

ESTABLISHMENT NAME: Munchies & Sips OPERATOR'S NAME: Janette Nunez  
Address: T/V/C @ Idol Ridge Winery County: \_\_\_\_\_ Zip Code: \_\_\_\_\_

Facility <u>49-45de</u>	Time Begin	Time End	Capacity
Office Code <u>49</u>	Operation ID:	Month <u>7</u>	Day <u>25</u>
		Year <u>15</u>	HCS ID <u>MG B49</u>
		Date of Service	Service Time Hours: <u>  </u> Minutes: <u>  </u>

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

Number of Red Violations Found	Total Red Violations Not Corrected	Number of Blue Violations Found	Reinspection Required
<u>  </u>	<u>  </u>	<u>  </u>	Yes <input type="radio"/> No <input type="radio"/>

**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
- Hot Holding @ or above 140°F*  
*Cold Holding @ or below 45°F*  
*Cook to 165°F*  
*Change gloves frequently 😊*

Person Interviewed and Title (Signature) 	Comments:
Signature of Inspector 	