

Tim's list
March/Sept.

FOOD ESTABLISHMENT INSPECTION REPORT

Based on an evaluation this day, the items marked below are violations of the Michigan Food Law. Violations cited in this report shall be corrected within the time frames specified below, but within a period not to exceed 10 calendar days for priority or priority foundation items (§8-405.11) or 90 days for core items (§8-406.11). Failure to comply with this notice may result in license suspension and/or other legal action. You have the right to appeal any violations listed.

TRANQUILITY DETOX 001413 9/12/2013 9:00:00 AM
163 NORTH AVENUE Last Routine: 3/14/2013
BATTLE CREEK, 49015
Person In Charge (PIC): Lewis Anderson **Establishment Phone: 877-456-3313**

INSPECTION TYPE:
 Routine Inspection

3 - P
0 - PF
2 - Core
0 - Repeat

Manager Certified	Yes
License Posted	Yes
Antichoking Poster	No
Non-Smoking Area	N/A
Non-Smoking Signs	No
On-site Sewer	No
Non-Smoking Facility	Yes
Type II Water Supply	No
Water Sample(s) Taken	No
On-site Water	No
Smoke Test	No

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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This Facility was inspected by TIMOTHY WANNER, a representative from Calhoun County Public Health Department, on 9/12/2013 to determine the level of compliance with Michigan Act 92, P.A. 2000, as amended.

At the time of this inspection, the person in charge of this facility demonstrated acceptable working knowledge of food safety.

Based on the public health significance of deficiencies noted, this facility was found to be in non-compliance due to criticals, repeat violations or multiple non-critical violations noted below:

Priority

3-501.16 Priority	Except during preparation, cooking, or cooling, or when time is used as the public health control POTENTIALLY HAZARDOUS FOOD shall be maintained: (A) 135F or above, except that roasts properly cooked and cooled may be held at a temperature of 130F; or (B) At 41F or less or 45 For less if allowed by law.	09/12/13
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Location: Dishwashing Area

9/12/2013 Observed food in the reach in cooler in the dishwashing area was between 45 and 46 degrees F. Cold foods must be 41 degrees or below. Discard potentially hazardous food in this cooler and do not store potentially hazardous food in this cooler until it can be maintained at 41 degrees or below.

Corrected: Food was discarded during the inspection.

4-602.11 Priority	EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be cleaned as required.	09/20/13
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Ice machine area

Critical / Non-crit	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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Priority

Location:

9/12/2013 Observed some buildup on the ledge inside the ice machine. Clean this ledge regularly to prevent this build up which could lead to possible cross contamination of ice.

5-203.14 Priority A PLUMBING SYSTEM shall be installed to preclude backflow of contaminants into the water supply system at each point of use at the FOOD ESTABLISHMENT by providing an air gap or installing an APPROVED backflow prevention device. 09/20/13

Location: Dishwashing Area

9/12/2013 Observed that there is not a proper air gap on the ice machine drain line. Air gap must be twice the diameter of the drain line or a minimum of 1 inch. Properly air gap this drain line.

Core

4-501.11 Core EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code. 03/01/14

Location: Dishwashing Area

9/12/2013 Observed reach in cooler in dishwashing area was not holding food at 41 degrees F or below. Repair or adjust this cooler so it can hold food at 41 degrees or below. Do not store potentially hazardous food in this cooler until it can meet this requirement.

4-602.13 Core NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues. 03/01/14

Location: Dishwashing Area

9/12/2013 Observed build up on the fan guard inside of the reachin cooler in the dishwashing area. Clean this fan guard regularly to prevent this build up from accumulating.

Closing Comments:

Food safety classes are offered on the third Thursday of each month. Contact 269-969-6341 for more information and to register. A CERTIFIED MANAGER MUST BE PRESENT DURING ALL HOURS OF OPERATION.

A copy of the report was left at the facility with manager.

Person in charge (Name and Title)

Inspected By (Name and Title)


Executive Chef


TIMOTHY WANNER

This signature does not imply agreement or disagreement with any violation noted.

Michigan Food Establishment Evaluation Report

Agency Name Calhoun County Health Department		Agency Address 190 E. Michigan Ave. Suite A-100	
Establishment Name Tranquility Detox	Address 163 North Ave.	City Battle Creek 49015	License # 1626
Person In Charge Lewis Anderson		Inspection Type Routine	Risk Category Y

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Check (✓) designated compliance status (IN, OUT, NO, NA) for each numbered item

Mark "X" in appropriate box for COS and/or R

IN=in compliance OUT=not in compliance NO=not observed NA=not applicable

COS=corrected on-site during inspection R=repeat violation

Compliance Status				COS	R	Compliance Status				COS	R
IN OUT		Demonstration of Knowledge				IN OUT NA NO		Potentially Hazardous Food Time/Temperature			
1	✓					16		✓	Proper cooking time & temperatures		
Person in charge present, demonstrates knowledge, and performs duties						17		✓	Proper reheating procedures for hot holding		
IN OUT		Employee Health				18		✓	Proper cooling time & temperatures		
2	✓					19	✓		Proper hot holding temperatures		
Management awareness; policy present						20	✓		Proper cold holding temperatures		
3	✓					21	✓		Proper date marking & disposition		
Proper use of reporting, restriction & exclusion						22		✓	Time as a public health control: procedures & record		
IN OUT NO		Good Hygienic Practices				IN OUT NA		Consumer Advisory			
4	✓					23		✓	Consumer advisory provided for raw or undercooked foods		
Proper eating, tasting, drinking, or tobacco use						IN OUT NA		Highly Susceptible Populations			
5	✓					24		✓	Pasteurized foods used; prohibited foods not offered		
No discharge from eyes, nose, and mouth						IN OUT NA NO		Chemical			
IN OUT NA NO		Preventing Contamination by Hands				25		✓	Food additives: approved & properly used		
6			✓			26	✓		Toxic substances properly identified, stored, & used		
Hands clean & properly washed						IN OUT NA		Conformance with Approved Procedures			
7	✓					27		✓	Compliance with variance, specialized process, & HACCP plan		
No bare hand contact with RTE foods or approved alternate method properly followed						Risk factors are improper practices or procedures identified as the most common contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.					
8	✓										
Adequate handwashing facilities supplied & accessible											
IN OUT NA NO		Approved Source									
9	✓										
Food obtained from approved source											
10	✓										
Food received at proper temperature											
11	✓										
Food in good condition, safe, & unadulterated											
12			✓								
Required records available: shellstock tags, parasite destruction											
IN OUT NA		Protection from Contamination									
13	✓										
Food separated & protected											
14		✓									
Food-contact surfaces: cleaned & sanitized											
15	✓										
Proper disposition of returned, previously served, reconditioned, & unsafe food											

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Compliance Status				COS	R	Compliance Status				COS	R
IN OUT NA NO		Safe Food and Water				IN OUT NA NO		Proper Use of Utensils			
28			✓			41	✓		In-use utensils properly stored		
Pasteurized eggs used where required						42	✓		Utensils, equip. & linens: stored, dried, handled		
29	✓					43	✓		Single-use & single-serve articles: stored & used		
Water & ice from approved source						44		✓	Gloves properly used		
30			✓			IN OUT		Utensils, Equipment and Vending			
Variance obtained for specialized processing method						45		✓	Food & non-food contact surfaces cleanable, properly designed, constructed & used		
IN OUT NA NO		Food Temperature Control				46	✓		Warewashing- installed, maintained & used; test strips		
31			✓			47	✓		Non-food contact surfaces clean		
Proper cooling methods used						IN OUT		Physical Facilities			
Adequate equipment for temperature control						48	✓		Hot & cold water available, adequate pressure		
32			✓			49	✓		Plumbing installed; proper backflow devices		
Plant food properly cooked for hot holding						50	✓		Sewage & waste water properly disposed		
33			✓			51	✓		Toilet facilities: constructed, supplied, clean		
Approved thawing methods used						52	✓		Garbage/refuse properly disposed; fac. maintained		
34	✓					53	✓		Physical facilities installed, maintained & clean		
Thermometers provided & accurate						54	✓		Adeq. ventilation & lighting; designated areas used		
IN OUT NA		Food Identification				Person In Charge (Signature) _____ Inspector (Signature) <i>Tim Wanner</i> Date <u>9/12/13</u>					
35	✓										
Food properly labeled; original container											
IN OUT NA NO		Prevention of Food Contamination									
36	✓										
Insects, rodents, animals absent											
37	✓										
Contam. prevented during food prep., storage, display											
38	✓										
Personal cleanliness											
39			✓								
Wiping cloths: properly used & stored											
40			✓								
Washing fruits & vegetables											