

TAKENIWA - 5216 S.PADRE ISLAND DR.

Date: June, 10 2019

Occupancy:

Score : 89

Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
3	1. Proper cooling time and temperature	Chicken at 80 degrees. Must cool down on ice or in walk in cooler as soon as it reaches 135 degrees. It cannot cool down at room temperature.	No
3	9. Food Separated & protected, prevented during	Store all food 6 inches from floor. Do not store raw chicken above beef.	No

food preparation,
storage, display,
and tasting

2	31. Adequate handwashing facilities: Accessible and properly supplied, used	Employees not washing hands at handwashing sink.	No
1	35. Personal Cleanliness /eating, drinking or tobacco use	Employees with facial hair must wear beard guards.	No
1	36. Wiping Cloths; properly used and stored	Store wiping towels in proper place in a sanitizing solution or in the dirty towel container.	No
1	46. Toilet Facilities; properly constructed,	Employee restroom door must be self-closing.	No

supplied, and
clean

Inspector Signature:

Location

**Representative
Signature:**

A handwritten signature in dark ink, appearing to read "Gloria Diaz", written on a light-colored background.

**No Signature on
File.**

Gloria Diaz, 06/10/2019

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