

INSPECTION REPORT

Smoothie Trailer
Stadium

Inspector: Scott Bourdon
Inspection Date: April 2, 2006
Type of Facility: Mobile Food Facility
Grade: B

Major Deficiencies

No major deficiencies were observed.

Minor Deficiencies

5 Points: Ensure that employees follow proper hand washing procedures. Two observations indicated that employees are not adequately washing their hands: no hand soap was available and pans were being stored in the hand wash sink. The operator indicated that food handlers would use dish soap until they could obtain hand soap.

5 Points: The operator did not provide a sanitizer rinse for utensils. Utensil washing procedures must include rinsing, washing with detergent, and a sanitizer rinse.

1 Point: The dirt on the floor indicates that it is not being washed regularly. Ensure that it is properly cleaned.

Other Observations

Copy of Recent Inspection Report Available: None Provided

Notice of Inspection Posted: None provided

Water Temperature: 148°

Milk in Reach-in-Cooler: 38°

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

Print Name and Title: _____

Signature: _____ Date: _____