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Telephone 759-1000

Temporary Food Establishment Inspection Form Permit Number Establishment Address EHS Telephone Person Interviewed DIST Contact Intermation Event Coordinator CITY Special Notes Time Out Scheduled Action EHS Action Date Status Time In Date Current Action Action Food/Equipment = Compliant TFI Miles Action Date Future NC= Non-Compliant Action N/A=Not Applicable C NC N/A C NC N/A 1.Designated person in charge present and 12. Food, equipment, and single-use items protected from knowledgeable. Required signs and notices posted. contamination at all times. 2. Food obtained from an approved source. Prepared 13. Adequate hot and cold holding equipment sufficient at the TFE or an approved ocation. Labeled properly. in number; properly praintained and operated. Receipts provided as required 14. All PHF/TCS cooked or reheated to proper internal 3. Food not held over for service from the previous day. temperature. 15. All PHF/ZCS's held at 41°F or colder, or 135°F or 4. Approved hand washing station provided with 90°F hotter. 110°F water. Properly stocked. Located within 10ft. Potentially Hazardous Food at Proper Temperature 5. Food handlers washing hands as required Temperature Item °F Item Temperature 6. No bare hand contact with ready to eat foods °F Temperature Item 7. Wiping cloths stored in an approved sanitizer. Item Temperature 8. Appropriate chemical test strips provided. 9. Adequate supply of potable water. Approved 16. Proper disposal of solid and liquid waste. materials used to supply water. 10. Properly sized and calibrated stem thermometer 17. A minimum of 35- foot candles of light provided on with a range of 0-220°F available for use. all work surfaces. 11. Kitchenware and food contact surfaces properly 18. Site requirements met: Ground cover, overhead washed, rinsed, and sanitized. Adequate supply of backprotection, food equipment inaccessible to the public, and proper set backs from non-sewered toilets and animal up utensils available. In use utensils changed out after 4 hours. Ware washing properly set up when present. enues. Violation Item Correction # Comments ☐ This Permit is approved to operate ☐ This permit is not approved to operate Health Authority Acknowledged By Reviewed By