

Food Establishment Inspection Report

Establishment: Dovetail Inn Establishment #: 274

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Quat PPM: 200 Heat: _____

TEMPERATURE OBSERVATIONS							
Item/Location	Temp		Item/Location	Temp		Item/Location	Temp
All Temps in °F							
All Cold Holding Units ≤	41		Shredded cheese, in salad	41		Potato, in R double-door	41
			make-table			fridge in back kitchen	
Chicken wing, in fridge in kitchen	41		Cottage cheese, in fridge	41		Gravy, in R double-door fridge	39
Chicken breast, in fridge in	41		below salad make-table			in back kitchen	
kitchen							
Beans, in steam table in kitchen	90		Carrots, in fridge next to salad	41		Fish, in L double door meat	38
Sloppy joe, in steam table by	165		make-table			fridge in back kitchen	
salad make-table							

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
15	Tomatoes stored below raw meat on rack in back kitchen area . Store RTE food above raw meat to protect from cross-contamination. Reference section 3-302.11 in the Food Code. COS, tomatoes moved off rack away from raw meat.
21	Baked beans in steam table is 90 °F. Time/Temperature Control for Safety Food is not maintained at 135°F, or above. Reviewed hot holding requirements and discussed HACCP concept with employee and person in charge. Inadequately held food was rapidly reheated to above 165°F. Reference 3-501.16(A)(1). COS, rapidly reheated baked beans.
23	Date marking is not on multiple items in fridges in all areas of the kitchen.. Food shall be clearly marked, at the time the original container is opened in a food establishment and if the food is held for more than 24 hours, to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded, when held at a temperature of 41 deg F or less for a maximum of 7 days (not exceeding a manufacturer’s use-by date). Discussed applicable sections of 3-501.17 and reviewed HACCP concepts with person in charge. Reference section 3-501.17 in the Food Code. COS, food labeling system established.
28	Box of vape pods found on prep table in back kitchen area. Toxic materials must be stored so that they cannot contaminate food, equipment, utensils, linens or single-service articles. Employee moved materials to separated storage. Reference section 7-201.11 in the Food Code. COS, vape pods moved off of prep table.
	Bucket of ice melt found stored next to produce in back kitchen area. Toxic materials must be stored so that they cannot contaminate food, equipment, utensils, linens or single-service articles. Employee moved materials to separated storage. Reference section 7-201.11 in the Food Code. COS, ice melt moved away from produce.

CFPM Verification (name, expiration date, ID#):

Jeff Vaughn 20850456 Exp: 07/31/2026			
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HACCP Topic: Discussed proper labeling and storage of food.

Jeffrey S Vaughn Dec 22, 2023
 Person in Charge (Signature) Date

Madeline Beck Follow-up: Yes No (Check one) Follow-up Date: N/A
 Inspector (Signature)

