

Inspector Rebecka Hurlinger	No. of Risk Factor/Intervention/Violations	Date 10/9/14	Time In 2:40	Time Out
Establishment Mayweens	No. of Repeat Risk Factor/Intervention/Violations	Permit # 14-127	Risk Category 3B	Telephone 647-0304
Address 1456 Newpark Blvd. Park City UT		City/State/Zip Park City UT	PIC Steven	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

Compliance Status		COS	R
Supervision			
1 ☒ OUT	Person in charge present, demonstrates knowledge, and performs duties		
2 ☒ OUT	Certified Food Protection Manager		
Employee Health			
3 ☒ IN	Management, food employee and conditional employee; knowledge, responsibilities and reporting		
4 ☒ IN	Proper use of restriction and exclusion		
5 ☒ IN	Procedures for responding to vomiting and diarrheal events		
Good Hygiene Practices			
6 ☒ IN	Proper eating, tasting, drinking, or tobacco use		
7 ☒ IN	No discharge from eyes nose and mouth		
Preventing Contamination by Hands			
8 ☒ IN	Hands clean & properly washed		
9 ☒ IN	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10 ☒ IN	Adequate handwashing sinks properly supplied and accessible		
Approved Source			
11 ☒ IN	Food obtained from approved source		
12 ☒ IN	Food received at proper temperature		
13 ☒ IN	Food in good condition: safe & unadulterated		
14 ☒ IN	Required records available: shellstock tags, parasite destruction		
Protection from Contamination			
15 ☒ IN	Food separated and protected		
16 ☒ IN	Food-contact surfaces, cleaned & sanitized		
Time/Temperature Control for Safety			
17 ☒ IN	Proper disposition of returned, previously served; reconditioned and unsafe food		
18 ☒ IN	Proper cooking time & temperatures		
19 ☒ IN	Proper reheating procedures for hot holding		
20 ☒ IN	Proper cooling time and temperature		
21 ☒ IN	Proper hot holding temperatures		
22 ☒ IN	Proper cold holding temperatures		
23 ☒ IN	Proper date marking and disposition		
24 ☒ IN	Time as a Public Health Control: procedure & records		
Consumer Advisory			
25 ☒ IN	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations			
26 ☒ IN	Pasteurized foods used; prohibited foods not offered		
Food Color Additives and Toxic Substances			
27 ☒ IN	Food additives: approved & properly used		
28 ☒ IN	Toxic substances properly identified, stored, & used		
Conformance with Approved Procedures			
29 ☒ IN	Compliance with variance/specialized process/HACCP		
Dishwasher: ☒ Low Sink Temp 65°F 10 ppm bar			
Dishwasher: ☒ High Sink Temp 147°F 10 ppm kitchen			
Sanitizer bucket: ☒ Cl 60 ppm _____ 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

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

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
shrimp/cold hold	43	Pizza/rack	87	tomatoes/cold hold	57
chicken/ "	43	Sausage/cold hold	42		
tomatoes/reachin	41	chicken/cold hold	42		
saup/hot hold	141				

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.
10	Use hand sink only for hand washing/need paper towels need hand sign at bar sink
16	Need sanitized bucket at bar, clean ice machine
35	Clean hood, get covers for 3 lighting units back kitchen
53	Handwash sign for restrooms
65	Food items on floor in walk-in
55	Clean fans in walk-in, fix bar dishwasher asap
22	Cold holding at back unit above 41°
	Keep hand copy of food handler cards

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Person in Charge (Signature): *[Signature]* Date: **10/9/14**
Inspector (Signature): *[Signature]* Follow Up: ☒ YES ☐ NO Follow Up Date: _____