



**Violation:** 08 Repeat: 1st **Corrected At Time Of Inspection**  
**Adequate hand washing facilities supplied & accessible**  
Priority Foundation-5-205.11, Pf: Using a Handwashing Sink-Operation and Maintenance - Hand wash sink near back exit was being used to store two sanitizer buckets. Person in charge moved buckets; make sure that hand wash sinks are used only for hand washing.  
Priority Foundation-6-301.12, Pf: Hand Drying Provision - No paper towels at hand wash sink across from three compartment sink. Person in charge provided; maintain at all times.

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**Violation:** 13 **Corrected At Time Of Inspection**  
**Food separated & protected**  
PRIORITY VIOLATION-3-302.11 (A1-2), P: Packaged and Unpackaged Food-Separation, Packaging, and Segregation; Protection From Cross Contamination - In walk-in refrigerator raw chicken was being stored above whole pork. Raw shelled eggs and raw fish were being stored over a container of liquid margarine. Person in charge re-arranged so that cross contamination would not occur. Refer to storage chart posted.

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**Violation:** 14 Repeat: 1st **Correct Prior To Next Routine Inspection**  
**Food-contact surfaces: cleaned & sanitized**  
SECOND OCCURRENCE; CONSECUTIVE  
Core-4-602.11 (E), C: Equipment Food-Contact Surfaces and Utensils-Frequency; Non-TCS - Organic buildup on inner surfaces of ice machine. Clean and maintain at a frequency that prevents buildup.

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**Violation:** 20 **Corrected At Time Of Inspection**  
**Proper cold holding temperatures**  
PRIORITY VIOLATION-3-501.16(A)(2) and (B), P: Time/Temperature Control for Safety Food, Cold - Raw shrimp, multiple tomato bases sauces, cooked tomatoes, cooked onions were all on a small cart sitting outside walk-in refrigerator and holding at 50-53°F. Person in charge said that items were brought out during an order. Use ice or keep items in walk in to maintain 41°F or below. Items were moved to walk-in.

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**Violation:** 26 Repeat: 1st **Corrected At Time Of Inspection**  
**Toxic substances properly identified, stored, and used**  
SECOND OCCURRENCE; CONSECUTIVE  
Left risk control plan

PRIORITY VIOLATION-7-204.11, P: Sanitizers, Criteria-Chemicals - Chlorine sanitizer in three compartment sink was well above 300 ppm. Person in charge said they normally use quat sanitizer and re-made sink to 200 ppm quat. Quat sanitizer in sanitizer bucket under bar was well above 500 ppm. Person in charge diluted to 200 ppm.

Priority Foundation-7-102.11, Pf: Common Name-Working Containers - Two spray bottles near ice machine had cleaners in them and were not labeled. Person in charge placed labels during inspection. All working containers with chemicals must be properly labeled.

Priority Foundation-7-202.11, Pf: Restriction-Presence and Use - Observed a container of PowerHouse and and roach killer on dry storage shelf near ice machine. Person in charge discarded during inspection. Only licensed pest control may be used.

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**Violation:** 36 **Corrected At Time Of Inspection**  
**Insects, rodents, & animals not present; no unauthorized persons**  
Core-6-202.13, C: Insect Control Devices, Design and Installation - A snap trap was placed under prep sink in kitchen area. Person in charge will remove and use glue traps or closed system traps; no snap traps are allowed.

Core-6-202.15, C: Outer Openings, Protected - Back door to kitchen was propped open during inspection. Air curtain turned on about half way through inspection. Make sure air curtain is on the entire time the door is propped open.

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**Violation:** 46 **Corrected At Time Of Inspection**  
**Warewashing facilities: installed, maintained, & used; test strips**  
Priority Foundation-4-302.14, Pf: Sanitizing Solutions, Testing Devices - Establishment uses quat sanitizer but has no test strips. Obtain and maintain; left some for use until more are obtained.

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**Violation:** 49 **Correct Prior To Reinspection**  
**Plumbing installed; proper backflow devices**  
PRIORITY VIOLATION-5-205.15 (A), P: System Maintained in Good Repair; According to Law - Prep sink is currently draining into a bucket. Part of the pipe has been disconnected. Person in charge said that it is already in process of being repaired. Repair prior to re-inspection.

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**Comments:**

This establishment received a D Grade and had 5 Priority, 6 Priority Foundation and 3 Core violations on this inspection. No County legal action will result from this inspection.

Core-2-102.12(A), C: Certified Food Protection Manager - No manager certification at establishment. Obtain and maintain prior to next routine inspection.

The following long term corrective action with food borne illness risk factor #26 was discussed with PIC: risk control plan.

Conducted with R.S. 1173

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