

Received by (Print)	Cecilia Santos	Title	
Received by (Signature)	Cecilia Santos		
Specialist (Print)	Specialist (Signature)	Re-inspection Date:	
James Fick	[Signature]	Next Review	

OBSERVATIONS AND CORRECTIVE ACTIONS

7-9) Refried beans observed inside large pot and at room temperature. Owner says it was cooled the previous night inside the pot in the refrigerator. Beans were thrown away voluntarily by owner.

Proper cooling and reheating is as follows:

- **Cool** from cooking temperature in shallow pans from ~~cooking temp~~ cooking temp to 135°F by air cool, if desired. then regulation states 135°F to 71°F within 2 hours and 71°F to 41°F or below within 4 hours
- **Reheat** from fridge (41°F or below) to 165°F to kill any potential bacteria, then hold at 135°F or above in steam table or cook top.

- Corrected on site -

30) Please label food in refrigerator to prevent holding items more than 7 days.

14) Dishwasher not sanitizing. Please have serviced and use 100 ppm concentration chlorine dip and air dry for food contact dishes/equipment.

- Corrected on site -

Received by (Print)

Cecilia Santos

Title

Received by (Signature)

Cecilia Santos

Specialist (Print)

Dennis Eck

Specialist (Signature)

Re-inspection Date:

Next Routine