

Agency Information

GENESEE COUNTY HEALTH DEPARTMENT

Environmental Health Services

630 S. Saginaw St.
Flint, MI 48502-1540
(810) 257-3603

Information about the inspection.

FOOD SERVICE ESTABLISHMENT INSPECTION

(As delegated under PA 92 of 2000 by the Michigan Department of Agriculture)

Inspection Date: 7/24/2005 11:57 AM
Inspection Type: Routine
Inspection Frequency: Normal
License Number: SFE-2025-123456
Name of Establishment: MY CONEY ISLAND
Address: 100. OAK ST. • ANYWHERE, MI 48555-
Owner's Name: SMITH, JOHN
Inspecting Sanitarian: BROWN, JOSEPH

Information about the establishment

Person in Charge / Title: SMITH, JOHN
Non Smoking: Yes
License Posted: Yes
Manager Certified: No
Water Sample Taken: No
Anti Choking Poster: Yes
On-Site Water / Sewer: No

Establishment owner's rights and responsibilities.

Based on an inspection this day, the items marked below are violations of the Michigan Food Law of 2000, P.A. 92 of 2000. Violations cited in this report shall be corrected within the time frames specified below, but within a period not to exceed 10 calendar days for the critical items (Section 8-405.11) or 90 days for noncritical items (Section 8-406.11). Failure to comply with this notice may result in license suspension and/or other legal action. You have the right to appeal any violations listed.

Inspection Summary Comments

Inspection Notes: MANAGER INTERVIEW

-ALL HOT AND COLD FOOD TEMPERATURES WERE AT ACCEPTABLE LEVELS TODAY.

-THIS FACILITY IS CURRENTLY USING FORMS 1 & 2 AND HAS A HEALTH POLICY IN PLACE

-CONEY SAUCE AND RED CHILI SAUCE ARE MADE IN BULK IN THIS FACILITY. THE SAUCES ARE COOKED AND PLACED IN HOTEL PANS AND THEN IN THE WALK IN FREEZER TO COOL. THE SAUCES ARE THEN REHEATED TO BOILING IN LARGE COMMERCIAL CROCK POTS. THE SAUCE IS HELD HOT IN THE CROCKS AND IN THE STEAM TABLE.

-ACCURATE DATE MARKING WAS OBSERVED TODAY.

Resolution of previously cited violations.

Regarding previously cited violations:

N6-501.11 Repairing This violation has been corrected as required. THE FLOOR HAS BEEN PROPERLY REPAIRED.

N6-202.11 Light Bulbs, Protective Shielding This violation has been corrected as required

General information about the violation.

Code: C4-501.114 **Critical Violation** Yes **Correct By:** 7/24/2005

Corrected: Yes **Repeat Violation:** No

Title: Chem. San., Temp/pH/Concentr/Hard

Desc: A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation shall meet these limits or as otherwise approved:

25 ppm chlorine at 120 F (pH < 10) for 10 seconds min.
50 ppm chlorine at 100 F (pH < 10) or 75 F (pH < 8) for 7 seconds min.
100 ppm chlorine at 55 F (pH < 10) for 10 seconds min.

12.5 to 25 ppm iodine min. at > 75 F (pH < 5 or per label) for 30 seconds min.

Quats ppm per label at >75 F (hardness < 500 ppm or per label) for 30 seconds min.

What the sanitarian specifically observed.

Obsv: THE SANITIZING SOLUTIONS IN THE FACILITY WERE WEAK.

Correction made by the operator at the time of the inspection.

Corr: THE SOLUTIONS WERE REMIXED AT THE PROPER CHLORINE LEVEL. USE WARM (NOT HOT) WATER TO MIX THESE SOLUTIONS. SOLUTIONS SHALL BE CHANGED EVERY 2-3 HOURS DEPENDING ON USAGE. USE TEST STRIPS TO MONITOR CONCENTRATIONS.

Additional violations cited including general info, sanitarian observation and correction made.

Code: N2-402.11 **Critical** No **Correct By:** 7/24/2005
Corrected: No **Repeat Violation:** Yes
Title: Effectiveness
Desc: FOOD EMPLOYEES shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.
Obsv: AN EMPLOYEE WAS OBSERVED HANDLING FOOD WITHOUT A PROPER HAIR RESTRAINT.
Corr:

Code: N3-307.11 **Critical** No **Correct By** 7/24/2005
Corrected: No **Repeat Violation:** No
Title: Miscellaneous Sources of Contamination
Desc: FOOD shall be protected from contamination that may result from a factor or source not otherwise specified.
Obsv: BROKEN GLASS WAS FOUND IN THE MUG COOLERS. CLEAN IT OUT IMMEDIATELY
Corr:

Code: N4-301.14 **Critical** No **Correct By** 1/24/2005
Corrected: No **Repeat Violation:** Yes
Title: Ventilation Hood Systems, Adequacy
Desc: Ventilation hood systems and devices shall be sufficient in number and capacity to prevent grease or condensation from collecting on walls and ceilings.
Obsv: THE VENTILATION HOOD IS NOT UP TO CODE. UPON A CHANGE OF OWNERSHIP, REMODEL OR IF SANITATION PROBLEMS ARISE, THE SYSTEM SHALL BE UPGRADED.
-THE TAPPAN 4 BURNER STOVE IS STILL IN USE WITHOUT PROPER VENTILATION REPAIR THE VENTILATION HOOD OVER THE STOVE OR REMOVE THIS PIECE OF EQUIPMENT FROM SERVICE.
Corr: