

ESTABLISHMENT NAME: OZZIE'S BRISKET OPERATOR'S NAME: MICHAEL OSBORN
Address: T/V/C 2015 VINO; THE BEAST County: SENECA Zip Code: _____

Facility <u>49-640A</u>	Time Begin	Time End	Capacity
Office Code <u>49</u>	Operation ID: <u>493214</u>	Month <u>08</u>	Day <u>16</u>
		Year <u>15</u>	

-----Date of Service-----

HCS ID: _____ Service Time: _____
Hours: _____ Minutes: _____

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.

<p>*1 <input type="radio"/> Food from unapproved sources: adulterated; contaminated; reserved .3(a), (c), (d); .4; .5</p> <p>2 <input type="radio"/> Potentially hazardous food - not of limited preparation .3(b), (c)</p> <p>*3 <input type="radio"/> Potentially hazardous food at improper temperature (45°F - 140°F) .3(b), (c)</p> <p>4 <input type="radio"/> 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)</p> <p>5 <input type="radio"/> Toxic items improperly stored or used .4</p> <p>*6 <input type="radio"/> Persons with disease or infection transmitted by food not restricted .16</p> <p>7 <input type="radio"/> Food workers do not wash hands thoroughly (generate lather) after contaminating their hands .16</p> <p>*8 <input type="radio"/> Utensils (tongs, spoons, spatulas, sanitary gloves) not used to eliminate bare hand contact with cooked or prepared foods .3(d)</p> <p>9 <input type="radio"/> Accurate food thermometers not available or used .3(f)</p> <p>10 <input checked="" type="radio"/> Inadequate facilities to maintain temperature .3(c); .4; .15</p> <p>*11 <input type="radio"/> Potable water improperly protected; from an unapproved source .9</p> <p>*12 <input type="radio"/> Improper disposal of sewage and liquid waste .11 (a)</p> <p>*THESE ITEMS ARE CONSIDERED IMMINENT HEALTH HAZARDS</p>	<p><u>(10) FOODS NOT KEPT ON ICE</u> <u>MAC/SALAD @ 50°F</u> <u>out for service</u> <u>MOVED ONTO ICE</u></p>
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SANITATION and MAINTENANCE ITEMS: These items relate to maintenance of food service operations and cleanliness.

<p>13 <input type="radio"/> Food not protected in transport, storage, display, service; packaged goods stored in water or undrained ice .3(d); .10; .15</p> <p>14 <input type="radio"/> Food workers with inadequate personal cleanliness .1</p> <p>15 <input type="radio"/> Surfaces not easily cleanable, not clean and sanitized .6; .7</p> <p>16 <input type="radio"/> Single service articles not protected; reused .6(d)</p> <p>17 <input type="radio"/> Hand washing facilities inadequate .8; .12; .16</p> <p>18 <input type="radio"/> Accurate thermometer not available in hot and cold food storage facilities .4</p> <p>19 <input type="radio"/> Floors, walls, ceiling, lighting inadequate .6(e); .13; .14</p> <p>20 <input type="radio"/> Insects not controlled .14(a), (b), (c)</p> <p>21 <input type="radio"/> Food operation areas not separate from living and sleeping quarters .16</p> <p>22 <input type="radio"/> Trash disposal inadequate .11 (b)</p> <p>23 <input checked="" type="radio"/> Operating without a permit, miscellaneous .17; .19</p>	<p><u>(23) WIPING CLOTHS NOT STORED IN SANITIZING SOLUTION</u></p>
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Person Interviewed and Title (Signature)

Signature of Inspector

Comments:

