

STRIPE STORE #40828H - 5701 EVERHART RD

Date: June, 18 2019

Occupancy:

Score : 86

			Corrected
Points	Food Safety		during
Deducted	Requirements	Corrective Action	Inspection
3	3. Proper Hot Holding temperature (135 F)	Chicken wings and small taquitos were holding between 90-124 degrees inside warmer.	No
3	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm /temperature	Clean canopener and inside microwave located in front prep area.	No
3	14. Hands	Employee must remove	No

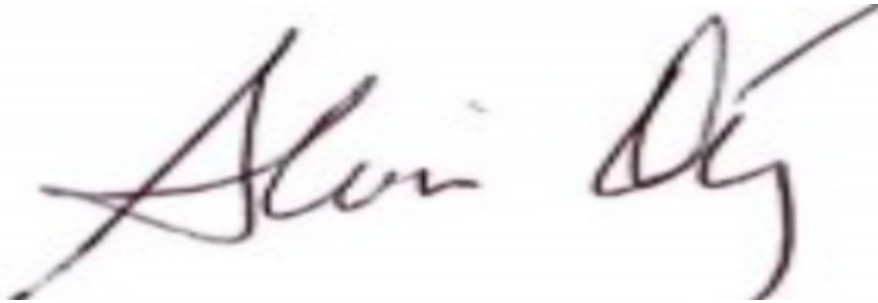
cleaned and properly washed/ Gloves used properly	gloves when writing orders, wash hands and then use a new pair of gloves.
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2	31. Adequate handwashing facilities: Accessible and properly supplied, used	Do not use handwashing sink for anything else but handwashing (ice bagging room). Provide paper towels for handwashing sink (ice bagging room).	No
1	41.Original container labeling (Bulk Food)	Label all food containers as to contents.	No
1	42. Non-Food Contact surfaces clean	Remove dust from cup dispensers.	No
1	46. Toilet Facilities; properly	Clean urinals in men's restroom and the floor around urinals.	No

constructed,
supplied, and
clean

Inspector Signature:

Location Represen

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

Gloria Diaz, 06/18/2019

Jake Ramey, 06/18/

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