



Facility Name: <u>Evergreen Market</u>	FA ID # _____	Pg <u>2</u> of <u>2</u>
		Date of Inspection: <u>10/10/19</u>

#### OBSERVATIONS AND CORRECTIVE ACTIONS

45. Clean wall behind + ceiling above the convection oven in the deli area on a routine basis. Clean floors of all walk in refrigerator units on a routine basis.

45. Replace floor in dairy walk in refrigerator unit as soon as viable.

7. Meat in open top refrigerator observed at a temperature of 49°F. Meat moved to different refrigerator unit at time of inspection. Maintain refrigerator to hold food at a temperature of 41°F or below.

Long-term goal: Replace flooring in deli + butcher area + all floors to be durable, commercial grade, smooth, non-absorbent + easily cleanable.

Received by (Print) Sheila Bowers

Title

Received by (Signature) Sheila Bowers

Specialist (Print) Eric Carbo

Specialist (Signature)

[Signature]

Re-inspection Date: next routine