



**Retail Food Establishment Inspection Report**

<b>FACILITY NAME:</b> Safeway #3728	<b>OWNER:</b> Albertsons Safeway, INC
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<b>ADDRESS:</b>
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<b>DATE:</b> 09/30/2020	<b>INSPECTION TYPE:</b> 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	<b>In</b>	Person in charge present, demonstrates knowledge, and performs duties		
2	<b>In</b>	Certified Food Protection Manager		

**Employee Health**

3	<b>In</b>	Management, food employee and conditional employee; knowledge, responsibilities and reporting		
4	<b>In</b>	Proper use of restriction and exclusion		
5	<b>In</b>	Procedures for responding to vomiting and diarrheal events		

**Good Hygienic Practices**

6	<b>In</b>	Proper eating, tasting, drinking, or tobacco use		
7	<b>In</b>	No discharge from eyes, nose, and mouth		

**Preventing Contamination by Hands**

8	<b>In</b>	Hands clean & properly washed		
9	<b>In</b>	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10	<b>In</b>	Adequate handwashing sinks properly supplied and accessible		

**Approved Source**

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

**Protection from Contamination**

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

**Time/Temperature Control for Safety**

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

**Consumer Advisory**

25	<b>NA</b>	Consumer advisory provided for raw/undercooked food		
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**Highly Susceptible Populations**

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

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

**Conform with Approved Procedures**

29	<b>In</b>	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
<b>Safe Food And Water</b>				
30	NA	Pasteurized eggs used where required		
31	In	Water & ice from approved source		
32	NA	Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>				
33	In	Proper cooling methods used; adequate equipment for temperature control		
34	NA	Plant food properly cooked for hot holding		
35	In	Approved thawing methods used		
36	In	Thermometer provided & accurate		
<b>Food Identification</b>				
37	In	Food properly labeled; original container		
<b>Prevention Of Food Contamination</b>				
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		
<b>Proper Use Of Utensils</b>				
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		
<b>Utensils, Equipment and Vending</b>				
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		
<b>Physical Facilities</b>				
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		X
56	In	Adequate ventilation & lighting; designated areas used		

**Observed Violations:**

**21- Proper hot holding temperatures**

OBSERVATION: (**CORRECTED DURING INSPECTION**)

**Priority**

3-501.16(A)(1): Time/Temperature Control for Safety Food, Hot Holding (P)

**Inspector Comments:**

Chicken in hot hold case stacked high up over the siding of container. Chicken on top temperature at 125 degrees. Proper hot holding temperature is 135 or above. Chicken should not be stacked as high to ensure proper holding temperatures. COS, discussed with PIC and chicken was reheated to 165 degrees.

**55- Physical facilities installed, maintained, & clean**

OBSERVATION: (**Repeat**)

Core

6-201.11: Floors, -Cleanability (C)

**Inspector Comments:**

Store room- floor tiles are damaged and cracked, no longer a smooth, easily cleanable surface. It is worth noting that a majority of the flooring that was noted as damaged on the last inspection has been repaired/replaced.

<b>General Comments and Notes</b>
No signatures due to COVID19.

**Received by:**

**[Print Name]**

**Inspector Name:**

**[Print Name]**

Amy Jamison