

Retail Food Establishment Inspection Report

Date: 03/10/2023	Establishment Name: Daily Special Cafe	Physical Address: 1058 Hwy 67 (7-2014) Suite: Daily Special Cafe	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
---------------------	---	---	-----------------------------	-----------------------	-------------

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 - Ham - prep	45	3 - Breakfast sausage patty - stove top	120		
2 - Fish - prep	45	3 - Hamburger patty - steam warmer	167		
2 - Sliced tomatoes - prep	53	3 - Gravy - steam warmer	171		
2 - Shredded cheese - prep	51				
2 - Cube steaks - RIC	32				
2 - Eggs - Room temperature	52				
2 - Potato salad - RIC	40				
2 - Cottage cheese - RIC	41				

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:

2 - Cold TCS foods shall have an internal temperature of 41 degrees or less. Observed multiple items in prep line temping between 45-53 degrees. Toss anything above 50 degrees. Eggs stored at room temperature temped at 52 degrees. Shall be put in cooler immediately after receiving. Food items in home style cooler temped between 44-46 degrees.

3 - Hot TCS foods shall have an internal temperature of 135 degrees or above. Breakfast sausage patty in metal pan on stove temped at 120 degrees. Reheat to 165 degrees.

22 - All employees shall have current Food Handler training from state accredited or ANSI approved course. Shall obtain within 10 days and have certifications printed on site.

27 - Large prep cooler and homestyle cooler shall be repaired ASAP. Both coolers not maintaining proper temperature.

28 - Date mark open foods with a shelf life of 7 days.

30 - Expired on 08/01/2021. Obtain current health permit from The City of Alvarado and post in public view.

33 - Remove QA sanitizer dispenser if not using.



34 - Back door shall be self closing

35 - Personal employee items shall not be over food or clean utensils. Shall be stored in a designated area.

37 - Open bags of dry ingredients shall be in a closed container.

42 - Bottom of coolers and freezers need to be cleaned.

Additional Comments: Shall print this report and have on site.

Registered Food Service manager Dwight Martin		Certificate #:	Exp. Date: 07/09/2023
Pest Control Company Willie G's			Service Date: 02/11/2023
Grease Trap Service Company Trimble			Service Date: 02/22/2023
Received by: (signature) 	Print: Alpha Bah	Phone # / email: alphaf81@gmail.com	
Inspected by: (signature) 	Print: Kassandra Lamb, RS	Inspector's Phone #	

Retail Food Establishment Inspection Report



Date: 08/12/2022	Establishment Name: Daily Special Cafe	Physical Address: 1058 Hwy 67 (7-2014) Suite: Daily Special Café	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
---------------------	---	---	-----------------------------	-----------------------	-------------

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 - Sliced tomato-prep	62	3 - White gravy-steam table	142		
2 - Sliced cheese-prep	67	3 - Black eyed peas-steam table	140		
2 - Ham-prep	45	3 - Spinach-steam table	140		
2 - Pooled egg-prep	49				
2 - Mac and cheese-RIC	46				
2 - Meatloaf-RIC	45				
2 - Ham-Glass door RIC	36				
2 - Milk-home style refrigerator	40				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
<p>2 - Food in prep cooler temped 45-67 degrees. Discard food temping above 50 degrees and place other food in another cooler or on ice. Food in large reach-in cooler temped 45-46 degrees.</p> <p>10 - Sanitizer in 3-compartment sink tested 0 ppm chlorine. Shall be 50-100 ppm. Clean all utensils in metal drawer.</p> <p>14 - Wash hands before handling food or clean utensils. Only one hand sink located in dishwashing area.</p> <p>18 - Label all spray bottles. Do not use scented or "splash-free" bleach for sanitizing food-contact surfaces.</p> <p>22 - Note: one expired food handler certificate</p> <p>27 - Repair coolers ASAP and send proof of repair within 24 hours. All food shall be maintained at proper temperature, even when busy.</p> <p>28 - Date mark opened foods with a shelf life of 7 days.</p> <p>32 - Do not use shopping bag as direct food contact surface. Use a food grade material.</p> <p>36 - Keep wiping cloths in sanitizer bucket. Do not place on food containers.</p> <p>37 - Place dry ingredients in a closed container. Do not leave in opened bag.</p> <p>38 - Observed chicken thawing in standing water in a bucket. Thaw in cool running water or in refrigeration.</p> <p>39 - Do not place knives in gap between equipment. Keep in clean, protected location. Observed measuring cup in food with broken handle.</p> <p>42 - Clean shelving and outside of food containers.</p> <p>45 - Clean floor and walls under/behind shelving and equipment</p> <p>AdditionalComments:Print this report and keep it on site</p>	

Registered Food Service manager Dwight A Martin III	Certificate #:	Exp. Date: 07/09/2023
Pest Control Company Willie G's		Service Date: 08/07/2022
Grease Trap Service Company Trimble		Service Date: 07/18/2022
Received by: (signature) 	Print: Alpha Bah	Phone # / email: alphaf81@gmail.com
Inspected by: (signature) 	Print: Kassandra Lamb, RS	Inspector's Phone #

Ret^{al} Food Establishment Inspection Report

Bureau Veritas North America, Inc.

8/27/20

Establishment Name: Daily Specimen Cafe	Physical Address: 1058 Hwy 67	City/State: Alvarado	License/Permit #	Page 5 of 7
--	----------------------------------	-------------------------	------------------	-------------

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Sausage patties	23	ham - RIC	38		
Cut tomatoes - prep	53	chicken - RIC	40		
Cheese - prep	45	freezer	0		
Pickles	46				
Turkey	46				
ham	45				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:

- CFM. Alpha Buhn 12/5/20.
- 2. Observed several TCS foods stored in the prep cooler temping above 41°F. Shall re-stock food on ice. Shall repair or replace this cooler immedi. Shall email repair invoice to the inspector. This is a repeat violation. Final notice to resolve issue.
- 1. Shall quick chill all food (sausage patties, grits, etc) on ice to 41°F within 10 hours or less.
- 27. do not cool down @ room temperature.
- 31. store all food w/in off the ground
- 28. date mark all food with a 7 day use by date.
- 47. shall keep the most recent health inspection report on site. shall keep the most recent grease trap ticket on site.
- 31. do not use the hand dryer @ hand sink. shall provide paper towels to dry hands.
- 36. shall not store wiping cloths on prep table. store in wiping cloth bucket.

Received by: (signature) <i>Alpha Buhn</i>	Print: Alpha Buhn	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Angela Varghese</i>	Print: Angela Varghese	Samples: Y N # collected

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

02/10/20

Establishment Name: Daily Special Cafe	Physical Address: 1058 Hwy 67	City/State: Colorado	License/Permit #: 19-04332	Page 2 of 2
---	----------------------------------	-------------------------	-------------------------------	----------------

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
potatoes	55°F			ham-24C	58
mashed potatoes	78°F (room temp)			cuttomatoes-Rec	39
hamburger patties	grill	118-119°F			
Catfish - room temp	60°F	Cheese - prep	39		
		cuttomatoes	38		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number: AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:

- #7. No food manager present @ time of inspection.
- #7. foul odor was present in the back reach in cooler appeared to be the cardboard with raw meat stored. Do not use cardboard to store food. Observed black mold like substance on the outside of the dressing container - toss. Observed produce in grocery bay that was not in good condition. (toss). Observed beef tips dated 1/30/20 - toss. food past 7 days.
- #9. store raw shell eggs below ready to eat food (RTEF)
- #3. Do not store hamburger patties on stove top below 135°F. Toss immediately.
- #1, #27 Observed mashed potatoes stored at room temp @ 78°F (no time tag) store on ice to quick chill.
- #2. potatoes in the cooler @ 55°F - not cooling properly
- #12. Raw catfish in a bucket on the floor temping @ 60°F. Shall toss catfish - DO NOT serve.
- #9. Throw food in prep sink under running water. Store all food with off the ground.
- #31. remove the hand dryer located in the kitchen. Must supply the hand sink with paper towels.
- #43. install vent hood filters and clean the vent hood. remove rusted/soiled metal plate @ grill.
- #10. DO NOT use hanger as a top hook for the pans used @ the grill. (used at the grill) obtain new covers. Clean the grill/side panels observed w/ heavy buildup.
- #10. deep clean the entire kitchen and all coolers, equipment.
- #24. do not store test strips in medicine bottle.

Received by: (signature) <i>Bruno Zballe</i>	Print: <i>Bruno Zballe</i>	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Angela Varghese</i>	Print: <i>Angela Varghese</i>	Samples: Y N # collected _____

clean all shelves. shall not hang jackets on shelves.
Remove the smoker stored outside - not approved to use.

Detail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

8/28/19

Establishment Name: Daily Special Cafe	Physical Address: 1058 Hwy 67	City/State: Alvarado	License/Permit #	Page 2 of 2
---	----------------------------------	-------------------------	------------------	-------------

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cut tomatoes prep	47	Spinach - steam	92°F		
ham (chopped)	46	gravy - steam	145°F		
wash brown	32				
mushrooms	41	sausages - stove top	109°F		
pickles	45	hamburger patties - stove top	111°F		
mayo	46				
ham	41				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
Cfm	Alpha Bah Bah 2020. (present) FH 11 ✓
Grease:	8/11/19 Trimble
#2.	Observed several tcs foods stored in the prep cooler
#27	temping 45-47°F. ensure all food items (top / bottom of cooler) maintain 41°F or below. Repeat #27) shall service this cooler 24-48 hours. Re-stock food on ice temporarily.
#3.	Observed spinach, sausage patties, and hamburger patties stored in the steam/stove top below 135°F - Reheat.
#29	Observed chlorine test strips stored in a medicine bottle. Obtain new strips. did not observe color chart for ppm levels.
#39	dish machine still not serviced. using 3comp sink. shall remove the dish machine off premises if not repaired/replaced. remove non-operational cooler stored outside building.
#10.	manager stated dish machine works, he needs to connect
#18.	sanitizer. #18) observed sanitizer (for dish machine) stored near open bags of beans, salt, flour.
37 #38	DO NOT thaw chicken in stagnant water in a bucket on the floor
#37	DO NOT store rolls on top of fryer filterator (heavily soiled).
#28	Observed some dated foods. All food items shall be dated.
#10.	clean the slicer, can opener blade, microwave all observed heavily soiled.
#39	do not store tape on damaged cooler door gaskets
#21.	observed 4 priority item violations @ time of inspection.
#21	Obtain a bodily fluids clean up policy or kit.
#17	Keep the last grease trap ticket on site. - COS

Received by: (signature) <i>Alpha Bah</i>	Print: Alpha Bah	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Angela Varghese, RS</i>	Print: Angela Varghese, RS	Samples: Y N # collected

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Establishment Name: <u>Daily Special</u>	Physical Address: <u>1058 Hwy 67</u>	City/State: <u>Alvarado</u>	License/Permit #	Page <u>2</u> of <u>3</u>
--	--------------------------------------	-----------------------------	------------------	---------------------------

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<u>Hamburger patties</u>	<u>128°</u>				
<u>Fried Potatoes 3/4</u>	<u>82°</u>				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:

Complaint received - Roach infestation.
 Old flour used for breading.
 Reused customer's leftover tea.
 No test strips.

10 Clean ice chute
32 Store ice scoop on clean surface
32 Do not use food contact surfaces which are not smooth & easily cleanable - cracked/melted
 Need wiping cloths in sanitizer on cook line

7 Used Flour dated 8-26 at room temperature
 Prep cooler is holding internal temperature of food at $43^{\circ} \pm 2^{\circ}$

14 Employees shall wash hands prior to reaching in glove box contaminating all gloves & putting them on.

3 Hamburger patties (cooked) were in pan next to grill
 Need to reheat to 165° & put on steam table

5 Do not just set on steam table
38 Do not set meat out at room temperature to thaw

29 Need alcohol prep to clean & sanitize probe thermometer
 Workers state no one on site which is in charge
 Shall have PIC

Pest control - 8-25 Did not treat for roaches due to customer in dining room

Need self closure on rear door
 Label all food in refrigeration
 Need thermometers in all refrigeration

10 Clean inside of microwave

Received by: Alpha Bahr Print: Alpha Bahr Title: Person In Charge/ Owner

Inspected by: Lisa Pomroy, RS Print: Lisa Pomroy, RS Samples: Y N # collected

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Establishment Name: <i>Daily Special</i>	Physical Address: <i>1058 Hwy 67</i>	City/State: <i>Alvarado</i>	License/Permit #	Page <i>3</i> of <i>3</i>
---	---	--------------------------------	------------------	---------------------------

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
(33)	Dishmachine shall be repaired or replaced
(38)	Do not store chemicals with or over food shall have pest control receipts/invoices, trap ticket & training on site
(41)	Post permit, CFM, & last inspection for customer view or sign stating available to view Clean & label inside & outside of all bulk containers
(45)	Shall not reuse chili, cottage cheese, ice cream, etc. containers Clean shelves next to hand sink Storage building - Evidence of mice/rodent Clean out, organize, shall not store items for restaurant inside until & made rodent proof Do not use cloth under raw meats. Do not mix unlike meats in same container - Sliced cooked turkey & chopped ham - (Food dates on each package) No evidence of roaches observed Remove refrigerators behind building Employee drinks shall have lid & straw

Received by: (signature) <i>[Signature]</i>	Print: <i>Alpha Bah</i>	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Lisa Tomroy, RS</i>	Print: <i>Lisa Tomroy, RS</i>	Samples: Y N # collected

Perishable Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Establishment Name: Daily Special Cafe	Physical Address: 1058 Hwy 67	City/State: Alvarado	License/Permit #	Page 2 of 2
--	---	--------------------------------	------------------	---------------------------

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
prep ↓	45	Gravy ↓	87°F	Cut cabbage ↓	51°F
ham	46	potatoes	86°F		
eggs		steam table		Baked potatoes	96-99°F
Cat tomatoes	48°F	CORN	135	in microwave	
mushrooms	55°F	spinach	145		
mayo	60°F	hamburgers	140		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
Fm	Alpha Bal 2020 not on site.
FH	12/14 food handler permits needs to renew.
pest	NIO #3) observed baked potatoes in microwave @ 96-99°F was tossed
#35	shall not store cell phone on prep table
#21	shall have at least one certified food manager on site during all hours of operation. obtain and CFM in 10 days
#2	The prep cooler observed w/ TCS foods temping above 41°F store all food on ice and contact servicing company within 24 hours
#27	Keep repair invoice on site.
#1	observed potatoes and gravy stored @ room temperature. shall quick chill on ice bath.
#29	Both items shall be tossed #29) obtain a probe stem thermom-
#47	did not observe last health inspection. ometer
#34	did not observe monthly pest control invoice
#45	seal holes in wall. #47) need grease invoice
#32	cooler shelves observed heavily rusted - Clean. Clean can opener blade heavily soiled.
#28	observed cheese stored past 7 day use by date.
#29	observed dated 8/14/18. Toss #29) obtain bleach test strips.
#10	dish machine is not in use, was non-operational. Repair or replace. shall use the 3comp. sink
	did not observe any sanitizer in the kitchen. shall obtain bleach. Clean ice machine baffle heavily soiled.
#7	observed eggs stored in the reach in cooler dated Jan 19, 18. shall not store any TCS foods past use by date.
#29	#29) obtain a probe stem thermometer & alcohol prep pads.

Received by: <i>[Signature]</i>	Print: Frank Spritzer	Title: Person In Charge/ Owner
Inspected by: <i>[Signature]</i>	Print: Amelia Varanese, PS	Samples: Y N # collected

#28) date mark all TCS foods in coolers.
 #10) Bleach sanitizer in bucket tested too low. Needs to be 100-200

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

7-23-18

Establishment Name: <i>1052 Hwy 67</i>	Physical Address: <i>Daily Special</i>	City/State: <i>Alvarado</i>	License/Permit #	Page <u> </u> of <u> </u>
---	---	--------------------------------	------------------	-----------------------------

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<i>Mashed Potatoes</i>	<i>118°</i>				
<i>Tenderized steak</i>	<i>64°</i>				
<i>Need to rapidly heat ^{heat} food to 165° before putting in steam table</i>					

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
<i>10 42</i>	<i>Clean & sanitize microwave, containers of unknown ingredients (flour, salt & sugar?) outside of all cookline equipment including shelves over food prep table, container of toothpicks</i>
<i>18 34</i>	<i>Shall NOT use Hot Shot, PAID or over the counter pest control chemicals - only licensed pest control Roaches Label & date all food in refrigeration</i>
	<i>Alpha & Omega 6-27-18 American Roaches 7-19-18 Numerous dead - did not observe any live roaches</i>
	<i>Trimble 7-12-18 1000 gallon - monthly</i>
<i>15 14</i>	<i>Cook has bandaid on finger - shall use gloves All employees in kitchen shall wash hands & put on gloves</i>
<i>27</i>	<i>Hot food shall rapidly be chilled to 41° Need Certified Food Manager on duty at all times</i>
<i>10/35</i>	<i>Sanitizer (Bleach) not strong enough Oppm</i>

Received by: (signature) <i>Alpha Bah</i>	Print: <i>Alpha Bah</i>	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Lisa Pomroy, RS</i>	Print: <i>Lisa Pomroy, RS</i>	Samples: Y N # collected

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

①

7-02766

Date: 2/10/18 Time in: Time out: License/Permit # Est. Type Risk Category Page ___ of ___

Purpose of Inspection: 1-Compliance 2-Routine 3-Field Investigation 4-Visit 5-Other **TOTAL/SCORE** 89

Establishment Name: Daily Special Cafe Contact/Owner Name: * Number of Repeat Violations: ___
 Physical Address: 1058 Hillway 67 City/County: Zip Code: Phone: ✓ Number of Violations COS: ___
 Follow-up: Yes No (circle one)

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation
 Mark the appropriate points in the OUT box for each numbered item Mark ✓ a checkmark in appropriate box for IN, NO, NA, COS Mark an asterisk * in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						R
O	I	N	NA	COS	U	
Time and Temperature for Food Safety (F = degrees Fahrenheit)						
						1. Proper cooling time and temperature
						2. Proper Cold Holding temperature(41°F/ 45°F)
						3. Proper Hot Holding temperature(135°F)
						4. Proper cooking time and temperature
						5. Proper reheating procedure for hot holding (165°F in 2 Hours)
						6. Time as a Public Health Control; procedures & records
Approved Source						
						7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction
						8. Food Received at proper temperature
Protection from Contamination						
						9. Food Separated & protected, prevented during food preparation, storage, display, and tasting
						10. Food contact surfaces and Returnables ; Cleaned and Sanitized at ppm/temperature
						11. Proper disposition of returned, previously served or reconditioned

Compliance Status						R
O	I	N	NA	COS	U	
Employee Health						
						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting
						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth
Preventing Contamination by Hands						
						14. Hands cleaned and properly washed/ Gloves used properly
						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_N_)
Highly Susceptible Populations						
						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required
Chemicals						
						17. Food additives; approved and properly stored; Washing Fruits & Vegetables
						18. Toxic substances properly identified, stored and used
Water/ Plumbing						
						19. Water from approved source; Plumbing installed; proper backflow device
						20. Approved Sewage/Wastewater Disposal System, proper disposal

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						R
O	I	N	NA	COS	U	
Demonstration of Knowledge/ Personnel						
						21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)
						22. Food Handler/ no unauthorized persons/ personnel
Safe Water, Recordkeeping and Food Package Labeling						
						23. Hot and Cold Water available; adequate pressure, safe
						24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled
Conformance with Approved Procedures						
						25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions
Consumer Advisory						
						26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label

Compliance Status						R
O	I	N	NA	COS	U	
Food Temperature Control/ Identification						
						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature
						28. Proper Date Marking and disposition
						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips
Permit Requirement, Prerequisite for Operation						
						30. Food Establishment Permit (Current & Valid)
Utensils, Equipment, and Vending						
						31. Adequate handwashing facilities; Accessible and properly supplied, used
						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used
						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						R
O	I	N	NA	COS	U	
Prevention of Food Contamination						
						34. No Evidence of Insect contamination, rodent/other animals
						35. Personal Cleanliness/eating, drinking or tobacco use
						36. Wiping Cloths; properly used and stored
						37. Environmental contamination
						38. Approved thawing method
Proper Use of Utensils						
						39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used
						40. Single-service & single-use articles; properly stored and used

Compliance Status						R
O	I	N	NA	COS	U	
Food Identification						
						41. Original container labeling (Bulk Food)
Physical Facilities						
						42. Non-Food Contact surfaces clean
						43. Adequate ventilation and lighting; designated areas used
						44. Garbage and Refuse properly disposed; facilities maintained
						45. Physical facilities installed, maintained, and clean
						46. Toilet Facilities; properly constructed, supplied, and clean
						47. Other Violations

Received by: (signature) Print: Alpha Bah Title: Person In Charge/ Owner
 Inspected by: (signature) Print: XIAOQING WANG Business Email:

