



RETAIL FOOD FACILITY INSPECTION REPORT

DBA: Midtown Grill
 Address: 747 Colusa City: YC

- Initial Routine Re-inspection Complaint Complaint Re-inspection Consultation Construction Change of Ownership

Unmarked Items = In Compliance, Not observed, or Not Applicable
 COS = Corrected on Site MAJ = Major Violation MIN = Minor Violation (see reverse side for California code section)

Major violations pose a threat to public health and must be corrected immediately. Non-compliance may warrant closure of the food facility.

RISK FACTOR INTERVENTIONS				APPROVED RETAIL PRACTICES	
DEMONSTRATION OF KNOWLEDGE	COS	MAJ	MIN	SUPERVISION	MIN
1. Demonstration of knowledge; food safety certification				24. Person in charge present and performs duties	
Food Safety Cert Name: <u>Andrew McBel</u> Exp. Date: <u>7/2024</u>				PERSONAL CLEANLINESS	
EMPLOYEE HEALTH & HYGIENIC PRACTICES				GENERAL FOOD SAFETY REQUIREMENTS	
2. Communicable disease; reporting, restrictions & exclusion				25. Personal cleanliness and hair restraints	
3. No discharge from eyes, nose, or mouth; no open wounds				26. Approved thawing methods used, frozen food	
4. Proper eating, tasting, drinking or tobacco use				27. Food separated and protected	
PREVENTING CONTAMINATION BY HANDS				FOOD STORAGE/DISPLAY/SERVICE	
5. Hands clean and properly washed; gloves used properly			X	28. Washing fruits and vegetables	
6. Adequate handwashing facilities supplied & accessible				29. Toxic substances properly identified, stored, used	
TIME AND TEMPERATURE RELATIONSHIPS				EQUIPMENT/UTENSILS/LINENS	
7. Proper hot and cold holding temperatures			X	30. Food storage; food storage containers identified	
8. Time as a public health control; procedures & records				31. Consumer self-service	
9. Proper cooling methods				32. Food properly labeled & honestly presented	
10. Proper cooking time & temperatures				PHYSICAL FACILITIES	
11. Proper reheating procedures for hot holding				33. Nonfood contact surfaces clean	
PROTECTION FROM CONTAMINATION				34. Warewashing facilities: installed, maintained, used; test strips	X
12. Returned and reservice of food				35. Equipment/Utensils approved; installed; clean; good repair, capacity	
13. Food in good condition: safe and unadulterated			X	36. Equipment, utensils and linens: storage and use	
14a. Food contact surfaces: clean and sanitized				37. Vending machines	
14b. Proper warewashing and sanitizing procedures			X	38. Adequate ventilation and lighting; designated areas, use	
FOOD FROM APPROVED SOURCES				39. Thermometers provided and accurate	
15. Food obtained from approved source				40. Wiping cloths: properly used and stored	
16. Compliance with shellstock tags, condition, display				PHYSICAL FACILITIES	
17. Compliance with Gulf oyster regulations				41. Plumbing: proper backflow devices	
CONFORMANCE WITH APPROVED PROCEDURES				42. Garbage and refuse properly disposed; facilities maintained	
18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				43. Toilet facilities: properly constructed, supplied, cleaned	
CONSUMER ADVISORY				44a. Premises kept free of debris and unnecessary equipment	
19. Raw, undercooked, and confectionary containing alcohol foods				44b. Appropriate use of equipment	
HIGHLY SUSCEPTIBLE POPULATIONS				44c. Janitorial area, provided maintained, and kept clean	
20. Licensed health care facilities/public & private schools; prohibited foods not offered				44d. Employee personal items stored in approved location	
WATER/HOT WATER				44e. Facility is equipped to prevent vermin entrance/harborage	
21. Adequate hot & cold water provided				PERMANENT FOOD FACILITIES	
LIQUID WASTE DISPOSAL				45. Floor walls and ceilings: built, maintained, and clean	X
22. Sewage and wastewater properly disposed				SIGNS/REQUIREMENTS	
VERMIN				47. Signs posted; last inspection report available	
23. No rodents, insects, birds, or animals				COMPLIANCE & ENFORCEMENT	

See Violations pages 2-3

green placard issued
 Owner/Operator: [Signature]

REHS: [Signature] Form Updated 07/21/17
 Food Facility Inspection Report Forms_updated 7-2017.xls



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OBSERVATIONS AND CORRECTIVE ACTIONS

- 5 - Food Handler at front counter used wiping rag on counter to clean off gloves. Discard gloves without wiping.
- 7 - Butter and garlic mix 64°F at cook line. Reported usually kept on ice but ice bath not set up yet. Place in refrigerator until ice bath ready each day.
- 13 - ~~Box~~ Bag of onion stored on floor in storage room. Store on approved shelving / at least 6 inches off floor. Packing box of bacon(?) stored in top section of prep refrigerator on top of uncovered containers of cheese. Do not store absorbent items that cannot be cleaned on top of food to prevent contamination.
- 14 - Reported slicer and shake wand

Owner/Operator Init: [Signature]

REHS Init: [Signature]

