Food Establishment Inspection Report

k. Facility Type	<u> </u>	Bar/Lounge	IDomestic Violence _Fraternal Org.	=	Intermediate Care D	PPEC D Recreational	Camp Short- reatment Fac Trans	term Res Treat
Mar Adult Day 9	Care IMealProg		Home for Special Ser	Vices L	Migrant Housing Movie Theater	<u>■</u> School		Grade
ear. Elloutino	12 einspertion	_Construction Com	plaintConsultationC	hange of O	wnershipEpidemi	ology 🔲 temporary t	Correct by:	
	Fores	Lake Eleme	ntary School			RESULTS	Next Routine Inspec	lion Stop Sale
of Establishme	Davido Po	ad	city: Delt	tona		Satisfactory		jecu on E
	Doyle Ro	au	Vyonno Mat	hvese	ns	Unsatisfactory:	nc.M.A.8	
327 <u>25</u>		Name of Person in Cha	Yvonne Mat	u oluo	ia k12 flus	Incomplete	(Date)	
	75-4166	Person in Charge Ema	<u>ymmattny@</u>	Volus	la.K (2.11.us	Clasure	Number of Risk Factors/ Violations Marked 'GUT	ntervention fitems 1-29)
(MM/DD/YY)	Begin Time	M/PM End Time AM/P	M Fermit Manipol			Out of Business	Number of Repeat Violat	
8/18	8:40 AM	10:10 AM	64-48-00400	1	29647	WINTED VENTIO	je	
			E LINES RISK FAC					De dui of
ate the complian	de slatus: Mark	en "X under the combile 'not observed to be occur	nce status, in PACE discussion ingret the time of inspect	on, NA#01	s act or tem is not pe	informed by the facilit	у.	
sliance, NOstne same some so	ector let box f	not observed to be docum ar OC Breviolation domaids	d on site. R#cepeat vistat	ite fram p	1			111111111111111111111111111111111111111
mpliance Statu	_				Compliance Status			cos
N OUT N/A N/O				cos R	1000	Protection fro	m Contamination	/es
	Domensk	Supervision ation of Knowledge/Training			15 ■ 凵 교	Food separated &	, protected; single-use glo faces, cleaned & sanitized	·
█ <u>▔</u> █▎▃▕┶┴ <u></u>		(Come pres	ent		16	Proper disposal o	if unsafe food	
		Employee Health				Time/Temperalu	e Control for Safety	
<u> </u>	Knowledg	e, responsibilities and reported of restriction and exclusion	<u>ພາຍ</u> ກ		18 👤 🗀 🗀	L Cooking time & t	emperatures dures for hot holding	
<u>u. </u>		As comiting & diarrheal e	vents		19 <u> </u>	☐ Reneating proce ☐ Cooling time and		
		Soud Hygienic Practices		T	21 🔳 🔟 🔟	L Hot holding temp	eratures	_
<u> </u>	- II	ating, tasting, drinking, or to arge from eyes, nose, and n	nouth		22 ■1	L Cold holding ten Date marking an		
	Preve	nting Contamination by	Hands		23 <u>1 1 </u>	Date marking an	ocedures & records	
u —	Hands c	ean & properly washed		╌╂╌┨		Сопии	mer Advisory	
<u>■1 [. [</u>	No bare	hand contact with RTE food shing sinks, accessible & su	pplies		25 🗀 🗀 💻	Advisory for raw	/undercooked food entipte Ponulations	
		Approved Source		- T - I	26 T 7 7	Pactourized for	ds used: No prohibited foo	ds
_ لواق	Food ob	tained from approved source		+-		Additives ar	d Toxio Substances	
<u> </u>	Food red	eived at proper temperature good condition, safe, & una	dulterated		27	Food additives:	approved & properly used as identified, stored, & use	d
	Shellsto	ck tags & parasite destructions. (on: Generalization) nursuent	าท์		28 🔟 📖	Aspiel	ec P Doed Hee	
is form serves d andes tems ne	Land Land Land Land Land	Marks AMS AT MINE OF THE	ECORECUMENTS IN MINISTER A	E-11, the	29	ATTEMPT OF THE PERSON OF THE P	alized process/HACCP beoredures identified at	me meost prevaler
onda Administrat	verCode or ⊩	GDG 38 VIII F	a aboute: Chartinused obserts	tion althis	LULING REMARKS COMMITTEEN AND AND AND AND AND AND AND AND AND AN	HANNE THO ABOME HIT 89	9.00	nterventions are
CHITY WITHOUT MEA	ong these dom	raneame pausteimuses edionalis etvioletioni Fablu incentent achien beling linifi	re to extrest violations. The steding the Department of	Hee#ti Hee#ti	¢ontrol misætures	so preivent toodbottik	11111日報日 (7 株1)41以	
imie specined nat	W-18-90 Int SIMC		6000	OETAN F	RACTICES.			
		Precises are prev		rn Hsadi	tion of patropers of	namicals, and physica	i apjekts irto faoids	
		Retail Practice stare play	STERROR STERRE CHOSE TO NAME OF	cos R	IN OUT N/A	N/U		
IN OUT N/A	N/O	Safe Food and Wate					ise of Utensils	
		rize <u>d eggs used where requ</u>	ired	╌┟╌╁╾	43 🖳	Utensils: prope Equipment & li	nens: stored, dried, & han	died
	Marian	& ice from approved source ce obtained for special proc	essing		45 🖭 🔟 🖳	Single-use/sin	gle-service articles: stored	& used
' <u>, </u>		Food Temperature Con	a gi		46] • [L_L Slash-resistan	t/cloth_gloves used proper guipment and Vending	y <u> </u>
3 💵 💷 💷	Proper	cooling methods; adequate	equipment	╌┼┼	47 🔳 🔟	⊥ Food & non-fo	od contact surfaces	
		ood properly cooked for hot red thawing methods	Horang		48 💵 🗀 🗓 🗕		installed, maintained, use	d; test strips
ינ בו בו 4		ometers provided & accurat			49 🖳 🔔	Non-food cont	act surfaces clean Physical Pacilities	
الــــا بــا 4 ــــــا ـــاــــــــــــــــــــــ								
14 L L L 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	Therm	Food identification			50 ji∎ ¬ j <u>¬</u> ,		ter available; under presst	
34	Therm	Fixed folentification properly labeled, original con everitor of Fixed Contan	ntainer ilmetion		51 💷 🗆 🔟	_⊥ Plumbing inst	ailed; proper backflow devi	Ç95
34	Therm Food r	Hood identification properly labeled, original con resident of Food Switten rodents, & animals not pre	ntainer Ilinetten			⊥ Plumbing inst	alled, proper backflow devi ste water properly dispose	Ç95
34	Food plane	Property labeled, original conversely labeled, original conversely labeled, original conversely labeled, original contains, animals not prentain (preparation, stopperation, stopperation, stopperation)	ntainer Ilinetten		51 ■ □	Plumbing inst Sewage & wa Toilet facilities Garbage & re	ailed, proper backflow devi ste water properly dispose s supplied & cleaned fuse disposal	Ç95
34	Food purchased in the control of the	Hood identification properly labeled, original con resident of Food Switten rodents, & animals not pre	nteiner ilmitteniii sent orage, display)		51	Plumbing inst Sewage & wa Toilet facilities Garbage & re Facilities insta	alled, proper backflow devi ste water properly dispose s supplied & cleaned fuse disposal alled, maintained, & clean	Ç95
34	Food r Insects No Col Persor L Wiping	Figure 1 februin february labeled, original con reperty labeled, original con reperty labeled in the february redents, & animals not pre- ntamination (preparation, sto- lal cleanliness	nteiner ilmitteniii sent orage, display)		51 ■ □	Plumbing inst Sewage & wa Toilet facilities Garbage & re Facilities inste	alled, proper backflow devi ste water properly dispose s supplied & cleaned fuse disposal alled, maintained, & clean	Ç95
34	Food r Insects No Col Persor L Wiping	History Edward Interaction properly labeled, original conversely appeared to the properly labeled and the properly used & stong fruits & vegetables	teiner imetion sent prage, display) red		51 1 1 1 2 53 1 1 1 1 55 1 1 1 1 1 1 1 1 1 1 1 1 1	Plumbing inst Sewage & wa Toilet facilities Garbage & re Facilities inste	ailed, proper backflow devi ste water properly dispose s. supplied & cleaned fuse disposal alled, maintained, & clean ighting Application; Plans	d
34	Food r Insecte No Cor L Wiping Washi	Riving Selection or per la control labeled, original control selection of presentation of properly used & storage fruits & vegetables	nteiner ilmitteniii sent orage, display)		51 1 1 1 2 53 1 1 1 1 55 1 1 1 1 1 1 1 1 1 1 1 1 1	Plumbing inst Sewage & wa Toilet facilities Garbage & re Facilities inste	alled, proper backflow deviste water properly dispose supplied & cleaned fuse disposal alled, maintained, & clean ighting Application; Plans Date: 11	Ç95

root			Permit Number: School 64-48-0040		Date: 11/8/18						
rest	Lake Lieine	meens -	TEMPERATURE OBSER		item/Location	Temp					
	- (I section	Temp	ltem/Location	Temp	item/Location						
	em/Location	39 F	Tomatoes/Refrigeration left of serving line	37 F							
lk/Milk unit Ico Beef/Serving line		182 F	Bento box/walk in refrigeration	40 F							
m Sandwich/Refrigeration serving line		39 F	Milk/Walk in refrigeration unit	39 F							
Satiuwich	Monagerane		Hamburgers/Walk in refrigeration un	it 38 F							
				- 							
				++							
			BSERVATIONS AND CORRE	CTIVE ACTIO	NS						
			Violations cited in this rep	ort must be correct	6 0						
iolation											
Number	Note 1: Refrigeration temperature range 37-40 degrees f., Freezer temperatures below -2 degrees f										
	Note 1: Refrigeration temperature range 37-40 dog. Sanitizer not set at time of inspection. Note 2: Sanitizer solution 200ppm, Three compartment sink sanitizer not set at time of inspection.										
	Note 2: Sanitize	r solution	200ppm, Three comparting	THE SIGN CONTINUE							
	No violations at time of inspection.										
	No violations	at time	Of Indpositor.								
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		C.									
		4°Z.									
		C.									
		See See									
Parconi	n Charge (Signature)	Man	- Aud		Date 11/8/	/18					