

ESTABLISHMENT NAME: Tuckerman Farm OPERATOR'S NAME: Jane Emperor  
Address: T/V/C 6128 Rt. 89 County: \_\_\_\_\_ Zip Code: \_\_\_\_\_

|                                |                           |                        |   |
|--------------------------------|---------------------------|------------------------|---|
| Facility<br><u>49-7010</u>     | Time Begin                | Time End               | Capacity  |
| Office Code<br><u>49900574</u> | Operation ID:             | Month<br><u>7</u>      | Day<br><u>25</u>                                    |
|                                |                           | Year<br><u>15</u>      |   |
|                                | -----Date of Service----- | HCS ID<br><u>UGB49</u> | Service Time<br>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>                       | <input type="radio"/> Yes <input type="radio"/> No |

**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
- Cook to 165°F  
Hold Hot @ 140° or more  
Cold Hold @ 45°F or less

|   |           |
|---|-----------|
| Person Interviewed and Title (Signature)<br><u>Jane M Emperor</u> | Comments: |
| Signature of Inspector<br><u>Melissa [Signature]</u>              |           |

