



Retail Food Establishment Inspection Report

FACILITY NAME: My Sister's Place	OWNER: MY SISTER'S PLACE, LLC
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ADDRESS:

DATE: 08/20/2020	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	In	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 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	Out	Hands clean & properly washed	X	X
9	Out	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	X	
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	In	Proper cooking time & temperatures		
19	NO	Proper reheating procedures for hot holding		
20	NO	Proper cooling time and temperature		
21	In	Proper hot holding temperatures		
22	Out	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	Out	Insects, rodents, & animals not present	X	
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	Out	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	X	
48	In	Warewashing facilities: installed, maintained, & used; test strips		
49	Out	Non-food contact surfaces clean	X	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	In	Physical facilities installed, maintained, & clean		
56	In	Adequate ventilation & lighting; designated areas used		

Observed Violations:

8- Hands clean & properly washed

OBSERVATION: **(CORRECTED DURING INSPECTION)(Repeat)**

Priority

2-301.14: When to Wash (P)

Inspector Comments:

Employee failed to wash hands when switching between working with raw foods and working with ready to eat foods. Failed to wash hands before donning gloves to initiate task that involves working with food. Observed cook cracking raw shell eggs, with gloves on, removed gloves but continued to cook. The glove change is appreciated, however a hand wash is required after.

9- No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed

OBSERVATION: **(CORRECTED DURING INSPECTION)**

Priority

3-301.11: Preventing Contamination from Hands (P)

Inspector Comments:

Food employees may not contact exposed ready to eat food with bare hands. Observed bare hand contact with lettuce. Corrected on site. Handouts will be provided.

10- Adequate handwashing sinks properly supplied and accessible

OBSERVATION: **(Repeat)**

Priority Foundation

6-301.12: Hand Drying Provision (Pf)

Core

6-301.14: Handwashing Signage (C)

Inspector Comments:

All handsinks must have a sign notifying employees to wash hands. This includes the bar handsink and any handsinks in restrooms used by employees.

No paper towels available at the bar hand sink. Paper towels must be accessible at all times for proper hand washing procedure. Multi-use bar towels are not an acceptable way to dry hands, only allowable if they are discarded after each use.

15- Food separated and protected

OBSERVATION: **(CORRECTED DURING INSPECTION)**

Core

3-302.11: Packaged and Unpackaged Food- Packaging (C)

Inspector Comments:

Store food in packages, covered containers and wrappings. Open box of dried mashed potatoes in the pantry, keep food products covered to protect from outside sources of contamination.

22- Proper cold holding temperatures

OBSERVATION:

Priority

3-501.16(A)(2): Time/Temperature Control for Safety Food, Hot and Cold Holding (P)

Inspector Comments:

Slide door refrigerator holding temp at 47 degrees. Milk moved out of this refrigerator during inspection. The non-TCS foods kept in this refrigerator are fine, however any time/temperature control for safety foods must be kept at 41 or below.

36- Thermometer provided & accurate

OBSERVATION: **(CORRECTED DURING INSPECTION)**

Core

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

Inspector Comments:

Ambient air thermometers should be located in all cold holding units. COS. During inspection thermometers were placed in the units that did not have them.

38- Insects, rodents, & animals not present

OBSERVATION: **(CORRECTED DURING INSPECTION)**

Priority Foundation

6-501.111: Controlling Pests (Pf)

Inspector Comments:

Observed live mouse in the pantry. The Premises must be routinely inspected for evidence of pests and proper methods must be used, such as a pest control company. Rodent bait stations may be used as long as they are covered and tamper-resistant.

47- Food & non-food contact surfaces cleanable, properly designed, constructed, & used

OBSERVATION: ***(CORRECTED DURING INSPECTION)***

Core

4-501.12: Cutting Surfaces (C)

Inspector Comments:

Cutting boards are scratch and discolored. Scratches and grooves make the surface harder to effectively clean and can harbor bacteria. Have these replaced or resurfaced.

49- Non-food contact surfaces clean

OBSERVATION: ***(CORRECTED DURING INSPECTION)(Repeat)***

Core

4-601.11(C): Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils (C)

Inspector Comments:

Non-Food contact surfaces shall be kept clean of food residue and debris. Observed plate shelf with accumulated food debris. Clean frequently to prevent the build up of debris, this can lead to pest issues.

General Comments and Notes
No signatures due to COVID19.

Received by:
[Print Name]

Inspector Name:
[Print Name]

Amy Jamison