


Received by (Print) AMRIT	Title
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Specialist (Print) Maria S. S. S.	Specialist (Signature) 
Re-inspection Date: 30 days next meeting	

OBSERVATIONS AND CORRECTIVE ACTIONS

- 7) Rollers w/ taguitos temp ~ 95-97°F. Setting was increased on site. - corrected -
- 14) No sanitizer was found on site - Please have available to utilize the "wash, rinse, sanitize" method and use 100ppm Chlorine or 200ppm Ammonia for food contact surfaces.
- 29) • Adhesive is stored next to worchestershire sauce containers. - corrected -
- 15lb propane bottles were found inside hooked up to a non-approved 2-burner stove. - Propane should not be stored inside per fire code/OCHA. * Bottles were placed outside - corrected -
- 30) No dating scheme is implemented - items were marked on side - Corrected.
- 35) 2-burner ^{portable} stove was observed inside with no hood. Please ~~refrain~~ refrain from using non-approved cooking equipment without a hood. ~~do not~~
- 44) ~~Back~~ Back room where refrigeration units are located have large holes leading to outside on exterior wall. - Please patch to prevent vermin entering the facility.
- Also keep all personal items separated from retail items/equipment. Coats/hats were draped over the meat slicer. Personal items in kitchen.
- Food screen on the floor trap where sinks drain to is full ~~of~~ of food waste - Please clean out and dump regularly.
- 2) Employees need food handlers Card within 30 days.

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Dennis Feb

Specialist (Signature)



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