



November 2016

SANITATION & FOOD ESTABLISHMENT INSPECTION REPORT

<p><u>JCI Starbucks- 11/1-16</u> <u>Routine Inspection</u></p> <p><u>One Priority Violation</u></p> <p><u>Potentially Hazardous Foods Past Discard Date.</u></p> <p><u>Corrected on site</u></p>	<p><u>Jaliso's-11/17/16</u> <u>Routine Inspection</u></p> <p><u>Four priority violations and 7 Non priority Violation</u></p> <p>Roaches seen, toxins and chemicals stored improperly, improper use of gloves, broken/chipped/cracked containers and service wear, leaking and failing plumbing, hand sink used for other things besides hand washing, unnecessary litter and trash, wiping cloths not stored in sanitizers, Dirty non- food contact surfaces, clogged three compartment sink.</p> <p><u>Follow Up Inspection Required</u></p>
<p><u>Tucker Hall-11/3/16</u> <u>Routine Inspection</u></p> <p><u>Seven Priority Violations and Five Non-Priority Violations</u></p> <p>Employees eating in the kitchen, improper hand washing, Bare hand contact with ready to eat foods, Dirty food contact surfaces, hazardous foods not held at 41 degrees or below, no labels or date markings, Dirty non- food contact surfaces dirty floors and walls, items past discard date improper storage of mops ware washing sink used for hand washing, equipment not maintaining proper temperature.</p> <p><u>Follow Up Inspection Required</u></p>	<p><u>Jalisco's-11/21/16</u> <u>Follow up Inspection</u></p> <p><u>Two priority violations and Four Non priority Violation</u></p> <p>Roaches see, broken/chipped/cracked containers and service wear, hand sink used for other things besides hand washing, unnecessary litter and trash, wiping cloths not stored in sanitizers, Dirty non- food contact surfaces, clogged three compartment sink.</p> <p><u>Follow Up Inspection Required</u></p>

<p><u>Tucker Hall-11/7/16</u> <u>Follow up Inspection</u></p> <p><u>Three Priority Violations & One Non-Priority Violation</u></p> <p>Hazardous foods not held at 41 degrees or below, no labels or date markings, Dirty non- food contact surfaces dirty floors and walls, equipment not maintaining proper temperature.</p> <p>Follow Up Inspection Required</p>	<p><u>Copper Mine- 11/23/16</u> <u>Walk Through</u></p> <p>Preparing for opening Inspection</p> <p><u>Will Follow up with Opening Inspection</u></p>
<p><u>Tucker Hall-11/7/16</u> <u>Follow up Inspection</u></p> <p><u>All Violations Corrected</u></p>	<p><u>Jalisco's-11/28/16</u> <u>Follow up Inspection</u></p> <p><u>Violations Corrected</u></p>
<p><u>Brooklyn Pizza-11/10/16</u> <u>Routine Inspection</u></p> <p><u>One Non-Priority Violation</u></p> <p>Damaged floor tile, seal around sink needs to be replaced and hole in wall.</p>	<p><u>Wendy's-11/23/16</u> <u>Complaint Inspection</u></p> <p><u>No violations Cited</u></p>
<p><u>Fulton Nursing & Rehab-11/9/16</u> <u>Routine Inspection</u></p> <p><u>One Priority Violation</u></p> <p>Missing electrical covers, exposed wiring Election/Maintenance notified to be corrected at time of inspection.</p>	<p><u>Subway North-11/21/16</u> <u>Follow up Inspection</u></p> <p><u>All Violations Corrected</u></p>
<p><u>Subway North-11/16/16</u> <u>Routine Inspection</u></p> <p><u>Two Priority Violation & 3 Non-Priority Violations</u></p> <p>Dirty Non-food contact surfaces, Dirty Food contact Surface, Exposed wires in coolers, No mechanical ventilation in bathrooms.</p> <p>Follow Up Inspection Required</p>	<p><u>Presbyterian Manor11-22/18/16</u> <u>Routine Inspection</u></p> <p><u>Three Non-Primary Violation and One Priority Violation</u></p> <p>Plumbing failing or leaking under sink, Single service articles handled improperly and stored improperly, Food items and Single service Items stored improperly and exposed to cross contamination, Utensils on salad bar not stored properly</p>
<p><u>GoPo's-11/30/16</u> <u>Opening Inspection</u></p> <p><u>Follow Up Inspection Required</u></p>	<p><u>Follow Up Inspection Required</u></p>