



Facility Name:

Kopper Kettle

FA ID # 24

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Date of Inspection: 7/1/22

OBSERVATIONS AND CORRECTIVE ACTIONS

1. OBTAIN A CURRENT & VALID HEALTH PERMIT - CONTACT E.H. TO OBTAIN PERMIT

2. SUPPLY ALL HANDWASH SINKS W/ SINGLE SERVICE SOAP & PAPER TOWELS

3. SANDWICH REFRIGERATION UNIT IN MAIN ~~200A~~ COOKING AREA WAS @ 55° - 60° ALL ~~REMAINING~~ PERISHABLE FOOD IN UNIT DISPOSED OF

4. CLEAN INSIDE OF EQUIPMENT ON A ROUTINE BASIS, REFRIGERATION UNITS, MICROWAVES ETC

5. CLEAN UNDER ALL EQUIPMENT ON A ROUTINE BASIS TO PREVENT FOOD DEBRIS ACCUMULATION

LONG TERM GOAL: REPLACE FLOORING IN FACILITY

Received by (Print)

Title

Received by (Signature)

Specialist (Print)

PAI SANDERS

Specialist (Signature)

Re-inspection Date: