INSPECTION REPORT

Carl's Jr
Other

Inspector: Scott Bourdon
Inspection Date: Friday, January 10, 2007
Type of Facility: Restaurant
Grade: A

Major Deficiencies

No major deficiencies were observed.

Minor Deficiencies

No minor deficiencies were observed.

Other Observations

Copy of Recent Inspection Report Available: Yes
Notice of Inspection Posted: Yes
Certified Food Safety Certificate Available: Yes

Cloth Sanitizer Type: Quaternary Ammonia (min 200 ppm)
Concentration: 200 ppm

Dish Sanitizer Method: NO
Concentration or Temperature: NA

Food Temperatures:
38° (Walk-in Cooler)
38° (Marinade chicken)

Handwash Sink Water Temperature: 140°