



Date of Inspection: 11/26/24

Facility Name: <u>MOHAWK TAVERN</u>	Phone Number: _____	PR ID # <u>206</u>
Facility Site Address: <u>999 Johnsonville Rd</u>	City: <u>Grange</u>	Zip: <u>96103</u>
Permit #: <u>24-173</u>	Exp Date: <u>2/9/25</u>	Permit Holder: <u>Mary Trumbull</u>
		Type of Inspection: <u>Routine</u>

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>					
					1. Demonstration of knowledge; food safety certification
					Food Safety Cert Name: <u>New manager cert Pending</u> Exp. Date: _____
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>					
					2. Communicable disease; reporting, restrictions & exclusions
					3. No discharge from eyes, nose, and mouth
					4. Proper eating, tasting, drinking or tobacco use
<b>PREVENTING CONTAMINATION BY HANDS</b>					
					5. Hands clean and properly washed; gloves used properly
					6. Adequate handwashing facilities supplied & accessible
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>					
					7. Proper hot and cold holding temperatures
					8. Time as a public health control; procedures & records
					9. Proper cooling methods
					10. Proper cooking time & temperatures
					11. Proper reheating procedures for hot holding
<b>PROTECTION FROM CONTAMINATION</b>					
					12. Returned and re-service of food
					13. Food in good condition, safe and unadulterated
					14. Food contact surfaces: clean and sanitized
<b>FOOD FROM APPROVED SOURCES</b>					
					15. Food obtained from approved source
					16. Compliance with shell stock tags, condition, display
					17. Compliance with Gulf Oyster Regulations
<b>CONFORMANCE WITH APPROVED PROCEDURES</b>					
					18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan
					SB 13 83 Food Diversion Program
<b>CONSUMER ADVISORY</b>					
					19. Consumer advisory provided for raw or undercooked foods
<b>Highly Susceptible Populations</b>					
					20. Licensed health care facilities/ public & private schools; prohibited foods not offered
<b>WATER/HOT WATER</b>					
					21. Hot and cold water available Temp <u>120°F</u>
<b>LIQUID WASTE DISPOSAL</b>					
					22. Sewage and wastewater properly disposed
<b>VERMIN</b>					
					23. No rodents, insects, birds, or animals
<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
<b>Thermometers provided and accurate</b>					
					39. Thermometers provided and accurate
<b>Wiping cloths: properly used and stored</b>					
					40. Wiping cloths: properly used and stored
<b>PHYSICAL 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>PERMANENT FOOD FACILITIES</b>					
					45. Floor, walls and ceilings: built, maintained, and clean
					46. No unapproved private homes/ living or sleeping quarters
<b>SIGNS/ REQUIREMENTS</b>					
					47. Signs posted; last inspection report available
<b>COMPLIANCE &amp; ENFORCEMENT</b>					
					48. Plan Review
					49. Permits Available
					50. Impoundment
					51. Permit Suspension

Received by (Print) Stephen Sanford

Title

Received by (Signature) \_\_\_\_\_

Specialist (Print) Dennis Eck

Specialist (Signature) \_\_\_\_\_

Re-inspection Date: Next Routine

Great Sanitation observed.

Thank you!