INSPECTION REPORT
Food Court
Titan Student Union

Inspector: Scott Bourdon
Inspection Date: March 24, 2006
Type of Facility: Restaurant
Grade: A

Major Deficiencies

No major deficiencies were observed.

Minor Deficiencies

1 Point: Ensure that floors underneath coolers and shelf units and other hard to reach locations are cleaned. The large cooler in Starbucks had dirt and debris underneath of it; a higher up counter near Busy Bees needs cleaned; and a sink at the Titan Grill needs cleaned underneath.

1 Point: Remove unnecessary articles from the food preparation area. Personal items were found on the floor in Starbucks and should be placed into the employee storage cabinet.

1 Point: Store mops, brooms, and other cleaning items in the janitorial closet.

1 Point: Provide adequate vermin exclusion. Ceiling tiles were missing and a door frame has a hole rusted into it in the dish storage area, and the cove base in the northwest corner needs a caulk seal applied where it meets the wall.

3 Points: Maintain potentially hazardous food at appropriate temperatures during holding. The skim milk temperature in the public thermos dispensers measured 62°. It was thrown out, but infrequently used cold items should be filled halfway or stored on ice.

Other Observations

Copy of Recent Inspection Report Available: Yes
Notice of Inspection Posted: Yes

Cloth Sanitizer Type: Quaternary Ammonia
Concentration: 400 ppm: Starbucks
300 ppm: Togos
Dish Sanitizer Method: Quaternary Ammonia
Concentration or Temperature: 200 ppm

Food Temperatures:
Back Prep Area
- 40°: raw beef in reach-in cooler
- 45°: raw beef in walk-in cooler
- 38°: teriyaki chicken
- 45°: cooked green beans
- 47°: milk

Green Burrito
- 146°: refried beans
- 141°: rice
- 150°: eggs
- 46°: cheese enchilada in storage

Busy Bee
- 146°: broccoli beef
- 177°: teriyaki chicken
- 146°: BBQ beef
- 147°: spicy chicken

Togos
- 160°: BBQ chicken
- 160°: meatballs
- 158°: pastrami

Titan Grill
- 138°: lasagna
- 145°: vegetable lasagna
- 138°: gravy
- 146°: chili
- 160°: chicken noodle soup
- 158°: turkey
- 50°: "home made" ranch dressing
- 39°: raw hamburger in storage
- 41°: ham

Starbucks
- 48°: half-and-half in thermos
- 62°: skim milk in thermos: this item was thrown out
- 50°: milk in reach-in cooler: this cooler was removed and as was the milk

Water Temperature:
- 120°: Starbucks
- 117°: Busy Bee
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: 04/04/10