

TEMP-MOBILE INSPECTION REPORT

| | IN | OUT | N.O. | N/A | COS | REPEAT |
|---|----|-----|------|-----|-----|--------|
| 7. Direct bare hand contact with exposed, ready-to-eat foods is avoided, utensils, disposable gloves provided and used properly. | .. | .. | p | .. | .. | .. |
| 8. All foods, including ice and water, from approved sources; with proper records. | p | .. | .. | .. | .. | .. |
| 9. Shellfish/Seafood record keeping procedures; storage; proper handling; parasite destruction | .. | .. | .. | p | .. | .. |
| 10. Proper separation of raw meats and raw eggs from ready-to-eat foods provided | .. | .. | p | .. | .. | .. |
| 11. Food protected from contamination | p | .. | .. | .. | .. | .. |
| 12. Food contact surfaces properly cleaned and sanitized | .. | .. | p | .. | .. | .. |
| 13. SAFE COOKING TEMPERATURES (Internal temperatures for raw animal foods for 15 seconds). 130°F for 112 minutes: Roasts or as per cooking chart found under 3.4.(a)2; 145°F: Fish, Meat, Pork; 155°F: Ground Meat/Fish; Injected Meats; or Pooled Shell Eggs; 165°F; Poultry, Stuffed fish/meat/or pasta; Stuffing containing fish/meat. | .. | .. | p | .. | .. | .. |
| 14. PASTEURIZED EGGS: substituted for shell eggs in raw or undercooked egg-containing foods, i.e. Caesar salad dressing, hollandaise sauce, tiramisu, chocolate mousse, meringue, etc. | .. | .. | .. | p | .. | .. |
| 15. COLD HOLDING: PHFs maintained at "Refrigeration Temperatures" (41°F) | p | .. | .. | .. | .. | .. |
| 16. COOLING: PHFs rapidly cooled from 135°F to 41°F within 6 hours and from 135°F to 70°F within 2 hours. | .. | .. | p | .. | .. | .. |
| 17. COOLING: PHFs prepared from ingredients at ambient temperature cooled to 41°F within 4 hours | .. | .. | p | .. | .. | .. |
| 18. REHEATING: PHFs rapidly reheated (within 2 hours) in proper facilities to at least 165°F; or commercially processed PHFs heated to at least 135°F prior to hot holding, hot holding- 135°F or above | .. | .. | p | .. | .. | .. |
| 19. HOT HOLDING: PHFs Hot Held at 135°F or above in appropriate equipment (no sternos). | .. | .. | p | .. | .. | .. |
| 20. TIME as a PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours. | .. | .. | .. | p | .. | .. |
| 21. SPECIALIZED PROCESSING METHODS: Approval; written procedures; conducted properly | .. | .. | .. | p | .. | .. |

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| GOOD RETAIL PRACTICES |
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Good retail practices are preventive measures to control the addition of pathogens, chemicals and physical objects into foods.

OUT = Not in Compliance; COS = Corrected On-site; REPEAT = Repeat Violations

| | OUT | COS | REPEAT |
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| 22. Food properly labeled; original container | .. | .. | .. |
| 23. Raw fruits and vegetables washed prior to serving. | .. | .. | .. |
| 24. Wiping cloths properly used and stored. | .. | .. | .. |
| 25. Toxic substances properly identified, stored and used. | .. | .. | .. |
| 26. Personal cleanliness (fingernails, jewelery, outer clothing, hair restraint). | .. | .. | .. |
| 27. Food temperature measuring devices provided and calibrated, thin probed thermometer provided for thin foods, equipment temperature measuring devices are available | .. | .. | .. |
| 28. Frozen foods maintained completely frozen and properly thawed. | .. | .. | .. |

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| 29. Materials, construction, repair, design, capacity, location, installation, maintenance. | .. | .. | .. |
| 30. In-use utensils properly stored. | .. | .. | .. |
| 31. Utensils, single service items, equipment, linens properly stored, dried and handled. | .. | .. | .. |
| 32. Food and non-food contact surfaces properly constructed, cleanable, used. | .. | .. | .. |
| 33. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used. | .. | .. | .. |
| 34. Sewage and waste water properly disposed. | .. | .. | .. |
| 35. Design, construction, installation and maintenance proper-floors/walls/ceilings. | .. | .. | .. |
| 36. Adequate ventilation; lighting; designated areas used. | .. | .. | .. |
| 37. Premises maintained free of litter, unnecessary articles, cleaning and maintenance equipment properly stored; and garbage and refuse properly maintained. | .. | .. | .. |
| 38. All required signs (handwashing, inspection placard, etc) provided and conspicuously posted. | .. | .. | .. |

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| Additional Remarks |
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ALL MUNICIPAL APPROVALS SHALL BE OBTAINED PRIOR TO OPERATING
 INSPECTION EXPIRES ON DECEMBER 31ST OF CURRENT CALENDAR YEAR

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| p | Food protection manager certification expires 3/29/26. |
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