

OFFICIAL INSPECTION REPORT

County of Marin ♦ Environmental Health Services ♦ Food Program

3501 Civic Center Drive, Room 236, San Rafael, CA 94903 ☐(415) 473-6907 ☐Fax (415) 473-4120 ☐www.marincounty.org/ehs

Facility Name Fresh and Natural at College of Marin	Date 4/21/15
Address/Location 835 College Ave. Kentfield	Computer Number

DESCRIPTION OF HEALTH CODE VIOLATION OR DIRECTIVE

(6) Keep paper towel dispensers stocked at all times, rather than storing rolls on the counter to prevent contamination.

(7) Sandwiches and salads for self-service were on ice and measured 55-62°F. Food was placed in ice wells at 8am today. Refrigerate as much food as possible now. In the future, use time as a public health control as discussed (see handout), and discard food 4 hours from the time it was removed from refrigeration. It is recommended that you use mechanical refrigeration to display food for self service to protect your customers. Hold food cold at 41°F. Obtain a probe thermometer.

Food on the salad bar measured 50-72°F and was placed on the salad bar at 11am. Discard all food remaining after 4 hours. Service salad bar refrigerators to ensure they are working properly.

(14) Soiled wiping cloths observed on counters. Always store in sanitizing solution. Replace the sanitizing solution as it does not contain sanitizer. Use test strips (chlorine) to ensure there is 100 ppm chlorine in solution for wiping cloths.

Pot

(20) Hot water at the ~~fast prep~~ sink measured 116°F. Increase water temperature to provide hot water of 120°F for utensil washing and food prep.

(23) Clean droppings observed in the dishwashing area and monitor for new activity.

(29) Do not use Rfid. This can result in contamination of food. All pest treatment must be applied by a licensed pest control operator.

(31) Use test strips daily to ensure the dishwasher provides 50 ppm Chlorine. Obtain test strips.

Environmental Health Specialist Lew Ward

Received by [Signature]

(42) Keep garbage bin closed at all times to prevent attracting vermin.

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Facility Name <i>Fresh and Natural at College of Marin</i>						Date <i>4/21/15</i>		
Address/Location <i>835 College Ave Kentfield</i>						Reinspection Date (On/After)		
Email Address				Category	Computer Number			
Cert Food Handler <i>Jim Lee</i>	Expiration <i>2/21/20</i>	Prog/Elem <i>Green</i>	Service <i>Routine</i>	Time In <i>11:15</i>	Time Out <i>1:15</i>	Critical Major	Retail Practices	Qual

Critical Items, Major and Minor: Related to identified foodborne illness risk factors and public health interventions to prevent illness. Numbered 1-23 below.
 Major Critical Violation: Major violations marked below pose an imminent public health hazard and warrant immediate correction or immediate closure of a food facility.
 Minor Critical Violation: Minor violations marked below warrant immediate correction.
 Good Retail Practices: Items marked out of compliance that warrant correction. Numbered 24-52 below.

IN = In compliance N/O = Not observed N/A = Not applicable MAJ = Major violation MIN = Minor violation COS = Corrected on-site OUT = Out of Compliance

CRITICAL ITEMS				MAJ	MIN	COS
DEMONSTRATION OF KNOWLEDGE						
IN	N/O		1. Demonstration of knowledge; food safety certification			
EMPLOYEE HEALTH & HYGIENIC PRACTICES						
IN			2. Communicable disease; reporting, restrictions and exclusions			
IN	N/O		3. No discharge from eyes, nose and mouth			
IN	N/O		4. Proper eating, tasting, drinking or tobacco use			
PREVENTING CONTAMINATION BY HANDS						
IN	N/O		5. Hands clean and properly washed; gloves used properly			
IN			6. Adequate handwashing facilities supplied and accessible		X	
TIME & TEMPERATURE RELATIONSHIPS						
IN	N/O	N/A	7. Proper hot and cold holding temperatures	X		
IN	N/O	N/A	8. Time as a public health control; procedures and records			
IN	N/O	N/A	9. Proper cooling methods			
IN	N/O	N/A	10. Proper cooking time and temperatures			
IN	N/O	N/A	11. Proper reheating procedures for hot holding			
PROTECTION FROM CONTAMINATION						
IN	N/O	N/A	12. Returned and reservice of food			
IN			13. Food in good condition, safe and unadulterated			
IN	N/O	N/A	14. Food contact surfaces; clean and sanitized		X	
FOOD FROM APPROVED SOURCES						
IN			15. Food obtained from approved source			
IN	N/O	N/A	16. Compliance with shell stock tags, condition, display			
IN	N/O	N/A	17. Compliance with Gulf Oyster Regulations			
CONFORMANCE WITH APPROVED PROCEDURES						
IN		N/A	18. Compliance with variance, specialized process, reduced oxygen packaging, and HACCP Plan			
CONSUMER ADVISORY						
IN	N/O	N/A	19. Consumer advisory provided for raw or undercooked foods			
HIGHLY SUSCEPTIBLE POPULATIONS						
IN		N/A	20. Licensed health care facilities/public and private schools; prohibited foods not offered.			
WATER/HOT WATER						
IN			21. Hot and cold water available		X	
LIQUID WASTE DISPOSAL						
IN			22. Sewage and wastewater properly disposed			
VERMIN						
IN			23. No rodents, insects, birds or animals		X	

GOOD RETAIL PRACTICES		OUT
SUPERVISION		
24. Person in charge (PIC) present and performs duties		
PERSONAL CLEANLINESS		
25. Personal cleanliness and hair restraints		
GENERAL FOOD SAFETY REQUIREMENTS		
26. Approved thawing methods used, frozen food		
27. Food separated and protected		
28. Washing fruits and vegetables		
29. Toxic substances properly identified, stored, used		X
FOOD STORAGE/DISPLAY/SERVICE		
30. Food storage; food storage containers identified		
31. Consumer self-service		
32. Food properly labeled and honestly presented		
EQUIPMENT/UTENSILS/LINENS		
33. Nonfood contact surfaces clean		
34. Warewashing facilities; installed, maintained, used; test strips		X
35. Equipment/utensils approved; installed; clean; good repair, capacity		
36. Equipment, utensils and linens; storage and use		
37. Vending machines		
38. Adequate ventilation and lighting; designated areas, use		
39. Thermometers provided and accurate		
40. Wiping cloths: properly used and stored		
PHYSICAL FACILITIES		
41. Plumbing: proper backflow devices		
42. Garbage and refuse properly disposed; facilities maintained		X
43. Toilet facilities: properly constructed, supplied, cleaned		
44. Premises: personal/cleaning items; vermin-proofing		
PERMANENT FOOD FACILITIES		
45. Floor, walls and ceiling: built, maintained, clean		
46. No unapproved private homes/living or sleeping quarters		
SIGNS/REQUIREMENTS		
47. Signs posted; last inspection report available		
COMPLIANCE & ENFORCEMENT		
48. Plan review		
49. Permits available		
50. Impoundment		
51. Permit suspension		
52. Other(s): Menu, Transfat, Styrofoam, etc - specify		

By Board of Supervisor Resolution, if violations noted on this report are not corrected prior to the reinspection date, you will be charged for the costs incurred to resolve the violations and gain compliance. This may include additional inspections and other actions.

Env. Health Specialist *Kevin Ward*
 Print name *Kevin Ward*

Received by _____
 Print name/title *Jim Lee*

Work Order ID: 3632	Completion Date: 5/7/2015
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Description	Suzie from the Cafeteria brought over the inspection report by the county health inspector. There are some problems with the temperature of the refrigerator that need to be addressed ASAP. Please see attached report.		
Location	Kentfield Campus	Building	Student Services Center
Area	Cafeteria	Priority	Medium
Area Number	Cafateria	Craft	Heating/Ventilation /Air Conditioning
Category		Type	
Status	Closed Work Orders	Estimated Hour	0.00
Assigned To	Garcia, Manuel	Requester	
Estimated Start		Request Date	5/4/2015
Est. Completion Date		Req. Completion Date	
Budget Code		Purpose Code	
Project Code		Project Description	
Equip Item No.		Equip Desc	
Notes			

Purchases						To Date:	\$0.00
Date	Inv/Ref	Description	Supplier	Pool	Qty	Cost Each	

Labor			To Date:	h
Date	Name			Hours