

NEW CHINA CAFE - 4110 S. PORT

Date: January, 19 2022

Occupancy:

Score : 72

Points Deducted	Food Safety Requirements	Corrective Action	Corrected during
			Inspection
3	2. Proper Cold Holding temperature (41 F/ 45 F)	Make sure buffet items are being kept at appropriate temperatures.	No
3	3. Proper Hot Holding temperature (135 F)	Make sure buffet items are being kept at appropriate temperatures.	No
3	9. Food Separated & protected, prevented during	Make sure food is not being stored on top of each other and is 6inches off the ground.	No

food preparation,
storage, display,
and tasting

3	14. Hands cleaned and properly washed/ Gloves used properly	Make sure hands are being properly cleaned with soap and water.	No
2	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)	Make sure a certified food manager is always present when cooking.	No
2	22. Food Handler/ no unauthorized persons/ personnel	Make sure cellphones are not being used on the line. Make sure hair restraints are being worn while in the	No

kitchen. Make sure
unapproved jewelry is not
being worn in the kitchen.

2	28. Proper Date Marking and disposition	Make sure all food items are being appropriately dated and labeled once leaving original boxes and or been prepped.	No
2	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	Make sure all refrigeration units have thermometers.	No
2	31. Adequate handwashing facilities:	Make sure handwashing stations are properly stocked.	No

Accessible and
properly supplied,
used

2	32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	Make sure the inside of all refrigeration units are cleaned. Clean grease from cooking area.	No
1	35. Personal Cleanliness /eating, drinking or tobacco use	Make sure no cigarettes are on the prep line. Make sure drink cups have lids.	No
1	39. Utensils, equipment, & linens; properly used, stored,	Make sure scoop handles are not touching dry goods.	No

dried, & handled/

In use utensils;

properly used

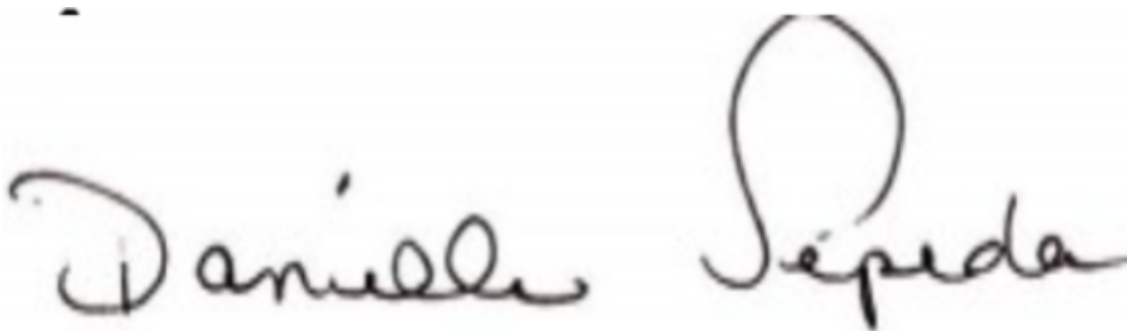
1	41.Original container labeling (Bulk Food)	Make sure all bulk bins are properly labeled.	No
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1	43. Adequate ventilation and lighting; designated areas used	Make sure all lighting is properly shielded	No
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Inspector Signature:

**Location
Representat
Signature:**

**No Signatur
on File.**

A handwritten signature in black ink that reads "Danielle Sepeda". The signature is written in a cursive, flowing style.

Danielle Sepeda, 01/19/2022