

Establishment Name		Owner Name		License #	
SPEKLESH CANYON RESTAURANT	CITY	SPEKLESH CANYON RESTAURANT		47890	
Address	City	Zip Code	Month	Day	Year
Rwy 14A SANDY	SANDY	82723	10	4	11
District #: /	Purpose of Inspection:	Follow-up	Complaint	Investigation	Other
		2	3	4	5
Item	Weight	Item	Weight	Item	Weight
PERSONNEL					
01 Person in Charge Available knowledgeable certified manager	1	FOOD PROTECTION (Continued)			
02 Employee Health Healthy restrictions & exclusions followed	2	15 Food Handling Services & Techniques for hot holding & cold holding unwrapped food not required	5	FOOD EQUIP. & UTENSILS (Cont.)	
03 Employee Hygiene Handwashing good hygienic practices	3	16 Cooling of Potentially Hazardous Food Method temperature & time	6	20 Wash & Rinse Water Clean, proper temperature, cleaning agent	2
04 Employee Practices Clean clothes, hair restraints, fingernail maint., jewelry, eating/drinking	1	17 Food Prep Fruits & vegetables washed, handling, sink provided	1	30 Sanitization Method clean temp. concentration exposing time sufficient/adequate sanitizer	4
FOOD		18 Milk Products & Nondairy Products Proper dispensing methods	1	31 Storage/Handling Clean Equipment & Utensils Clean dry location, protected	1
05 Food Source Approved safe unadulterated approved additives proper receiving temperatures	1	19 Ready-To-Eat Potentially Hazardous Food Date Marking & Disposition Date marking accomplished, discarded	2	32 Single-Use/Single-Service Articles Proper storage, no reuse	1
FOOD PROTECTION		PLUMBING			
06 Contamination by Employees Bare hand contact avoided, single-use gloves and utensils used	3	34 Water Supply Safe adequate water	1	33 Linens Laundered, proper handling, & storage none	1
07 Contamination During Storage Clean/dry location, protected, covered, original containers, labeled	2	20 Food-Contact Surfaces Designed, constructed, installed, & maintained	2	35 Plumbing System Installed, maint.	1
08 Cross Contamination Prevented separated segregated	2	21 Nonfood-Contact Surfaces Designed, constructed, installed, & maintained	1	36 Cross-Connecting Backflow prevention, back siphonage	3
09 In-Use Utensils Storage properly handled	1	22 Food-Contact Surfaces Cleaning frequency, maintained clean	2	37 Handwashing Lavatories & Supplies Number, location, accessibility soap and paper towels provided	3
10 Contamination from Wiping Cloths Clean, proper use, storage, sanitizing solution	2	23 Nonfood-Contact Surfaces Cleaning frequency, maintained clean	1	38 Toilet Facilities Clean, maintained, tissue, vented, self-closing door	1
11 Contamination by Consumers Food display protection, condiment protection, clean tableware usage, sign posted	1	24 Ventilation Hood System Provided as required, designed, constructed, installed, maintained, & cleaned	1	OTHER OPERATIONS	
12 Cold and Hot Storage Equipment Available adequate capacity able to maintain proper temperature	4	25 Dispensing Equipment Design, installation, clean, & maintained	1	39 Refuse Storage Receipts, covers/lids, adequate number, clean, insect/rodent proof, storage, frequency, maintained	1
13 Thawing Potentially Hazardous Food Appropriate procedures	2	26 Temperature Measuring Devices Thermometers provided, used, clean, & accurate	1	40 Floors Walls Ceilings Design, construction, clean, maintained	1
14 Cooking Potentially Hazardous Food Cooking & reheating to the proper time & temperature	5	27 Dishwashing Facilities Property designated located, constructed, operated, maintained, cleaned, & chemical test kit provided	2	41 Lighting Adequate, shielded, maintained	1
		28 Wash Pretreatment Utensils scraped, preflushed, soaked	1	42 Premises Clean, employee dressing area, cleaning equipment storage, living/sleeping quarters separate	1
				43 Pesticides Toxic Materials & Medicines Proper storage, labeling, rate	3
				44 Insect Rodent Animal Control Provided, maintained	3

*** CRITICAL ITEMS REQUIRE IMMEDIATE ACTION**

Total inspection Rating Score: **70**

(100 less weight of items violated)

8	PEPPERED MEATS WERE STORED ABOVE RAW FISH IN WALK-IN COOLER INSIDE KITCHEN. WALK-IN COOLER ^{WALK-IN COOLER} PEPPERED ^{PEPPERED} MEATS WERE ABOVE RAW WINGS IN BEEF IN A COOLERS IN COOLER ACROSS FROM WALK-IN.	24	WEY HAD SCREENS HAD APRIL 4" GAP BETWEEN SCREENS IN DOOR.
15	PLASTIC CONTAINER OF CUT MEATS IN REACH IN COOLER ACROSS FROM STOVE HAD TEMP OF 50° DISCARDED. FOOD WAS SAVED BY FRESHLY SHOWN THERMOMETER. PEPPER COOLING.	27	TEST STOVE FOR DISHWASHER WERE NOT AVAILABLE @ TIME OF REVIEW.
20	DISHWASHER TEST @ 0 P.M. NEED TO UTILIZE SPACER OF 3 WASH SINK TO SANITIZE EQUIPMENT. ALSO WASH SINK IS DISCARDED MAINWASH SINK SANITIZER LEVEL FOOD WAS STORED ON FLUR IN WALK-IN COOLER. A REFRIGERATOR. FOOD SHIPMENT RECEIVED ON 10/11/11. FOOD IS TO BE STORED @ LEAST 6" OFF FLOOR.	31	PLASTIC BAGS USED TO ENDS CLEAN UTENSILS IN REACH FROM NEED TO BE CLEANED - CLEAN HANDS ON WALL BY Ovens ON LEFT OF KITCHEN.
7	WALK-IN COOLER A REFRIGERATOR. FOOD SHIPMENT RECEIVED ON 10/11/11. FOOD IS TO BE STORED @ LEAST 6" OFF FLOOR.	40	NEED TO CLEAN FLOOR THROUGHOUT KITCHEN AREA. SHELVES & EQUIPMENT. - CLEAN WALL DEMO & REVEAL & CABINETS.
10	WEY WASHING CLOTHES WERE STORED ON COUNTERS IN WALK-IN COOLER. WASHING CLOTHES, STORED IN USE. SANITIZER SINK WASH SINK. - SEVERAL CONTAINERS OF FOOD APPEARED ON SITE WERE NOT DATED WITH DATE OF PREPARATION. PREPARED DATE & NOT CONSUMED IN 24 HRS MUST BE DATED WITH DATE OF PREPARATION.	41	NEED TO CLEAN FLOOR THROUGHOUT KITCHEN AREA. SHELVES & EQUIPMENT. - CLEAN WALL DEMO & REVEAL & CABINETS.
17	SEVERAL CONTAINERS OF FOOD APPEARED ON SITE WERE NOT DATED WITH DATE OF PREPARATION. PREPARED DATE & NOT CONSUMED IN 24 HRS MUST BE DATED WITH DATE OF PREPARATION.	42	NEED TO CLEAN FLOOR THROUGHOUT KITCHEN AREA. SHELVES & EQUIPMENT. - CLEAN WALL DEMO & REVEAL & CABINETS.
20	NEED TO REPAIR DAMAGED DOOR CARBETS ON A REACH-IN COOLER ACROSS FROM COOK LINE.	43	NEED TO CLEAN FLOOR THROUGHOUT KITCHEN AREA. SHELVES & EQUIPMENT. - CLEAN WALL DEMO & REVEAL & CABINETS.
22	NEED TO CLEAN INTERIOR OF ALL REACH-IN COOLERS IN KITCHEN. WALK-IN COOLER ^{WALK-IN COOLER} PEPPER ^{PEPPER} MEAT SUGAR, CAN OFFENSE	44	NEED TO CLEAN FLOOR THROUGHOUT KITCHEN AREA. SHELVES & EQUIPMENT. - CLEAN WALL DEMO & REVEAL & CABINETS.
23	CLEAN METAL SHELVES IN REACH FROM, KITCHEN AREA.	45	NEED TO CLEAN FLOOR THROUGHOUT KITCHEN AREA. SHELVES & EQUIPMENT. - CLEAN WALL DEMO & REVEAL & CABINETS.
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Inspected By:

DOH 711/97