

ESTABLISHMENT NAME: Junk & Treasures OPERATOR'S NAME: Barbara Yooenk
Address: T/V/C 2013 Junk Treasures Romulus County: _____ Zip Code: _____

Facility <u>44789</u>	Time Begin	Time End	Capacity
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Office Code <u>49</u>	Operation ID: <u>85777</u>	Month <u>07</u>	Day <u>18</u>	Year <u>15</u>	HCS ID <u>IAN49</u>	Service Time Hours: <u>3</u> Minutes: <u>0</u>
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-----Date of Service-----

Service Type:

INSPECTION REINSPECTION PRE-OPERATIONAL HACCP ONLY COMPLAINT FIELD VISIT INCIDENT ILLNESS

Number of Red Violations Found <u>1</u>	Total Red Violations Not Corrected <u>1</u>	Number of Blue Violations Found <u>1</u>	Reinspection Required Yes <input type="radio"/> No <input type="radio"/>
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CRITICAL ITEM: These items relate directly to factors which lead to foodborne illness. These items must receive immediate attention.

- *1 Food from unapproved sources: adulterated; contaminated; reserved .3(a), (c), (d); .4; .5
 - 2 Potentially hazardous food - not of limited preparation .3(b), (c)
 - *3 Potentially hazardous food at improper temperature (45°F - 140°F) .3(b), (c)
 - 4 Potentially hazardous foods are not cooked to 140°F or above except: eggs, 145°F; pork, 150°F; ground meat, 158°F; poultry, 165°F; .3(c), (e)
 - 5 Toxic items improperly stored or used .4
 - *6 Persons with disease or infection transmitted by food not restricted .16
 - 7 Food workers do not wash hands thoroughly (generate lather) after contaminating their hands .16
 - *8 Utensils (tongs, spoons, spatulas, sanitary gloves) not used to eliminate bare hand contact with cooked or prepared foods .3(d)
 - 9 Accurate food thermometers not available or used .3(f)
 - 10 Inadequate facilities to maintain temperature .3(c); .4; .15
 - *11 Potable water improperly protected; from an unapproved source .9
 - *12 Improper disposal of sewage and liquid waste .11 (a)
- *THESE ITEMS ARE CONSIDERED IMMINENT HEALTH HAZARDS**

SANITATION and MAINTENANCE ITEMS: These items relate to maintenance of food service operations and cleanliness.

- 13 Food not protected in transport, storage, display, service; packaged goods stored in water or undrained ice .3(d); .10; .15
 - 14 Food workers with inadequate personal cleanliness .1
 - 15 Surfaces not easily cleanable, not clean and sanitized .6; .7
 - 16 Single service articles not protected; reused .6(d)
 - 17 Hand washing facilities inadequate .8; .12; .16
 - 18 Accurate thermometer not available in hot and cold food storage facilities .4
 - 19 Floors, walls, ceiling, lighting inadequate .6(e); .13; .14
 - 20 Insects not controlled .14(a), (b), (c)
 - 21 Food operation areas not separate from living and sleeping quarters .16
 - 22 Trash disposal inadequate .11 (b)
 - 23 Operating without a permit, miscellaneous .17; .19
- (17) H/W STATION NEEDS DISPENSED SOAP (SOAP AVAILABLE) ; COLLECTION BUCKET

Person Interviewed and Title (Signature)
Barbara E. Yooenk
Signature of Inspector

Comments: Gloves in use Hot holds > 140°F

