



INSPECTION REPORT

Juice-it-Up
Titan Student Union

Inspector: Scott Bourdon
Inspection Date: March 19, 2007
Type of Facility: Restaurant
Grade: C

Major Deficiencies

5 Points: Maintain an adequate supply of single-use disposable towels for hand drying at the hand washing sink. No disposable towels were available at the time of the inspection.

5 Points: Provide easy access to the hand washing sink to promote hand washing. The ice cream stored on the hand washing sink prevented employees from easily accessing it to wash their hands.

5 Points: Change out sanitization rinse for utensils routinely. It appeared cloudy and the sanitizer concentration was less than adequate (<100 ppm Quaternary Ammonia).

Minor Deficiencies

5 Points: Implement a designated holder for the ice scoop. It is currently held near the dirty dishes in the same spot as was noted during the last inspection.

Other Observations

Copy of Recent Inspection Report Available: Yes
Notice of Inspection Posted: Yes
Water Temperature (dish washing sink): 99° (should be 110°)
Milk Cooler 43°