

HUNAN EXPRESS #1 - 5502 EVERHART RD.

Date: January, 03 2020

Occupancy:

Score : 85

Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
3	1. Proper cooling time and temperature	Chicken cooling down at room temperature. Ranging between 87-112 degrees.	No
3	2. Proper Cold Holding temperature (41 F/ 45 F)	Maintain boxes of chicken refrigerated until ready to prepare.	No
3	9. Food Separated & protected, prevented during food preparation,	Do not store fried chicken in cardboard boxes.	No

storage, display, and
tasting

3	14. Hands cleaned and properly washed/ Gloves used properly	Employees must wash hands after wiping them on their apron.	No
1	35. Personal Cleanliness /eating, drinking or tobacco use	Employees must wear effective hair and beard restraints.	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	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	Use scoops with handles to dispense sauces.	No

Inspector Signature:

Location Represen

A handwritten signature in dark ink, appearing to read "Gloria Diaz", written in a cursive style.

Gloria Diaz, 01/03/2020

A handwritten signature in black ink, appearing to read "Rodrigo Martinez", written in a cursive style.

Rodrigo Martinez, 01/03/2020

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