



INSPECTION REPORT

Trailer 3

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

5 Points: Ensure that employees follow proper hand washing procedures. Two observations indicated that employees are not adequately washing their hands: the hand soap dispenser was empty and the water temperature reached only 83°. When requested, the soap was immediately replaced as was the fuel for the water heater.

1 Point: For the safety of the employees use stairs at the entry of the trailer rather than soda cartons.

Other Observations

Copy of Recent Inspection Report Available: Yes

Notice of Inspection Posted: None provided

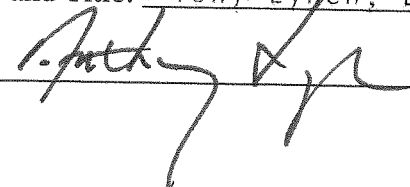
Water Temperature: 83° and then 130°

Hot Dog Temperature Hot Holding: 137°

Hamburger Temperature During Holding: 126°

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