



## INSPECTION REPORT

Garden Cafe  
Titan Student Union

Inspector: Scott Bourdon  
Inspection Date: March 9, 2007  
Type of Facility: Restaurant  
Grade: B

### Major Deficiencies

7 Points: Ensure that food handlers know how to replace the hand wash soap in the dispenser when it is empty, and instruct them on when to wash their hands. The food handler did not wash her hands after using a tissue on her nose until instructed to do so by the Inspector. Soap was available but the food handler was trained to refill the dispenser.

5 Points: Instruct food handlers to replace dish sanitizer once it has been used. The sanitizer dispenser was empty and the employee was not trained to refill it or recognize that it was empty. Most dishes are washed in the food court, though, and were thus not affected by the lack of sanitizer.

### Minor Deficiencies

2 Points: Ensure that the hot water available for dish washing reaches 110°. Its maximum temperature registered only 104°.

2 Point: Fix the holes in the wall located below the dish wash sink.

2 Point: Fix the electrical panel with exposed wires in the food preparation area.

1 Point: Replace the missing ceiling tile.

1 Point: Fix the chronic roof leak above the missing ceiling tile.

### Other Observations

Copy of Recent Inspection Report Available: Yes

Notice of Inspection Posted: Yes

Cloth Sanitizer Type: Quaternary Ammonia

Concentration: NO

Dish Sanitizer Method: Quaternary Ammonia

Concentration or Temperature: NO

Food Temperatures: 155° (vegetable lasagna)  
137° (meat sauce hot holding)  
138° (alfredo sauce)  
166° (lasagna)