

ESTABLISHMENT NAME: JR Pizza OPERATOR'S NAME: John Rhone III  
Address: T/V/C 2015 Pickin' in the Pasture County: Seneca Zip Code: \_\_\_\_\_

Facility <u>49-4926</u>	Time Begin	Time End	Capacity
Office Code <u>49</u>	Operation ID:	Month <u>8</u>	Day <u>20</u>
		Year <u>15</u>	HCS ID <u>MG 049</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  Yes  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)

*Reviewed commercial prepared foods case temp. 140°F or greater (meatballs)*

*Wash hands frequently  
Change gloves frequently*

**\*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

Person Interviewed and Title (Signature): \_\_\_\_\_  
Signature of Inspector: Melissa Daniel  
Comments: \_\_\_\_\_

