

HB1

Food Establishment Surveillance Report

Report #

Page

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

INSPECTION COMPLETION 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 2 Good Retail Practices 0 Corrected Onsite During Visit 2 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		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			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		NA	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		Reporting, restriction, exclusion is proper		NO	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				NO	C. Commercially processed RTE; reheat - 135° F		
6	I	Proper eating, tasting, drinking, tobacco use		NO	D. Unsliced roasts; reheat per cooking chart		
7	↓	No discharge from eyes, nose & mouth		NA	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		NO	C. Received milk/shellfish ≤ 41° F in 4 hours		
10	↓	A. Handsinks; convenient & accessible		NA	D. Untreated eggs in refrigerator at 45° F		
		B. Handsink supplied; cleanser, towels, signage		I	Hot Holding - Time/Temperature Controlled for Safety (TCS)		
Approved Sources				NO	A. TCS food maintained at ≥ 135° F		
11	I	A. Food from regulated firms; no home made canned food		NO	B. TCS food held at ≥ 130° F		
	NA	Eggs, milk, juice meet standards <i>U.S. Foods, Vessella</i>			Cold Holding - Time/Temperature Controlled for Safety (TCS)		
	NA	B. Shellfish from ICSSL sources/No recreational fish used		I	A. TCS food maintained at ≤ 41° F		
	NO	C. Game animals and wild mushrooms approved		I	B. Untreated eggs stored at ≤ 45° F		
12	NO	Food received at proper temperature			Date Marking and Disposition		
13	I	Food in good condition; safe & unadulterated		23	O	A. Date Marking of RTE TCS food	I
Required Record-keeping - 90 Day Retention					I	B. Discarding of TCS food held > 7 days	
14	NA	A. Documentation of parasite destruction		24	NA	Time as a control; records available, procedures followed	
	↓	B. Shellstock Tags		25	NA	Consumer advisory; raw/undercooked animal foods	
Protection from Contamination						Highly Susceptible Populations	
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			↓	B. Only pasteurized eggs if served undercooked or combined	
	I	C. Food protected from environmental contamination sources				C. No serving of raw or partially cooked animal food or sprouts	
16	I	Food contact surfaces; cleaned & sanitized				D. No foods re-served	
	I	A. After served to customer, food is not re-served		Colorings - Additives - Toxics			
	↓	B. Discarding or reconditioning of unsafe food		27	NA	Coloring & additives; approved & used properly	
Cooking - Time/Temperature Controlled for Safety (TCS)					28	I	A. Toxic materials labeled, stored, used
	NO	A. Raw eggs, broken on request, cooked to 145° F - 15 sec.			NA	B. Toxics for retail sale; properly stored	
	NO	B. Comminuted fish, meat, game, pooled eggs cooked to 155° F - 15 sec.		Approved Procedures			
	NA	C. Whole meat/formed roast cook to 130° F, 112 min or per chart		29	NA	A. ROP with no variance; no approved HACCP plan	
	NA	D. Ratites/injected/tenderized meats cooked to 155° F, 15 sec.			↓	B. Operating with approved variance/ HACCP plan	
	NO	E. Poultry, stuffed meats, meat stuffing cooked to 165° F 15 sec.				C. Juice; treated under HACCP plan - labeled	

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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	C	R

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 <i>Kid USA</i>		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	NO	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	I	Washing of fruits & vegetables		55		Physical facilities; installed, maintained in good repair, clean	
				56		Ventilation & lighting adequate - employee areas used	

2 x 10 gallon jugs for washing potatoes & watermelon

Temperature/Equipment Observations

TCS Food Product or Equipment Checked	°F	TCS Food Product or Equipment Checked	°F
<i>Cold holding (well top) Beef, turkey, cheddar, pickled veggies, magg. Shred pork, belly</i>	<i>37-39</i>	<i>Cold holding 1-de (near cab)</i>	<i>41</i>
<i>veggies, garlic oil</i>	<i>36-36</i>	<i>Chicken thighs (cooked) wings</i>	<i>40-41</i>
<i>strawberry jam</i>	<i>40</i>	<i>Lamburger</i>	<i>40-41</i>
<i>Cold holding 1-de</i>	<i>38-41</i>	<i>* Note: chef stated cools chicken in three 1 gallon bags in ice bag submerged.</i>	
<i>Water (over) cooked pasta</i>	<i>280+300</i>	<i>Wiping cloths 1 quart ammonia</i>	

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.

MENU: Lamb burgers, Chicken sandwich (thigh meat), Truffle fries, Wonderung goat, margherita flatbread

25A *16* *25B* *17* *25C* *18* *25D* *19* *25E* *20* *25F* *21* *25G* *22* *25H* *23* *25I* *24*

Don label 2.1 (per owner cooked Tuesday, 4/11) All else dated

Clean, sanitize (stained) cutting board. Checked each a.m. before use / night before.

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

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Food Establishment Surveillance Report

Report # [redacted] Page 1 of 1

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 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
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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.	
	I	B. PIC certified, or PIC correctly responds and no risk factors			NA	G. Surfaces of whole muscle intact beef steak cooked to 145° F	
	I	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 - One Supervisor 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	NO	A. Cooked/cooled; reheated to 165° F, 15 sec. - within 2 hours	
5	I	Stool/Vomitous Response Procedure			N/A	B. Reheat in microwave; to 165° F - 2 hrs	
Good Hygienic Practices					NO	C. Commercially processed RTE; reheat - 135° F	
6	I	Proper eating, tasting, drinking, tobacco use			NO	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	
	I	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	
	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		22	I	A. TCS food maintained at ≤ 41° F	
12	NO	Food received at proper temperature			NA	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	
	NA	B. Shellstock Tags		24	NA	Time as a control; records available, procedures followed	
Protection from Contamination					25	NA	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			NA	B. Only pasteurized eggs if served undercooked or combined	
16	I	Food contact surfaces; cleaned & sanitized			NA	C. No serving of raw or partially cooked animal food or sprouts	
17	I	A. After served to customer, food is not re-served			NA	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	
	I	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. Rattles/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.			NA	B. Operating with approved variance/ HACCP plan	
					NA	C. Juice; treated under HACCP plan - labeled	

HP2

Food Establishment Surveillance Report

Report # *201705* Page 2 of 2

Establishment Name: *[Redacted]* Da: *[Redacted]*

In/Out # *[Redacted]* Compliance Status *[Redacted]* C R In/Out # *[Redacted]* Compliance Status *[Redacted]* C R

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	NA	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		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
Reheat: Fully Cooked chicken thigh - fried in deep fryer	168-174		
Cold holding: Residual sliced pork loin	41		
* Cold holding: Residual shredded cheese pesto sauce, marinated mushrooms	41-44		
Fresh Cook: lamb burger on grill	164		
Reheat: previously cooked pork loin - gr. lid	170		

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.

Inspector arrived after service began, so water shower bar open, deli unit open as food is being prepared, + internal temperature of truck is > 100°F. PIC actively checking temperatures of cooked/heated TCS items.

No violation

Manager/PIC Name (Type/Print)	Manager/PIC Signature	Date
Specialist Name (Type/Print)	Specialist Signature	Date 8/11/17

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Food Establishment Surveillance Report

Report # 7001907-9000-1000

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

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Food Establishment Surveillance Report

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Establishment Name *W-Harbor E-Lette* Date *7/11/18*

In/Out # Compliance Status C R In/Out # Compliance Status C R

GOOD RETAIL PRACTICES

Safe Food & Water				Proper use of Utensils			
30	NA	Pasteurized eggs used where required		43	1	In use utensils; properly used and stored	
31	1	Water & Ice from approved sources		44	1	Utensils, equipment, linen; stored, dried, handled	
32	NA	Variance obtained for special processing methods		45	1	Single service & single use; stored, used, handled	
Food Temperature Control				Utensils - Equipment - Vending			
33	1	Cooling methods; adequate equipment for temperature control		47	1	Equipment surfaces; properly designed, used	
34	1	Plant food properly cooked for hot holding		48	1	Warewashing; installed, maintained, used, test strips	
35	1	Approved thawing methods used		49	1	Non-food contact surfaces clean	
36	1	Thermometers provided, adequate, and conspicuous		Physical Facilities			
Food Identification				50	1	Hot & cold water available, adequate pressure	
37	1	Food properly labeled, original container		51	1	Plumbing installed; proper backflow devices	
Prevention of Contamination				52	1	Sewage & wastewater properly disposed	
38	1	Insects, rodents, animals not present		53	1	Toilet facilities; constructed, supplied, cleaned	
39	1	Contamination prevented during prep, storage, display		54	1	Garbage & refuse; disposed, facilities maintained	
40	1	Personnel; clean, no jewelry, hair restraints		55	1	Physical facilities; installed, maintained in good repair, clean	
41	1	Wiping clothes; properly stored and used		56	1	Ventilation & lighting adequate - employee areas used	
42	1	Washing of fruits & vegetables		Compliance with Agency Requirements			
				57	1	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: deli unit/Reach In: shredded chese, tomato jam, marinated mushrooms	41°F	Hot Holding: chese sauce	165°F
Cold Holding: Reach In: shredded chese, shell eggs (amlineat)	38 - 41°F		
Cold Holding: Reach In: cooked chicken thighs	41°F		
Ammonia Sanitizer (ndect): 200-400ppm			

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.

Note: The sanitizer was a little too concentrated - diluted with water to 200-400ppm.

Note: identify the secondary containers of food to avoid cross contamination / allegor/mis-identifying food issues.

Manager/PIC Name (Type/Print) *WILLIAM YOUNG* Manager/PIC Signature *[Signature]* Date *7/11/18*

Specialist Name (Type/Print) *Michael Seley* Specialist Signature *[Signature]* Date *7.11.18*

HB 4

Food Establishment Surveillance Report

Report # [redacted] Page 1 of 2

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 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)

3 Risk Factors 1 Good Retail Practices 2 Corrected Onsite During Visit 0 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.	
	I	B. PIC certified, or PIC correctly responds and no risk factors			NA	G. Surfaces of whole muscle intact beef steak cooked to 145° F	
	I	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 - One Supervisor 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	O	A. Cooked/cooled; reheated to 165° F, 15 sec. - within 2 hours	I
5	I	Stool/Vomitus Response Procedure			NA	B. Reheat in microwave; to 165° F - 2 hrs	
Good Hygienic Practices					NO	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	O	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			I	D. Untreated eggs in refrigerator at 45° F	
	I	B. Handsink supplied; cleanser, towels, signage		Hot Holding - Time/Temperature Controlled for Safety (TCS)			
Approved Sources				21	NO	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	I	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			O	B. Discarding of TCS food held > 7 days	I
	NA	B. Shellstock Tags		24	NA	Time as a control: records available, procedures followed	
Protection from Contamination				25	NA	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			NA	B. Only pasteurized eggs if served undercooked or combined	
16	I	Food contact surfaces; cleaned & sanitized			NA	C. No serving of raw or partially cooked animal food or sprouts	
17	I	A. After served to customer, food is not re-served			NA	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	NO	A. Raw eggs, broken on request, cooked to 145° F - 15 sec.		28	I	A. Toxic materials labeled, stored, used	
	I	B. Comminuted fish, meat, game, pooled eggs cooked to 155° F - 15 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.			NA	B. Operating with approved variance/ HACCP plan	
					NA	C. Juice; treated under HACCP plan - labeled	

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Food Establishment Surveillance Report

Report # [redacted] Page 2 of 2

Establishment Name [redacted]

In/Out # [redacted] Compliance Status [redacted] C R In/Out # [redacted] Compliance Status [redacted] C R

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	NA	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	0	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/KNPRI/AFI Requirements	

Temperature/Equipment Observations

TCS Food Product or Equipment Checked	°F	TCS Food Product or Equipment Checked	°F
Cold Holding: deli unit/reach in: swiss cheese, leafy greens	41 ^{HF}	Reheat: Fully cooked shrimp & alligator corn dogs - in fryer	104 ^{HF} *
Cold Holding: Reach in: lamb burger (raw)		*Corrected - reheat in fryer	135
Cooked chicken thighs, shrimp/gator	41 ^{HF}	168 ^{HF}	
Corndog		Reheat in fryer - fully cooked chicken	
Cold Holding: reach in: eggs in shell, leafy greens	41 ^{HF}	chicken in fryer to	171 ^{HF}
Final Cook: grill: lamb burger	168 ^{HF}	Great American Sautzer	210-400ppm

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.

- ③B Tomato jam, pizza sauce + pesto in plastic containers - handmade - were more than 7 days old, all containers discarded. Corrected.
- ⑧ While cooking raw meat on grill, touched raw meat, took off gloves + put on new gloves without washing hands.
- ①A Reheat: Fully Cooked shrimp/alligator corn dogs - reheated in fryer - taped at 104-135^{HF}
Corrected: fried to 168^{HF}
- NOTE: Best Practice - wash RTE foods with bottled water.
- ⑤: upon arriving, the strong wind blew the menu board against the wastewater discharge valve + it began to leak. Needs Repair/Maintenance

Manager/PIC Name (Type/Print) [redacted] Manager/PIC Signature [redacted] Date [redacted]
Specialist Name (Type/Print) [redacted] Specialist Signature [redacted] Date [redacted]

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Food Establishment Surveillance Report

Report #

Page 1

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

INSPECTION COMPLIANCE

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 2 Good Retail Practices 0 Corrected Onsite During Visit 2 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	↓	Certified Food Protection Manager - One Supervisor at minimum				I. All other raw animal foods cooked to 145° F, 15 sec.	
						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		19	NA	A. Cooked/cooled; reheated to 165° F, 15 sec. - within 2 hours	
4	↓	Reporting, restriction, exclusion is proper			NA	B. Reheat in microwave; to 165° F - 2 hrs	
5	↓	Stool/Vomitus Response Procedure			NO	C. Commercially processed RTE; reheat - 135° F	
					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	
7	↓	No discharge from eyes, nose & mouth			NO	B. Cooled from ambient/chilled ingredients to ≤ 41° F - 4 hours	
					NA	C. Received milk/shellfish ≤ 41° F in 4 hours	
					NA	D. Untreated eggs in refrigerator at 45° F	NO - didn't have
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	↓	No bare-hand contact of ready-to-eat (RTE) food			NA	B. Whole roast held at ≥ 130° F	not done egg
10	↓	A. Handsinks; convenient & accessible					
		B. Handsink supplied; cleanser, towels, signage					
Approved Sources				Cold Holding - Time/Temperature Controlled for Safety (TCS)			
11	I	A. Food from regulated firms; no home made / canned food. Eggs, milk, juice meet standards		22	I	A. TCS food maintained at ≤ 41° F	See Time #24
	NA	B. Shellfish from ICSSL sources/No recreational fish used			NO	B. Untreated eggs stored at ≤ 45° F	
	NA	C. Game animals and wild mushrooms approved					
12	NO	Food received at proper temperature					
13	I	Food in good condition; safe & unadulterated		Date Marking and Disposition			
				23	I	A. Date Marking of RTE TCS food	
					I	B. Discarding of TCS food held > 7 days	
14	NA	A. Documentation of parasite destruction		24	O	Time as a control; records available; procedures followed	I
	↓	B. Shellstock Tags		25	NA	Consumer advisory; raw/undercooked animal foods	
Protection from Contamination				Highly Susceptible Populations			
15	I	A. Raw animal foods separated from RTE foods		26	NA	A. No packaged juice or beverage with a warning label	
	O	B. Raw TCS foods with different cooking temperatures separated			↓	B. Only pasteurized eggs if served undercooked or combined	
	I	C. Food protected from environmental contamination sources				C. No serving of raw or partially cooked animal food or sprouts	
16	↓	Food contact surfaces; cleaned & sanitized				D. No foods re-served	
17	↓	A. After served to customer, food is not re-served		Colorings - Additives - Toxics			
		B. Discarding or reconditioning of unsafe food		27	NA	Coloring & additives; approved & used properly	
Cooking - Time/Temperature Controlled for Safety (TCS)				28	NA	A. Toxic materials labeled, stored, used	
18	NA	A. Raw eggs, broken on request, cooked to 145° F - 15 sec.				B. Toxics for retail sale; properly stored	
	I	B. Comminuted fish, meat, game, pooled eggs cooked to 155° F - 15 sec.		Approved Procedures			
	NA	C. Whole meat/formed roast cook to 130° F, 112 min or per chart		29	NA	A. ROP with no variance; no approved HACCP plan	
	↓	D. Ratites/injected/tenderized meats cooked to 155° F, 15 sec.			↓	B. Operating with approved variance/ HACCP plan	
	I	E. Poultry, stuffed meats, meat stuffing cooked to 165° F 15 sec.				C. Juice; treated under HACCP plan - labeled	

Food Establishment Surveillance Report

Report # _____

Page 2

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

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 KID USA		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	I	Plant food properly cooked for hot holding ON100S		47		Equipment surfaces; properly designed, used	
35	I	Approved thawing methods used		48		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				Compliance with Agency Requirements			
38	I	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 / 1-f - top	39-41	Fry cooking / fried chicken	173-186
Cut of cheese tomatoes, cheddar cheese, pickled veggies, cut leafy greens		Cold holding / 1-de	
Fry cooking / grill - garlic oil, 184	184	Raw chicken (marinated)	38-41
Lamb burger	5:7-13	Lamb burger patties	
Cold holding / 1-de		Fries on top oven	78-84
pickled veggies	41		
cheese	41		

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.

*** (15B)** Store raw marinated chicken below lamb burgers. For assembled flat bread (have assemble order for service in 2-hr period) please just mark as to have started assembly - So we can establish in cooling/serving period to avoid TCS-cold holding question. Same for partially fried fries. Time started and time to discard on pans (can use Sharpie) not to exceed 4 hrs. Example: 10-2:00 pm. 78-84°F

*** (24)** Using Time, must mark.

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