

# MARYLAND DEPARTMENT OF HEALTH AND MENTAL HYGIENE Food Service Facility Monitoring and Observation Report

Purpose of Inspection (Check All That Apply)	<input type="checkbox"/> Comprehensive	<input type="checkbox"/> Outbreak Investigation	<input type="checkbox"/> Complaint	License Number	Date
	<input type="checkbox"/> Monitoring	<input type="checkbox"/> Follow-up	<input type="checkbox"/> Other	Temp Event	9/14/13

Establishment Crazy Kakes	Address	City/State	Zip Code	Telephone
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### TEMPERATURE OBSERVATIONS

Item/Location	Temperature	Item/Location	Temperature	Item/Location	Temperature
Cheese cakes	99-115°F &				

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Corrected	Violations cited in this report must be corrected within the specified time frame.
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Permit posted.

Cheese cakes containing feta and mozzarella cheese out of temperature and being stored at ambient temperature. Potentially Hazardous Foods must be maintained at 135°F or higher for service. Facility states that pan of cakes made within last 5 min. Cheese pastries must be made to order because facility has no way to hot hot product.

Facility is voluntarily closing booth for the day because facility ~~does not want to comply with COMAR 10.15.03~~ and the MD Food Laws. FCTD Food office staff is not making facility close booth.

Facility is not permitted to sell and offer potentially hazardous foods without complying with COMAR 10.15.03 and the MD Food Laws.

(copy left with owner)

Person-in-charge (Signature)	Facility refused to sign.	Date	9/14/13
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Inspector (Signature)	Wendy Cook	Phone	(301) 600-3175
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FAIR

# MARYLAND DEPARTMENT OF HEALTH AND MENTAL HYGIENE

## Food Service Facility Monitoring and Observation Report

Purpose of Inspection (Check All That Apply)  Comprehensive  Outbreak Investigation  Complaint  License Number  Monitoring  Follow-up  Other Date 9.16.13

Establishment H+R Foods - Sausage Address City/State Zip Code Telephone

### TEMPERATURE OBSERVATIONS

Item/Location	Temperature	Item/Location	Temperature	Item/Location	Temperature
Hotdogs	41°F	Hamburgers	93°		
		Hotdogs	93°		
		Chili sauce	150°		
Sanitizer	100ppm				

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Corrected	Violations cited in this report must be corrected within the specified time frame.
	<input checked="" type="checkbox"/>	*Per facility, Hamburgers hot dogs, Italian Squares links to be voluntarily discarded since out of temperature all afternoon. Found @ 93°F @ inspection.
		Hot Foods to be maintained at 135°F or above when in holding for service.
		Hot/cold running water available
		TEST strips/Sanitizer available.

Person-in-charge (Signature)

*Maryland*

Date

9.16.13

Inspector (Signature)

*[Signature]*

Phone

(301) 600-3481



# MARYLAND DEPARTMENT OF HEALTH AND MENTAL HYGIENE

## Food Service Facility Monitoring and Observation Report

Purpose of Inspection (Check All That Apply)  Comprehensive  Outbreak Investigation  Complaint  Monitoring  Follow-up  Other License Number Temp Event Date 9/20/13

Establishment Uncle Moe's Soul Food Address \_\_\_\_\_ City/State \_\_\_\_\_ Zip Code \_\_\_\_\_ Telephone \_\_\_\_\_

### TEMPERATURE OBSERVATIONS

Item/Location	Temperature	Item/Location	Temperature	Item/Location	Temperature
<del>CH</del> Chicken	55°F	<del>CH</del> sitting out		at ambient	
Catfish	56°F	<del>CH</del> } temperature			
<del>HH</del> Rice	90°F	<del>HH</del> Collard B.	≥ 135°F	out/Refrigerator	41°F
Chicken	115°F	Mac+Cheese	≥ 135°F	Freezer	Frozen

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number Corrected Violations cited in this report must be corrected within the specified time frame.

X Condiments not in ice - water bath only

Monitor raw proteins sitting out to be breaded. Containers must be washed and sanitized prior to re-use. Containers that had raw protein above 41°F must be washed and sanitized after 4 hours.

Any potentially hazardous foods out of temperature above 41°F or below 135°F for more than 4 hours must be discarded.

Facility has repeat critical violations operating at Frederick County events.

Person-in-charge (Signature) [Signature] Date 9/20/13  
 Inspector (Signature) [Signature] Phone (301) 600-3175





# MARYLAND DEPARTMENT OF HEALTH AND MENTAL HYGIENE

## Food Service Facility Monitoring and Observation Report

Purpose of Inspection (Check All That Apply)  Comprehensive  Outbreak Investigation  Complaint  Monitoring  Follow-up  Other License Number Temp Event Date 9/20/13

Establishment Papo's (Corn Dogs) Address \_\_\_\_\_ City/State \_\_\_\_\_ Zip Code \_\_\_\_\_ Telephone \_\_\_\_\_

### TEMPERATURE OBSERVATIONS

Item/Location	Temperature	Item/Location	Temperature	Item/Location	Temperature
<del>Hot</del> Cheese Sauce	>135°F				
Corn Dogs	>135°F				
<del>Coke</del> Coke Cooler					
Hot Dogs	41°F				
Work Top Cooler	48°F				

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Corrected	Violations cited in this report must be corrected within the specified time frame.
X		Smuckers butterscotch, Hershey's syrup (chocolate and strawberry) at ambient temperature. Label states refrigerate after opening. Voluntarily discarded. At ambient temp for over 4 hrs/ unknown time.
X		Whip cream and open container of lemon juice (label states refrigerate after opening) voluntarily discarded. Do not store potentially hazardous product in unit if not maintaining ≤ 41°F.
		Hot Dogs discarded earlier in week found in coke cooler that was not operational were not supposed to be stored overnight in unit. Product was to be removed to be stored in different unit with power. Normally, according to vendor, fair provides 24hr power to midway vendors but did not this year.

Person-in-charge (Signature) Lina Tivan Date 9/20/13  
Inspector (Signature) Wendy Cook Phone (301) 600-3175

# MARYLAND DEPARTMENT OF HEALTH AND MENTAL HYGIENE

## Food Service Facility Monitoring and Observation Report

Purpose of Inspection (Check All That Apply)	<input type="checkbox"/> Comprehensive <input checked="" type="checkbox"/> Monitoring	<input type="checkbox"/> Outbreak Investigation <input type="checkbox"/> Follow-up	<input type="checkbox"/> Complaint <input type="checkbox"/> Other	License Number Temp Event	Date 9.14.13
Establishment Great American Ventures	Address	City/State	Zip Code	Telephone	

### TEMPERATURE OBSERVATIONS

Item/Location	Temperature	Item/Location	Temperature	Item/Location	Temperature
<del>CH</del> Chest Freezer	10°F	<del>CH</del> Corn	90°F	<del>CH</del> Peppers + Onions	130°F <del>CH</del>
Reach-in Cooler	39°F	Steak	113-130°F	<del>CH</del> Chicken Stick	125°F <del>CH</del>
		Turkey Leg	114°F		
<del>CH</del> Cheese Sauce	141°F	Sausage	120-135°F		
Hot Dogs	143°F	Corn Dog	90°F		
		Hamburger	125°F		

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Corrected	Violations cited in this report must be corrected within the specified time frame.
		Permit posted.
	X	Clean ice bin - mold around opening. Store scoop in ice bin in a manner that does not promote bare hand contact with ice.
		Spray nozzle on sink system broken. Repair or set-up spouted container for hand washing within 24 hours. Temporary hand wash permitted with par over containers.
	X	Reheat all food items above below 135°F (less than 4 hrs) to 165°F. Potentially hazardous foods must be maintained @ 135°F. Do not prepare so many foods when not busy. Foods out of temp more than 4 hrs must be discarded. Corn voluntarily discarded. Steam table now has lids for pans.
		All foods reheated and now maintaining 135°F or higher.

Person-in-charge (Signature)	Date 9.14.13
Inspector (Signature)	Phone (301) 600-3175

# MARYLAND DEPARTMENT OF HEALTH AND MENTAL HYGIENE

## Food Service Facility Monitoring and Observation Report

Purpose of Inspection (Check All That Apply)  Comprehensive  Outbreak Investigation  Complaint  Monitoring  Follow-up  Other License Number Temp Event Date 9/14/13

Establishment K. Robbins BBQ Address \_\_\_\_\_ City/State \_\_\_\_\_ Zip Code \_\_\_\_\_ Telephone \_\_\_\_\_

### TEMPERATURE OBSERVATIONS

Item/Location	Temperature	Item/Location	Temperature	Item/Location	Temperature
<del>BBQ Sauce</del>	$\geq 135^{\circ}\text{F}$	<del>Coleslaw</del>	$50-60^{\circ}\text{F}$	(ice bath + cooler)	
Baked Beans		Freezer	$20^{\circ}\text{F}$		
Shredded Beef		Coleslaw	$\leq 41^{\circ}\text{F}$	(corrected)	
Sausage					
Chicken		Ribs cooling	$100^{\circ}\text{F}$	(40 min)	
Brisket	$157^{\circ}\text{F}$	Chicken	$138^{\circ}\text{F}$		

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Corrected
	Violations cited in this report must be corrected within the specified time frame.
	Permit posted.
x	Coleslaw iced down. Coleslaw relocated from cooler to freezer. Coleslaw made less than 2 hrs ago. Rapidly cool to $\leq 41^{\circ}\text{F}$ .
	Ribs must cool from $135^{\circ}\text{F}$ to $70^{\circ}\text{F}$ within 2 hrs and to $41^{\circ}\text{F}$ within 4 additional hrs.
	Reach-in cooler not maintaining $\leq 41^{\circ}\text{F}$ . Discontinue use for potentially hazardous foods until door repaired and can maintain $4^{\circ}\text{F}$ or below. Provide thermometer.
	Clean fans - dusty.

Person-in-charge (Signature)

*[Handwritten Signature]*

Date 9/14/13

Inspector (Signature)

*[Handwritten Signature]*

Phone (301) 600-3175

# MARYLAND DEPARTMENT OF HEALTH AND MENTAL HYGIENE

## Food Service Facility Monitoring and Observation Report

Purpose of Inspection (Check All That Apply)  Comprehensive  Outbreak Investigation  Complaint  Monitoring  Follow-up  Other

License Number: Temp Event Date: 9.14.13

Establishment: Cassell Manor Fire Co. Address: \_\_\_\_\_ City/State: \_\_\_\_\_ Zip Code: \_\_\_\_\_ Telephone: \_\_\_\_\_

### TEMPERATURE OBSERVATIONS

Item/Location	Temperature	Item/Location	Temperature	Item/Location	Temperature
<del>at</del> Freezer	38°F	Chest Freezer	-7°F		
Country ham freezer	70-90°F				
	15°F	<del>***</del> Soup	≥140°F		
<del>at</del> Cheese	120°F	<del>***</del> Hot Dogs	198°F		
Ham	151°F	<del>***</del> Hot Beef	143°F		

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Corrected
	Violations cited in this report must be corrected within the specified time frame.
	Permit Posted.
	Reheat cheese sauce to 165°F. Cheese sauce out of temp less than 4 hrs. Maintain at 135°F or higher after 165°F is reached.
	* Keep country ham sandwiches in refrigerator for service. Six sandwiches returned to cooler to rapidly cool after being out for approximately 30 minutes.
	For future events, discontinue use of single use containers.
	Provide test strips for PATT tablets. 1 test strips on site, 1 not used.

Person-in-charge (Signature): Martha Hand Date: 9.14.13

Inspector (Signature): Wendy Cook Phone: (301) 600-3175





FAH (circled)

# MARYLAND DEPARTMENT OF HEALTH AND MENTAL HYGIENE

## Food Service Facility Monitoring and Observation Report

Purpose of Inspection  
(Check All That Apply)

- Comprehensive
- Outbreak Investigation
- Complaint
- Other
- Monitoring
- Follow-up

License Number

Date 9.18.13

*Temp Food Service Facility*

Establishment

Ribbins

Address

City/State

Zip Code

Telephone

### TEMPERATURE OBSERVATIONS

Item/Location	Temperature	Item/Location	Temperature	Item/Location	Temperature
<i>OT</i> Potato Salad	24°F	<del>##</del> Meats	170°F		
* Sausage	68°F				

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number

Corrected

Violations cited in this report must be corrected within the specified time frame.

*Coke cooler has been repaired and is holding my food at 41°F or below.*

\* *meat has just been brought from SAM'S CLUB. Food is to be cooked immediately for the days business. Food/meats from SAM'S is elevated in temperature (68°F sausage) Food out of temperature for more than 4 hours must be discarded.*

Person-in-charge (Signature)

*X [Signature]*

Date

9.18.13

Inspector (Signature)

*[Signature]*

Phone

301.260.3181

# MARYLAND DEPARTMENT OF HEALTH AND MENTAL HYGIENE

## Food Service Facility Monitoring and Observation Report

Purpose of Inspection (Check All That Apply)  Comprehensive  Outbreak Investigation  Complaint  License Number  Monitoring  Follow-up  Other Date 9/16/13

Establishment Big Boy Foods Address \_\_\_\_\_ City/State \_\_\_\_\_ Zip Code \_\_\_\_\_ Telephone \_\_\_\_\_

### TEMPERATURE OBSERVATIONS

Item/Location	Temperature	Item/Location	Temperature	Item/Location	Temperature
Sour Cream	CH 56°F				
Reach in Refrig	CH 34°F				
Sausages	HH 110°F				
Hamburger	HH 90°F				
Crab Dip Bowls	HH 100°F				
Meat on Grill	HH 125°F				

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Corrected	Violations cited in this report must be corrected within the specified time frame.
X		1) Hand sink not stocked with paper towels
X		2) Sour Cream and condiments out of temperature. Iced down and rapidly re-chilled
X		3) Condiment table not under tent. Pulled table and moved condiments under tent.
		4) No thermometer in cooler
		5) No tarp on grass in back area
X		6) Hamburgers and Sausages not in temperature for under one hour. Spun back on grill and reheated to 165°F
X		7) Rapidly reheated to 165°F. Product out of temp for less than one hour. Raised product to get closer to heat lamp. For crab dip bowls + pretzels
X		8) Lowered grill for meats. Out of temp. for less than 1 hour. Reheated to 165°F
		Notes
		- Has permit
		- Has 3 comp sink and test strips

Person-in-charge (Signature) [Signature]

Date 9/16/13

Inspector (Signature) Maylan Star

Phone (301) 600-3166

# MARYLAND DEPARTMENT OF HEALTH AND MENTAL HYGIENE

## Food Service Facility Monitoring and Observation Report

Purpose of Inspection (Check All That Apply)	<input type="checkbox"/> Comprehensive <input type="checkbox"/> Monitoring	<input type="checkbox"/> Outbreak Investigation <input type="checkbox"/> Follow-up	<input type="checkbox"/> Complaint <input type="checkbox"/> Other	License Number	Date 9 / 17 / 13
Establishment Chesapeake Foods	Address	City/State	Zip Code	Telephone	

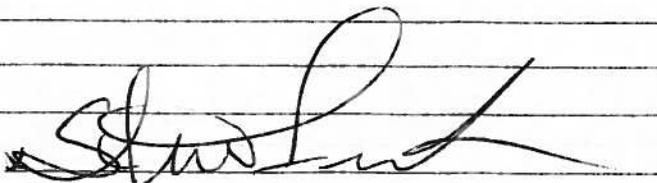
### TEMPERATURE OBSERVATIONS

Item/Location	Temperature	Item/Location	Temperature	Item/Location	Temperature
Roast Sliced HH	137°F	Lemon Juice CH	70°F		
Roast pieces HH	80°F	Turkey Leg HH	187°F		
Sausage HH	140°F				
Beef - shredded HH	106°F				
Lamb HH	116°F				
Chest Freezer CH	10°F				

### OBSERVATIONS AND CORRECTIVE ACTIONS

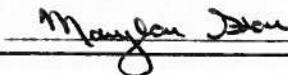
Item Number	Corrected	Violations cited in this report must be corrected within the specified time frame.
X		1) Roast out of temperature for less than 1 hour. Facility rapidly reheated to 165°
X		2) Employee drink without lid
X		3) Wiping cloth not in sanitizing solution
X		4) Beef and lamb out of temperature for less than 1 hour. Rapidly reheated to 165°F
X		5) Lemon juice out of temperature for less than one hour. Rechilled to ≤ 41°F
		<b>Notes</b>
		- Permit posted
		- Hand sink set up with soap / paper towels / into tank
		- 3 sinks plus test strips
		- Under tent on cement has side coverings available
		- Need hand sink lower end- will set up

Person-in-charge (Signature)



Date 9 / 17 / 13

Inspector (Signature)



Phone (301) 600 - 314