

PORT A BEACH LODGE - 2016 ON THE BEACH

Date: August, 15 2019

Occupancy:

Score : 86

Points		Corrective	Corrected
Deducted	Food Safety Requirements	Action	during
			Inspection
3	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	Food stored on floor in refrigerator and freezer	No
3	18. Toxic substances properly identified, stored and used	Chemical stored next to food	No
2	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	Missing thermometer in refrigerator	No
2	31. Adequate handwashing	Hand wash	No

	facilities: Accessible and properly supplied, used	sink not operational	
1	34. No Evidence of Insect contamination, rodent/other animals	Roaches in kitchen	No
1	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	Ice scoops stored on top of ice machine	No
1	42. Non-Food Contact surfaces clean	Clean hoods	No
1	45. Physical facilities installed, maintained, and clean	Repair floor tiles	No

Inspector Signature:

Location Representative:



Manuel Garcia, 08/15/2019



Ben Tweedy, 08/15/2019

