



INSPECTION REPORT

Hot Dog Stand
Humanities Lawn

Inspector: Scott Bourdon
Inspection Date: February 6, 2006
Type of Facility: Restaurant
Grade: C

Major Deficiencies

No major deficiencies were observed.

Minor Deficiencies

2 Points*: Provide an approved employee change area. A designated area separate from food preparation and storage and separate from utensil washing areas is required.

2 Points*: Provide adequate vermin exclusion. Provide a fully enclosed facility to prevent entry to vermin.

2 Points*: Ensure that hand washing practices and procedures are adequate. Provide a hand washing sink separate from the utensil washing sinks.

2 Points*: Maintain floors that are properly cleaned, constructed, drained, installed, and repaired. Correct the drainage system so that it does not flood during rainy days.

2 Points*: Maintain food storage equipment that is properly located. All storage of food and food related items should occur within the facility. Some items are stored in an outdoor storage area.

2 Points: Provide proper chemical test kits. The test strips were not compatible with the quaternary ammonia sanitizer (AJAX Liquid Sanitizer).

2 Points: Use a sanitizer rinse while washing utensils.

2 Points: Ensure one employee has been certified by an accredited food safety course within the last three years. The current certification was obtained in 1999.

* Repeat deficiencies double when not corrected on consecutive inspections.

Other Observations

Note: Reduce hot water temperature to 120°.

Copy of Recent Inspection Report Available: Yes

Notice of Inspection Posted: Yes

Accredited safe food certification available: It is expired (1999).

Cloth Sanitizer Type: Chlorine

Concentration: Undetermined

Dish Sanitizer Method: Quaternary Ammonia

Concentration: NA

Water Temperature: 134°

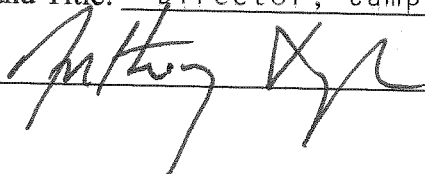
Hot dog temperature (small): 155°

Hot dog temperature (large): 153°

Chili temperature: 163°

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

Print Name and Title: Tony Lynch
Director, Campus Dining Services

Signature:  Date: 3/27/06