

# Summary of Case-Control Study

## Findings

Mecklenburg County *Salmonella* Enteritidis  
Outbreak – Toast Restaurant March 25 2012

# Demographics

| Age    | Cases (25) | Controls (29) |
|--------|------------|---------------|
| Median | 35         | 34            |
| Range  | 13-67      | 5-66          |

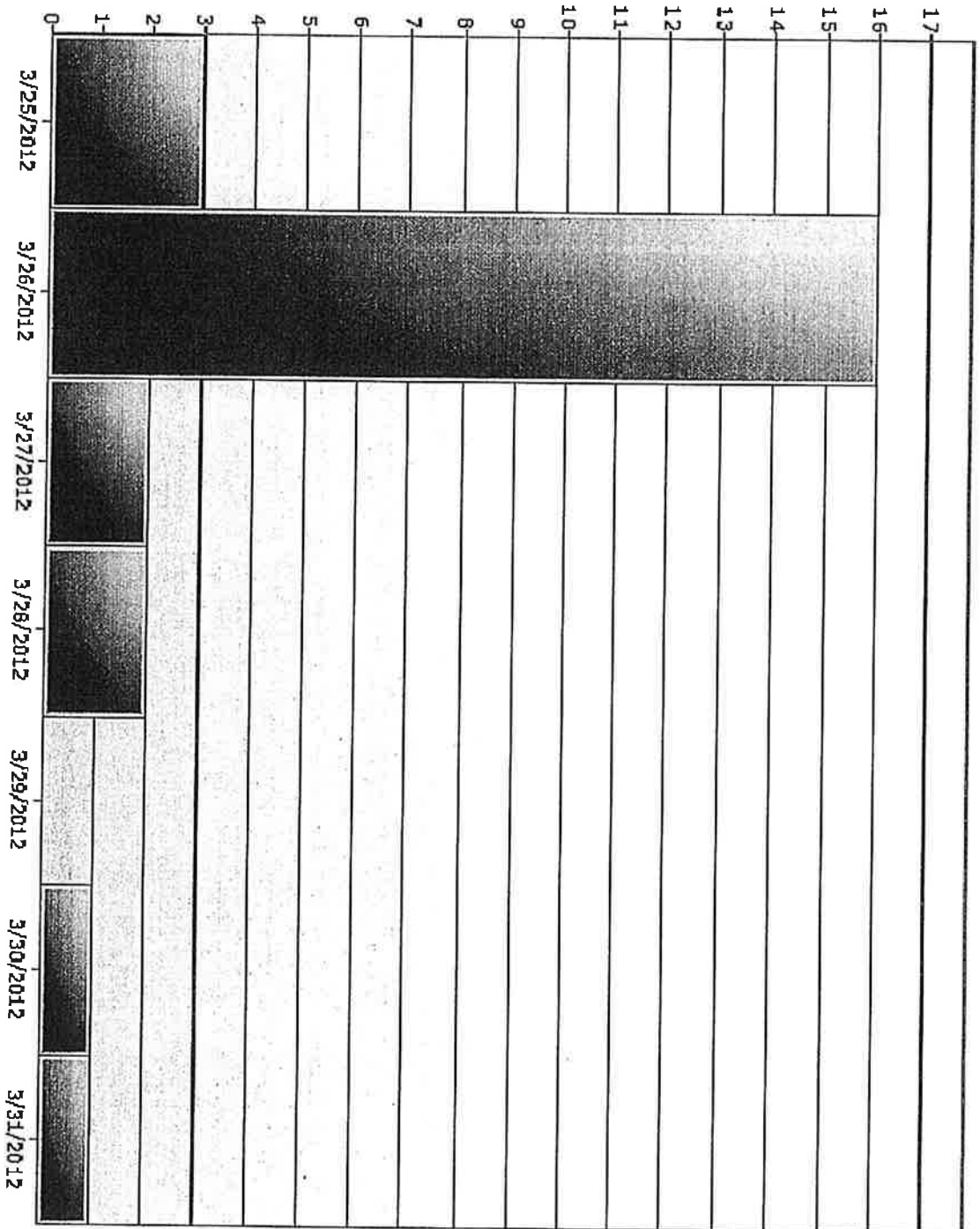
| Sex    | Cases    | Controls |
|--------|----------|----------|
| Male   | 7 (29%)  | 14 (50%) |
| Female | 17 (71%) | 14 (50%) |

# In the Restaurant

| Characteristic   |                  | Cases                    | Controls         |
|------------------|------------------|--------------------------|------------------|
| Time of Exposure | Median: 11:00 AM | Range: 10:00 AM-12:30 PM | 9:15 AM-12:30 PM |
| Restroom Use     | Yes              | 3 (12%)                  | 16 (55%)         |
|                  | No               | 20 (80%)                 | 11 (38%)         |
| Hand Washing     | Yes              | 5 (20%)                  | 12 (41%)         |
|                  | No               | 17 (68%)                 | 12 (48%)         |

\* All exposures occurred on March 25, 2012

# Epidemic Curve



■ COUNT

# Clinical Features

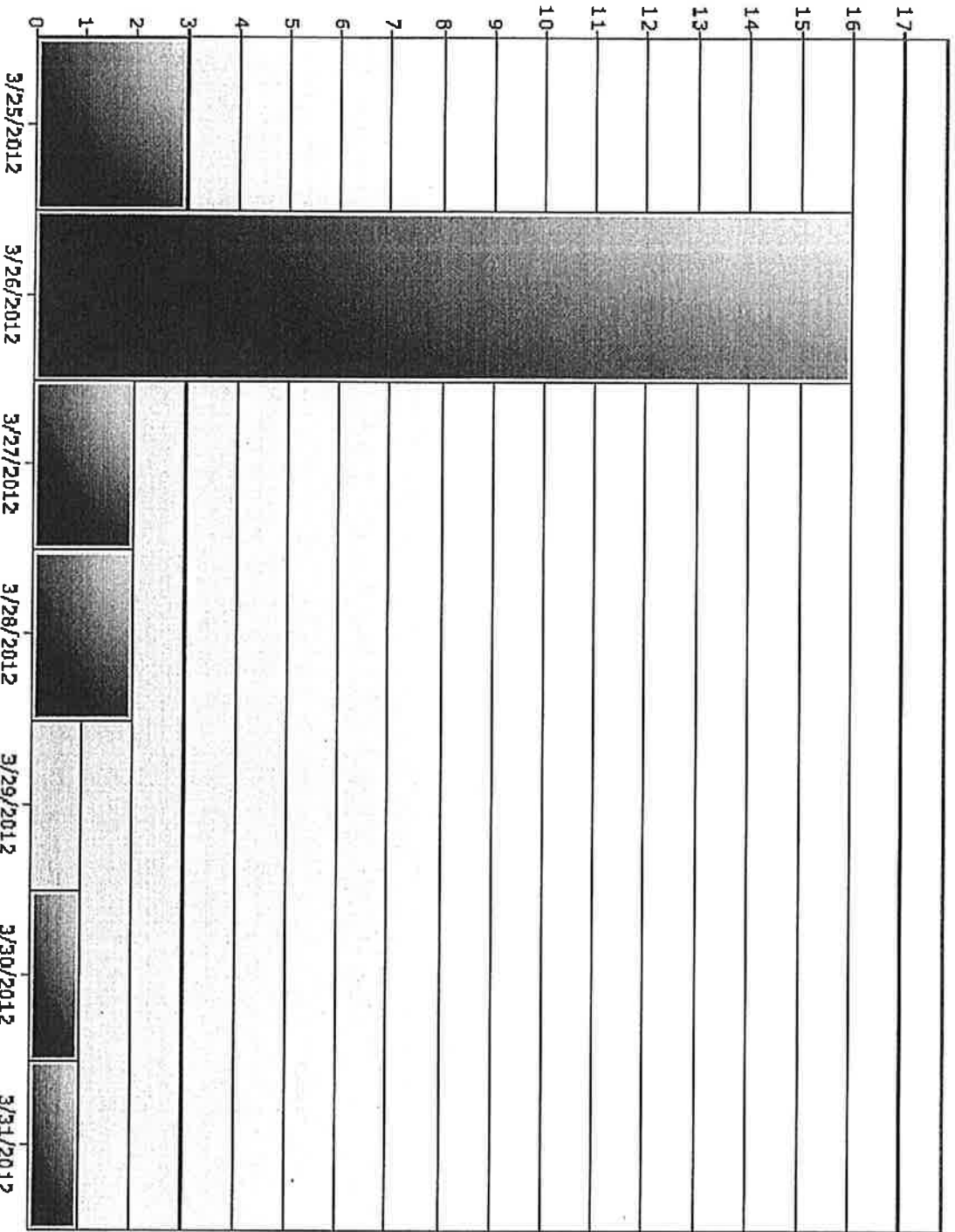
| Symptom          | Number Reporting | Percent Reporting |
|------------------|------------------|-------------------|
| Nausea           | 16               | 64%               |
| Diarrhea         | 25               | 100%              |
| Bloody Diarrhea  | 9                | 37%               |
| Fever            | 19               | 76%               |
| Abdominal cramps | 22               | 88%               |

Cases = 30 in the outbreak, 25 enrolled in the study  
9 have lab confirmation overall, 6 enrolled in the study  
Culture and PCR + *Salmonella* Enteritidis (PFGE pending)

# Exposures and Statistics

| Exposure                         | Cases | Controls | Odds Ratio | 95% CI    |
|----------------------------------|-------|----------|------------|-----------|
| Eat any eggs                     | 96%   | 56%      | 20         | 2 -170    |
| Eat runny, raw, undercooked eggs | 88%   | 17%      | 35         | 7 -176    |
| Eat hollandaise sauce            | 96%   | 5%       | 115        | 12 - 1115 |
| Eat french toast/pancakes        | 32%   | 44%      | 0.6        | 0.20 - 2  |
| Eat hamburger/hot dog            | 0     | 0        | --         | --        |
| Eat any sandwich                 | 0%    | 7%       | 0.5        | .04 - 6   |
| Eat any salads                   | 0%    | 7%       | 0.5        | 0.4 - 6   |
| Drink juice                      | 10%   | 20%      | 0.42       | .07 - 2   |

# Epidemic Curve



■ COUNT

# North Carolina - Complaint Investigation Mecklenburg County

Complaint ID: 3050241 Territory: 17  
Taken By: Chantel H. Doster  
EHS Assigned: Tyler H. Ashe

Date Taken: 04/02/2012

Date Entered: 04/02/2012

| Facility Information   | Owner Information  |
|--|--|
| <p>ID Number: 02060017185<br/>Facility Name: TOAST OF DILWORTH<br/>Address: 2400 PARK RD<br/>SUITE 100<br/>CHARLOTTE, NC 28203<br/>Phone: (704) 215-4166</p> <p>Service Requested: WEB COMPLAINT<br/>Facility/Homeowner Name:: Toast of Dilworth<br/>Facility/Homeowner Address:: 2400 Park Rd<br/>City:: Charlotte NC<br/>Describe the problem you encountered:: On Sunday March 25th we ate brunch here. The following day 4 people out of our 6 person party fell ill. Myself, my brother, his wife and his daughter. I finally went to the [REDACTED] urgent care after the symptoms did not go away on Thurs. March 29. I just received confirmation from a stool sample test that it was positive for salmonella.<br/>Name:: [REDACTED]<br/>Email:: [REDACTED]<br/>Daytime Phone:: [REDACTED]</p> <p>Directions to Property:</p> <p>Programs: FOOD<br/>Request Code: F04 - Confirmed Illness Referral (CD)</p> | <p>Owner: TOAST OF DILWORTH LLC<br/>Address: PO BOX 2696<br/>HUNTERSVILLE, NC 28070<br/>Phone: (704) 560-2089</p>                                      |
|  | Caller Information   |
|  | <p>Caller Name: [REDACTED]<br/>Address: [REDACTED]<br/>CHARLOTTE, NC<br/>Home Phone:<br/>Work Phone:<br/>Cell Phone: [REDACTED]<br/>Email Address:</p> |

### Foodborne Illness Information

Related Illness?: No Related Illness

### Investigation Report Records

Investigation Date: 04/03/2012 Time Spent: 02:00

Findings: I began conducting the investigation on 4/2/12 at about 12 noon. First, I contacted [REDACTED] the complainant, by phone and left a voicemail. Then upon entering the restaurant I spoke with Eric, the manager, and explained to him that a complaint had come in about suspected food poisoning on the date 3/25/12. I asked him if anybody had called in about the suspected food poisoning and he said that people had called in about being sick. He said they had told him the doctor(s) said it was viral. Brian indicated the callers ate beefhash, but was unspecific about other menu items eaten. The management provided me w/ contact #'s for the persons reporting illness. During this investigation I checked foods temps of the beefhash, french toast egg batter, raw egg and pancake batter (said to have no egg). Temps were 41F. The raw egg batter was stored in the top drawer and above RTE food so I had the chef place the egg batter on the bottom drawer. I also checked a sanitizer spray bottle which was less than 200ppm quat and I then checked the quat dispenser at the 3 comp sink and determined it not to be working properly. I advised that this dispenser get repaired and spray bottles with chlorine sanitizer at 50ppm were prepared. I checked the storage of the eggs in the walk in cooler and asked about the crab benedict and vegetable benedict. The chef said it was a weekend dish and no crab/vegetable for this dish was available to check. I then proceeded to ask about how they poached eggs and they showed me how the egg is poached in a pot of boiling water. I spoke with the manager about any possiblity of eggs being pooled together and talk to him about risks associated with doing this. Note: I was told by the chef that about 700 people ate at the restaurant on 3/25/12. Upon leaving the restaurant I advised the manager to contact me when the sanitizer dispenser was repaired.

During my O.S.V., I recieved a call back from [REDACTED] who informed me that he had eaten on 3/25/12 for brunch and had eaten Crab Benedict w/ poached egg and coffee/water to drink. He said his brother, sister-in-law and niece had also became ill and stated his brother had an omelet, his sister-in-law had the vegetable benedict, and his niece had crepes. His nephew and parents were also present for the meal but did not get sick. This nephew had a pancake which he did not eat, his mother had the vegetable benedict and he could not remember what his father had for brunch. He gave me his brother's name/phone #. [REDACTED] told me he suspected the egg may have been the cause of his illness.

Later in the afternoon I met with Amy Michelone at Hal Marshall. Michelone completed the food history for the complainant and I attempted to contact the other members of the party -left message. I conducted a food history for the



individual who called the restaurant via contact info shared by Toast management. From our survey, I learned of some other individuals that had gotten sick - PC placed to complete food histories for these individuals.

Received follow-up PC from Eric, the manager, to update me on the status of the sanitizer dispenser which had been repaired. I informed him about the suspicion of raw eggs causing the illnesses reported and made mention of the hollandaise sauce and that eggs must be fully cooked unless using pasteurized eggs. He said that the owner Brian would be available tomorrow and all other questions should be directed to him.

In response to a request from MCHD management, around 12:15pm I made a trip back to the restaurant to request info about the eggs used on the weekend of 03/24-25. I met Brian at the restaurant and I asked if he could provide me with the invoices and possibly the lot numbers for the eggs. He said his bookkeeper had the invoices and would have them emailed to me. I also recorded info off a box of raw shell eggs in the walk in cooler help to trace back the source of these eggs. I asked the Chef about how the hollandaise sauce is made. He said the sauce is egg yolks and butter slowly cooked and mixed together. During the weekend rush the sauce is held hot and during the work week they hold the cooked sauce cold until needed for service. Upon leaving I let Brian know that I would be in touch soon.

At 2pm a conference call took place among state and local agencies about the confirmed Salmonella and a foodborne outbreak was declared. During the call a plan was put into place to handle the investigation. EH including myself and A. Michelone were to continue to investigate in more detail the daily processes of preparing food with attention to the menu items that people who were sick had eaten. Also, EH with direction from the health director was to author an official letter stating specific control measures the restaurant needs to take to reduce any risk of additional foodborne sickness. After the conference call additional collaboration took place between EH and CD to compare and discuss current findings. T-Ashe

|                     |   |             |       |
|---------------------|---|-------------|-------|
| Investigation Date: | 04/04/2012  | Time Spent: | 02:30 |
| Findings:           | Received emails from Brian with attachments of relevant invoices and menus. Brian had been in touch with Susan Cole earlier in the day and these emails were also sent to her.  |             |       |
|                     | 1:00 p.m. A. Michelone & I briefed Susan Cole. Upon request, I conferred with CD nurses to compare relative information. I provided them with the Sunday brunch special menu. In the CD department the NC state epidemiologists were also present and filled me in on current findings which I reported back to Amy and Susan. The epidemiologists were in the process of preparing a database of names and other info to put on the sharedrive. They also asked that we collect the names of employees that worked on 3/24 and 3/25 and wanted us to ask how they prepared the egg white omelets since someone had gotten sick from eating this food item. |             |       |
|                     | At 2:30pm A. Michelone and I met with Brian (owner) and Julio (head chef) to ask additional questions and to advise them on the control measures that were going to have to be put in place. (See Michelone's documentation on specifics of this meeting "Summary of Findings from On-Site Visit to Toast Cafe (Dilworth)"). Note: Sanitizer dispenser at the 3 comp sink has been repaired and quat sanitizer is reading 200ppm. T-Ashe  |             |       |

|                     |   |             |       |
|---------------------|---|-------------|-------|
| Investigation Date: | 04/05/2012  | Time Spent: | 00:30 |
| Findings:           | Note: An email was received from Brian today listing the employees who worked on 3/24 and 3/25. The message was also sent to Susan. Brian is currently still in the process of trying to retrieve the lot numbers for the eggs used on 3/24/12 and 3/25/12.   |             |       |
|                     | At 12 noon another conference call between state and local agencies took place. During the meeting, the findings mentioned in the "Summary of Findings from On-Site Visit to Toast Cafe (Dilworth) 04/14/12" were discussed as well as current findings from the state epidemiologists. Also, discussed was the plan to gather restaurant receipts in order to contact additional customers who ate on 3/25/12 and this would act as controls in the investigation. This part of the investigation is going to start on Monday of next week. Susan has asked that EH help CD nurses in contacting customers and filling out the updated food history forms which were recently re-formulated by state personnel in Raleigh. |             |       |
|                     | Note: Susan is delivering a form letter to the restaurant owner today which is signed by the health director and states the required control measures that must be put into place. T-Ashe   |             |       |

|                     |   |             |       |
|---------------------|---|-------------|-------|
| Investigation Date: | 04/11/2012  | Time Spent: | 01:30 |
| Findings:           | Amy Michelone and I conducted a follow-up visit to confirm the implementation of the control measures stated in the form letter signed by the health director. See the attached word document for details from this visit. T-Ashe |             |       |

#### Investigation Follow-Up History

|                 |             |       |
|-----------------|-------------|-------|
| Follow-Up Date: | Time Spent: | 00:00 |
| Follow-Up:      |             |       |

#### Outcome

NOV Issue Date:  
Court Summons Filed:  
Court Date:

Outcome of Court Action:

Summary of Findings from On-Site Visit to Toast Café (Dilworth)  
04/04/12

On-site visit (O.S.V.) conducted by Environmental Specialist, Tyler Ashe, REHS and Environmental Supervisor, Amy Michelone, REHS.

Ashe and Michelone met with owner of facility, Brian Burchill, and Head Chef, Julio Heras, to discuss the events of March 25<sup>th</sup> and the Salmonella outbreak as declared by definition and medical laboratory confirmation. Mr. Burchill provided a menu and list of specials offered on Sunday, March 25<sup>th</sup> and Michelone asked for a recounting of all methods of preparation of the foods served (emphasizing the foods listed on the food histories taken by MCHD staff). Chef Heras offered the following:

Omelets:

- Whole shell eggs are cracked and whites are separated from the yolks and pooled into a 1 gallon container. Yolks are pooled into a different 1 gallon container for Hollandaise (unused yolks are discarded). This activity is conducted on the low boy refrigerator prep surface beside the walk-in refrigerator. The prep cook wears gloves to conduct this activity.
- Whole eggs are pooled into (a) separate container(s). A container holds up to approximately 30-60 eggs (according to the estimation of Chef Heras).
- Containers are labeled with the date and placed in the walk-in to cool.
- The working containers are transferred to the low boy at the cook line.
- When an order is placed, the eggs (or egg whites) are ladled into an individual, small pan and cooked to order. Approximately 3 eggs are used to make 1 order for the omelets.
- Other ingredients needed to fill the omelet(s) ordered are heated/re-heated\* in a different pan while the eggs are cooking.
- The filling is placed in the omelet when the eggs are "done".
- Egg "doneness" is determined visually as to when the product is "firm", but a thermometer is not used to test temperature.
- The product is plated for service.

Points of interest: On March 25<sup>th</sup>, approximately 6 gallons of eggs were used in the facility. Clean containers and ladles are used for the new batches of pooled eggs. Also, the person who prepares the raw egg containers is responsible for many other activities such as vegetable prep and other miscellaneous duties. The Chef indicated that he monitors glove changing and washing hands in between and as necessary. He also stated proper hygiene is stressed in both training and during day-to-day operations. On this date, the Chef served as the expeditor of the plated food while a different employee cooked the food at the grill. Chef Heras did not visually observe any "runny egg white omelets" and he expressed that "runny" omelets would not set up properly to allow for an omelet to be made.

Date Closed:

Request Disposition: Pending

Justification:

\*Roasted vegetables may be used for filling (examples: onions, peppers, mushrooms, etc.). These items are roasted prior to the day's service, cooled and re-heated when ordered. During our visit we observed sheet pans of roasted vegetables in the walk-in which were placed in cooling approximately 5 hours prior to our visit (2:30 p.m. – 5:00 p.m.). The temperature of the various roasted vegetables in the walk-in ranged from 42°F - 45°F at approximately 4:30 p.m. A container of roasted onions was observed stored in the low boy refrigerator prep unit at a temperature of 66°F. These onions were "just cooked" and were cooling. These onions were placed on a sheet pan and transferred to the walk-in upon the request of Michelone.

#### Hollandaise Sauce:

- Egg yolks are placed in a bain-marie to slowly heat.
- Clarified butter is mixed into heated egg yolks.
- The mixture is held at room temperature and used to top all "Eggs Benedict" dishes.

Points of Interest: Hollandaise sauce is made fresh for only that day's use. On the 25<sup>th</sup>, 2 batches of Hollandaise sauce were used. One batch equaling approximately 2 quarts was made at the start of the morning and used until emptied, and then the 2<sup>nd</sup> batch (approximately 2 quarts) was made at around 11:30 a.m. - 12:00 noon. Each batch contained approximately 10 yolks.

#### Crab Cakes:

- Crab meat is mixed with egg whites, mayonnaise, salt and pepper, lemon juice and bread crumbs.
- The mixture is used to form patties which are placed on (a) sheet pan(s) and placed in the walk-in.
- The crab patty is fried in an individual pan upon order until the outside is crispy and browned and no juice runs from the mixture.
- The mixture is prepared fresh for each day's use.

#### Poached Eggs:

- Upon order, an individual egg is broken into a pan of boiling water until "done".

Point of interest: The customer is asked if he/she would like the poached egg soft, medium or hard. According to the Chef, approximately 90% of the customers request a soft poached egg.

#### French Toast Egg Mixture:

- Eggs are cracked into a 2 gallon container then milk and cinnamon are added.
- Ingredients are mixed and then portioned into 1/3<sup>rd</sup> pans and placed in the walk-in.
- Working mixture is stored in the low boy refrigerator for use upon order.

Michelone and Ashe also conducted a walk-through to observe processes and record temperatures of potentially hazardous food in storage. Please note the following temperatures observed (degrees Fahrenheit):

Low Boy Prep Refrigerator at Grill\*:

1. Raw, pooled eggs = 47
2. Cooked rice = 95
3. Smoked salmon = 41
4. Roasted onion = 66
5. Butter = 45
6. Crawfish = 45

Steam Table:

1. Mushrooms in broth = 166
2. Chicken stock = 160

Low Boy Prep Refrigerator next to Walk-in:

1. Mozzarella = 48
2. Fresh salsa = 50
3. Cut leafy greens = 56
4. Sliced tomato = 47
5. Cole slaw = 44
6. Potato salad = 48

Tall Reach-in Refrigerator:

1. Cheesecake = 38
2. Cream cheese = 39

Walk-in Refrigerator:

1. Cooked potatoes = 42
2. Green onions = 45
3. Cooked onion = 42
4. Shell eggs = 43
5. Cut cantaloupe = 42
6. Cut leafy greens = 43
7. Diced ham = 44
8. Meatloaf = 43
9. Mashed potatoes = 44

\*Refrigerator used for in-use pooled eggs, both egg whites and whole eggs.

Other observations included condensation dripping from the ceiling intake covers (visually grease-laden) into red sauce on the steam table and on the low boy prep refrigerator prep surface (red sauce discarded). Colored cutting boards are used: green=vegetables, yellow=chicken, brown=bread. Sanitizer was made at the correct concentration (facility management corrected this upon Ashe's request during the April 2<sup>nd</sup> O.S.V.) and the dish machine was operating properly. The Chef had an accurate, digital, stem thermometer.

Mr. Burchill explained that no employees expressed experiencing symptoms of illness and a sick leave policy is in effect for the employees (he will email the policy to MCHD) which excludes sick employees from working. This policy, however, does not describe the symptoms of concern according to the 2009 Food Code. Management does not allow bare-hand contact with ready-to-foods and gloves are employed for such preparations.

Michelone enumerated the requirements as directed by Dr. Mabry, MCHD Health Director, for procedures during the outbreak. These requirements will be formerly directed via letter to be hand delivered on April 5<sup>th</sup>\*. Mr. Burchill and Chef Heras verbally agreed to these requirements as explained by Michelone.

In conclusion, the violations determined to be most noteworthy as a result of this visit are the following:

- Unpasteurized, raw shell eggs were not determined to be cooked to the proper temperature to kill pathogenic microorganisms such as Salmonella.
- The facility operators permitted customers to receive undercooked, unpasteurized eggs per order, such as "soft" poached eggs.
- The facility operators were not using a thermometer to determine the final temperatures of food items on a regular basis while relying on only visual cues to determine "doneness".
- Pasteurized eggs/egg products were not utilized for the egg-containing products which were undercooked.
- Hollandaise sauce was made with unpasteurized egg yolks heated in a bain-marie without the determination of a final cook temperature, then the sauce was held without temperature control (held at room temperature) for several hours (from time of prep until approximately 12 noon).
- Both low boy prep refrigerators were not holding potentially hazardous foods at or below 41°F, consistently (see temperatures notations on page 3).

Other observations include the following:

- Raw egg preparation occurred on the prep surface of a low boy refrigerator, containing ready-to-eat ingredients, instead of a separate prep table/area (concern for potential cross-contamination).
- No time/temperature logs were recorded to determine if proper cooling was conducted within approved parameters (this would be a best practice).
- Sanitizer was not in proper concentration during the previous visit by Ashe (April 4<sup>th</sup>).

All violations, in accordance with North Carolina rules, were corrected during the visit and discussion ensued in regard to the severity of the outbreak. Both Mr. Burchill and Chef Heras offered their full cooperation as was evident throughout the visit. Mr. Burchill has called a meeting with his staff, for April 7<sup>th</sup>, to reinforce the lessons learned during this visit, and he has agreed to provide the credit card receipts for March 25<sup>th</sup> in order to assist further in the investigation\*.

\*Completed as of 04/05/12

Summary of Compliance Visit Made at Toast Café (Dilworth)  
04/11/12

On-site visit (O.S.V.) conducted by Tyler Ashe and Amy Michelone to verify compliance of Toast management and staff in regard to directives outlined in the letter from MCHD Health Director, Dr. Mabry. The directives enumerated necessary control measures for the facility while in the midst of the Salmonella outbreak. Ashe and Michelone met with the facility owner, Brian Burchill, and Head Chef, Julio Heras who confirmed the control measures had been put in place in accordance with the MCHD directives. The following control measures are being utilized:

- Pasteurized eggs are being used for all egg-containing food items.
- Hollandaise sauce is being held out of temperature, but only for 2 hours before the remainder of the product is discarded (an official MCHD TILT agreement is pending).
- Holding temperatures for potentially hazardous cold foods  $\leq 41^{\circ}\text{F}$ .
- The Chef and cooks check final cook temperatures on finished products to verify approved final temperatures, with regard to time, are achieved.
- Staff meetings have been held to educate all staff on proper hand washing and control measures. The sick leave policy was also reinforced.
- Facility management reinforced a continuation of the no bare hands contact with r.t.e. foods policy.
- Sanitizer concentrations for surface sanitizer bottles, 3-compartment sink and in the dish machine are being more diligently monitored.

Michelone verified all aforementioned measures were in place during the O.S.V. All temperatures of p.h.f.\* taken were  $\leq 41^{\circ}\text{F}$ . These temperatures were taken from food items both on top and inside the low boy prep refrigerators which were problematic during the O.S.V. on April 4<sup>th</sup>. Chef Heras had informed Ashe and Michelone that eventually management will employ unpasteurized shell eggs for use in food items which will be fully cooked while pasteurized eggs will be used for any undercooked egg dishes such as the Hollandaise sauce and eggs cooked "over easy" or "soft poached", etc. This is in compliance with the current NC Regulations and control measures listed in Dr. Mabry's letter. Furthermore, all other violations noted during the April 4<sup>th</sup> O.S.V. had been corrected. During this O.S.V., both Mr. Burchill and Chef Heras demonstrated a sincere desire to comply with the regulations as well as an understanding of what the regulations require. This knowledge has also been shared with the staff of the facility, and both gentlemen will monitor the staff closely to ensure compliance is maintained. Continued surveillance by MCHD will occur during routine inspections.

\*Temperature of cut leafy greens (not p.h.f. per NC regulations) =  $55^{\circ}\text{F}$ .

# Food Service Establishment Inspection

NC Department of Environment & Natural Resources  
Division of Environmental Health

Establishment Name: TOAST OF DAVIDSON  
 Location Address: 101 N.MAIN ST  
 City: DAVIDSON State: NC Zip: 28036  
 Permittee: TOAST INC.  
 Mailing Address: P.O. BOX 2696  
 City: HUNTERSVILLE State: NC Zip: 28078  
 Email Address: \_\_\_\_\_

Score: 94 + 2 [2606(b)] = 96  
 Date: 02/10/2012 Inspection Time: 09:20 AM - 10:50 AM  
 Status Code: A Category #: 3  
 County: MECKLENBURG  
 Current Establishment ID: 02060016153  
 Previous Establishment ID: \_\_\_\_\_  
 Lat. \_\_\_\_\_ Long. \_\_\_\_\_

- Inspection     Name Change     CV Visit    110    Seating    Wastewater System:  Municipal/Community     On-Site System  
 Re-Inspection     Status Change     CV Follow-up    Water Supply:  Municipal/Community     On-Site Supply  
 Visit     Water sample collected today

| ITEM | CRITICAL VIOLATION RISK FACTORS VIOLATIONS AND COMMENTS   | PTS DED |
|------|---|---------|
| 7    | Food received at proper temperature<br>NOT OBSERVED   | 0       |
| 9    | Shellstock tags retained<br>NOT APPLICABLE  | 0       |
| 11   | Food contact surfaces cleaned & sanitized; approved methods and sanitizers<br>CORRECTED DURING INSPECTION<br>COMMENT: All cloths used by chefs and other kitchen employees must be kept clean.<br>[.2618 (a)]<br>****Observed cook using dirty cloth to wipe off egg residue from spatula and use for hold handle of pan as an oven mitt. Advised to use only clean cloth for one specific tasks and change frequently or when visibly soiled. CDI-cloth was changed with clean one.  | 1.5     |
| 17   | Proper cold holding temperatures<br>CORRECTED DURING INSPECTION<br>COMMENT: Always store/transport potentially hazardous foods (PHF) at safe temperatures, cold foods at 45F or below. [.2609 (a)(m)]<br>****Obs. deli meats and chicken salad stored in reach-in cooler at 47-52F. These items were cooling down in the reach-in. Need to cool items in the walk-in cooler first then transfer to reach-in cooler. Observed hollandaise sauce stored on counter at 80F. CDI-deli meat and chicken salad transferred to walk-in. Hollandaise sauce kept cold in walk-in cooler. | 2       |
| 18   | Time as a public health control; procedures & records<br>NOT APPLICABLE   | 0       |

| ITEM | GOOD RETAIL PRACTICES VIOLATIONS AND COMMENTS  | PTS DED |
|------|--|---------|
| 20   | Consumer advisory provided<br>NOT APPLICABLE   | 0       |
| 24   | Proper thawing methods used<br>NOT OBSERVED  | 0       |
| 25   | Thermometers provided and accurate<br>COMMENT: Provide air thermometers accurate to 3F (1.5C) in all refrigeration units. [.2609 (a)]<br>****Observed thermometer missing from reach-in on cook line.  | 0.5     |
| 26   | Dry food stored properly & labeled accordingly<br>COMMENT: Properly store all dry goods in approved, covered, labeled containers, or equal to prevent vermin infestation and/or accidental contamination of food. [.2610 (b)]<br>****Observed a few dry good containers not labeled.   | 0.5     |
| 31   | Washing fruits & vegetables<br>NOT OBSERVED  | 0       |
| 33   | In-use utensils properly stored<br>COMMENT: In-use utensils shall be stored between use in the food product with the handle extending out of the food, stored dry on a clean surface, or in a container of water at least 135 degrees F. [.2620 (c)]<br>****Observed scoop handle down in flour.<br>****Observed unhandled scoop down in pancake mix.  | 0.5     |
| 36   | Food & non-food contact surfaces easily cleanable & in good repair<br>REPEAT<br>COMMENT: Do not use utensils or equipment that are in poor repair. All food contact surfaces must be smooth, not readily corrodible, non-toxic and easily cleanable. [.2617 (b)]<br>**** Observed stained/gouged cutting boards in need of replacing/resurfacing.<br>****Observed cracked martini glass stored at the bar. | 1       |
|      | Floors, walls, ceilings properly constructed, clean, in good repair<br>GENERAL COMMENT: Provide floors/walls/ceiling that are constructed to prevent cleaning problems and pest harborages as required by the rules. [.2627, .2628]<br>***Observed a few floor tiles missing under ice machine.  | 0       |
|      | Successfully completed approved food safety training   | 0       |



GENERAL COMMENT: Documentation of approved training - 2 point credit awarded. SARAH SCHABERG/ 4.5.2011/ 14HRS.

| TEMPERATURE OBSERVATIONS            |        |                         |        |                               |        |
|-------------------------------------|--------|-------------------------|--------|-------------------------------|--------|
| Item/Location                       | Temp   | Item/Location           | Temp   | Item/Location                 | Temp   |
| hollandaise sauce /room temperature | 80 °F  | chicken salad /reach-in | 52 °F  | pasta salad /cold hold        | 52 °F  |
| lasagna /reach-in                   | 40 °F  | grits /hot hold         | 172 °F | soup /hot hold                | 153 °F |
| liquid egg /ice bath                | 43 °F  | egg white /ice bath     | 43 °F  | chicken salad /reach-in       | 34 °F  |
| sausage patty /hot hold             | 145 °F | deli meats /reach-in    | 47 °F  | hot water /3 compartment sink | 168 °F |
| final cook /                        |        |                         |        |                               |        |

Inspection by:

*Arlene D. Lawrence*  
Arlene D. Lawrence EHS#D.# 2118

Report Received by:

*Brian Burchill*  
BRIAN BURCHILL

Raw Shell Eggs

Wholesome Farms

Grade AA

Extra large White loose

2105781

Code: 077

Plant: P1831

Tray: 12

Dozen: 30

Code Date: G-515