



INSPECTION REPORT

Carl's Jr.

Inspector: Scott Bourdon
Inspection Date: March 13, 2006
Type of Facility: Restaurant
Certified Food Handler: Valerie Ramirez
Grade: A

Major Deficiencies

No major deficiencies were observed.

Minor Deficiencies

1 Point: Provide a bucket of sanitizer solution to hold cloth towels.

Other Observations

Copy of Recent Inspection Report Available: Yes Notice of Inspection Posted: Yes

Cloth Sanitizer Type: Quaternary Ammonia Concentration: NA
Dish Sanitizer Method: Quaternary Ammonia Concentration: NA

Beans (line): 150° BBQ Chicken (cooler): 41°
Breaded Chicken (line): 180° Ground Beef (line): 155°
Milk (line): 42° Water Temperature: 120°

I declare that I have received and examined a copy of this inspection Report.

Tony Lynch

Print Name and Title: Director, Campus Dining Services

Signature: _____

Date: _____

3/27/06