

ESTABLISHMENT NAME: F. L. Christian Fellowship OPERATOR'S NAME: Kathy Martin
Address: T/VIC 2015 Family Fun County: _____ Zip Code: _____

Facility <u>492015</u>	Time Begin	Time End	Capacity
---------------------------	------------	----------	----------

Office Code <u>49</u>	Operation ID:	Month <u>09</u>	Day <u>12</u>	Year <u>15</u>	HCS ID <u>J 01449</u>	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 <u>10</u>	Total Red Violations Not Corrected <u>0</u>	Number of Blue Violations Found <u>10</u>	Reinspection Required <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)

NO RED VIOLATIONS

***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

NO BLUE VIOLATIONS

Person Interviewed and Title (Signature) JAH Bonni Jensen Comments: _____
Signature of Inspector _____

