INSPECTION REPORT
Trailer 3
Stadium

Inspector: Scott Bourdon
Inspection Date: April 2, 2006
Type of Facility: Mobile Food Facility
Grade: A

Major Deficiencies

No major deficiencies were observed.

Minor Deficiencies

5 Points: Ensure that employees follow proper hand washing procedures. Two observations indicated that employees are not adequately washing their hands: the hand soap dispenser was empty and the water temperature reached only 83°. When requested, the soap was immediately replaced as was the fuel for the water heater.

1 Point: For the safety of the employees use stairs at the entry of the trailer rather than soda cartons.

Other Observations

Copy of Recent Inspection Report Available: Yes
Notice of Inspection Posted: None provided
Water Temperature: 83° and then 130°
Hot Dog Temperature Hot Holding: 137°
Hamburger Temperature During Holding: 126°

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

Print Name and Title: Tony Lynch, Director, Campus Dining Services
Signature: [Signature]
Date: 04/04/06