



# Retail Food Establishment Inspection Report

## Corrective Actions to Ensure Safe Food

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### Item No.

- 1 Cooling**
- TCS\* food cooled from 135° F to 70° F more than 2 hours OR 135° F to 41° F (45° F) More than 6 hours; OR prepared food cooled to 41° F (45° F) more than 4 hours:  
*Action: Voluntary destruction, rapid reheating of cooked foods if less than 4 hours*
- 2 Cold Hold**
- TCS food held above 41° F (45° F) more than 4 hours:  
*Action: Voluntary destruction*
  - TCS food held above 41° F (45° F) less than 4 hours:  
*Action: Rapid cool (e.g. ice bath)*
- 3 Hot Hold**
- TCS food held below 135° F more than 4 hours:  
*Action: Voluntary destruction*
  - TCS food held below 135° F less than 4 hours:  
*Action: Rapid reheats to 165° F or more*
- 4 Cooking**
- TCS food undercooked:  
*Action: Re-cook to proper temperature*
- 5 Rapid Reheating**
- TCS food improperly reheated:  
*Action: Reheat rapidly to 165° F*
- 7 Approved Source/Sound Condition**
- Foods from unapproved sources/unsound condition:  
*Action: Voluntary destruction*
- 9 Cross-Contamination of Raw/Cooked Foods**
- Ready-To-Eat food contaminated by raw TCS food:  
*Action: Voluntary destruction of ready-to-eat foods*
- 14 Handwashing**
- Food employees observed not washing hands:  
*Action: Instruct employees to wash hands as specified in the Rules.*
- 15 Proper Handling of Ready-to-Eat Foods**
- Employee did not properly wash and sanitize hands before touching ready-to-eat food with Bare hands:  
*Action: Voluntary destruction*
- 19, 23 Water Supply**
- Facility does not have water for washing hands, preparing food, or cleaning equipment/utensils:  
*Action: Voluntary suspension of food preparation*

\* Time/Temperature Control for Safety (TCS)

Inspections are based solely on visual observation(s) and assessment(s) of the construction or specified items at the time of inspection. The inspection shall not be held to permit or be an approval of a violation of any applicable codes and/or standards nor relieve the owner, design professional of record or contractor of compliance with any applicable codes and/or standards. Inspection shall not be relied upon by others as acceptance of work, nor shall it in any manner relieve any owner, contractor, or any other party, from their obligations and responsibilities.

**Retail Food Establishment Inspection Report**

**Bureau Veritas North America, Inc.**

12/27/18

Establishment Name: <b>The Daily Sunrise Cafe</b>	Physical Address: <b>104 W. Second</b>	City/State: <b>Venus</b>	License/Permit #	Page <b>2</b> of <b>3</b>
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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
egg batter   room temp	66°F	mashed potatoes   RIC	46°F		
hamburger   prep	38°F	hamburger   RIC	40°F		
cheese   prep	37°F	gravy   steam	156°F		
		corn   ↓	171°F		
		tomatoes   RIC BACK	39°F		

**OBSERVATIONS AND CORRECTIVE ACTIONS**

Item Number: AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:

**Fm Tara Holey 2020**

**F# 6/6 food handler permits**

**Grease 12/14/2018 + rimble**

**#20. Observed one pipe fixture connected to the COKE machine, ice machine and grease trap not properly draining. This plumbing fixture was also leaking from the bottom. Shall contact a licensed plumber to resolve this issue immediately. This invoice shall be emailed to the inspector.**

**\* This establishment is temporarily closed @ this time due to the plumbing fixture that is backed up w/ gray water. Shall contact the city when ready to re-open. All invoices shall be kept on site. (Contact Lisa Pomroy (214) 457-0494 or Angela V (7469) 585-3925. When issue has been resolved to re-open shall not prepare any food until re-inspected by the city. Shall pay the city for a re-inspection fee prior to re-inspection.**

**#2. Observed raw egg batter @ 66°F - small store on ice - cos. shall time tag the breadings observed soiled w/ raw food debris.**

**#1. Observed mashed potatoes stored in the reach in cooler @ 91°F. (This was a freezer before, but now used as a cooler) shall quick chill on ice to properly cool down. 6 hours or less until 41°F**

**#18. Shall label all spray bottles.**

**#29. Shall obtain bleach test strips to test sanitizer.**

**#34. Observed rodent droppings between coolers, tables in the kitchen, back storage room area. Did not observe →**

Received by: (signature) <b>Jac Wey</b>	Print: <b>Jac Wey</b>	Title: Person In Charge/ Owner
Inspected by: (signature) <b>Angela Varghese, RS</b>	Print: <b>Angela Varghese, RS</b>	Samples: Y N # collected

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# Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

12/27/18

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## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<del>AV</del>				<del>AV</del>	
		<del>AV</del>			
				<del>AV</del>	

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:	
#34	any pest control invoices on site. (repeat violation) shall contact a licensed pest control company and service twice a week until issue is resolved.	
#39	shall not store bread in a non-operational cooler. shall either repair, replace, or remove off premises.	
#45	observed several ceiling tiles damaged due to a leak in the roof. shall resolve issue w/ roof leak. observed flooring throughout the establishment heavily rotted. shall resolve issue w/ damaged areas. observed ants @ rotted flooring area at ice machine and soda fountain machine.	
#43	The back storage room was completely dark due to damaged lighting. shall repair or replace light fixtures. shield the light @ hot water heater area.	
19 #40	install a one inch air gap @ soda fountain and ice machine drain lines.	
*	The plumbing repair shall only be conducted by a licensed plumber- must keep invoice on site.	
#37	shall not store cooked potatoes in a bag in the 3comp. sink w/ soiled dishes/ soiled basins. shall protect food.	
#32	shall clean all shelves, microwave, and prep equipment thoroughly. shall repair or replace damaged knives.	
Received by (signature)	Print: <b>Tara W. [Signature]</b>	Title: Person In Charge/ Owner
Inspected by (signature)	Print: <b>Angela [Signature]</b>	Samples: Y N # collected