



FACILITY NAME		SITE ADDRESS	VIO #	DESCRIPTION	VIOLATION MEMO
12/30/2008	55	Additional Comments		RESIDENTIAL COOLER AT 42-DEGREES: TEMP CHECKED CHICKEN AT 42-DEGREES, BEEF AT 43-DEGREES, RED CHILE AT 43-DEGREES. FREEZER AT MINUS 2-DEGREES. RESIDENTIAL COOLER #2 AT 41-DEGREES. HOT HOLDING: TEMP CHECKED GREEN AND RED CHILE AT 150-DEGREES, GROUND BEEF NOT IN COMPLIANCE AT 126-DEGREES. OBSERVED RE-HEAT ON GROUND BEEF TO 175-DEGREES, OBSERVED RE-HEAT ON RED CHILE AT 146-DEGREES. MANAGER CONFIRMED RE-HEAT TEMPERATURE ON RED CHILE WILL REACH AT LEAST 165-DEGREES PRIOR TO PLACING IN HOT HOLDING STATION. BLEACH AT 50 PPM SOLUTION IN WIPING CLOTH BUCKET AND IN THREE COMPARTMENT SINK. CONFIRMED HOT WATER IS AVAILABLE IN ALL AREAS. REVIEWED PEST CONTROL RECORDS TO INDICATE FACILITY TREATED FOR INSETCS IN MID-DECEMBER 2008. HAND WASH SINK IN COMPLIANCE AND SUPPLIED. REQUIRED MANAGER TO WASH HANDS PROPERLY.	