



INSPECTION REPORT

MJ's
Humanities Lawn

Inspector: Scott Bourdon
Inspection Date: March 13, 2006
Type of Facility: Restaurant
Grade: A

Major Deficiencies

No major deficiencies were observed.

Minor Deficiencies

2 Points* : Provide adequate vermin exclusion. Provide a fully enclosed facility to prevent entry to vermin and lower fly screens during operation.

1 Point: Do not store items such as milk cartons in hand-wash sink.

1 Point: Fix the thermometer on the large Traulsen® milk cooler.

1 Point: Provide an air gap at waste water lines drains.

Other Observations

Copy of Recent Inspection Report Available: Yes

Notice of Inspection Posted: Yes

Cloth Sanitizer Type: NA

Concentration: Undetermined

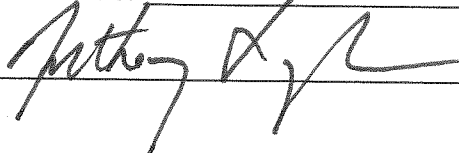
Dish Sanitizer Method: Quaternary Ammonia

Concentration or Temperature: NA

Water Temperature: 114°

I declare that I have received and examined a copy of this inspection Report.

Print Name and Title: Tony Lynch, Director, Campus Dining

Signature:  Date: 4/14/06

* Repeat violations double when not corrected between consecutive inspections.