FORM 3-A

Summit County Health Department Food Establishment Inspection Form

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Inspector	No. of Risk Factor/Intervention Violations	Date	Time In	Time Out
Leslie Freeman	No. of Repeat Risk Factor/Intervention Violations	9/25/14	1:35pm	Purpose of Inspection: Routine

Establishment	Permit #	Risk Category	Telephone
Silver Star Cafe	14-200	3A	655-3456

Address	City/State/Zip	PIC
1825 Three Kings Pl	PC UT 84060	Jeff

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN,OUT,N/O, N/A) for each numbered item Mark "X" in appropriate box for COS and/or R
IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable COS=corrected on-site during inspection R=repeat violation

Compliance Status			cos	R
Supervision				
1	IN OUT	Person in charge present, demonstrates knowledge, and performs duties		
2	IN OUT N/A	Certified Food Protection Manager / Food handlers		
Employee Health				
3	IN OUT N/O	Management, food employee and conditional employee; knowledge, responsibilities and reporting		
4	IN OUT N/O	Proper use of restriction and exclusion		
5	IN OUT N/O	Procedures for responding to vomiting and diarrheal events		
Good Hygiene Practices				
6	IN OUT N/O	Proper eating, tasting, drinking, or tobacco use		
7	IN OUT N/O	No discharge from eyes nose and mouth		
Preventing Contamination by Hands				
8	IN OUT N/O	Hands clean & properly washed		
9	IN OUT N/A N/O	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10	IN OUT	Adequate handwashing sinks properly supplied and accessible		
Approved Source				
11	IN OUT	Food obtained from approved source		
12	IN OUT N/A N/O	Food received at proper temperature		
13	IN OUT	Food in good condition safe & unadulterated		
14	IN OUT N/A N/O	Required records available: shellstock tags, parasite destruction		
Protection from Contamination				
15	IN OUT N/A N/O	Food separated and protected		
16	IN OUT N/O	Food-contact surfaces; cleaned & sanitized		

Compliance Status			cos	R
17	IN OUT N/O	Proper disposition of returned, previously served, reconditioned and unsafe food		
Time/Temperature Control for Safety				
18	IN OUT N/A N/O	Proper cooking time & temperatures		
19	IN OUT N/A N/O	Proper reheating procedures for hot holding		
20	IN OUT N/A N/O	Proper cooling time and temperature		
21	IN OUT N/A N/O	Proper hot holding temperatures		
22	IN OUT N/A N/O	Proper cold holding temperatures		
23	IN OUT N/A N/O	Proper date marking and disposition		
24	IN OUT N/A N/O	Time as a Public Health Control; procedure & records		
Consumer Advisory				
25	IN OUT N/A	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26	IN OUT N/A	Pasteurized foods used; prohibited foods not offered		
Food Color Additives and Toxic Substances				
27	IN OUT N/A	Food additives: approved & properly used		
28	IN OUT N/A	Toxic substances properly identified, stored, & used		
Conformance with Approved Procedures				
29	IN OUT N/A	Compliance with variance/specialized process/HACCP		

Dishwasher: High Low Sink Temp 112 F° 0 ppm

Dishwasher: High Low Sink Temp _____ F° _____ ppm

Sanitizer bucket: Quat Cl _____ ppm 300 ppm _____ ppm _____ ppm

GOOD RETAIL PRACTICES

Good Retail Practices are preventable measures to control the addition of pathogens, chemical, and physical objects into foods.
Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation

			cos	R
Safe Food and Water				
30		Pasteurized eggs used where required		
31		Water & ice from approved source		
32		Variance obtained for specialized processing methods		
Food Temperature Control				
33		Proper cooling methods used; adequate equipment for temperature control		
34		Plant food properly cooked for hot holding		
35		Approved thawing methods used		
36		Thermometers provided & accurate		
Food Identification				
37		Food properly labeled original container		
Prevention of Food Contamination				
38		Insects, rodents, & animals not present		
39	X	Contamination prevented during food preparation storage & display		
40		Personal cleanliness		
41		Wiping cloths: properly used & stored		
42		Washing fruits & vegetables		

			cos	R
Proper Use of Utensils				
43		In use utensils: properly stored		
44		Utensils equipment & linens: properly stored dried & handled		
45		Single-use single service articles properly stored & used		
46		Gloves used properly		
Utensils, Equipment and Vending				
47		Food & non-food contact surfaces cleanable, properly designed constructed & used		
48		Warewashing facilities installed maintained & used; test strips		
49		Non-food contact surfaces clean		
Physical Facilities				
50		Hot & cold water available; adequate pressure		
51		Plumbing installed; proper backflow devices		
52		Sewage & waste water properly disposed		
53		Toilet facilities: Properly constructed supplied & cleaned		
54		Garbage & refuse properly disposed; facilities maintained		
55		Physical facilities installed; maintained & clean		
56	X	Adequate ventilation & lighting; designated areas used		

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
1/2 & 1/2 / reachin	46.3	shrimp / reachin	44.5		
milk / reachin	40	beef / walk in	41		
tomatoes / ice	53, 60				
ham / cold table	60.8				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the Food Code.
2	file w/ food handler cards
9	employee not wearing gloves
10	hand wash sign at hand sinks mount soap dispenser
15	shrimp stored below beef
16	dishwasher does not have enough sanitizer / ice machine needs cleaned
22	cold table temps above 41°
23	need to date mark all items
34	items stored underneath pipes
56	hood needs to be cleaned

Person in Charge (Signature): [signature] Date: 9/25/14

Inspector (Signature): Leslie Freeman Date Typed: 9/25/14 Follow Up: Yes No Follow Up Date:

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