

Summit County Health Department
Food Establishment Inspection Report

Inspector: Leslie Freeman
 Establishment: Zoom
 City/State/Zip: PC UT 84060
 Telephone: 649-9108
 License/Permit #: 14-2167
 Address: 1660 Main St
 Date Time In: 9/16/14
 Date Time Out: 11:30 AM
 No. of Risk Factor/Intervention Violations: _____
 No. of Repeat Risk Factor/Intervention Violations: _____
 Certified Manager: _____
 Food Handlers: _____

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

Compliance Status	Supervision	Employee Health	Good Hygienic Practices	Preventing Contamination by Hands	Approved Source	Protection from Contamination	Potentially Hazardous Food (TCS food)	Consumer Advisory	Highly Susceptible Populations	Chemical	Conformance with Approved Procedures
1 IN	Person in charge present, demonstrates knowledge, and performs duties						16 IN	Proper cooking time and temperatures			
2 IN		Management awareness, policy present					17 IN	Proper reheating procedures for hot holding			
3 IN		Proper use of reporting, restriction & exclusion					18 IN	Proper cooling time and temperatures			
4 IN			Proper eating, tasting, drinking, or tobacco use				19 IN	Proper hot holding temperatures			
5 IN			No discharge from eyes, nose, and mouth				20 IN	Proper cold holding temperatures			
6 IN				Hands clean and properly washed			21 IN	Proper date marking and disposition			
7 IN				No bare hand contact with ready-to-eat foods or approved alternate method properly followed			22 IN	Time as a public health control, procedures & records			
8 IN				Adequate hand washing facilities supplied & accessible							
9 IN					Food obtained from approved source						
10 IN					Food received at proper temperature						
11 IN					Food in good condition, safe, and unadulterated						
12 IN					Required records available: shell stock tags, parasite destruction						
13 IN						Food separated and protected					
14 IN						Food-contact surfaces: cleaned & sanitized					
15 IN						Proper disposition of returned, previously served, reconditioned, and unsafe food					

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction 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 R COS=corrected on-site during inspection R=repeat violation

Compliance Status	Safe Food and Water	Food Temperature Control	Food Identification	Prevention of Food Contamination	Proper Use of Utensils	Utensils, Equipment and Vending	Physical Facilities	
28	Pasteurized eggs used where required				41	In-use utensils: properly stored		
29	Water and ice from approved source				42	Utensils, equipment and linens: properly stored, dried, handled		
30	Variance obtained for specialized processing methods				43	Single-use/single-service articles: properly stored, used		
31		Proper cooling methods used; adequate equipment for temperature control			44	Gloves used properly		
32		Plant food properly cooked for hot holding					45	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
33		Approved thawing methods used					46	Warewashing facilities: installed, maintained, used, test strips
34		Thermometers provided and accurate					47	Nonfood-contact surfaces clean
35			Food properly labeled, original container					
36	X		Insects, rodents, and animals not present					
37			Contamination prevented during food preparation, storage & display					
38			Personal cleanliness					
39			Wiping cloths: properly used and stored					
40			Washing fruits and vegetables					

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
honey glaze/reach in	43.5	tomatoes/cold table	49	vms/drawer	47.6
eggs/reach in	39	salmon/drawsh	39.6	potatoes/wedges/reach in	45.5
chick/walk in	30	milk/reach in	41		
ground meat/walk in	30	chicken/arill	170		

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 and 8-406.11 of the Food Code.
8	Hand wash sign at bar hand sink to line hand sink - paper towels for bar
13	Store ground meats below whole cuts
14	Bar dishwasher needs sanitizer Sanitizer bucket for servers empty when
20	drawer temp on line above 41° store less no bucket at bar
51	garbage can w lid
49	leaking faucet in dishwashing area

Your signature indicates you have received a copy of this report.
 Person in Charge (signature): [Signature] Date: 9/16/14