

MMGI

License # 1167120655 4/25/18

Food Establishment Surveillance Report

Report # 11915

Establishment Name	Purpose of Visit	Date	Time Start	Time End
[Redacted]	[Redacted]	4/25/18	1100	1140
EH Specialist Name	Phone	Email		
[Redacted]	[Redacted]	[Redacted]		
Manager/Person in Charge	Phone	Email		
[Redacted]	[Redacted]	[Redacted]		
Compliance Status	Follow Up	Follow Up Da	Imminent Health Hazard Prese	
N/A	No		No	

INSPECTION COMPLIANCE CRITERIA

Fully Compliant = No Violations
Substantially Compliant = 2 or less Risk Factor violations corrected onsite &/or 5 or less Retail Practice violations & No Imminent Health Hazards
Partially Compliant = 3 or more Risk Factor violations corrected onsite &/or 6 or more Retail Practice violations and No Imminent Health Hazards
Non-Compliant = One or more Risk Factor violations not corrected or an Imminent Health Hazard is present (Follow Up is Required)

Risk Factors 1 Good Retail Practices 2 Corrected Onsite During Visit 1 Repeat/Recurring 2

I = In compliance O = Out of Compliance N/O = Not Observed N/A = Not Applicable C = Corrected on site during visit R = Repeat (Recurring) Violation

In/Out	#	Compliance Status	C	R	In/Out	#	Compliance Status	C	R
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RISK FACTORS AND INTERVENTIONS

Supervision				Cooking-Time/Temperature Controlled for Safety (TCS)			
1	I	A. Assignment - Person in Charge (PIC) is Present		NA	F. Wild game animals cooked to 165° F, 15 sec.		
		B. PIC certified, or PIC correctly responds and no risk factors		NA	G. Surfaces of whole muscle intact beef steak cooked to 145° F		
		C. Duties of the PIC		NA	H. Raw animal foods, cooked in microwave; rotated, covered, stirred, heated to 165° F, 2 minutes standing time		
2	↓	Certified Food Protection Manager - One Supervisor at minimum		NO	I. All other raw animal foods cooked to 145° F, 15 sec.		beef steak
		Employee Health		NA	J. Non-continuous cooking process meets raw animal food limit		
3	I	Management & food employees knowledgeable/aware			Reheating - Time/Temperature Controlled for Safety (TCS)		
4	↓	Reporting, restriction, exclusion is proper		NA	A. Cooked/cooled; reheated to 165° F, 15 sec. - within 2 hours		
5	↓	Stool/Vomitus Response Procedure		NA	B. Reheat in microwave; to 165° F - 2 hrs		
		Good Hygienic Practices		NA	C. Commercially processed RTE; reheat - 135° F		
6	I	Proper eating, tasting, drinking, tobacco use		NA	D. Unsliced roasts; reheat per cooking chart		
7	↓	No discharge from eyes, nose & mouth			Cooling - Time/Temperature Controlled for Safety (TCS)		
		Preventing Contamination by Hands		NO	A. Cooled from 135° F to 70° F in 2 hrs. 135° F to ≤ 41° F - 6 hrs		
8	I	Hands clean & properly washed		NO	B. Cooled from ambient/chilled ingredients to ≤ 41° F - 4 hours		
9	↓	No bare-hand contact of ready-to-eat (RTE) food		NA	C. Received milk/shellfish ≤ 41° F in 4 hours		
10	↓	A. Handsinks; convenient & accessible		NO	D. Untreated eggs in refrigerator at 45° F		
		B. Handsink supplied; cleanser, towels, signage			Hot Holding - Time/Temperature Controlled for Safety (TCS)		
		Approved Sources		NA	A. TCS food maintained at ≥ 135° F		
11	I	A. Food from regulated firms; no home made / canned food. Eggs, milk, juice meet standards		↓	B. Whole roast held at ≥ 130° F		
	NA	B. Shellfish from ICSSL sources/No recreational fish used			Cold Holding - Time/Temperature Controlled for Safety (TCS)		
	NA	C. Game animals and wild mushrooms approved		I	A. TCS food maintained at ≤ 41° F		
12	NO	Food received at proper temperature		I	B. Untreated eggs stored at ≤ 45° F		
13	I	Food in good condition; safe & unadulterated			Date Marking and Disposition		
		Required Record-keeping - 90 Day Retention		O	A. Date Marking of RTE TCS food		!
14	NA	A. Documentation of parasite destruction		I	B. Discarding of TCS food held > 7 days	OK	
	↓	B. Shellstock Tags		NA	Time as a control; records available, procedures followed		
		Protection from Contamination		↓	Consumer advisory; raw/undercooked animal foods		
15	I	A. Raw animal foods separated from RTE foods			Highly Susceptible Populations		
	NO	B. Raw TCS foods with different cooking temperatures separated		NA	A. No packaged juice or beverage with a warning label		
	I	C. Food protected from environmental contamination sources		↓	B. Only pasteurized eggs if served undercooked or combined		
16	I	Food contact surfaces; cleaned & sanitized			C. No serving of raw or partially cooked animal food or sprouts		
		After served to customer, food is not re-served		↓	D. No foods re-served		
17	↓	B. Discarding or reconditioning of unsafe food			Colorings - Additives - Toxics		
		Cooking - Time/Temperature Controlled for Safety (TCS)		NA	Coloring & additives; approved & used properly		
	NA	A. Raw eggs, broken on request, cooked to 145° F - 15 sec.		I	A. Toxic materials labeled, stored, used		
	NA	B. Comminuted fish, meat, game, pooled eggs cooked to 155° F - 15 sec.		NA	B. Toxics for retail sale; properly stored		
	NO	C. Whole meat/formed roast cook to 130° F, 112 min or per chart			Approved Procedures		
	NA	D. Ratites/injected/tenderized meats cooked to 155° F, 15 sec.		NA	A. ROP with no variance; no approved HACCP plan		
18	NO	E. Poultry, stuffed meats, meat stuffing cooked to 165° F; 15 sec.		↓	B. Operating with approved variance/ HACCP plan		
					C. Juice; treated under HACCP plan - labeled		

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Food Establishment Surveillance Report

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Establishment Name		Date
In/Out #	Compliance Status	In/Out # Compliance Status

GOOD RETAIL PRACTICES

Safe Food & Water			Proper use of Utensils		
30	NA	Pasteurized eggs used where required	43	I	In use utensils; properly used and stored
31	I	Water & Ice from approved sources	44		Utensils, equipment, linen; stored, dried, handled
32	NA	Variance obtained for special processing methods	45		Single service & single use; stored, used, handled
Food Temperature Control			46	↓	Slash resistant/cloth gloves used properly
33	I	Cooling methods; adequate equipment for temperature control	Utensils - Equipment - Vending		
34	NA	Plant food properly cooked for hot holding	47	0	Equipment surfaces; properly designed, used
35	I	Approved thawing methods used	48	I	Warewashing; installed, maintained, used, test strips
36	I	Thermometers provided, adequate, and conspicuous	49		Non-food contact surfaces clean
Food Identification			Physical Facilities		
37	I	Food properly labeled, original container	50		Hot & cold water available, adequate pressure
Prevention of Contamination			51		Plumbing installed; proper backflow devices
38	I	Insects, rodents, animals not present	52		Sewage & wastewater properly disposed
39	I	Contamination prevented during prep, storage, display	53		Toilet facilities; constructed, supplied, cleaned
40	0	Personnel; clean, no jewelry, hair restraints beard cover. please.	54		Garbage & refuse; disposed, facilities maintained
41	I	Wiping clothes; properly stored and used	55		Physical facilities; installed, maintained in good repair, clean
42	I	Washing of fruits & vegetables	56		Ventilation & lighting adequate - employee areas used
			Compliance with Agency Requirements		
			Compliance with NASA/NPR/KNPRAFI Requirements		

Temperature/Equipment Observations

TCS Food Product or Equipment Checked	°F	TCS Food Product or Equipment Checked	°F
Cold holding / Deli lift-top		Fresh cook / Grill Crab cake	174
Cold storage, cold slaw, shrimp	39-40	Washed about	
Crab cakes (made using - canned, cooked crab - chicken of the sea)		Cooling per food code	135-70-2 hrs. to 41 total of 6.
Bottom Julienne cooked/cooled chicken breast	38-39	Can only achieve by shallow product depth 1-2" in freezer.	
Cold holding 1-depanade August 40	40		

Observations and Corrective Actions

Imminent Health Hazards and Conditions Warranting Closure: As specified in Chapter 8-404.11 of the Food Code, food operations must be discontinued if an IMMEDIATE HEALTH HAZARD exists because of an emergency such as a fire, flood, extended interruption of electrical or water service, SEWAGE backup, misuse of POISONOUS OR TOXIC MATERIALS, onset of an apparent foodborne illness outbreak, gross insanitary occurrence or condition, or other circumstance that may endanger public health. The person in charge shall immediately notify the regulatory authority when an imminent hazard occurs.

- 23a Be sure to date mark prepared (not heated, but raw) Crab cakes, assembled + use eggs) Cooked/cooled chicken breasts, etc.
- 47 Repeat - keep flour, rice in original packaging or provide food-grade liners/ziploc bags. Owner states will take care of next time - still same products.
- 40 Please use beard spread. (Repeat)

Manager/PIC Name (Type/Print)	Manager/PIC Signature	Date
Specialist Name (Type/Print)	Specialist Signature	Date

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Establishment Name	Purpose of Visit	Date	Time Start	Time End
EH Specialist Name	Phone	Email		
Manager/Person in Charge	Phone	Email		
Compliance Status	Follow Up	Follow Up	Imminent Health Hazard Present	

INSPECTION COMPLIANCE CRITERIA

Fully Compliant = No Violations
Substantially Compliant = 2 or less Risk Factor violations corrected onsite &/or 5 or less Retail Practice violations & No Imminent Health Hazards
Partially Compliant = 3 or more Risk Factor violations corrected onsite &/or 6 or more Retail Practice violations and No Imminent Health Hazards
Non-Compliant = One or more Risk Factor violations not corrected or an Imminent Health Hazard is present (Follow Up is Required)

Risk Factors 0 Good Retail Practices 0 Corrected Onsite During Visit 0 Repeat/Recurring 0

I = In compliance O = Out of Compliance N/O = Not Observed N/A = Not Applicable C = Corrected on site during visit R = Repeat (Recurring) Violation

In/Out	#	Compliance Status	C	R	In/Out	#	Compliance Status	C	R
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RISK FACTORS AND INTERVENTIONS

Supervision				Cooking-Time/Temperature Controlled for Safety (TCS)				
1	I	A. Assignment - Person in Charge (PIC) is Present		18	NA	F. Wild game animals cooked to 165° F, 15 sec.		
		B. PIC certified, or PIC correctly responds and no risk factors				G. Surfaces of whole muscle intact beef steak cooked to 145° F		
		C. Duties of the PIC				H. Raw animal foods, cooked in microwave; rotated, covered, stirred, heated to 165° F, 2 minutes standing time		
2	V	Certified Food Protection Manager - One Supervisor at minimum				I. All other raw animal foods cooked to 145° F, 15 sec.		
Employee Health				J. Non-continuous cooking process meets raw animal food limit				
3	I	Management & food employees knowledgeable/aware				Reheating - Time/Temperature Controlled for Safety (TCS)		
4		Reporting, restriction, exclusion is proper				19	NA	A. Cooked/cooled; reheated to 165° F, 15 sec. - within 2 hours
5	V	Stool/Vomitus Response Procedure					NA	B. Reheat in microwave; to 165° F - <i>hr Reheat - 165°</i>
Good Hygienic Practices				C. Commercially processed RTE; reheat - <i>165°</i>				
6	I	Proper eating, tasting, drinking, tobacco use					NA	D. Unsliced roasts; reheat per cooking chart
7	V	No discharge from eyes, nose & mouth				Cooling - Time/Temperature Controlled for Safety (TCS)		
Preventing Contamination by Hands				A. Cooled from 135° F to 70° F in 2 hrs. 135° F to ≤ 41° F - 6 hrs				
8	I	Hands clean & properly washed				20	NO	B. Cooled from ambient/chilled ingredients to ≤ 41° F - 4 hours
9		No bare-hand contact of ready-to-eat (RTE) food					NO	C. Received milk/shellfish ≤ 41° F in 4 hours
10	V	A. Handsinks; convenient & accessible					NO	D. Untreated eggs in refrigerator at 45° F
		B. Handsink supplied; cleanser, towels, signage				Hot Holding - Time/Temperature Controlled for Safety (TCS)		
Approved Sources				A. TCS food maintained at ≥ 135° F				
11	I	A. Food from regulated firms; no home made / canned food. Eggs, milk, juice meet standards				21	NA	B. Whole roast held at ≥ 130° F
	I	B. Shellfish from ICSSL sources/No recreational fish used				Cold Holding - Time/Temperature Controlled for Safety (TCS)		
	NA	C. Game animals and wild mushrooms approved				22	I	A. TCS food maintained at ≤ 41° F
12	NO	Food received at proper temperature					NO	B. Untreated eggs stored at ≤ 45° F <i>none in stock</i>
13	I	Food in good condition; safe & unadulterated				Date Marking and Disposition		
Required Record-keeping - 90 Day Retention				A. Date Marking of RTE TCS food				
14	NA	A. Documentation of parasite destruction				23	I	B. Discarding of TCS food held > 7 days
	V	B. Shellstock Tags				24	NA	Time as a control; records available, procedures followed
Protection from Contamination				C. Consumer advisory; raw/undercooked animal foods				
15	I	A. Raw animal foods separated from RTE foods				Highly Susceptible Populations		
	I	B. Raw TCS foods with different cooking temperatures separated				26	NA	A. No packaged juice or beverage with a warning label
	I	C. Food protected from environmental contamination sources						B. Only pasteurized eggs if served undercooked or combined
16	I	Food contact surfaces; cleaned & sanitized						C. No serving of raw or partially cooked animal food or sprouts
17	V	A. After served to customer, food is not re-served						D. No foods re-served
		B. Discarding or reconditioning of unsafe food				Colorings - Additives - Toxics		
Cooking - Time/Temperature Controlled for Safety (TCS)				A. Coloring & additives; approved & used properly				
18	NA	A. Raw eggs, broken on request, cooked to 145° F - 15 sec.				27	NA	A. Toxic materials labeled, stored, used
	NO	B. Comminuted fish, meat, game, pooled eggs cooked to 155° F - 15 sec.				28	I	B. Toxics for retail sale; properly stored
	NA	C. Whole meat/former <i>pre-cooked 8/7/12</i> roast cook to 130° F, 112 min or per chart				Approved Procedures		
	NA	D. Ratites/injected/tenderized meats cooked to 155° F, 15 sec.				29	NA	A. ROP with no variance; no approved HACCP plan
	NO	E. Poultry, stuffed meats, meat stuffing cooked to 165° F 15 sec.						B. Operating with approved variance/ HACCP plan
								C. Juice; treated under HACCP plan - labeled

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Food Establishment Surveillance Report

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Establishment Name <i>[blacked out]</i>		Date <i>[blacked out]</i>	
In/Out #	Compliance Status	C R	In/Out
			Compliance Status
			C R

GOOD RETAIL PRACTICES

Safe Food & Water				Proper use of Utensils			
30	<i>NA</i>	Pasteurized eggs used where required		43	<i>I</i>	In use utensils; properly used and stored	
31	<i>NA</i>	Water & Ice from approved sources		44		Utensils, equipment, linen; stored, dried, handled	
32	<i>NA</i>	Variance obtained for special processing methods		45		Single service & single use; stored, used, handled	
Food Temperature Control				Utensils - Equipment - Vending			
33	<i>I</i>	Cooling methods; adequate equipment for temperature control		47		Equipment surfaces; properly designed, used	
34	<i>NA</i>	Plant food properly cooked for hot holding		48		Warewashing; installed, maintained, used, test strips	
35	<i>I</i>	Approved thawing methods used		49		Non-food contact surfaces clean	
36	<i>I</i>	Thermometers provided, adequate, and conspicuous		Physical Facilities			
Food Identification				50		Hot & cold water available, adequate pressure	
37		Food properly labeled, original container		51		Plumbing installed; proper backflow devices	
Prevention of Contamination				52		Sewage & wastewater properly disposed	
38		Insects, rodents, animals not present		53		Toilet facilities; constructed, supplied, cleaned	
39		Contamination prevented during prep, storage, display		54		Garbage & refuse; disposed, facilities maintained	
40		Personnel; clean, no jewelry, hair restraints		55		Physical facilities; installed, maintained in good repair, clean	
41		Wiping clothes; properly stored and used		56		Ventilation & lighting adequate - employee areas used	
42		Washing of fruits & vegetables		Compliance with Agency Requirements			
				57		Compliance with NASA/NPR/KNPR/AFI Requirements	

Temperature/Equipment Observations

TCS Food Product or Equipment Checked	°F	TCS Food Product or Equipment Checked	°F
<i>Cold holding / Left - top (front)</i>	<i>38-41</i>	<i>Note: upstart refrigerator not in-use</i>	
<i>cut leafy greens, cole slaw, cut tomatoes, chives</i>	<i>(DL)</i>	<i>today - U spring replaced (black)</i>	
<i>Cold holding / Left - top (back)</i>		<i>Freezers - ALL TCS products frozen solid.</i>	
<i>Chicken strips</i>	<i>40-41 (DL)</i>		
<i>Cuban delimitants</i>			
<i>Beef, Chicken, Queso</i>	<i>38-40 (DL)</i>		
<i>Yogurt</i>			

Observations and Corrective Actions

Imminent Health Hazards and Conditions Warranting Closure: As specified in Chapter 8-404.11 of the Food Code, food operations must be discontinued if an IMMINENT HEALTH HAZARD exists because of an emergency such as a fire, flood, extended interruption of electrical or water service, SEWAGE backup, misuse of POISONOUS OR TOXIC MATERIALS, onset of an apparent foodborne illness outbreak, gross insanitary occurrence or condition, or other circumstance that may endanger public health. The person in charge shall immediately notify the regulatory authority when an imminent hazard occurs.

Very nice today - No issues !!

Manager/PIC Name (Type/Print)	Manager/PIC Signature <i>[Signature]</i>	Date
Specialist Name (Type/Print)	Specialist Signature <i>[Signature]</i>	

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Food Establishment Surveillance Report

Report #

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Establishment Name	Purpose of Visit	Date	Time
EH Specialist Name	Phone	Follow Up Date	Time
Manager/ in Charge	Phone	Follow Up Date	Time
Compliance Status	Follow Up	Follow Up Date	Repeat/Recurring

INSPECTION COMPLIANCE CRITERIA

Fully Compliant = No Violations

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Non-Compliant = One or more Risk Factor violations not corrected or an Imminent Health Hazard is present (Follow Up is Required)

Risk Factors Good Retail Practices Corrected Onsite During Visit Repeat/Recurring

I = In compliance O = Out of Compliance N/O = Not Observed N/A = Not Applicable C = Corrected on site during visit R = Repeat (Recurring) Violation

In/Out	#	Compliance Status	C	R	In/Out	#	Compliance Status	C	R
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RISK FACTORS AND INTERVENTIONS

In/Out	#	Compliance Status	C	R	In/Out	#	Compliance Status	C	R
Supervision									
1		A. Assignment - Person in Charge (PIC) is Present							
		B. PIC certified, or PIC correctly responds and no risk factors							
		C. Duties of the PIC							
2		Certified Food Protection Manager - One Supervisor at minimum							
Employee Health									
3		Management & food employees knowledgeable/aware							
4		Reporting, restriction, exclusion is proper							
5		Stool/Vomitus Response Procedure							
Good Hygienic Practices									
6		Proper eating, tasting, drinking, tobacco use							
7		No discharge from eyes, nose & mouth							
Preventing Contamination by Hands									
8		Hands clean & properly washed							
9		No bare-hand contact of ready-to-eat (RTE) food							
10		A. Handsinks; convenient & accessible							
		B. Handsink supplied; cleanser, towels, signage							
Approved Sources									
11		A. Food from regulated firms; no home made / canned food. Eggs, milk, juice meet standards							
		B. Shellfish from ICSSL sources/No recreational fish used							
		C. Game animals and wild mushrooms approved							
12		Food received at proper temperature							
13		Food in good condition; safe & unadulterated							
Required Record-keeping - 90 Day Retention									
14		A. Documentation of parasite destruction							
		B. Shellstock Tags							
Protection from Contamination									
15		A. Raw animal foods separated from RTE foods							
		B. Raw TCS foods with different cooking temperatures separated							
		C. Food protected from environmental contamination sources							
16		Food contact surfaces; cleaned & sanitized							
17		A. After served to customer, food is not re-served							
		B. Discarding or reconditioning of unsafe food							
Cooking - Time/Temperature Controlled for Safety (TCS)									
18		A. Raw eggs, broken on request, cooked to 145° F - 15 sec.							
		B. Comminuted fish, meat, game, pooled eggs cooked to 155° F - 15 sec.							
		C. Whole meat/formed roast cook to 130° F, 112 min or per chart							
		D. Rattles/injected/tenderized meats cooked to 155° F, 15 sec.							
		E. Poultry, stuffed meats, meat stuffing cooked to 165° F 15 sec.							
Cooking-Time/Temperature Controlled for Safety (TCS)									
		F. Wild game animals cooked to 165° F, 15 sec.							
		G. Surfaces of whole muscle intact beef steak cooked to 145° F							
18		H. Raw animal foods, cooked in microwave; rotated, covered, stirred, heated to 165° F, 2 minutes standing time							
		I. All other raw animal foods cooked to 145° F, 15 sec.							
		J. Non-continuous cooking process meets raw animal food limit							
Reheating - Time/Temperature Controlled for Safety (TCS)									
		A. Cooked/cooled; reheated to 165° F, 15 sec. - within 2 hours							
19		B. Reheat in microwave; to 165° F - 2 hrs							
		C. Commercially processed RTE; reheat - 135° F							
		D. Unsiced roasts; reheat per cooking chart							
Cooling - Time/Temperature Controlled for Safety (TCS)									
		A. Cooled from 135° F to 70° F in 2 hrs. 135° F to ≤ 41° F - 6 hrs							
20		B. Cooled from ambient/chilled ingredients to ≤ 41° F - 4 hours							
		C. Received milk/shellfish ≤ 41° F in 4 hours							
		D. Untreated eggs in refrigerator at 45° F							
Hot Holding - Time/Temperature Controlled for Safety (TCS)									
21		A. TCS food maintained at ≥ 135° F							
		B. Whole roast held at ≥ 130° F							
Cold Holding - Time/Temperature Controlled for Safety (TCS)									
22		A. TCS food maintained at ≤ 41° F							
		B. Untreated eggs stored at ≤ 45° F							
Date Marking and Disposition									
23		A. Date Marking of RTE TCS food							
24		B. Discarding of TCS food held > 7 days							
25		Time as a control; records available, procedures followed							
		Consumer advisory; raw/undercooked animal foods							
Highly Susceptible Populations									
26		A. No packaged juice or beverage with a warning label							
		B. Only pasteurized eggs if served undercooked or combined							
		C. No serving of raw or partially cooked animal food or sprouts							
		D. No foods re-served							
Colorings - Additives - Toxics									
27		Coloring & additives; approved & used properly							
28		A. Toxic materials labeled, stored, used							
		B. Toxics for retail sale; properly stored							
Approved Procedures									
29		A. ROP with no variance; no approved HACCP plan							
		B. Operating with approved variance/ HACCP plan							
		C. Juice; treated under HACCP plan - labeled							

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Food Establishment Surveillance Report

Report #

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Establishment Name: [Redacted] Date: [Redacted]

In/Out	#	Compliance Status	C	R	In/Out	#	Compliance Status	C	R
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GOOD RETAIL PRACTICES

Safe Food & Water				Proper use of Utensils			
30		Pasteurized eggs used where required		43		In use utensils; properly used and stored	
31		Water & Ice from approved sources		44		Utensils, equipment, linen; stored, dried, handled	
32		Variance obtained for special processing methods		45		Single service & single use; stored, used, handled	
Food Temperature Control				Utensils - Equipment - Vending			
33		Cooling methods; adequate equipment for temperature control		47		Equipment surfaces; properly designed, used	
34		Plant food properly cooked for hot holding		48		Warewashing; installed, maintained, used, test strips	
35		Approved thawing methods used		49		Non-food contact surfaces clean	
36		Thermometers provided, adequate, and conspicuous		Physical Facilities			
Food Identification				50		Hot & cold water available, adequate pressure	
37		Food properly labeled, original container		51		Plumbing installed; proper backflow devices	
Prevention of Contamination				52		Sewage & wastewater properly disposed	
38		Insects, rodents, animals not present		53		Toilet facilities; constructed, supplied, cleaned	
39		Contamination prevented during prep, storage, display		54		Garbage & refuse; disposed, facilities maintained	
40	01	Personnel; clean, no jewelry, hair restraints		55		Physical facilities; installed, maintained in good repair, clean	
41		Wiping clothes; properly stored and used		56		Ventilation & lighting adequate - employee areas used	
42		Washing of fruits & vegetables		Compliance with Agency Requirements			
				57		Compliance with NASANPR/KNPR/AFI Requirements	

Temperature/Equipment Observations

TCS Food Product or Equipment Checked	°F	TCS Food Product or Equipment Checked	°F
Hot holding/1st lift - top spread lettuce, cut tomato	39-41 (OK)	Hot holding 1 - dr (black reach-in) greek yogurt	40 (OK)
1st lift - bottom		reach-in) drinks only	
Crab cakes, cuban meats (ham, etc)	214-217	Freezer - good solid TCS foods	
Final Cook / Crab cake (contains rice)	172 (OK)		
Cold holding / 2nd lift top	33-40 (OK)	Spray bottle. Chlorine @ 50 ppm (OK)	
beef + chicken empanadas			

Observations and Corrective Actions

Imminent Health Hazards and Conditions Warranting Closure: As specified in Chapter 8-404.11 of the Food Code, food operations must be discontinued if an IMMINENT HEALTH HAZARD exists because of an emergency such as a fire, flood, extended interruption of electrical or water service, SEWAGE backup, misuse of POISONOUS OR TOXIC MATERIALS, onset of an apparent foodborne illness outbreak, gross insanitary occurrence or condition, or other circumstance that may endanger public health. The person in charge shall immediately notify the regulatory authority when an imminent hazard occurs.

- 40 Please cover hands. (beard-snoobs, covers)
 - 47 Please keep rice, flour etc. in food grade quality liners or original bags. The plastic containers don't appear to be food-grade quality. Designed to contact food.
- So pleased - no TCS temperature issues today! Date labeled products!

Manager/PIC Name (Type/Print)	Manager/PIC Signature	Date
Specialist Name (Type/Print)	Specialist Signature	Date

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Food Establishment Surveillance Report

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Establishment Name	Purpose of Visit	Date	Time
EH Specialist Name	PIC		
Manager/Person in Charge			
Compliance Status	Follow Up	Follow Up Date	Imminent Health Hazard Present

INSPECTION COMPLIANCE CRITERIA

Fully Compliant = No Violations
Substantially Compliant = 2 or less Risk Factor violations corrected onsite &/or 5 or less Retail Practice violations & No Imminent Health Hazards
Partially Compliant = 3 or more Risk Factor violations corrected onsite &/or 6 or more Retail Practice violations and No Imminent Health Hazards
Non-Compliant = One or more Risk Factor violations not corrected or an Imminent Health Hazard is present (Follow Up is Required)

Risk Factors | Good Retail Practices | Corrected Onsite During Visit | Repeat/Recurring

I = In compliance O = Out of Compliance N/O = Not Observed N/A = Not Applicable C = Corrected on site during visit R = Repeat (Recurring) Violation

In/Out	#	Compliance Status	C	R	In/Out	#	Compliance Status	C	R
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RISK FACTORS AND INTERVENTIONS

Supervision				Cooking-Time/Temperature Controlled for Safety (TCS)			
1	I	A. Assignment - Person in Charge (PIC) is Present		18	NA	F. Wild game animals cooked to 165° F, 15 sec.	
		B. PIC certified, or PIC correctly responds and no risk factors			NA	G. Surfaces of whole muscle intact beef steak cooked to 145° F	
		C. Duties of the PIC			NA	H. Raw animal foods, cooked in microwave; rotated, covered, stirred, heated to 165° F, 2 minutes standing time	
2	I	Certified Food Protection Manager - On duty at minimum			NO	I. All other raw animal foods cooked to 145° F, 15 sec.	
Employee Health					NA	J. Non-continuous cooking process meets raw animal food limit	
3	I	Management & food employees knowledgeable/aware		Reheating - Time/Temperature Controlled for Safety (TCS)			
4	I	Reporting, restriction, exclusion is proper		19	NA	A. Cooked/cooled; reheated to 165° F, 15 sec. - within 2 hours	
5	I	Stool/Vomitus Response Procedure			NA	B. Reheat in microwave; to 165° F - 2 hrs	
Good Hygienic Practices					NA	C. Commercially processed RTE; reheat - 135° F	
6	I	Proper eating, tasting, drinking, tobacco use			NA	D. Unsliced roasts; reheat per cooking chart	
7	I	No discharge from eyes, nose & mouth		Cooling - Time/Temperature Controlled for Safety (TCS)			
Preventing Contamination by Hands					20	NO	A. Cooled from 135° F to 70° F in 2 hrs. 135° F to ≤ 41° F - 6 hrs
8	I	Hands clean & properly washed			NO	B. Cooled from ambient/chilled ingredients to ≤ 41° F - 4 hours	
9	I	No bare-hand contact of ready-to-eat (RTE) food			NO	C. Received milk/shellfish ≤ 41° F in 4 hours	
10	I	A. Handsinks; convenient & accessible			NO	D. Untreated eggs in refrigerator at 45° F	
		B. Handsink supplied; cleanser, towels, signage		Hot Holding - Time/Temperature Controlled for Safety (TCS)			
Approved Sources					21	NA	A. TCS food maintained at ≥ 135° F
11	I	A. Food from regulated firms; no home made / canned food. Eggs, milk, juice meet standards			NA	B. Whole roast held at ≥ 130° F	
	I	B. Shellfish from ICSSL sources/No recreational fish used		Cold Holding - Time/Temperature Controlled for Safety (TCS)			
	NA	C. Game animals and wild mushrooms approved		22	I	A. TCS food maintained at ≤ 41° F	
12	O	Food received at proper temperature			I	B. Untreated eggs stored at ≤ 45° F	
13	I	Food in good condition; safe & unadulterated		Date Marking and Disposition			
Required Record-keeping - 90 Day Retention					23	I	A. Date Marking of RTE TCS food
14	NA	A. Documentation of parasite destruction			I	B. Discarding of TCS food held > 7 days	
	I	B. Shellstock Tags		24	NA	Time as a control; records available, procedures followed	
Protection from Contamination					25	I	Consumer advisory; raw/undercooked animal foods
15	I	A. Raw animal foods separated from RTE foods		Highly Susceptible Populations			
	NA	B. Raw TCS foods with different cooking temperatures separated		26	NA	A. No packaged juice or beverage with a warning label	
	I	C. Food protected from environmental contamination sources			I	B. Only pasteurized eggs if served undercooked or combined	
16	I	Food contact surfaces; cleaned & sanitized			I	C. No serving of raw or partially cooked animal food or sprouts	
17	I	A. After served to customer, food is not re-served			I	D. No foods re-served	
	I	B. Discarding or reconditioning of unsafe food		Colorings - Additives - Toxics			
Cooking - Time/Temperature Controlled for Safety (TCS)					27	NA	Coloring & additives; approved & used properly
18	NA	A. Raw eggs, broken on request, cooked to 145° F - 15 sec.		28	I	A. Toxic materials labeled, stored, used	
	NO	B. Comminuted fish, meat, game, pooled eggs cooked to 155° F - 17 sec.			NA	B. Toxics for retail sale; properly stored	
	NA	C. Whole meat/formed roast cook to 130° F, 112 min or per chart		Approved Procedures			
	NA	D. Ratites/injected/tenderized meats cooked to 155° F, 15 sec.		29	NA	A. ROP with no variance; no approved HACCP plan	
	NO	E. Poultry, stuffed meats, meat stuffing cooked to 165° F 15 sec.			I	B. Operating with approved variance/ HACCP plan	
					I	C. Juice; treated under HACCP plan - labeled	

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Food Establishment Surveillance Report

Report # 72982

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Establishment Name Home Brew Date 12/16

GOOD RETAIL PRACTICES

In/Out	#	Compliance Status	C	R	In/Out	#	Compliance Status	C	R
Safe Food & Water					Proper use of Utensils				
30	NA	Pasteurized eggs used where required			43	I	In use utensils; properly used and stored		
31	I	Water & Ice from approved sources			44		Utensils, equipment, linen; stored, dried, handled		
32	NA	Variance obtained for special processing methods			45		Single service & single use; stored, used, handled		
Food Temperature Control					Utensils - Equipment - Vending				
33	I	Cooling methods; adequate equipment for temperature control			46		Slash resistant/cloth gloves used properly		
34	NA	Plant food properly cooked for hot holding			47		Equipment surfaces; properly designed, used		
35	I	Approved thawing methods used			48		Warewashing; installed, maintained, used, test strips		
36		Thermometers provided, adequate, and conspicuous			49		Non-food contact surfaces clean		
Food Identification					Physical Facilities				
37		Food properly labeled, original container			50		Hot & cold water available, adequate pressure		
Prevention of Contamination					Compliance with Agency Requirements				
38		Insects, rodents, animals not present			51		Plumbing installed; proper backflow devices		
39		Contamination prevented during prep, storage, display			52		Sewage & wastewater properly disposed		
40		Personnel; clean, no jewelry, hair restraints			53		Toilet facilities; constructed, supplied, cleaned		
41		Wiping clothes; properly stored and used			54		Garbage & refuse; disposed, facilities maintained		
42		Washing of fruits & vegetables			55		Physical facilities; installed, maintained in good repair, clean		
					56		Ventilation & lighting adequate - employee areas used		
					57		Compliance with NASA/NPR/KNPR/AFI Requirements		

Temperature/Equipment Observations

TCS Food Product or Equipment Checked	°F	TCS Food Product or Equipment Checked	°F
Cold holding/Lift-top (back) <u>empanadas</u>	40 <u>OK</u>		
Cold holding 1 - <u>refrigerator</u> (back) <u>chopped garlic</u>	41-42	> have unit checked.	
Cold holding/Lift-top (front)		Chicken *58	
Cole slaw, dried tomatoes	36-37 <u>OK</u>	Bottom - <u>empanadas</u> 41 <u>OK</u>	

Observations and Corrective Actions

Imminent Health Hazards and Conditions Warranting Closure: As specified in Chapter 8-404.11 of the Food Code, food operations must be discontinued if an IMMEDIATE HEALTH HAZARD exists because of an emergency such as a fire, flood, extended interruption of electrical or water service, SEWAGE backup, misuse of POISONOUS OR TOXIC MATERIALS, onset of an apparent foodborne illness outbreak, gross insanitary occurrence or condition, or other circumstance that may endanger public health. The person in charge shall immediately notify the regulatory authority when an imminent hazard occurs.

12 Note: refrigerator opened during transport due to traffic accident on road. Mgr placed chicken strips into freezer - all other TCS foods excellent!

Cat tray board re-surfaced - very clean!

Manager/PIC Name (Type/Print)	Manager/PIC Signature	Date
Specialist Name (Type/Print)	Specialist Signature	

Thermapen by Thermoworks

MMGS

Food Establishment Surveillance Report

Establishment Name	Purpose of Visit	Date	Time	Time End
EH Specialist Name	Phone			1115
Manager/Person in Charge	Phone			
Compliance Status	Follow Up	Follow Up Date	Imminent Health Hazard Present	

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Risk Factors Good Retail Practices Corrected Onsite During Visit Repeat/Recurring

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		B. PIC certified, or PIC correctly responds and no risk factors		NA	G. Surfaces of whole muscle intact beef steak cooked to 145° F		
		C. Duties of the PIC					
2	I	Certified Food Protection Manager/Supervisor at minimum		18	NA	H. Raw animal foods, cooked in microwave; rotated, covered, stirred, heated to 165° F, 2 minutes standing time	
					NA	I. All other raw animal foods cooked to 145° F, 15 sec.	
					NA	J. Non-continuous cooking process meets raw animal food limit	
Employee Health				Reheating - Time/Temperature Controlled for Safety (TCS)			
3	I	Management & food employees knowledgeable/aware		NA	A. Cooked/cooled; reheated to 165° F, 15 sec. - within 2 hours		
4	I	Reporting, restriction, exclusion is proper		19	NA	B. Reheat in microwave; to 165° F - 2 hrs	
5	I	Stool/Vomitus Response Procedure			NA	C. Commercially processed RTE; reheat - 135° F	heat to order
					NA	D. Unsliced roasts; reheat per cooking chart	
Good Hygienic Practices				Cooling - Time/Temperature Controlled for Safety (TCS)			
6	I	Proper eating, tasting, drinking, tobacco use		20	NO	A. Cooled from 135° F to 70° F in 2 hrs; 135° F to ≤ 41° F - 6 hrs	
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Preventing Contamination by Hands				Hot Holding - Time/Temperature Controlled for Safety (TCS)			
8	I	Hands clean & properly washed		21	NA	A. TCS food maintained at ≥ 135° F	
9	I	No bare-hand contact of ready-to-eat (RTE) food			NA	B. Whole roast held at ≥ 130° F	
10	I	A. Handsinks; convenient & accessible					
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12	NO	Food received at proper temperature					
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Required Record-keeping - 90 Day Retention				Date Marking and Disposition			
14	NA	A. Documentation of parasite destruction		23	I	A. Date Marking of RTE TCS food	
	I	B. Shellstock Tags			I	B. Discarding of TCS food held > 7 days	
				24	NA	Time as a control; records available, procedures followed	
				25	I	Consumer advisory; raw/undercooked animal foods	
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15	I	A. Raw animal foods separated from RTE foods		26	NA	A. No packaged juice or beverage with a warning label	
	I	B. Raw TCS foods with different cooking temperatures separated			I	B. Only pasteurized eggs if served undercooked or combined	
	I	C. Food protected from environmental contamination sources			I	C. No serving of raw or partially cooked animal food or sprouts	
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Cooking - Time/Temperature Controlled for Safety (TCS)				Colorings - Additives - Toxics			
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Food Establishment Surveillance Report

Report #

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Establishment Name				Date					
In/Out #	Compliance Status			C	R	In/Out #	Compliance Status		

GOOD RETAIL PRACTICES

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				56		Ventilation & lighting adequate - employee areas used	
				57		Compliance with NASA/NPR/KNPR/AFI Requirements	

Temperature/Equipment Observations

TCS Food Product or Equipment Checked	°F	TCS Food Product or Equipment Checked	°F
Cold holding / 1/4 - top - cold slaw, 39-41 (OK)			
Cabbage sliced tomato, chive			
both sides, grilled chicken strips 34-41 (OK)		owner cooks, cuts into strips	
ham		small portions into freezer	
Cold holding / black refrigerator		Black refrigerator / yogurt 40-41 (OK)	
Fried cooks / grill crab cake 197-202 (OK)		1-dr small / drinks only (OK)	
(contains egg)		cleaner solution all faces	

Observations and Corrective Actions

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No issues today!
😊

Mentioned black refrigerator marginal
41 most items.
Please check/adjust, etc.

Manager/PIC Name (Type/Print)	Manager/PIC Signature	Date
Specialist Name (Type/Print)	Specialist Signature	Date