## What's going on in the kitchen?

Denotes a non-critical violation

Denotes a critical violation

A four-inch pan of shrimp gumbo was on an ice bath in walk-in cooler which had just been serviced during inspection due to inadequate temperatures. The soup log indicated that it did not cool to 70 degrees within two hours.

5 \*Based on the type of food being cooled, one or more of the following methods should be used to ensure that food cools to the proper temperature within the proper amount of time: 1. Placing the food in shallow pans, 2. Separating the food into smaller or thinner portions, 3. Use rapid cooling equipment, 4. Stirring the food in a container placed in an ice water bath, 5. Using containers that facilitate heat transfer or 6. Adding ice as an ingredient.

In lower level walk-in cooler, a speed rack full of different foods from [1889] Grill Room were all date-marked and past the four-day hold time, one pan of rice was not date-marked and one bag of leaf lettuce was on day nine.

\*All food must be date-marked if cooked and held for more than 24 hours. If open bags of lettuce or other cut leafy greens are held for more than 24 hours, then they must all be date-marked as well.

In Tuscany, broccoli 133 degrees and acorn squash 128 degrees on service line and 128–147 degrees in hot hold box. In Grill Room, par cooked [a technique where food is partially cooked so that a large quantity can be prepared in advance then finished right before serving without overcooking the food] french fries were sitting out at room temperature and were measured to be 94 degrees, no agreement in place for this cooking method.

\*All potentially hazardous hot foods must be maintained at 135 degrees or above. Must have a Time as a Public Health Control agreement in place to par cook/blanch french fries.

A graphical breakdown of the demerits Colonnades Dining Hall received, how many points were subtracted and what has to be done to correct its mistakes.

Many foods sitting out for consumer self-service without protection from sneeze guard — sliced cheese for burgers and butter in Isabella's, granola in Bread Basket, salad toppings and cookies in Grill Room.

fruits and vegetables that are intended for hulling, peeling or washing by the consumer before consumption, food on display shall be protected from contamination by the use of packaging, counter, service line or salad bar food guards or display cases.

Crab cakes were cooked to a final temperature of 139 degrees.

\*Raw animal foods such as eggs, fish, meat, poultry and foods containing these raw animal foods shall be cooked to heat all parts of the food to a temperature and for a time that complies with a method based on the food that is being cooked: Fish must be cooked to 145 degrees or above for 15 seconds.

Employees when washing hands used bare hands to turn off faucets after washing. More than one employee washed hands for less than 20 seconds. Employee dropped knife on floor, picked knife up and continued with food handling duties without washing hands.

\*Food employees shall clean their hands and exposed portions of their arms for at least 20 seconds immediately before engaging in food preparation including working with 1.5 exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles, after handling soiled equipment or utensils, before donning gloves for working with food, and after engaging in other activities that contaminate the hands. To avoid recontaminating hands, food employees may use disposable paper towels or similar clean barriers when touching surfaces such as manually operated faucet handles on a handwashing sink.

Shrimp gumbo was being monitored with cooling log and was placed on ice bath because it did not appear it would meet cooling requirements. Several hours after cooling process had begun, soup was still 74 degrees when checked. Chef stated he would reheat the soup, it needed to be 165 degrees or it would have to be discarded. Upon return several hours later, the soup had not been reheated or discarded. \*Cooked, potentially hazardous food shall be cooled: 1. within two hours from 135 degrees to 70 degrees and 2. within a total of six hours from 135 degrees to 45

Heavy mold buildup present inside of small ice machine upstairs and sanitizer vat of 3-comp sink with heavy buildup. Pink and black mold was found on ice deflector shields. Ice buckets in downstairs kitchen have residue buildup on gray plastic that needs to be properly cleaned. Some dishes were found stored dirty.

degrees or less, as specified.

\*Ice machines need to be drained, cleaned and sanitized on a regular basis to prevent mold buildup. This includes the ice deflector shields. Thoroughly wash, rinse, sanitize and inspect dishes for cleanliness before storage.

The majority of the refrigeration was not maintaining potentially hazardous food temperatures. Both of the main walk-in coolers were serviced during inspection. The two-door worktop cooler in Isabella's, the upright cooler in the Bread Basket and the under counter reach-in cooler for backup sandwich items in Tuscany need to be serviced.

\*All potentially hazardous cold foods must be held at 41 degrees or less, or between 41 and 45 degrees in existing refrigeration equipment that is not capable of maintaining the food at 41 degrees or less if the equipment is in place and in use in the food establishment and on or before Jan. 1, 2019, the equipment is upgraded or replaced to maintain food at a temperature of 41 degrees or less.