

Inspector Rebecka Huinger	No. of Risk Factor/Intervention Violations	Date	Time In	Time Out
	No. of Repeat Risk Factor/Intervention Violations		Purpose of Inspection Routine	
Establishment 711-Silver Springs	Permit # 14-6	Risk Category I	Telephone 649-4996	
Address 4575 N. Silver Springs Park City UT		City/State/Zip	PI#	Melody Guerrero

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item Mark "X" in appropriate box for COS and/or R
IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable COS=corrected on-site during inspection R=repeat violation

Compliance Status		cos	R	Compliance Status		cos	R
Supervision				Time/Temperature Control for Safety			
1	IN OUT Person in charge present, demonstrates knowledge, and performs duties			17	IN OUT N/O Proper disposition of returned, previously served, reconditioned and unsafe food		
2	IN OUT N/A Certified Food Protection Manager/food handler			Proper Cooking and Holding			
Employee Health				18	IN OUT N/A N/O Proper cooking time & temperatures		
3	IN OUT N/O Management, food employee and conditional employee, knowledge, responsibilities and reporting			19	IN OUT N/A N/O Proper reheating procedures for hot holding		
4	IN OUT N/O Proper use of restriction and exclusion			20	IN OUT N/A N/O Proper cooling time and temperature		
5	IN OUT N/O Procedures for responding to vomiting and diarrheal events			21	IN OUT N/A N/O Proper hot holding temperatures		
Good Hygiene Practices				22	IN OUT N/A N/O Proper cold holding temperatures		
6	IN OUT N/O Proper eating, tasting, drinking, or tobacco use			23	IN OUT N/A N/O Proper date marking and disposition		
7	IN OUT N/O No discharge from eyes nose and mouth			24	IN OUT N/A N/O Time as a Public Health Control, procedure & records		
Preventing Contamination by Hands				Consumer Advisory			
8	IN OUT N/O Hands clean & properly washed			25	IN OUT N/A Consumer advisory provided for raw/undercooked food		
9	IN OUT N/A N/O No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			Highly Susceptible Populations			
10	IN OUT Adequate handwashing sinks properly supplied and accessible			26	IN OUT N/A Pasteurized foods used; prohibited foods not offered		
Approved Source				Food Color Additives and Toxic Substances			
11	IN OUT Food obtained from approved source			27	IN OUT N/A Food additives, approved & properly used		
12	IN OUT N/A N/O Food received at proper temperature			28	IN OUT N/A Toxic substances properly identified, stored, & used		
13	IN OUT Food in good condition safe & unadulterated			Conformance with Approved Procedures			
14	IN OUT N/A N/O Required records available: shellstock tags, parasite destruction			29	IN OUT N/A Compliance with variance/specialized process/HACCP		
Protection from Contamination				Dishwasher: High Low Sink Temp _____ F _____ ppm			
15	IN OUT N/A N/O Food separated and protected			Dishwasher: High Low Sink Temp _____ F _____ ppm			
16	IN OUT N/O Food-contact surfaces, cleaned & sanitized			Sanitizer bucket: Quat @ 400 ppm _____ ppm _____ ppm			

GOOD RETAIL PRACTICES

Good Retail Practices are preventable measures to control the addition of pathogens, chemical, and physical objects into foods. Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation

		cos	R			cos	R
Safe Food and Water				Proper Use of Utensils			
30	Pasteurized eggs used where required			43	In use utensils: properly stored		
31	Water & ice from approved source			44	Utensils equipment & linens: properly stored dried & handled		
32	Variance obtained for specialized processing methods			45	Single-use single service articles properly stored & used		
Food Temperature Control				46	Gloves used properly		
33	Proper cooking methods used; adequate equipment for temperature control			Utensils, Equipment and Vending			
34	Plant food properly cooked for hot holding			47	Food & non-food contact surfaces cleanable, properly designed constructed & used		
35	Approved thawing methods used			48	Warewashing facilities installed maintained & used; test strips		
36	Thermometers provided & accurate			49	Non-food contact surfaces clean		
Food Identification				Physical Facilities			
37	Food properly labeled original container			50	Hot & cold water available; adequate pressure		
Prevention of Food Contamination				51	Plumbing installed; proper backflow devices		
38	Insects, rodents, & animals not present			52	Sewage & waste water properly disposed		
39	Contamination prevented during food preparation storage & display			53	X Toilet facilities: Properly constructed supplied & cleaned		
40	Personal cleanliness			54	Garbage & refuse properly disposed; facilities maintained		
41	Wiping cloths, properly used & stored			55	X Physical facilities installed; maintained & clean		
42	Washing fruits & vegetables			56	Adequate ventilation & lighting; designated areas used		

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
hot dog/rotisserie	159				
taquitos/rotisserie	152				
tomatoes/cold table	58				
hot pockets/walk in	35				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the Food Code.
53	Need covered garbage in bathroom with lid
10	Need soap/paper towels at hand wash sink/handwash signs
55	store mop to dry
15	food items on floor or walk in (hot pockets)
2	Need file with food handler cards available to start in duty
22	Cold table above 41°
28	Toxic substances stored beside sandwiches

Person in Charge (Signature): **7-11** **Rebecka Huinger** Date: **10/14/14**
 Inspector (Signature): **Rebecka Huinger** Follow Up: YES NO Follow Up Date: _____