

INSPECTION REPORT

Food Court
Titan Student Union

Inspector: Scott Bourdon
Inspection Date: February 13, 2007
Type of Facility: Restaurant
Grade: B

Major Deficiencies

5 Points: Use proper procedures for cooling of hot food. The containers of cooked breaded chicken in the back walk-in cooler were stacked on top of each other. They are designed to each sit separately on their own shelf to allow air flow to cool the food. Extra shelves would help correct this.

Minor Deficiencies

3 Points: Ensure that the sanitizer solution at the mechanical dishwasher is operating properly. The tubes from the unit were twisted and did not allow the sanitizer to pass through to the dishwasher. This deficiency was corrected the day of the inspection.

3 Points: Maintain food that is 135° or warmer during hot holding. The fried rice temperature registered 130° while being held at the serving line at Busy Bee.

3 Points: Maintain food that is colder that is 41° or colder during cold holding. The burritos in cold storage at the front line of the Green Burrito registered 43° and the dressing at Roundtable Pizza registered 46°.

Other Observations

Copy of Recent Inspection Report Available: Yes
Notice of Inspection Posted: Yes

Cloth Sanitizer Type: Quaternary Ammonia
Concentration: 300 ppm: Togos

Food Temperatures: Busy Bee

141° - chow mein	130° - fried rice
140° - black pepper chicken	139 - spicy chicken
142° - teriyaki beef	41° - raw beef (front line)

Green Burrito

43° - burritos in cold storage
135° - chopped chicken

135° - ground beef
155° - refried beans

Titan Grill

138° - lasagna
145° - chicken noodle soup

165° - vegetable lasagna

Togos

151° - fried onions
135° - sicilian chicken
49° - deli meat front line (four hours then thrown out)

165° - meatballs
41° - tuna salad

Back Prep Area

40° - deli meat

Roundtable Pizza

46° - ranch dressing

Water Temperature: 118° - Food Court