

BURGER KING #15674 - 6610 SARATOGA

Date: August, 20 2019

Occupancy:

Score : 88

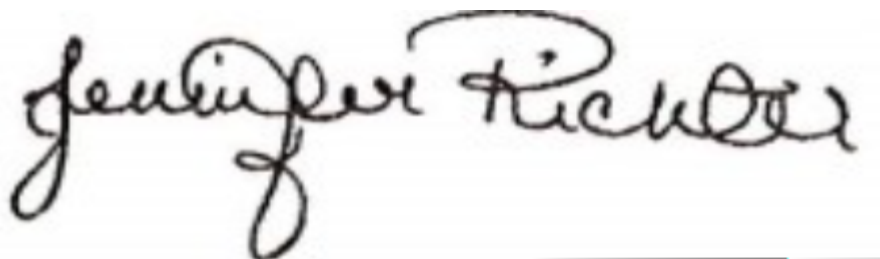
Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
3	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm /temperature	Hot hold warmers need to be cleaned of grease build up	No
3	18. Toxic substances properly identified, stored and used	Do not store fryer cleaner above fryer. All chemicals need to be stored properly , label all clear chemical bottles	No

1	34. No Evidence of Insect contamination, rodent/other animals	Gnats at drink station & cabinets	No
1	35. Personal Cleanliness /eating, drinking or tobacco use	Hair restraints must be worn when working with food, no nail polish or artificial nails allowed when working with food , employees cups must have lids and be stored properly	No
1	40. Single- service & single- use articles; properly stored and used	Store boxes off floor by 6"	No
1	42. Non-Food Contact surfaces clean	All floors and baseboards need a deep cleaning	No

1	45. Physical facilities installed, maintained, and clean	A.c. units are leaking in kitchen & serving areas , fix leak in walk in cooler. Water on the floor.	No
1	47. Other Violations	Dining area needs to be cleaned	No

Inspector Signature:

Location Representative




Jennifer R. Richter, 08/20/2019

Annabelle Borrego, 08/20/