

Establishment: Bob's Kitchen	Number of Risk Factors/Interventions Violations	1	Date: 01/27/2007
	Number of Good Retail Practices Violations	1	EHS: 103
Address: 99 South Main Street	City: Farmington		
Purpose of Inspection: Routine	Cert. Food Safety Mgr.:	Risk Category: Class 4	

Establishment/Inspection Information – Contains the establishment name/location and information about the inspection such as the date, the purpose of the inspection, and the number of violations.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Compliance Status		Compliance Status	
Supervision			
1	IN	OUT	Pers In Charge - Present, ...
Employee Health			
2	IN	OUT	Management Awareness, Policy...
3	IN	OUT	Proper Use Of Reporting, ...
Good Hygienic Practices			
4	IN	OUT	Proper Eating, Tasting, Drinking, ...
5	IN	OUT	No Discharge From Eyes, Nose, ...
Preventing Contamination From Hands			
6	IN	OUT	Hands Clean And Properly Washed
Potentially Hazardous Food			
16	IN	OUT	Proper Cooking Time And...
17	IN	OUT	Proper Reheating Procedures For ...
18	IN	OUT	Proper Cooling Time And ...
19	IN	OUT	Proper Hot Holding Temperatures
20	IN	OUT	Proper Cold Holding Temperatures
21	IN	OUT	Proper Date Marking And Disposition
22	IN	OUT	Time As Public Health Control: ...
Consumer Advisory			
23	IN	OUT	Consumer Advisory For Raw Or ...

Foodborne Illness Risk Factors And Public Health Interventions – Items 1–27 are violations that the FDA has determined to be the most likely cause of foodborne illnesses. Control of these factors is critical to the health and safety of the public.

A facility that was out of compliance at the time of the inspection will have a **red** box in the "OUT" column. To display the note(s) associated with the violation, place the cursor over the red box.

OUT  **Item 16**
1 Inadequate cooking

To view a complete listing of notes for all violations, go to the *Observations and Corrective Actions* section on page 2.

GOOD RETAIL PRACTICES

Safe Food And Water		Proper Use Of Utensils	
28	Pasturized Eggs Used Where Reqd	41	X In-Use Utensils, Properly Stored
29	Water And Ice From Approved Source	42	Utensils, Equip And Linens, Properly ...
30	Variance Obtained For Special ...	43	Single-Use/Single-Service Articles: ...
Food Temperature Control			
31	Proper Cooling, Adequate Equip For Temp ...	44	Gloves Used Properly
32	Plant Food Properly Cooked For Hot Holding	Utensils, Equipment And Vending	
33	Approved Thawing Methods Used	45	Food And Nonfood-Contact Surfaces, ...
34	Thermometers Provided And Accurate	46	Warewash Facilities: Installed, Maintained
Food Identification		47	Nonfood-Contact Surfaces Clean
		Physical Facilities	

Good Retail Practices – Items 28–54 are management practices that also can lead to foodborne illness if not properly maintained.

A **red** box with an "X" will appear beside a violation that was observed at the time of the inspection. To display the note(s) associated with the violation, place the cursor over the red box.

X  **Item 41**
1 Improper storage of in-use utensils

To view a complete listing of notes for all violations, go to the *Observations and Corrective Actions* section on page 2.

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames required by Davis County or as stated in section 8-405.11 of the food code.	COS	R
16	Inadequate cooking	X	
41	Improper storage of in-use utensils		X

Observations And Corrective Actions – Contains a complete listing of all the notes associated with each violation. The item number corresponds to the violation number on page 1.

X in COS = corrected on-site during the inspection.
X in R = repeat violation.

GENERAL NOTES

Facility looks very good.

General Notes – Contains items of praise and/or recommendations from the inspector to the manager such as "Good Job" or "Kitchen area needs a good deep cleaning".