

OBSERVATIONS AND CORRECTIVE ACTIONS

45) Service window should be max 18"x18" opening and self closing or air curtain.

- ° Flooring is to be installed this ^{Fall} ~~Season~~ according to owner. ^{Neatly welded} ~~spotted~~
- ° Seal up any gaps in FRP and install cover at outlet under 4" coving.

3-compartment sink

41) 3-compartment sink should be indirectly drained via floor sink or funnel drain - Please discuss w/ plumber when replacing 3-comp. Sink.

7/36) A shield at the flat top separating cold items in sandwich fridge should be installed to prevent heating up perishables. Found some items ~45°F.

44) Install air curtain or screen at back door to prevent vermin entry to food prep areas.

14) Sanitizing dip needs to be utilized - 200ppm Quat. observed Employee washing items w/ no sanitizing step. Proper washing process was communicated on site and Sink was properly set up during inspection.

Obtain manager cert within 60 days.

All employees should have food handler's cards within 30 days.

Received by (Print)

Matt G

Title

Received by (Signature)

Curtis

Specialist (Print)

Dennis Fick

Specialist (Signature)

Dennis Fick

Re-inspection Date:

Next Routine