Major Violations
Cited On: 12/02/2019
K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: IN FAR RIGHT PREP FRIDGE AMBIENT TEMP 42F. MEASURED TEMP OF MORTADELLA 49F, ROAST BEEF 50F. MEATS WERE KEPT OVERNIGHT IN PREP FRIDGE./

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

COS> VCD. Please see separate VCD documentation

* Repeat violation.

Cited On: 12/02/2019
K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: HOT WATER @ 3 COMP SINK MEASURED 88F. 3 TRIALS.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

INCREASE HOT WATER TEMP AT HOT WATER HEATER TO 120F./

COS> CLOSURE DUE TO NO HOT WATER.

Minor Violations
Cited On: 12/02/2019
K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: AMBIENT TEMP OF RIGHT PREP FRIDGE IS 42F./

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

HAVE FRIDGE REPAIRED AND REDUCE TEMP.

DISCONTINUE USING PREP FRIDGE UNTIL IT IS SERVICED AND IS ABLE TO HOLD TEMP PHF <41F.

* Repeat violation.

Cited On: 12/02/2019
K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Compliance of this violation has been verified on: 12/02/2019

Follow-up By 12/16/2019

Follow-up By 12/04/2019

Measured Observations
N/A

Overall Comments:

MR. PICKLE’S SANDWICH SHOP
HOT WATER RESTORED TO 120F. THERMOSTAT AT HOT WATER HEATER IS INCREASED.

a second re-inspection will be a charge of $219 to check prep fridge repair within two weeks.

FACILITY RE-OPENED / PERMIT REINSTATED

When required to determine compliance, a single re-inspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than 12/16/2019. Any major change in menu or any change in ownership must have prior approval by this Department. This may require structural and/or equipment changes or remodeling to accommodate new operations.

Legend:
[CA] Corrective Action
[COS] Corrected on Site
[N] Needs Improvement
[NA] Not Applicable
[NO] Not Observed
[PBI] Performance-based Inspection
[PHF] Potentially Hazardous Food
[PIC] Person in Charge
[PPM] Part per Million
[S] Satisfactory
[SA] Suitable Alternative
[TPHC] Time as a Public Health Control

Received By: ARACELI LOPEZ
Pic
Signed On: December 02, 2019