered, [ ] unnecessary equipment and articles present. Rule 7.11.A.1.   |
|  | 1 DEMERIT.  |
| FOOD EQUIPMENT AND UTENSILS  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.   |   |
| <ol> <li>Single service articles improperly: [ ] stored, [ ] dispensed, [ ] handled, [ ] reused.<br/>Rules 4.4.A. and 5.2.C. 2 DEMÉRITS.</li> </ol>  | LODGING   |
| 32. Wiping cloths: [ ] dirty, [ ] not stored properly in sanitizing solutions Rule 5.1.B.  | <ol> <li>The sleeping room(s) are: [ ] inadequately ventilated, unclean, [ ] in disrepair,</li> <li>[ ] undersized; [ ] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.</li> </ol>                     |
| 1 DEMERIT.   | 71. The [ ] Toilets, [ ] lavatories, [ ] showers, were not: [ ] clean, [ ] in good repair.  |
| DISHWASHING  | Rules 12.3. and 12.9.D. 2 DEMERITS.   |
| MANUAL DISHWASHING:  | 72. [ ] Hand cleansers, [ ] towels, were: [ ] not found, [ ] inadequate. Rule 12.4 2 DEMERITS.  |
| 33. Dishes/utensils not being: [ ] scraped, [ ] soaked, [ ] preflushed. Rule 5.1.C.4.  | 73. The carpeting is not: [ ] clean, [ ] in good repair. Rule 12.9.C. 1 DEMERIT.  |
| DEMERIT.  34. Dishes/utensils are not being washed in a detergent solution having a temperature of at  | 74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS.  |
| least 120°F. The measured temperature was [ ] °F. Rule 5.1.C.5. 2 DEMERITS.  | 75. Gas Appliances: [ ] hot water heaters, [ ] refrigerators, [ ] clothes dryers, [ ] floor furnaces found in sleeping rooms were not: [ ] adequately vented, [ ] equipped with                               |
| 35. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water   | automatic pilots, [ ] equipped with an automatic control valve. Rule 12.10. 4 DEMERITS.   |
| with at temperature of at least 170°F. The measured temperature was [ ]°F. 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.C. 5.b. 4 DEMERITS.   | ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS  |
| 37. No chemical test kit provided. Rule 5.1.D.4.b. 1 DEMERIT.  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.  |   |
| <ol> <li>The final sanitization rinse water temperature was not at least 180°F. The measured<br/>temperature was [ ] °F. Rule 5.1.D.3.b. 4 DEMERITS.</li> </ol>  |   |
| 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.  |   |
| <ol> <li>Sanitizing chemicals not automatically dispensed. Rule 5.1,D.4.c.(2).</li> <li>DEMERITS.</li> <li>The chemicals sanitizing rinse water temperature was not at least 130°F. The measured</li> </ol>  |   |
| 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.  | 11. 1/11 010-110-   |
| 45. Dish racks not stored in a sanitary manner. Rule 5.1.D.6. 1 DEMERIT.   | 1 / m 1/2/1/18/11/8   |
| 46. Gauges: [ ] not provided [ ] inoperative, Rules 5.1.D.1. and 5.1.D.2. 1 DEMERIT.   | 70 4 RECENOR 1 190701   |
|  | Code Enforcement Officer  |
|  | 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1   |

|   | products being used and/or served. Rules 2.1.B.4. 5 DEMERITS.   |  |
|---|---|--|
| 3.  | Canned foods from an unapproved source on premises, being used and/or served.   | WATER SUPPLY   |
|   | Rule 2.1.A.3. 5 DEMERITS.   | 48. A copy of the current water analysis was not available at the facility.  Further testing may be required. Rule 6.1.E.3. 2 DEMERITS.  |
|   | [ ] Unlabeled, [ ] improperly labeled containers of food are being used and/or served.<br>Rule 2.1.A.2. 1 DEMERIT.  | 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.  [ ] 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.  | 51. Hot and [ ] cold water (under pressure) was not provided to the:<br>  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   | <ul> <li>Is not being properly cleaned and sanitized after each day's use.</li> <li>Rule 8.1.C.1, 2 DEMERITS.</li> </ul>   |
| 1   | Cooked and/or prepared foods are subjected to cross contamination, from [ ] raw foods   | Hule 6.1.6.1. Z DEMERITS.  |
|   | 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  |
| 0   | 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.   | <ol> <li>The subsurface disposal system was found to be surfacing. Rule 6.2.A. 4 DEMERITS.</li> </ol>  |
| U.  | 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  | <ol> <li>(Mobile food units): [ ] waste water storage tank does not have adequate storage.</li> <li>Rule 8.1,C.2. 4 DEMERITS.</li> </ol>   |
|   | and following any kind of operation when contamination may have occurred.  Rule 5.1.A.3. 2 DEMERITS.  | 7 (0150-041) (0-00) 1. 00 (011) (0.11) (0.5)   |
| 2.  | Food (Ice) contact surfaces are improperly: [ ] designed, [ ] constructed, [ ] installed,   | And the second s |
|   | [ ] maintained and/or [ ] located, Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. 2 DEMERITS.   | PLUMBING   |
| 3.  | Food not protected during storage/display: [ ] food left uncovered, [ ] food improperly stored on floor, [ ] food containers in cold storage double stacked or nested,  | <ol> <li>[ ] Kitchen sink, [ ] utility sink, [ ] grease trap, [ ] drain, [ ] plumbing; is improperly</li> <li>[ ] sized, [ ] installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERITS.</li> </ol>   |
|   | stored on noon [ ] rood containers in cold storage double stacked of nested,  | 57. A cross-connection, without backflow device, exists between the drinking and the waste   |
| 4.  | Institutions; Ghost tray(s) [ ] not kept, [ ] not dated, Rule 10.2 [ ] 1/2 pint milk not  | 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.  |  |
| 6.  | [ ] 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.   | <ol> <li>Toilets rooms: [ ] Completely enclosed, [ ] Equipped with self-closing, tight fitting<br/>doors, [ ] properly vented, [ ] tissue provided, [ ] covered waste receptacle (ladies).</li> </ol>  |
| 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   | 59. Inadequate number of [ ] male, and/or [ ] temale tollets. The number of tollets are:   |
| 8.  | 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.  | <ol> <li>Handwash lavatories: [ ] clean, [ ] adequate number, [ ] accessible, [ ] fixtures maintained, [ ] hand cleansing soap, [ ] sanitary towel/hand drying devices not pro-</li> </ol>   |
| 9.  | Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was [ ] °F. Rule 2.3.C.3. 5 DEMERITS.   | vided [ ] common towel. 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  |
| 1.  | 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.  |
| 2   | 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.  |
| 1   | 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  |
| 3.  | 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.   |
| id.   | Rule 10.1, 2 DEMERITS.  The containers used transporting food are inadequate, Rules 2.4.L.1., and 9.1.A.  |  |
| 200   | 1 DEMERIT.  | INSECT, RODENT & ANIMAL CONTROL  |
| 5.  | Accurate thermometers not available or used to evaluate hot holding, cooking, reheating,  | <ol> <li>[1] flies, [1] rodents, [1] roaches, [1] live animals (other than security or guide dogs) were found on the premises. Rule 6:10. and 7:12.G. 4 DEMERITS.</li> </ol>   |
|   | 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.   |
| -   | No certified food handler/manager, Rules 3.5.   |  |
| 7.  | Personnel with:[ ] communicable disease(s), [ ] boils, [ ] infected wound(s), [ ] respiratory or [ ] gastrointestinal infection, are preparing and serving food.  | CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES   |
|   | Rule 3.1.A. 5 DEMERITS.   |  |
|   |   | 66. Floors, walls, ceilings, [ ] not smooth, [ ] properly constructed, [ ] in disrepair,   |
| 8.  | Personnel: [ ] with dirty hands and/or [ ] smoking when preparing and serving food, [ ] with poor hydienic practice, [ ] eating, drinking, in food preparation and/or dish-   | [ ] 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.   | [ ] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.  67. [ ] Lighting [ ] ventilation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventilation hoods, [ ] ductwork, [ ] filters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.  |
|   | [ ] with poor hyglenic practice, [ ] eating, drinking, in food preparation and/or dishwashing areas. Rules 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.   | [ ] dirty surfaces. Rules 7.1-7.6.1 DEMERIT.  67. [ ] Lighting [ ] ventilation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventilation hoods, [ ] ductwork, [ ] filters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.  68. [ ] Premises littered, [ ] unnecessary equipment and articles present. Rule 7.11.A.1.  |
|   | [ ] with poor hyglenic practice, [ ] eating, drinking, in food preparation and/or dishwashing areas, Rules 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.   | [ ] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.  67. [ ] Lighting [ ] ventilation inadequate, [ ] flixture(s) not shielded, [ ] dirty ventilation hoods, [ ] ductwork, [ ] filters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.  68. [ ] Premises littered, [ ] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.   |
| 9.  | [ ] with poor hyglenic practice, [ ] eating, drinking, in food preparation and/or dishwashing areas, Rules 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.  FOOD EQUIPMENT AND UTENSILS  | [ ] dirty surfaces. Rules 7.1-7.6.1 DEMERIT.  67. [ ] Lighting [ ] ventilation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventilation hoods, [ ] ductwork, [ ] filters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.  68. [ ] Premises littered, [ ] unnecessary equipment and articles present. Rule 7.11.A.1.  |
| 9.  | [ ] with poor hyglenic practice, [ ] eating, drinking, in food preparation and/or dishwashing areas, Rules 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.   | [ ] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT. 67. [ ] Lighting [ ] ventilation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventilation hoods, [ ] ductwork, [ ] filters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT. 68. [ ] Premises littered, [ ] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT. 69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B, 1 DEMERIT.  |
| 9.  | [ ] with poor hyglenic practice, [ ] eating, drinking, in food preparation and/or dishwashing areas. Rules 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.  FOOD EQUIPMENT AND UTENSILS  Food/non food contact surfaces of equipment: [ ] in disrepair (cracks, chips, pits, open seams), [ ] not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS.  Single service articles improperly: [ ] stored, [ ] dispensed, [ ] handled, [ ] reused.  | [ ] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT. 67. [ ] Lighting [ ] ventilation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventilation hoods, [ ] ductwork, [ ] filters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT. 68. [ ] Premises littered, [ ] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT. 69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.  LODGING   |
| 9.  | [ ] with poor hyglenic practice, [ ] eating, drinking, in food preparation and/or dishwashing areas. Rules 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.  FOOD EQUIPMENT AND UTENSILS  Food/non food contact surfaces of equipment: [ ] in disrepair (cracks, chips, pits, open seams), [ ] not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS.  Single service articles improperly: [ ] stored, [ ] dispensed, [ ] handled, [ ] reused. Rules 4.4.A. and 5.2.C. 2 DEMERITS.  | [ ] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.  67. [ ] Lighting [ ] ventilation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventilation hoods, [ ] ductwork, [ ] filters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.  68. [ ] Premises littered, [ ] unnecessary equipment and articles present. Rule 7.11.A.1.  1 DEMERIT.  69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.  LODGING  70. The sleeping room(s) are: [ ] inadequately ventilated, unclean, [ ] in disrepair,  |
| 9.  | [ ] with poor hyglenic practice, [ ] eating, drinking, in food preparation and/or dishwashing areas. Rules 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.  FOOD EQUIPMENT AND UTENSILS  Food/non food contact surfaces of equipment: [ ] in disrepair (cracks, chips, pits, open seams), [ ] not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS.  Single service articles improperly: [ ] stored, [ ] dispensed, [ ] handled, [ ] reused.  | [ ] dirty surfaces. Rules 7.1-7.6.1 DEMERIT. 67. [ ] Lighting [ ] ventilation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventilation hoods, [ ] ductwork, [ ] filters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT. 68. [ ] Premises littered, [ ] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT. 69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B, 1 DEMERIT.  LODGING 70. The sleeping room(s) are: [ ] inadequately ventilated, unclean, [ ] in disrepair, [ ] undersized; [ ] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT. 71. The [ ] Tollets, [ ] lavatories, [ ] showers, were not: [ ] clean, [ ] in good repair.  |
| 9.  | [ ] with poor hyglenic practice, [ ] eating, drinking, in food preparation and/or dishwashing areas. Rules 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.  FOOD EQUIPMENT AND UTENSILS  Food/non food contact surfaces of equipment: [ ] in disrepair (cracks, chips, pits, open seams), [ ] not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS.  Single service articles improperly: [ ] stored, [ ] dispensed, [ ] handled, [ ] reused. Rules 4.4.A. and 5.2.C. 2 DEMERITS.  Wiping cloths: [ ] dirty, [ ] not stored properly in sanitizing solutions Rule 5.1.B.  1 DEMERIT.   | [ ] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.  67. [ ] Lighting [ ] Ventilation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventilation hoods, [ ] ductwork, [ ] filters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.  68. [ ] Premises littered, [ ] unnecessary equipment and articles present. Rule 7.11.A.1.  1 DEMERIT.  69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.  LODGING  70. The sleeping room(s) are: [ ] inadequately ventilated, unclean, [ ] in disrepair, [ ] undersized; [ ] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.  71. The [ ] Toilets, [ ] lavatories, [ ] showers, were not: [ ] clean, [ ] in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS.   |
| 11.   | [ ] with poor hyglenic practice, [ ] eating, drinking, in food preparation and/or dishwashing areas. Rules 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.  FOOD EQUIPMENT AND UTENSILS  Food/non food contact surfaces of equipment: [ ] in disrepair (cracks, chips, pits, open seams), [ ] not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS.  Single service articles improperly: [ ] stored, [ ] dispensed, [ ] handled, [ ] reused. Rules 4.4.A. and 5.2.C. 2 DEMERITS.  Wiping cloths: [ ] dirty, [ ] not stored properly in sanitizing solutions Rule 5.1.B.  DISHWASHING  | [ ] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.  67. [ ] Lighting [ ] ventilation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventilation hoods, [ ] ductwork, [ ] filters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.  68. [ ] Premises littered, [ ] unnecessary equipment and articles present. Rule 7.11.A.1.  1 DEMERIT.  69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.  LODGING  70. The sleeping room(s) are: [ ] inadequately ventilated, unclean, [ ] in disrepair, [ ] undersized; [ ] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.  71. The [ ] Tollets, [ ] lavatories, [ ] showers, were not: [ ] clean, [ ] in good repair. Rules 12.3 and 12.9.D. 2 DEMERITS.  72. [ ] Hand cleansers, [ ] towels, were: [ ] not found, [ ] inadequate. Rule 12.4  |
| 19.<br>10.  | [ ] with poor hyglenic practice, [ ] eating, drinking, in food preparation and/or dishwashing areas. Rules 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.  FOOD EQUIPMENT AND UTENSILS  Food/non food contact surfaces of equipment: [ ] in disrepair (cracks, chips, pits, open seams), [ ] not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS.  Single service articles improperly: [ ] stored, [ ] dispensed, [ ] handled, [ ] reused. Rules 4.4.A. and 5.2.C. 2 DEMERITS.  Wiping cloths: [ ] dirty, [ ] not stored properly in sanitizing solutions Rule 5.1.B.  1 DEMERIT.   | [ ] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.  67. [ ] Lighting [ ] Ventilation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventilation hoods, [ ] ductwork, [ ] filters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.  68. [ ] Premises littered, [ ] unnecessary equipment and articles present. Rule 7.11.A.1.  1 DEMERIT.  69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.  LODGING  70. The sleeping room(s) are: [ ] inadequately ventilated, unclean, [ ] in disrepair, [ ] undersized; [ ] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.  71. The [ ] Toilets, [ ] lavatories, [ ] showers, were not: [ ] clean, [ ] in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS.   |
| 19.<br>10.<br>11.<br>12.  | [ ] with poor hyglenic practice, [ ] eating, drinking, in food preparation and/or dishwashing areas. Rules 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.  FOOD EQUIPMENT AND UTENSILS  Food/non food contact surfaces of equipment: [ ] in disrepair (cracks, chips, pits, open seams), [ ] not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS.  Single service articles improperly: [ ] stored, [ ] dispensed, [ ] handled, [ ] reused. Rules 4.4.A. and 5.2.C. 2 DEMERITS.  Wiping cloths: [ ] dirty, [ ] not stored properly in sanitizing solutions Rule 5.1.B.  DISHWASHING  NUAL DISHWASHING:  Dishes/utensils not being: [ ] scraped, [ ] soaked, [ ] preflushed. Rule 5.1.C.4.  1 DEMERIT.  | [ ] dirty surfaces. Rules 7.1-7.6.1 DEMERIT. 67. [ ] Lighting [ ] ventilation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventilation hoods, [ ] ductwork, [ ] filters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT. 68. [ ] Premises littered, [ ] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT. 69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.  10. The sleeping room(s) are: [ ] inadequately ventilated, unclean, [ ] in disrepair, [ ] undersized; [ ] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT. 11. The [ ] Toilets, [ ] lavatories, [ ] showers, were not: [ ] clean, [ ] in good repair. Rules 12.3 and 12.9.D. 2 DEMERITS. 12. [ ] Hand cleansers, [ ] towels, were: [ ] not found, [ ] inadequate. Rule 12.4 2 DEMERITS.  |
| 19.<br>11.<br>12.<br>13.  | [ ] with poor hyglenic practice, [ ] eating, drinking, in food preparation and/or dishwashing areas. Rules 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.  FOOD EQUIPMENT AND UTENSILS  Food/non food contact surfaces of equipment: [ ] in disrepair (cracks, chips, pits, open seams), [ ] not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS.  Single service articles improperly: [ ] stored, [ ] dispensed, [ ] handled, [ ] reused. Rules 4.4.A. and 5.2.C. 2 DEMERITS.  Wiping cloths: [ ] dirty, [ ] not stored properly in sanitizing solutions Rule 5.1.B.  DISHWASHING  NUAL DISHWASHING:  Dishes/utensils are 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   | [ ] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.  67. [ ] Lighting [ ] ventilation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventilation hoods, [ ] ductwork, [ ] filters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.  68. [ ] Premises littered, [ ] unnecessary equipment and articles present. Rule 7.11.A.1.  1 DEMERIT.  69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.  LODGING  70. The sleeping room(s) are: [ ] inadequately ventilated, unclean, [ ] in disrepair, [ ] undersized; [ ] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.  71. The [ ] Toilets, [ ] lavatories, [ ] showers, were not: [ ] clean, [ ] in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS.  72. [ ] Hand cleansers, [ ] towels, were: [ ] not found, [ ] inadequate. Rule 12.4. 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   |
| 99.<br>100.<br>111.<br>131.   | [ ] with poor hyglenic practice, [ ] eating, drinking, in food preparation and/or dishwashing areas, Rules 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.  FOOD EQUIPMENT AND UTENSILS  Food/non food contact surfaces of equipment: [ ] in disrepair (cracks, chips, pits, open seams), [ ] not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS.  Single service articles improperly: [ ] stored, [ ] dispensed, [ ] handled, [ ] reused. Rules 4.4.A. and 5.2.C. 2 DEMERITS.  Wiping cloths: [ ] dirty, [ ] not stored properly in sanitizing solutions Rule 5.1.B.  DISHWASHING  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.  | [ ] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.  67. [ ] Lighting [ ] ventilation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventilation hoods, [ ] ductwork, [ ] filters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.  68. [ ] Premises littered, [ ] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.  69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.  70. The sleeping room(s) are: [ ] inadequately ventilated, unclean, [ ] in disrepair, [ ] undersized; [ ] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.  71. The [ ] Toilets, [ ] lavatories, [ ] showers, were not: [ ] clean, [ ] in good repair. Rules 12.3 and 12.9.D. 2 DEMERITS.  72. [ ] Hand cleansers, [ ] towels, were: [ ] not found, [ ] inadequate. Rule 12.4 2 DEMERITS.  73. The carpeting is not: [ ] clean, [ ] in good repair. Rule 12.9.C. 1 DEMERIT.  74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS.  75. Gas Appliances: [ ] hot water heaters, [ ] refrigerators, [ ] clothes dryrs, [ ] floor furnaces found in sleeping rooms were not: [ ] adequately vented, [ ] equipped with  |
| 99.<br>100.<br>111.<br>131.   | [ ] with poor hyglenic practice, [ ] eating, drinking, in food preparation and/or dishwashing areas. Rules 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.  FOOD EQUIPMENT AND UTENSILS  Food/non food contact surfaces of equipment: [ ] in disrepair (cracks, chips, pits, open seams), [ ] not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS.  Single service articles improperly: [ ] stored, [ ] dispensed, [ ] handled, [ ] reused. Rules 4.4.A. and 5.2.C. 2 DEMERITS.  Wiping cloths: [ ] dirty, [ ] not stored properly in sanitizing solutions Rule 5.1.B.  DISHWASHING  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.   | [ ] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.  67. [ ] Lighting [ ] ventilation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventilation hoods, [ ] ductwork, [ ] filters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.  68. [ ] Premises littered, [ ] unnecessary equipment and articles present. Rule 7.11.A.1.  1 DEMERIT.  69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.  LODGING  70. The sleeping room(s) are: [ ] inadequately ventilated, unclean, [ ] in disrepair, [ ] undersized; [ ] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.  71. The [ ] Toilets, [ ] lavatories, [ ] showers, were not: [ ] clean, [ ] in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS.  72. [ ] Hand cleansers, [ ] towels, were: [ ] not found, [ ] inadequate. Rule 12.4. 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   |
| 19.<br>100.<br>11.<br>13.<br>14.  | [ ] with poor hyglenic practice, [ ] eating, drinking, in food preparation and/or dishwashing areas, Rules 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.  FOOD EQUIPMENT AND UTENSILS  Food/non food contact surfaces of equipment: [ ] in disrepair (cracks, chips, pits, open seams), [ ] not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS.  Single service articles improperty: [ ] stored, [ ] dispensed, [ ] handled, [ ] reused. Rules 4.4.A. and 5.2.C. 2 DEMERITS.  Wiping cloths: [ ] dirty, [ ] not stored property in sanitizing solutions Rule 5.1.B.  DISHWASHING  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. Rule 5.1.C.5.a. 4 DEMERITS.  | [ ] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT. 67. [ ] Lighting [ ] ventilation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventilation hoods, [ ] ductwork, [ ] filters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT. 68. [ ] Premises littered, [ ] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT. 69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT. 69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.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. 71. The [ ] Toilets, [ ] lavatories, [ ] showers, were not: [ ] clean, [ ] in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS. 72. [ ] Hand cleansers, [ ] towels, were: [ ] not found, [ ] inadequate. Rule 12.4. 2 DEMERITS. 73. The carpeting is not: [ ] clean, [ ] in good repair. Rule 12.9.C. 1 DEMERIT. 74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS. 75. Gas Appliances: [ ] hot water heaters, [ ] refrigerators, [ ] clothes dryers, [ ] floor furnaces found in sleeping rooms were not: [ ] adequately vented, [ ] equipped with automatic pilots, [ ] equipped with an automatic control valve. Rule 12.10. 4 DEMERITS. 76. [ ] Life safety code violations:   |
| 19.<br>100.<br>11.<br>13.<br>14.  | [ ] with poor hyglenic practice, [ ] eating, drinking, in food preparation and/or dishwashing areas, Rules 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.  FOOD EQUIPMENT AND UTENSILS  Food/non food contact surfaces of equipment: [ ] in disrepair (cracks, chips, pits, open seams), [ ] not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS.  Single service articles improperly: [ ] stored, [ ] dispensed, [ ] handled, [ ] reused. Rules 4.4.A. and 5.2.C. 2 DEMERITS.  Wiping cloths: [ ] dirty, [ ] not stored properly in sanitizing solutions Rule 5.1.B.  1 DEMERIT.  DISHWASHING:  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  | [ ] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.  67. [ ] Lighting [ ] ventilation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventilation hoods, [ ] ductwork, [ ] filters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.  68. [ ] Premises littered, [ ] unnecessary equipment and articles present. Rule 7.11.A.1.  1 DEMERIT.  69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.  LODGING  70. The sleeping room(s) are: [ ] inadequately ventilated, unclean, [ ] in disrepair, [ ] undersized; [ ] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.  71. The [ ] Toilets, [ ] lavatories, [ ] showers, were not: [ ] clean, [ ] in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS.  72. [ ] Hand cleansers, [ ] towels, were: [ ] not found, [ ] inadequate. Rule 12.4 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 an automatic control valve. Rule 12.10.  |
| 19.<br>100.<br>111.<br>13.<br>14.                                       | [ ] with poor hyglenic practice, [ ] eating, drinking, in food preparation and/or dishwashing areas, Rules 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.  FOOD EQUIPMENT AND UTENSILS  Food/non food contact surfaces of equipment: [ ] in disrepair (cracks, chips, pits, open seams), [ ] not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS.  Single service articles improperty: [ ] stored, [ ] dispensed, [ ] handled, [ ] reused. Rules 4.4.A. and 5.2.C. 2 DEMERITS.  Wiping cloths: [ ] dirty, [ ] not stored property in sanitizing solutions Rule 5.1.B.  1 DEMERIT.  DISHWASHING  NUAL DISHWASHING:  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 temperature was [ ] °F.  | [ ] dirty surfaces. Rules 7.1-7.6.1 DEMERIT.  67. [ ] Lighting [ ] ventilation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventilation hoods, [ ] ductwork, [ ] filters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.  68. [ ] Premises littered, [ ] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT.  69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.  70. The sleeping room(s) are: [ ] inadequately ventilated, unclean, [ ] in disrepair, [ ] undersized; [ ] improper bed spacing. Rules 12.9 and 12.11. 1 DEMERIT.  71. The [ ] Toilets, [ ] lavatories, [ ] showers, were not: [ ] clean, [ ] in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS.  72. [ ] Hand cleansers, [ ] towels, were: [ ] not found, [ ] inadequate. Rule 12.4 2 DEMERITS.  73. The carpeting is not: [ ] clean, [ ] in good repair. Rule 12.9.C. 1 DEMERIT.  74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS.  75. Gas Appliances: [ ] hot water heaters, [ ] refrigerators, [ ] clothes dryers, [ ] floor furnaces found in sleeping rooms were not: [ ] adequately vented, [ ] equipped with automatic pilots, [ ] equipped with an automatic control valve. Rule 12.10.  76. [ ] Life safety code violations: Explain:  |
| 19.<br>10.<br>11.<br>12.<br>14.<br>15.                                  | [ ] with poor hyglenic practice, [ ] eating, drinking, in food preparation and/or dishwashing areas, Rules 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.  FOOD EQUIPMENT AND UTENSILS  Food/non food contact surfaces of equipment: [ ] in disrepair (cracks, chips, pits, open seams), [ ] not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS.  Single service articles improperly: [ ] stored, [ ] dispensed, [ ] handled, [ ] reused. Rules 4.4.A. and 5.2.C. 2 DEMERITS.  Wiping cloths: [ ] dirty, [ ] not stored properly in sanitizing solutions Rule 5.1.B.  DISHWASHING  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. 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.   | [ ] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT. 67. [ ] Lighting [ ] ventilation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventilation hoods, [ ] ductwork, [ ] filters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT. 68. [ ] Premises littered, [ ] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT. 69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT. 69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.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. 71. The [ ] Toilets, [ ] lavatories, [ ] showers, were not: [ ] clean, [ ] in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS. 72. [ ] Hand cleansers, [ ] towels, were: [ ] not found, [ ] inadequate. Rule 12.4. 2 DEMERITS. 73. The carpeting is not: [ ] clean, [ ] in good repair. Rule 12.9.C. 1 DEMERIT. 74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS. 75. Gas Appliances: [ ] hot water heaters, [ ] refrigerators, [ ] clother Stryers, [ ] 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.  |
| 19.<br>10.<br>11.<br>12.<br>14.<br>15.                                  | [ ] with poor hyglenic practice, [ ] eating, drinking, in food preparation and/or dishwashing areas, Rules 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.  FOOD EQUIPMENT AND UTENSILS  I present and 4.2.B. 2 DEMERITS.  Wiping cloths: [ ] dirty, [ ] stored, [ ] dispensed, [ ] handled, [ ] reused. Rule 5.1.B.  DISHWASHING  DISHWASHING:  DISHWASHING:  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.   | [ ] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT.  67. [ ] Lighting [ ] ventilation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventilation hoods, [ ] ductwork, [ ] filters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.  68. [ ] Premises littered, [ ] unnecessary equipment and articles present. Rule 7.11.A.1.  1 DEMERIT.  69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.  1 DEMERIT.  1 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 [ ] Tollets, [ ] lavatories, [ ] showers, were not: [ ] clean, [ ] in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS.  72. [ ] Hand cleansers, [ ] towels, were: [ ] not found, [ ] inadequate. Rule 12.4. 2 DEMERITS.  73. The carpeting is not: [ ] clean, [ ] in good repair. Rule 12.9.C. 1 DEMERIT.  74. Drinking glasses not 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.   |
| 11. 12. 14. 15. 16. 17. ME(   | [ ] with poor hyglenic practice, [ ] eating, drinking, in food preparation and/or dishwashing areas, Rules 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.  FOOD EQUIPMENT AND UTENSILS  Food/non food contact surfaces of equipment: [ ] in disrepair (cracks, chips, pits, open seams), [ ] not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS.  Single service articles improperly: [ ] stored, [ ] dispensed, [ ] handled, [ ] reused. Rules 4.4.A. and 5.2.C. 2 DEMERITS.  Wiping cloths: [ ] dirty, [ ] not stored properly in sanitizing solutions Rule 5.1.B.  DISHWASHING  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. 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.   | [ ] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT. 67. [ ] Lighting [ ] ventilation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventilation hoods, [ ] ductwork, [ ] filters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT. 68. [ ] Premises littered, [ ] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT. 69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT. 69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.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. 71. The [ ] Toilets, [ ] lavatories, [ ] showers, were not: [ ] clean, [ ] in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS. 72. [ ] Hand cleansers, [ ] towels, were: [ ] not found, [ ] inadequate. Rule 12.4. 2 DEMERITS. 73. The carpeting is not: [ ] clean, [ ] in good repair. Rule 12.9.C. 1 DEMERIT. 74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS. 75. Gas Appliances: [ ] hot water heaters, [ ] refrigerators, [ ] clother Stryers, [ ] 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.  |
| 11. 32. MAI 3. 44. 45. 66. 7. ME(8.                                     | [ ] with poor hyglenic practice, [ ] eating, dirinking, in food preparation and/or dishwashing areas, Rules 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.  FOOD EQUIPMENT AND UTENSILS  Food/non food contact surfaces of equipment: [ ] in disrepair (cracks, chips, pits, open seams), [ ] not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS.  Single service articles improperly: [ ] stored, [ ] dispensed, [ ] handled, [ ] reused. Rules 4.4.A. and 5.2.C. 2 DEMERITS.  Wiping cloths: [ ] dirty, [ ] not stored properly in sanitizing solutions Rule 5.1.B.  DISHWASHING  NUAL DISHWASHING:  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.  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.  | [ ] dirty surfaces. Rules 7.1-7.6. 1 DEMERIT. 67. [ ] Lighting [ ] ventilation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventilation hoods, [ ] ductwork, [ ] filters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT. 68. [ ] Premises littered, [ ] unnecessary equipment and articles present. Rule 7.11.A.1. 1 DEMERIT. 69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT. 69. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.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. 71. The [ ] Toilets, [ ] lavatories, [ ] showers, were not: [ ] clean, [ ] in good repair. Rules 12.3. and 12.9.D. 2 DEMERITS. 72. [ ] Hand cleansers, [ ] towels, were: [ ] not found, [ ] inadequate. Rule 12.4. 2 DEMERITS. 73. The carpeting is not: [ ] clean, [ ] in good repair. Rule 12.9.C. 1 DEMERIT. 74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. 2 DEMERITS. 75. Gas Appliances: [ ] hot water heaters, [ ] refrigerators, [ ] clother Stryers, [ ] 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.  |
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| 3.  | Canned foods from an unapproved source on premises, being used and/or served.   |     | WATER SUPPLY  |
|-----|---|-----|---|
|     | Rule 2.1.A.3. 5 DEMERITS.   | -   | 48. [ ] A copy of the current water analysis was not available at the facility.   |
| 4.  | [ ] Unlabeled, [ ] improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. 1 DEMERIT.   |     | [ ] Further testing may be required. Rule 6.1.E.3. 2 DEMERITS.  49. [ ] Water tested and found to be unsatisfactory. Rule 6.1.A.1. 5 DEMERITS.  |
| 5.  | Canned goods found: [ ] leaking, [ ] with severe dents. [ ] in rusty condition, 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  |
| 5.  | [ ] Shellfish 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.  |     | 52. (Mobile food units) The water storage tank: [ ] does not have adequate storage,   |
| F   | FOOD PREPARATION AND PROTECTION   |     | i s not being properly cleaned and sanitized after each day's use. 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   | -   | WASTEWATER DISPOSAL   |
| 1.  | 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.                                    | 1   | 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.  | -   | 4. Wastewater was being improperly discharged onto the ground. Rule 6.2.A. 4 DEMERITS.  |
| 1   | Rule 2.4.B.1. 2 DEMERITS.   |     | 55. (Mobile food units): [ ] waste water storage tank does not have adequate storage.   |
| 1 - | 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.   |     |   |
| 2.  | 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  |
| 3.  | Food not protected during storage/display: [ ] food left uncovered, [ ] food improperly   | 1   | 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.                                 | 7   | [ ] sized, [ ] installed and/or maintained. Rules 6.4.F. and 7.8. 2 DEMERITS.  57. A cross-connection, without backflow device, exists between the drinking and the waste-                                |
| 4.  | Institutions; Ghost tray(s) [ ] not kept, [ ] not dated, Rule 10.2 [ ] 1/2 pint milk not  | ,   | water systems at the: [ ] faucet hose, [ ] hot water heater, [ ] water closets,   |
| 14  | 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.I.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.   | 20  | <ol> <li>Tollets rooms: [ ] Completely enclosed, [ ] Equipped with self-closing, tight fitting<br/>doors, [ ] properly vented, [ ] tissue provided, [ ] covered waste receptacle (ladies).</li> </ol>     |
| 1.  | 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   |     | <ol> <li>Inadequate number of [ ] male, and/or [ ] female toilets. The number of toilets are:</li> </ol>  |
| 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.                                   | -   | [ ] male and [ ] female. Rule 6.5.1 DEMERIT.  |
|     | 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-                                |
| ٥.  | 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. <b>5 DEMERITS.</b>                                  |     |   |
| 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.   |
| 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.   |     | [ ] refuse bin of questionable safety. Rules 6.9 and 6.10. 2 DEMERITS.  |
|     | Rule 10.1. 2 DEMERITS.  |     |   |
| 4.  | 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,  | 6   | 64. [ ] flies, [ ] rodents, [ ] 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.   | -   | were found on the premises. Rule 6.10. and 7.12.G. 4 DEMERITS.  |
|     | PERSONNEL   | ,   | <ol> <li>Food service facilities: The outer [ ] doors, [ ] windows, [ ] skylights, [ ] transoms<br/>were not adequately screened. Rule 6.10.D. 4 DEMERITS.</li> </ol>                                     |
| 6.  | No certified food handler/manager. Rules 3.5.   |     |   |
| 7.  | Personnel with: [ ] communicable disease(s), [ ] boils, [ ] infected wound(s),  |     | CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES  |
|     | [ ] respiratory or [ ] gastrointestinal infection, are preparing and serving food. Rule 3.1.A. 5 DEMERITS.  | ē   | 66. Floors, walls, ceilings, [ ] not smooth, [ ] properly constructed, [ ] in disrepair,  |
| 28. | Personnel: [ ] with dirty hands and/or [ ] smoking when preparing and serving food,   | 7   | [ ] 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.                             | ,   | <ol> <li>[37. [ ] Lighting [ ] ventilation inadequate, [ ] fixture(s) not shielded, [ ] dirty ventilation hoods, [ ] ductwork, [ ] filters, [ ] exhaust fans. Rules 7.6, 7.9, 7.10. 1 DEMERIT.</li> </ol> |
| 9.  | Hair restraints not worn by food handlers. Rule 3.3.B. 1 DEMERITS.  | ê   | 88. [ ] Premises littered, [ ] unnecessary equipment and articles present. Rule 7.11.A.1.   |
| -   | FOOD EQUIPMENT AND UTENSILS   | ē   | 1 DEMERIT.  9. Improper storage of [ ] cleaning equipment, [ ] linens. Rule 7.11.B. 1 DEMERIT.  |
| 0.  | Food/non food contact surfaces of equipment: [ ] in disrepair (cracks, chips, pits, open  |     | s. Improper storage of [ ] oreaning equipment, [ ] intens. Traile 7.11.0. I DEMERT.   |
|     | seams), [ ] not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. 2 DEMERITS.  |     | LODONIO   |
| H.  | 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,  |
| 2.  | 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.  | 7   | 71. The [ ] Toilets, [ ] lavatories, [ ] showers, were not: [ ] clean, [ ] in good repair.  |
|     | DISHWASHING   | 5   | Rules 12.3, and 12.9.D. 2 DEMERITS.  [2. [ ] Hand cleansers, [ ] towels, were: [ ] not found, [ ] inadequate. Rule 12.4   |
|     | NUAL DISHWASHING:   |     | 2 DEMERITS.   |
| 3.  | Dishes/utensils not being: [ ] scraped, [ ] soaked, [ ] preflushed. Rule 5.1.C.4.  1 DEMERIT.   | -44 | '3. The carpeting is not: [ ] clean, [ ] in good repair. Rule 12.9.C. 1 DEMERIT.  |
| 4.  | 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. 75. Gas Appliances; [ ] hot water heaters, [ ] refrigerators, [ ] clothes dryers, [ ] floor                              |
| E   | 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   |
| o.  | 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.  |
| 6   | Rule 5.1.C.5.a. 4 DEMERITS.   | 7   | 6. [ ] Life safety code violations:   |
| 6.  | Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature of at least 130°F.   |     | Explain: Rule 11.1. 5 DEMERITS.   |
|     | The measured residual was [ ] ppm and the measured temperature was [ ] °F. Rule 5.1.C. 5.b. 4 DEMERITS.   |     |   |
| 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  |
| -   | 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 mea-   |     |   |
| -   | sured temperature was [ ] °F. Rule 5.1.D.3.b. 2 DEMERITS.  The final sanitization rinse water temperature was not at least 180°F. The measured                                |     | White is 1150 but is The same   |
|     | temperature was [ ] °F. Rule 5.1.D.3.b. 4 DEMERITS.   | -   | as alle facilities of facilities  |
| -   | Sustained 165°F hot water dishwashing machine°F. Rule 5.1.D.3.a. 4 DEMERITS.  | 1 7 | as all lacillies an the building.   |
|     | 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.                                  |     | Sanification at central office.   |
| -   | Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). 2 DEMERITS.   |     | 10  |
| 3.  | The chemicals sanitizing rinse water temperature was not at least 130°F. The measured   | -   |   |
| _   | temperature was [ ] °F. Rule 5.1.D.4.c.(3). 2 DEMERITS.   | 1   |   |
| -   | 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.  |     | + min a Mikaraker   |
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