



## INSPECTION REPORT

Juice-it-Up  
Humanities Lawn

Inspector: Scott Bourdon  
Re-inspection Date: February 9-10, 2006  
Type of Facility: Restaurant  
Grade: B

### Major Deficiencies

No major deficiencies were observed.

### Minor Deficiencies

2 Points\*: Maintain food storage equipment this properly located. All food should be stored within the main facility or supplied through a commissary or mobile service unit. Until this can be corrected close the doors of the storage unit when it is not in use.

1 Point: Provide accurate thermometers. Employees should use a thermometer to check the temperature of the soup.

1 Point: Provide an approved food handler certificate.

1 Point: Clean debris and litter from under and around the trailer.

1 Point: Maintain floors that are properly cleaned, constructed, drained, installed, and repaired. Clean behind and underneath all equipment regularly. Also, floor tiles are breaking daily and require repair. The standing water from the ice machine leak does not drain properly.

1 Point: Maintain adequate backflow prevention to prevent water contamination. Implement an air gap on the wastewater disposal line.

1 Point: Maintain equipment that is properly constructed and repaired. The leaky ice machine is creating standing water within the trailer and has caused a large leak through the floor of the trailer.

### Other Observations

Copy of Recent Inspection Report Available: Yes

Notice of Inspection Posted: Yes

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

Print Name and Title: Swissair Director - ASC

Signature:  Date: 2/22/06