ESTRELLA DE JALISCO MEXICAN REST. - 1322 LEOPARD ST

Date: November, 18 2021

Occupancy:

Score : 81

3
ction

	properly washed/ Gloves used properly		
2	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)	Make sure someone with a food manager license is on site at all times.	No
2	22. Food Handler/ no unauthorized persons/ personnel	Make sure kitchen staff have food handlers license.	No
2	28. Proper Date Marking and disposition	Make sure all items are properly dated and labeled.	No
2	31. Adequate handwashing	Make sure handwashing sinks are properly stocked.	No

facilities:		
Accessible and		
properly		
supplied, used		
32. Food and	Make sure surface In	No
Non-food	kitchen are clean. Please	
Contact surfaces	clean the inside of the ice	
cleanable,	machine.	
properly		
designed,		
constructed, and		
used		
35. Personal	Make sure drink cups have	No
Cleanliness	lids when being kept in the	
/eating, drinking	kitchen.	
or tobacco use		
36. Wiping	Make sure wiping cloths are	No
Cloths; properly	being stored in sanitizing	
used and stored	solution when not being	
	used.	

1	41.Original	Make sure bulk bins or	No
	container	containers are labeled.	
	labeling (Bulk		
	Food)		

Inspector Signature:

Location

Representat

Signature:

No Signatur on File.

Danielle Sepeda, 11/18/2021

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