



Retail Food Establishment Inspection Report

FACILITY NAME: 16th Street Cafe	OWNER: 16th Street Cafe, LTD.
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ADDRESS:

DATE: 09/17/2020	INSPECTION TYPE: Routine Inspection
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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury. Compliance status to be designated as IN, OUT, NA, NO for each numbered item.

IN = In Compliance **OUT** = Not in Compliance **NO** = Not Observed **NA** = Not Applicable **COS** = Corrected On-Site **R** = Repeat Violation

Compliance Status	COS	R
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Supervision

1	In	Person in charge present, demonstrates knowledge, and performs duties		
2	Out	Certified Food Protection Manager		X

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 Hygienic 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	Out	Adequate handwashing sinks properly supplied and accessible	X	

Approved Source

11	In	Food obtained from approved source		
12	NO	Food received at proper temperature		
13	In	Food in good condition, safe, & unadulterated		
14	NA	Required records available: shellstock tags, parasite destruction		

Protection from Contamination

15	Out	Food separated and protected	X	
16	In	Food contact surfaces; cleaned & sanitized		
17	In	Proper disposition of returned, previously served, reconditioned & unsafe food		

Time/Temperature Control for Safety

18	NO	Proper cooking time & temperatures		
19	In	Proper reheating procedures for hot holding		
20	NO	Proper cooling time and temperature		
21	NO	Proper hot holding temperatures		
22	In	Proper cold holding temperatures		
23	In	Proper date marking and disposition		
24	NA	Time as a Public Health Control; procedures & records		

Consumer Advisory

25	In	Consumer advisory provided for raw/undercooked food		
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Highly Susceptible Populations

26	NA	Pasteurized foods used; prohibited foods not offered		
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Food/Color Additives and Toxic Substances

27	In	Food additives: approved & Properly used		
28	In	Toxic substances properly identified, stored & used		

Conform with Approved Procedures

29	NA	Compliance with variance / specialized process / HACCP		
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GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects in foods.

OUT = Not in compliance **COS** = Corrected on site **R** = Repeat violation

Compliance Status			COS	R
Safe Food And Water				
30	NA	Pasteurized eggs used where required		
31	In	Water & ice from approved source		
32	NA	Variance obtained for specialized processing methods		
Food Temperature Control				
33	In	Proper cooling methods used; adequate equipment for temperature control		
34	NA	Plant food properly cooked for hot holding		
35	NO	Approved thawing methods used		
36	Out	Thermometer provided & accurate	X	
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	Out	Non-food contact surfaces clean	X	
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	Out	Physical facilities installed, maintained, & clean		
56	In	Adequate ventilation & lighting; designated areas used		

Observed Violations:

2- Certified Food Protection Manager

OBSERVATION: **(Repeat)**

Core

2-102.12(A): Certified Food Protection Manager (C)

Inspector Comments:

Facility lacks Certified Food Protection Manager. Discussed during inspection. PIC has knowledge just needs to take the proctored exam, options will be emailed.

10- Adequate handwashing sinks properly supplied and accessible

OBSERVATION: **(CORRECTED DURING INSPECTION)**

Core

6-301.14: Handwashing Signage (C)

Inspector Comments:

All hand sinks used by employees are required to have a sign or poster that notifies employees to wash hands. Restroom hand sink lacks sign. Signs were provided during inspection.

15- Food separated and protected

OBSERVATION: **(CORRECTED DURING INSPECTION)**

Priority

3-302.11: Packaged and Unpackaged Food-Separation, Packaging, and Segregation (P)

Inspector Comments:

Raw foods shall not be stored above ready to eat foods. Observed raw shell eggs and raw bacon above cheese and sliced deli meats. Discussed with PIC and handouts provided.

36- Thermometer provided & accurate

OBSERVATION: **(CORRECTED DURING INSPECTION)**

Core

4-204-112: Temperature Measuring Devices-Functionality (C)

Inspector Comments:

Temperature measuring devices shall be located to measure the air temperature

49- Non-food contact surfaces clean

OBSERVATION: **(CORRECTED DURING INSPECTION)**

Core

4-602.13: Nonfood Contact Surfaces (C)

Inspector Comments:

Nonfood contact surfaces shall be cleaned at a frequency to preclude accumulation of soil residues. Observed food particle accumulation in bottom of sandwich prep refrigerator.

55- Physical facilities installed, maintained, & clean

OBSERVATION:

Core

6-201.11: Floors -Cleanability (C)

Inspector Comments:

Floors are no longer a smooth easily cleanable surface.

General Comments and Notes
No Signatures due to COVID19.
Ensure date marking requirements are being followed. This would apply to prepared, open, or sliced refrigerated foods that are kept for more than 24 hours.

Received by:
[Print Name]

Inspector Name:
[Print Name]

Amy Jamison