



INSPECTION REPORT

Trailer 1
Stadium

Inspector: Scott Bourdon
Inspection Date: April 2, 2006
Type of Facility: Mobile Food Facility
Grade: A

Major Deficiencies

No major deficiencies were observed.

Minor Deficiencies

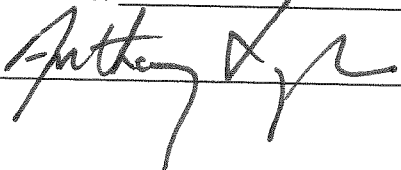
- 1 Point: For the safety of the employees use stairs at the entry of the trailer rather than soda cartons.
- 1 Point: Maintain clear access to the hand washing sink. Used pans were being stored there, thus restricting access. They should be stored in the 3 compartment sink.
- 1 Point: Maintain hot held foods at a minimum temperature of 135°. The hot dogs registered a temperature of 120° and the hamburgers registered 115°.

Other Observations

Copy of Recent Inspection Report Available: Yes
Notice of Inspection Posted: None provided
Water Temperature: 147°

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: 04/04/06