

Facility Code: [ ] Name of Operator: Jesse Steve Address of Operator: 2167 Wycoff Rd

Location At Time Of Inspection: Sheldrake Vineyard Commissary Name: Sheldrake Vineyard Commissary Address: [ ]

Office Code: 49 Operation ID: [ ] Month: 07 Day: 09 Year: 15 HCS ID: J A H 4 9 Service Time: [ ] [ ]

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

Number of Red Violations Found: 1 Total Red Violations Not Corrected: 1 Number of Blue Violations Found: 12 Reinspection Required:  Yes  No

Valid Permit:  Yes  No Choking Poster Displayed:  Yes  No Vehicle I.D. No.: 29BG63139M4130987 Year and Make of Vehicle: 1991 Chevy Van License Plate #: 84325 MG

PUBLIC HEALTH HAZARDS	
<input type="radio"/> 1	Food from an unapproved source: adulterated: contaminated .20 (b); .40 (a), (b); .41 (a), (b); .42, .50 (a), (b); .95
<input type="radio"/> 2	Potentially hazardous food held for an improper period of time at an unacceptable temperature .20 (b) (2); 40 (c); .50 (a); .60
<input type="radio"/> 3	Potentially hazardous food re-served to consumer .20 (b) (3)
<input type="radio"/> 4	Toxic items improperly stored or used .20 (b) (4); .70 (a), (b), (c), (d)
<input type="radio"/> 5	Person with disease or infection transmitted by food not restricted .20 (b) (5); .80
<input type="radio"/> 6	Potable water improperly protected; from an unapproved source .20 (b) (6), (b) (7); .120
<input type="radio"/> 7	Cross-connection endangering water system .20 (b) (7)
<input type="radio"/> 8	Improper disposal of sewage and liquid waste .20 (b) (8)

FOOD PROTECTION	
<input type="radio"/> 9	Food not properly labeled; served: not listed on permit .41 (c); .50 (c)
<input type="radio"/> 10	Inadequate refrigeration or heated food storage .51; .52
<input type="radio"/> 11	Thermometers inaccurate, improperly used, improper type .51; .52; .91
<input checked="" type="radio"/> 12	Personnel with unclean hands or clothing, tobacco used, lacks hair restraint, improper hygienic practices .80
<input type="radio"/> 13	Food handling excessive .90
<input type="radio"/> 14	Service of milk and milk products, and condiments improper; dispensing utensils not available/used: ice improperly protected .93 (a), (b), (c), (d), (e)
<input type="radio"/> 15	Food on display not protected from contamination .94 (a), (b)
<input type="radio"/> 16	Mobile food service establishment not serviced at least every 72 hours: pushcart at least daily .95 (a)

EQUIPMENT AND UTENSILS	
<input type="radio"/> 17	Food contact surfaces not smooth, durable, non-corrosive, clean or safe material .100 (a), (b); .101; .102
<input type="radio"/> 18	Equipment not in good repair or maintained, not easily cleanable, unsuitably placed .102; .103 (b); .105
<input type="radio"/> 19	Single service articles not furnished to consumer: reused, not protected .104; .100 (d)

CLEANING AND SANITATION	
<input checked="" type="radio"/> 20	Food contact surfaces not clean and sanitized or protected from contamination .110 (a), (b), (d)
<input type="radio"/> 21	Non-food contact surfaces not clean .110 (c)
<input type="radio"/> 22	Dishwashing facilities and/or procedure not acceptable. Test kit for sanitizing chemical not available .111 (a), (b); .112 (a), (b); .113; .114
<input type="radio"/> 23	Wiping cloths improperly used .115

CONSTRUCTION/LIQUID WASTE AND SEWAGE/GARBAGE AND REFUSE	
<input type="radio"/> 24	Liquid wastes and sewage - unsatisfactory storage: disposal .130
<input checked="" type="radio"/> 25	Handwashing facilities - inadequate, unkempt, no handwashing sign .140; .141; .142
<input type="radio"/> 26	Trash disposal inadequate .150; .151; .152
<input type="radio"/> 27	Insects and rodents not controlled .160
<input type="radio"/> 28	Floors, walls, ceilings and fixtures attached thereto not clean or in good repair .170; .171
<input type="radio"/> 29	Lighting and ventilation inadequate: improper .172; .173
<input type="radio"/> 30	Premises in and surrounding mobile unit not clean: free from litter .180

CRITICAL ITEMS: These items relate directly to factors which lead to foodborne illness. These items must receive immediate attention.

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

[Empty space for handwritten notes on critical items]

(12) NO RESTRAINT OVER BEARD  
(20) container placed on floor placed on counter, sanitized  
(25) NO HOT 120 @ STATION; NO PAPER TOWELS  
 DISCUSSED PROPER GLOVE USE  
 OWNER WILL BE PRE COOKING CHICKEN TO 165°F FOR COOLING TO 120-70 w/in 2 HRS 70°F - 45°F w/in 4 HRS; STORING @ ≤ 45°F giving a quick ↑ in temp. Then serving immediately no hot holding if hot holding will reheat - 165°F hold @ 7577 140°F

PERSON INTERVIEWED AND TITLE (SIGNATURE): [Signature]

SIGNATURE OF INSPECTOR: [Signature]