

Inspector Leslie Freeman	No. of Risk Factor/Intervention Violations	Date 9/16/14	Time In 2:45 AM	Time Out
Establishment PC Chinese B Thai	No. of Repeat Risk Factor/Intervention Violations	Permit # 14-152	Purpose of inspection routine	Telephone 649-4000
Address 1776 Park Ave #5 PE UT 84060	City/State/Zip	Risk Category 3A	Phone	PIC Elizabeth

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
1 IN OUT			17 IN OUT		
2 IN OUT N/A			18 IN OUT N/A N/O		
3 IN OUT			19 IN OUT N/A N/O		
4 IN OUT			20 IN OUT N/A N/O		
5 IN OUT			21 IN OUT N/A N/O		
6 IN OUT N/O			22 IN OUT N/A N/O		
7 IN OUT N/O			23 IN OUT N/A N/O		
8 IN OUT N/O			24 IN OUT N/A N/O		
9 IN OUT N/A N/O			25 IN OUT N/A		
10 IN OUT			26 IN OUT N/A		
11 IN OUT			27 IN OUT N/A		
12 IN OUT N/A N/O			28 IN OUT N/A		
13 IN OUT			29 IN OUT N/A		
14 IN OUT N/A N/O					
15 IN OUT N/A N/O					
16 IN OUT N/O					

Dishwasher: High **Low** Sink Temp **99** F **10** ppm
 Dishwasher: High Low Sink Temp ___ F ___ ppm
 Sanitizer bucket: Quat Cl ___ ppm ___ ppm ___ ppm

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, 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
30			43		
31			44		
32			45		
33			46		
34			47		
35			48		
36			49		
37			50		
38			51		
39			52		
40			53		
41			54		
42			55	X	
			56		

Item/Location	Temp	Item/Location	Temp	Item/Location
beef / ranch in	37	rice / cooker	154, 145	
cooked chicken / ranch	35	soup / hot holding	146-152	
eggs / milk in	34			
shrimp / cold table	41			

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the

15 Hens on freezer floor store raw products below veggie

10 paper towels at hand sink

16 need sanitizer bucket

23 need to date map

65 repair wall by dishwasher scanner from www.stoik.mobi

16 dishwasher temp below 120° need sanitizer below 50 ppm