



Date of Inspection: 11/26/14

Facility Name: MAN STREET DINING HOUSE Phone Number 294-6888 PR ID # 1125  
 Facility Site Address: 116 Ave City: GREENVILLE Zip 95947  
 Permit #: 14-132768 Exp Date: 10/1/15 Permit Holder: SHARON SNECKER  
 Type of Inspection: RATING

See reverse side for the code sections and general requirements that correspond to each violation listed below

In = In compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site MAJ = Major violation OUT = Out of Compliance

| In  | N/O-N/A |   | COS                       | MAJ | OUT |
|---|---------|---|---------------------------|-----|-----|
| <b>DEMONSTRATION OF KNOWLEDGE</b>               |         |   |                           |     |     |
| X   |         | 1. Demonstration of knowledge: food safety certification      |                           |     |     |
|   |         | Food Safety Cert Name: <u>SHARON SNECKER</u>                  | Exp. Date: <u>11/5/17</u> |     |     |
| <b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b> |         |   |                           |     |     |
| X   |         | 2. Communicable disease; reporting, restrictions & exclusions |                           |     |     |
| X   |         | 3. No discharge from eyes, nose, and mouth                    |                           |     |     |
| X   |         | 4. Proper eating, tasting, drinking or tobacco use            |                           |     |     |
| <b>PREVENTING CONTAMINATION BY HANDS</b>        |         |   |                           |     |     |
| X   |         | 5. Hands clean and properly washed; gloves used properly      |                           |     |     |
| X   |         | 6. Adequate handwashing facilities supplied & accessible      |                           |     |     |
| <b>TIME AND TEMPERATURE RELATIONSHIPS</b>       |         |   |                           |     |     |
| X   |         | 7. Proper hot and cold holding temperatures                   |                           |     |     |
|   | X       | 8. Time as a public health control; procedures & records      |                           |     |     |
| X   |         | 9. Proper cooling methods                                     |                           |     |     |
| X   |         | 10. Proper cooking time & temperatures                        |                           |     |     |
| X   |         | 11. Proper reheating procedures for hot holding               |                           |     |     |
| <b>PROTECTION FROM CONTAMINATION</b>            |         |   |                           |     |     |
| X   |         | 12. Returned and re-service of food                           |                           |     |     |
| X   |         | 13. Food in good condition, safe and unadulterated            |                           |     |     |
| X   |         | 14. Food contact surfaces: clean and sanitized                |                           |     |     |

  

| In  | N/O-N/A |   | COS | MAJ | OUT |
|---|---------|---|-----|-----|-----|
| <b>FOOD FROM APPROVED SOURCES</b>           |         |   |     |     |     |
| X   |         | 15. Food obtained from approved source  |     |     |     |
|   | X       | 16. Compliance with shell stock tags, condition, display                                    |     |     |     |
|   | X       | 17. Compliance with Gulf Oyster Regulations   |     |     |     |
| <b>CONFORMANCE WITH APPROVED PROCEDURES</b> |         |   |     |     |     |
|   | X       | 18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan   |     |     |     |
| <b>CONSUMER ADVISORY</b>                    |         |   |     |     |     |
|   | Y       | 19. Consumer advisory provided for raw or undercooked foods                                 |     |     |     |
| <b>Highly Susceptible Populations</b>       |         |   |     |     |     |
|   | X       | 20. Licensed health care facilities/ public & private schools; prohibited foods not offered |     |     |     |
| <b>WATER/HOT WATER</b>                      |         |   |     |     |     |
| X   |         | 21. Hot and cold water available  |     |     |     |
|   |         | Temp <u>130°F+</u>  |     |     |     |
| <b>LIQUID WASTE DISPOSAL</b>                |         |   |     |     |     |
| X   |         | 22. Sewage and wastewater properly disposed   |     |     |     |
| <b>VERMIN</b>                               |         |   |     |     |     |
| X   |         | 23. No rodents, insects, birds, or animals  |     |     |     |

|   | OUT |
|---|-----|
| <b>SUPERVISION</b>  |     |
| 24. Person in charge present and performs duties                          |     |
| <b>PERSONAL CLEANLINESS</b>   |     |
| 25. Personal cleanliness and hair restraints                              |     |
| <b>GENERAL FOOD SAFETY REQUIREMENTS</b>                                   |     |
| 26. Approved thawing methods used, frozen food                            |     |
| 27. Food separated and protected  |     |
| 28. Washing fruits and vegetables   |     |
| 29. Toxic substances properly identified, stored, used                    |     |
| <b>FOOD STORAGE/ DISPLAY/ SERVICE</b>                                     |     |
| 30. Food storage; food storage containers identified                      |     |
| 31. Consumer self-service   |     |
| 32. Food properly labeled & honestly presented                            |     |
| <b>EQUIPMENT/ UTENSILS/ LINENS</b>  |     |
| 33. Nonfood contact surfaces clean  |     |
| 34. Warewashing facilities: installed, maintained, used; test strips      |     |
| 35. Equipment/ Utensils approved; installed; clean; good repair; capacity |     |
| 36. Equipment, utensils and linens: storage and use                       |     |
| 37. Vending machines  |     |
| 38. Adequate ventilation and lighting; designated areas, use              |     |

  

|   | OUT |
|---|-----|
| <b>PHYSICAL FACILITIES</b>                                      |     |
| 39. Thermometers provided and accurate                          |     |
| 40. Wiping cloths: properly used and stored                     |     |
| <b>PERMANENT FOOD FACILITIES</b>                                |     |
| 41. Plumbing: proper backflow devices                           |     |
| 42. Garbage and refuse properly disposed; facilities maintained |     |
| 43. Toilet facilities: properly constructed, supplied, cleaned  |     |
| 44. Premises; personal/cleaning items; vermin-proofing          |     |
| <b>SIGNS/ REQUIREMENTS</b>                                      |     |
| 45. Floor, walls and ceilings: built, maintained, and clean     |     |
| 46. No unapproved private homes/ living or sleeping quarters    |     |
| <b>COMPLIANCE &amp; ENFORCEMENT</b>                             |     |
| 47. Signs posted; last inspection report available              |     |
| 48. Plan Review   |     |
| 49. Permits Available   |     |
| 50. Impoundment   |     |
| 51. Permit Suspension   |     |

Received by (Print) Kimberly Norberg Title \_\_\_\_\_  
 Received by (Signature) Kimberly Norberg  
 Specialist (Print) PAT SANDERS Specialist (Signature) [Signature] Re-inspection Date: \_\_\_\_\_