INSPECTION REPORT

Titan Coffee
2nd Floor
Commons Building

Inspector: Scott Bourdon
Inspection Date: September 19, 2005
Type of Facility: Restaurant
Grade: B

Major Deficiencies

10 Points: Maintain potentially hazardous food at appropriate temperatures during holding (below 41°). A milk canister used for the coffee was measured at 60°. The food handler was instructed to replace it.

Minor Deficiencies

1 Point: Provide chemical test kits. No chemical test strips were available for the sanitizer.

1 Point: Remove unnecessary articles from the food preparation area. Remove the mop from the food preparation area.

1 Point: Provide a holder for the ice scoop where it can be stored while not in use.

1 Points: Maintain a dishwashing facility that is properly constructed, designed, located, and repaired. The dishwasher is not working and the two compartment sink is not acceptable for washing dishes.

Other Observations

Copy of Recent Inspection Report Available? Yes
Notice of Inspection Posted? Yes
Cloth Sanitizer Type: Quaternary Ammonia Concentration: 400+ ppm
Water Temperature: 116°
Temperature of Reach-in Cooler: 42°

I declare that I have received and examined a copy of this inspection Report.

Print Name and Title: Director of Campus Dining
Signature: [Signature]
Date: 05/21/05