5a. HANDWASHING PROCEDURES

**Observations:** Observed employee with gloved hands touch dirty dishes and proceed to touch clean dishes. Intervention occurred; employee was instructed to wash hands between touching dirty and clean dishes. Review with all staff. Correct immediately.

**Code Description:** Employees are required to wash their hands in the following situations: before engaging in food preparation, after touching bare skin, after using the toilet room, after coughing or sneezing, after eating, drinking, or using tobacco, after handling soiled equipment or utensils, as often as necessary during food preparation to prevent cross-contamination, when switching from working with raw to ready to eat foods, before donning gloves, before dispensing or serving food, after engaging in other activities that may contaminate hands. Hand sanitizer must be approved and shall only be applied to hands that are properly cleaned. (113952, 113953.3, 113953.4)

9. COOLING METHODS

**Observations:** Observed rice made today cooling with tightly wrapped saran wrap on speed rack. Do not cover while cooling. Corrected; wrap partially removed.

**Code Description:** All potentially hazardous foods shall be rapidly cooled from 135F to 41F within 6 hours. The decrease in temperature from 135F to 70F shall occur within the first 2 hours. Cooling shall be done by one or more of the following methods: in shallow containers, separating food into smaller portions, adding ice as an ingredient, using an ice bath, stirring frequently, using rapid cooling equipment, or using containers that facilitate heat transfer. (114002, 114002.1)

13. FOOD IN GOOD CONDITION, SAFE, AND UNADULTERATED

**Observations:** Found mold on cheddar cheese in walk-in cooler #1. Discarded at time of inspection.

**Code Description:** Employees shall not commit any act that may cause the contamination or adulteration of food or food contact surfaces. Food shall be produced, prepared, stored, transported, and served, so as to be free from adulteration and spoilage. Food is considered adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. Containers previously used to store poisonous or toxic materials shall not be used to store food, utensils, or single-use articles. Utensils used for tasting shall be discarded or washed, rinsed, and sanitized between tastings. Ice used as a medium for cooling food and beverages shall not be offered for consumption. Food shall be inspected upon receipt and prior to any use, storage, or resale. Shellstock shall be reasonably free of mud; dead shellfish and shellfish with broken shells shall be discarded. (113967, 113976, 113980, 113988, 113990, 114035, 114039.2, 114167, 114254.3)

21. HOT AND COLD WATER SUPPLY

**Observations:** Hot water at 1-compartment sink on back hot line maxed out at 116F. Repair/adjust to provide minimum 120F to prep sink. Correct within 24 hours.
## Code Description:
An adequate, protected, pressurized, potable supply of hot and cold water shall be provided at all times. Hot water shall be supplied at a minimum temperature of at least 120F when measured from the mop sink, prep sink, and warewashing sink faucet. The temperature of water provided to handwashing facilities shall be at least 100F. Handwashing facilities equipped with auto run faucets shall have their water temperature set between 100F to 108F. (113953(c), 114189, 114192, 114192.1, 114195)
Reinspection conducted to follow up with major violations observed on 3/4/24 that resulted in a yellow conditional pass placard. Major violations remain corrected: observed hand sinks stocked with paper towels and hand sink, potentially hazardous foods held within proper temperature control and time logs for breakfast buffet items.

Continue to correct outstanding minor violations as noted in this reinspection report as well as the report from 3/4/26.