HUNAN EXPRESS #1 - 5502 EVERHART RD.

Date: January, 03 2020

Occupancy:

Score: 85

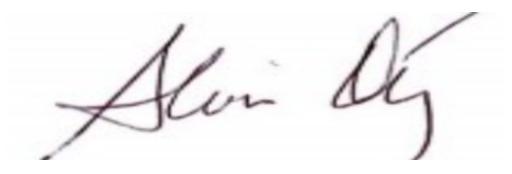
Points Deducted	Food Safety Requirements	Corrective Action	Corrected during Inspection
3	Proper cooling time and temperature	Chicken cooling down at room temperature. Ranging between 87-112 degrees.	No
3	2. Proper Cold Holding temperature (41 F/ 45 F)	Maintain boxes of chicken refrigerated until ready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

storage,	display,	and
tasting		

3	14. Hands cleaned and	Employees must	No
	properly washed/	wash hands after	
	Gloves used properly	wiping them on their	
		apron.	
1	35. Personal Cleanliness	Employees must	No
	/eating, drinking or	wear effective hair	
	tobacco use	and beard restraints.	
1	36. Wiping Cloths;	Store wiping towels	No
	properly used and	in proper place in a	
	stored	sanitizing solution or	
		in the dirty towel	
		container.	
1	39. Utensils, equipment,	Use scoops with	No
	& linens; properly used,	handles to dispense	
	stored, dried, & handled/	sauces.	
	In use utensils; properly		
	used		

Inspector Signature:

Location Represen



Gloria Diaz, 01/03/2020

Rodrigo Martinez, 0'

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