



INSPECTION REPORT

Langsdorf Express
Langsdorf Hall 204

Inspector: Scott Bourdon
Inspection Date: March 23, 2007
Re-inspection Date: June, 2007
Type of Facility: Restaurant
Grade: C

Major Deficiencies

5 Points: Use proper thermometers to measure food temperatures. The thermometer available during the inspection only measured temperatures above 60°.

Minor Deficiencies

4 Points: Maintain potentially hazardous food at appropriate temperatures during cold holding (41° or less for foods in storage). The sliced turkey in the Superior® cooler underneath the front line registered a temperature of 48°, and the chopped chicken registered 44°. Also, the Superior® cooler in the back food preparation area held deli meat at 43°.

2 Points: Provide easy access to the hand washing sink. The trash can was placed directly in front of the sink thus restricting access to it.

2 Points: Remove unnecessary articles from food preparation area. Store the mop and bucket in an approved custodial area. Coordinate with Custodial Services.

2 Points: The electrical panel closet should not contain any stored items and the door should be labeled. This area contained construction products and the door is not labeled.

1 Point: Protect food from contamination. Install a cover and a holder for the scoop on the new ice container at the front line.

1 Point: Provide a thermometer in each cooler that contains potentially hazardous food. Both milk coolers in the front are missing a thermometer as is one of the Superior® coolers under the front line.

1 Point: Store items 6 inches of the floor. The cleaning chemicals located on the floor can be moved to the shelf.

1 Point: Use an air gap for pipes leading to floor sinks. The floor sink in the food preparation area needs an air gap.

1 Point: Ensure the Notice-of-Inspection seal is present in a visible location for the customers. It was missing during the inspection.

1 Point: Maintain a copy of the most recent inspection report for customer requests or direct them to the website: http://ehis/OHS/occ_safety/FoodInspectionReports/index.htm. A customer asked the inspector about this and the facility manager was not able to answer the question for him.

Other Observations

Cloth Sanitizer: Quaternary Ammonia
Concentration: NA
Hand Washing sink temperature: 120°

Deli Meat (front line): 43°
Sliced Melons (front line): 44°
Sliced Turkey (front line): 48°
Chicken Tortilla Soup (front line): 155°

Chopped Chicken: 44° (front cooler)
Egg Salad: 41° (front cooler)
Tuna Salad: 41° (front cooler)
Deli Meat: 43° (back cooler)