

# OL' STEAKHOUSE CO. - 4307 AVALON

**Date:** October, 14 2021

**Occupancy:**

**Score :** 77

Points Deducted	Food Safety Requirements	Corrective Action	Corrected
			during Inspection
3	2. Proper Cold Holding temperature (41 F/ 45 F)	Sour cream at 55 degrees and cocktail sauce at 64	No
3	3. Proper Hot Holding temperature (135 F)	Green beans at 104	No
3	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature	Need to replace cutting board. Dirty	No

3	18. Toxic substances properly identified, stored and used	Chemicals stored next to portion cups.	No
2	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)	No licensed food manager on duty	No
2	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	Missing thermometer in refrigerator	No
2	31. Adequate handwashing facilities: Accessible and properly supplied, used	Dishes stored in hand wash sink at the bar.	No

1	34. No Evidence of Insect contamination, rodent/other animals	Flies in kitchen	No
1	35. Personal Cleanliness/eating, drinking or tobacco use	No watch allowed while preparing food. Employee needs a beard guard . Employee needs a hair restraint when preparing food	No
1	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	Need utensil with handle to portion Parmesan cheese.	No
1	41.Original container labeling (Bulk Food)	Label bulk container of sugar	No
1	45. Physical facilities	Replace missing ceiling	No

installed, maintained, tiles above dishwasher  
and clean

**Inspector Signature:**

**Location**

**Representative**

**Signature:**

**No Signature on File.**

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

Manuel Garcia, 10/14/2021

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