



FI-4026

Date: 03/09/2024	Time in: 13:38	License/Permit # 0	Est. Type SD	Risk Category SD	Page <u>1</u> of <u>2</u>		
Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine <input type="checkbox"/> 2-Follow Up <input type="checkbox"/> 3-Complaint <input type="checkbox"/> 4-Investigation <input type="checkbox"/> 5-CO/Construction <input type="checkbox"/> 6-Other		TOTAL/SCORE		<b>94</b>			
Establishment Name: Deli Quick		Contact/Owner Name: Julian				Number of Repeat Violations: <u>0</u> Number of Violations COS: <u>1</u>	
Physical Address: 6500 US-380		Pest control : Amex Pest 1-9-23				Grease trap : Americas Best 2-13-24	
Follow-up: No		Compliance Status: <b>OUT</b> = not in compliance <b>IN</b> = in compliance <b>NO</b> = not observed <b>NA</b> = not applicable <b>COS</b> = corrected on site <b>R</b> = repeat violation <b>W</b> = Watch Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for <b>IN, NO, NA, COS</b> Mark an <b>X</b> in appropriate box for <b>R</b>					
<b>Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days</b>							
Compliance Status			Compliance Status				
O U T	I N	N O	N A	C O S	R		
Time and Temperature for Food Safety (F = degrees Fahrenheit)			Employee Health				
	<b>X</b>						
1. Proper cooling time and temperature			12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting				
	<b>X</b>						
2. Proper Cold Holding temperature(41°F/ 45°F)			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
	<b>X</b>						
3. Proper Hot Holding temperature(135°F)			<b>Preventing Contamination by Hands</b>				
	<b>X</b>						
4. Proper cooking time and temperature			14. Hands cleaned and properly washed/ Gloves used properly				
		<b>X</b>					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)			15. No bare hand contact with ready to eat foods or approved alternate method properly followed				
	<b>X</b>						
6. Time as a Public Health Control; procedures & records			<b>Highly Susceptible Populations</b>				
			<b>X</b>				
<b>Approved Source</b>			16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
	<b>X</b>						
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction			<b>Chemicals</b>				
	<b>X</b>			<b>X</b>			
8. Food Received at proper temperature			17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
				<b>X</b>			
<b>Protection from Contamination</b>			18. Toxic substances properly identified, stored and used				
	<b>X</b>						
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting			<b>Water/ Plumbing</b>				
	<b>X</b>						
10. Food contact surfaces and Returnables : Cleaned and Sanitized at (see below) ppm/temperature			19. Water from approved source; Plumbing installed; proper backflow device				
	<b>X</b>						
11. Proper disposition of returned, previously served or reconditioned			20. Approved Sewage/Wastewater Disposal System, proper disposal				
	<b>X</b>						
<b>Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days</b>							
O U T	I N	N O	N A	C O S	R		
Demonstration of Knowledge/ Personnel			Food Temperature Control/ Identification				
	<b>X</b>						
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)			27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
	<b>X</b>						
22. Food Handler/ no unauthorized persons/ personnel			28. Proper Date Marking and disposition				
				<b>2</b>			
<b>Safe Water, Recordkeeping and Food Package Labeling</b>			29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips				
	<b>X</b>						
23. Hot and Cold Water available; adequate pressure, safe			<b>Permit Requirement, Prerequisite for Operation</b>				
	<b>X</b>						
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			30. Food Establishment Permit (Current and Valid)				
				<b>X</b>			
<b>Conformance with Approved Procedures</b>			<b>Utensils, Equipment, and Vending</b>				
		<b>X</b>					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			31. Adequate handwashing facilities: Accessible and properly supplied, used				
				<b>X</b>			
<b>Consumer Advisory</b>			32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used				
				<b>X</b>			
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label			33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
	<b>X</b>						
				<b>X</b>			
<b>Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First</b>							
O U T	I N	N O	N A	C O S	R		
Prevention of Food Contamination			Food Identification				
	<b>X</b>						
34. No Evidence of Insect contamination, rodent/other animals			41. Original container labeling (Bulk Food)				
	<b>X</b>						
35. Personal Cleanliness/eating, drinking or tobacco use			<b>Physical Facilities</b>				
	<b>X</b>						
36. Wiping Cloths; properly used and stored			42. Non-Food Contact surfaces clean				
				<b>X</b>			
37. Environmental contamination			43. Adequate ventilation and lighting; designated areas used				
	<b>1</b>						
38. Approved thawing method			44. Garbage and Refuse properly disposed; facilities maintained				
		<b>X</b>					
<b>Proper Use of Utensils</b>			45. Physical facilities installed, maintained, and clean				
				<b>1</b>			
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			46. Toilet Facilities; properly constructed, supplied, and clean				
	<b>1</b>						
40. Single-service & single-use articles; properly stored and used			47. Other Violations				
			<b>X</b>				

