

## Common violations

### **3-101.11 Safe and unadulterated**

*Observation:* Container of (Name) was found past the manufacturer best by date (OF).

*Code Requirements:* Food shall be safe, unadulterated

*Method Of Correction:* Discard noted food

### **3-302.11 Cross contamination**

*Observation:* Observed the following potential for cross contamination: (Where and What)

*Code Requirement :* Food shall be protected from cross contamination by: (1) Except as specified in (1)(c) below, separating raw animal foods during storage, preparation, holding, and display from: (a) Raw ready-to-eat food including other raw animal food such as fish for sushi or molluscan shellfish , or other raw ready-to-eat food such as fruits and vegetables, P and (b) Cooked ready-to-eat food ; P (c) Frozen, commercially processed and packaged raw animal food may be stored or displayed with or above frozen, commercially processed and packaged, ready-to-eat food.

*Method of Correction:* Store raw animal foods according to cook off temperature below and separate from ready-to-eat foods.

### **3-301.11 Bare hand contact**

*Observation:* Observed employee handling ready to eat (Food) with their bare hands in the (Location).

*Code Requirement:* Food employees may not contact exposed, ready to eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single service gloves, or dispensing equipment.

*Method of correction:* Use any of the list utensils to prevent bare hand contact.

### **3-304.12 In use utensils**

*Observation:* Observed a small cup with no handle used to scoop (Food) stored in the feta cheese container.

*Code Requirement:* In use utensils should be stored in the food with their handles above the top of the food and the container.

*Method of correction:* Remove the small cup and replace it with an approved utensil that has a handle that can be stored above the food.

### **3-304.14: Wiping Cloth Solution**

*Observation:* Observed the wiping cloth solution at the (Location) at 0ppm chlorine.

*Code Requirement:* Containers of chemical sanitizing solutions specified in which wet wiping cloths are held between uses shall be stored off the floor and used in a manner that prevents contamination of food, equipment, utensils, linens, single-service, or single-use articles. Cloths in-use for wiping counters and other equipment surfaces shall be: (1) Held between uses in a chemical sanitizer solution at a concentration of 200-400ppm for quat sanitizer. Wiping cloth solution should read between 200-400ppm quat.

*Method of Correction:* Store noted sanitizer bucket off the floor and store wiping cloths at the correct quat sanitizer concentration between 200-400ppm .

### **3-305.12 Food Storage**

*Observation:* Observed a large bucket of soy sauce stored under the drain line for the hand sink in the wait station.

*Method of Correction:* Move the noted food items to an approved location.

### **3-501.16 Hot/cold holding**

*Observation:* Opened deli ham and opened deli turkey being cold held between 47F-50F on the top side of the right prep cooler. Per PIC both foods were placed in the top of the prep cooler the previous night. All other food found being properly held at 41F or below.

*Code Requirement:* Shall be maintained: (1) At 57o C (135o F) or above, or (2) At 5°C (41°F) or less. P

*Method of correction:* Store noted food at 41F or below.

### **3-305.17 Date Marking**

*Observation:* Observed the following potentially hazardous, ready-to-eat foods, refrigerated and held for more than 24 hours with no facility-provided date mark in the three-door reach-in cooler:

*Code requirement:* Refrigerated, ready-to-eat, potentially hazardous food (time/temperature control for safety food ) prepared and held in a food establishment for more than 24 hours shall be clearly marked to indicate the date or day by which the food shall be consumed on the premises , sold, or discarded when held at a temperature of 5°C (41°F) or less for a maximum of 7 days. Pf

*Method of correction:* Date mark the noted food.

### **3-305.18 Date marking disposition**

*Observation:* (Items past 7 day date mark) and location.

*Code Requirement:* A food shall be discarded if it: (1) Exceeds the temperature and time combination except time that the product is frozen; P (2) Is in a container or package that does not bear a date or day or (3) Is appropriately marked with a date or day that exceeds a temperature and time combination.

*Method of correction:* Discard all foods past their discard date.

### **4-202.11 Food Contact surfaces clean ability**

*Observation:* (food contact surface) in the (Location) contained pitting and are no longer smooth or easily cleanable.

*Code Requirement:* Multiuse food-contact surfaces shall be: (1) Smooth; Pf (2) Free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections; Pf (3) Free of sharp internal angles, corners, and crevices; Pf (4) Finished to have smooth welds and joints; Pf

*Method of Correction:* Discard storage containers that are no longer smooth or easily cleanable.

### **4-501.114 Low temperature dish machine sanitizing solution concentration**

*Observation:* Observed the sanitizer basin at the three compartment sink at 0ppm per test strip.

*Code:* The sanitizer basin shall sanitize dishes at 50-100ppm chlorine per test strip.

*Method of Correction:* Make a new sanitizer concentration at the three compartment sink at 50-100ppm chlorine.

*Correction:* Person in charge made a new sanitizer concentration at 50-100 ppm Chlorine per test strip.

### **4-602.11 Equipment contact surfaces**

*Observation:* Equipment food contact surfaces were not cleaned properly and contained food debris. Equipment that contained food debris are as follows

*Code Requirement:* Equipment food-contact surfaces and utensils shall be cleaned (B) of this section, before each use with a different type of raw animal food such as beef, fish, lamb, pork, or poultry; P (2) Each time there is a change from working with raw foods to working with ready-to-eat foods; P (3) Between uses with raw fruits and vegetables and with potentially hazardous food (time/temperature

control for safety food); P (4) Before using or storing a food temperature measuring device; P and (5) At any time during the operation when contamination may have occurred. P

*Method of Correction:* Clean the noted equipment contact surfaces by the wash, rinse, sanitize and air dry method a minimum of every 4 hours or after use and before storage to prevent cross contamination from occurring.

#### **4-602.13 Non-food Contact surfaces**

*Observation:* Non-food contact surfaces that were soiled are as follows:

*Code Requirement:* Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

*Method of correction:* Clean non-food contact surfaces to prevent accumulation of food debris.

#### **4-903.11 Single service utensil storage**

*Observation:* Observed pizza boxes stored on the floor between the freezer and pizza warmer.

*Code Requirements:* cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored: (1) In a clean, dry location; (2) Where they are not exposed to splash, dust, or other contamination; and (3) At least 15 cm (6 inches) above the floor.

*Method of correction:* Store pizza boxes off the floor.

#### **7-201.11 Separation (Chemical)**

*Observation:* Observed (Chemical) stored above/next to food or food contact items in the (Location).

*Code Requirement:* Separating the poisonous or toxic materials by spacing or partitioning; P and (B) Locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, and single-service or single-use articles. This paragraph does not apply to equipment and utensil cleaners and sanitizers that are stored in ware washing areas for availability and convenience if the materials are stored to prevent contamination of food, equipment, utensils, linens, and single-service and single-use articles. P

*Method of correction:* Move chemicals to an area that is not above or next to food. Equipment, utensils, linens, and single service or single use items.