

ENVIRONMENTAL HEALTH SERVICES DIVISION

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Clearfield, Utah 84015

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FOOD SANITATION PROGRAM ROUTINE INSPECTION REPORT

16939

Facility or Program Identifier & Element THE MOCK FACILITY PUKING PUB		FOOD ESTABLISHMENT - RISK III	Date	2021/05/17
Address & Telephone 22 S STATE ST, CLEARFIELD, UT 84015 (801) 525-5128			Violations	3
Inspection # & Result DAXYS94WD; CRITICAL ITEM INSPECTION NEEDED			Repeat Violations	2
Certified Food Safety Manager				
IN = In Compliance; N/A = Not Applicable; N/O = Not Observed; OUT = Out of Compliance; OCCR = Number of Occurrences; RPT = Repeat Violation; COS = Corrected Onsite; ADMN = Administrative; YES = Yes; NO = No;				
FOODBORNE ILLNESS RISK FACTORS & PUBLIC HEALTH INTERVENTIONS				
SUPERVISION				
1	Person in Charge Present, Demonstrates Knowledge, Performs Duties <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT OCCR=0 <input type="checkbox"/> RPT <input type="checkbox"/> COS			
2	Certified Food Safety Manager <input checked="" type="checkbox"/> IN <input type="checkbox"/> N/A <input type="checkbox"/> OUT OCCR=0 <input type="checkbox"/> RPT <input type="checkbox"/> COS			
EMPLOYEE HEALTH				
3	Management & Food Employee Knowledge, & Conditional Employee; Responsibilities & Reporting <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT OCCR=0 <input type="checkbox"/> RPT <input type="checkbox"/> COS			
4	Proper Use of Restriction & Exclusion <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT OCCR=0 <input type="checkbox"/> RPT <input type="checkbox"/> COS			
5	Clean-up of Vomiting and Diarrheal Events <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT OCCR=0 <input type="checkbox"/> RPT <input type="checkbox"/> COS			
GOOD HYGIENIC PRACTICES				
6	Proper Eating, Tasting, Drinking, or Tobacco Use <input checked="" type="checkbox"/> IN <input type="checkbox"/> N/O <input type="checkbox"/> OUT OCCR=0 <input type="checkbox"/> RPT <input type="checkbox"/> COS			
7	Discharges from the Eyes, Nose, and Mouth <input checked="" type="checkbox"/> IN <input type="checkbox"/> N/O <input type="checkbox"/> OUT OCCR=0 <input type="checkbox"/> RPT <input type="checkbox"/> COS			
PREVENTING CONTAMINATION BY HANDS				
8	Hands Clean & Properly Washed <input checked="" type="checkbox"/> IN <input type="checkbox"/> N/O <input type="checkbox"/> OUT OCCR=0 <input type="checkbox"/> RPT <input type="checkbox"/> COS			
9	No Bare Hand Contact with RTE Foods or a Pre-approved Alternate Properly Followed <input checked="" type="checkbox"/> IN <input type="checkbox"/> N/A <input type="checkbox"/> N/O <input type="checkbox"/> OUT OCCR=0 <input type="checkbox"/> RPT <input type="checkbox"/> COS			
10	Adequate Handwashing Sinks, Properly Supplied & Accessible <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT OCCR=0 <input type="checkbox"/> RPT <input type="checkbox"/> COS			
APPROVED SOURCE				
11	Food Obtained from Approved Source <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT OCCR=0 <input type="checkbox"/> RPT <input type="checkbox"/> COS			
12	Food Received At Proper Temperature <input type="checkbox"/> IN <input type="checkbox"/> N/A <input checked="" type="checkbox"/> N/O <input type="checkbox"/> OUT OCCR=0 <input type="checkbox"/> RPT <input type="checkbox"/> COS			
13	Food in Good Condition, Safe & Unadulterated <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT OCCR=0 <input type="checkbox"/> RPT <input type="checkbox"/> COS			
14	Required Records Available: Shellstock Tags, Parasite Destruction <input type="checkbox"/> IN <input checked="" type="checkbox"/> N/A <input type="checkbox"/> N/O <input type="checkbox"/> OUT OCCR=0 <input type="checkbox"/> RPT <input type="checkbox"/> COS			
PROTECTION FROM CONTAMINATION				
15	Food Separated & Protected <input checked="" type="checkbox"/> IN <input type="checkbox"/> N/A <input type="checkbox"/> N/O <input type="checkbox"/> OUT OCCR=0 <input type="checkbox"/> RPT <input type="checkbox"/> COS			

16	Food-Contact Surfaces: Cleaned & Sanitized <input checked="" type="checkbox"/> IN <input type="checkbox"/> N/A <input type="checkbox"/> OUT OCCR=0 <input type="checkbox"/> RPT <input type="checkbox"/> COS
17	Proper Disposition of Returned, Previously Served, Reconditioned, & Unsafe Food <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT OCCR=0 <input type="checkbox"/> RPT <input type="checkbox"/> COS

TIME/TEMPERATURE CONTROL FOR SAFETY

18	Proper Cooking Time & Temperatures <input checked="" type="checkbox"/> IN <input type="checkbox"/> N/A <input type="checkbox"/> N/O <input type="checkbox"/> OUT OCCR=0 <input type="checkbox"/> RPT <input type="checkbox"/> COS
19	Proper Reheating Procedures for Hot Holding <input checked="" type="checkbox"/> IN <input type="checkbox"/> N/A <input type="checkbox"/> N/O <input type="checkbox"/> OUT OCCR=0 <input type="checkbox"/> RPT <input type="checkbox"/> COS
20	Proper Cooling Time & Temperatures <input checked="" type="checkbox"/> IN <input type="checkbox"/> N/A <input type="checkbox"/> N/O <input type="checkbox"/> OUT OCCR=0 <input type="checkbox"/> RPT <input type="checkbox"/> COS
21	Proper Hot Holding Temperatures <input checked="" type="checkbox"/> IN <input type="checkbox"/> N/A <input type="checkbox"/> N/O <input type="checkbox"/> OUT OCCR=0 <input type="checkbox"/> RPT <input type="checkbox"/> COS
22	Proper Cold Holding Temperatures <input type="checkbox"/> IN <input type="checkbox"/> N/A <input type="checkbox"/> N/O <input checked="" type="checkbox"/> OUT OCCR=1 <input checked="" type="checkbox"/> RPT <input checked="" type="checkbox"/> COS

Inspector Comments:
 *TCS foods are not maintained at 41 deg F or below during cold holding.(Diced tomatoes 53 degrees F in walk in refrigerator.)
UAC R392-100
 3-501.16(A)(2) and (B) Time/Temperature Control for Safety Food, Hot and Cold Holding (P)

23	Proper Date Marking & Disposition <input checked="" type="checkbox"/> IN <input type="checkbox"/> N/A <input type="checkbox"/> N/O <input type="checkbox"/> OUT OCCR=0 <input type="checkbox"/> RPT <input type="checkbox"/> COS
24	Time as a Public Health Control: Procedures & Records <input checked="" type="checkbox"/> IN <input type="checkbox"/> N/A <input type="checkbox"/> N/O <input type="checkbox"/> OUT OCCR=0 <input type="checkbox"/> RPT <input type="checkbox"/> COS

CONSUMER ADVISORY

25	Consumption of Animal Foods that are Raw or Not Otherwise Processed to Eliminate Pathogens <input type="checkbox"/> IN <input checked="" type="checkbox"/> N/A <input type="checkbox"/> OUT OCCR=0 <input type="checkbox"/> RPT <input type="checkbox"/> COS
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HIGHLY SUSCEPTIBLE POPULATIONS

26	Pasteurized Foods, Prohibited Re-Service, and Prohibited Food <input checked="" type="checkbox"/> IN <input type="checkbox"/> N/A <input type="checkbox"/> OUT OCCR=0 <input type="checkbox"/> RPT <input type="checkbox"/> COS
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FOOD/COLOR ADDITIVES AND TOXIC SUBSTANCES

27	Food Additives: Approved & Properly Used <input type="checkbox"/> IN <input checked="" type="checkbox"/> N/A <input type="checkbox"/> OUT OCCR=0 <input type="checkbox"/> RPT <input type="checkbox"/> COS
28	Toxic Substances Properly Identified, Stored, & Used; Held for Retail Sale, Properly Stored <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT OCCR=0 <input type="checkbox"/> RPT <input type="checkbox"/> COS

CONFORMANCE WITH APPROVED PROCEDURES

29	Compliance with Variance, Specialized Process, Reduced Oxygen Packaging Criteria or HACCP Plan <input checked="" type="checkbox"/> IN <input type="checkbox"/> N/A <input type="checkbox"/> OUT OCCR=0 <input type="checkbox"/> RPT <input type="checkbox"/> COS
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GOOD RETAIL PRACTICES

FOOD TEMPERATURE CONTROL

33	Proper Cooling Methods Used; Adequate Equipment for Temperature Control <input checked="" type="checkbox"/> OUT OCCR=1 <input type="checkbox"/> RPT <input type="checkbox"/> COS
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Inspector Comments:
 Equipment for the cooling of food is not sufficient in number and capacity. (Reach in refrigerator is not maintaining internal temperatures of foods at or below 41 degrees F.)
UAC R392-100
 See FDA 2013 Food Code Guide 3-B_Good Retail Practice.
http://www.daviscountyutah.gov/docs/librariesprovider5/environmental/food-and-facilities-bureau/2013-fda-food-code-guide-3-b_good-retail-practices.pdf
 ?sfvrsn=0

36 Thermometers Provided & Accurate
 OUT OCCR=1 RPT COS

Inspector Comments:

Food temperature measuring devices are not available and/or readily accessible to ensure attainment of food temperatures.

UAC R392-100

See FDA 2013 Food Code Guide 3-B_Good Retail Practice.

http://www.daviscountyutah.gov/docs/librariesprovider5/environmental/food-and-facilities-bureau/2013-fda-food-code-guide-3-b_good-retail-practices.pdf?sfvrsn=0

FOOD SANITATION REGULATION

PERMIT TO OPERATE

62 Permits, Inspections, and Enforcement
 IN OUT OCCR=0 RPT COS

UTAH INDOOR CLEAN AIR ACT RULE

SIGNS AND PUBLIC ANNOUNCEMENTS

63 Signs Easily Readable, Not Obscured, Minimum Size
 IN N/O OUT OCCR=0 RPT COS

OVERALL INSPECTION COMMENTS

Reach in refrigerator is not maintaining temperatures of 41 degrees F or below. Critical Item Inspection will occur on 5/18/21.

SIGNATURES
