



**Public Health**  
**Environmental Health Services**  
**CAL CODE OFFICIAL INSPECTION REPORT**

|  |                            |                                 |  |  |
|--|----------------------------|---------------------------------|--|--|
| FACILITY NAME<br><b>MAD GREEK</b>                    |                            | DATE<br><b>9/3/2015</b>         | REINSPECTION DATE<br><b>Next Routine</b>               | PERMIT EXPIRATION<br><b>12/31/2015</b> |
| LOCATION<br><b>72112 BAKER BL, BAKER, CA 92309</b>   |                            |                                 | INSPECTOR<br><b>Dawn LaFlower</b>                      |  |
| MAILING ADDRESS<br><b>PO BOX 250, BAKER CA 92309</b> |                            |                                 | IDENTIFIER: None                                       |  |
|  |                            |                                 | SERVICE: 001 - Inspection - Routine                    |  |
|  |                            |                                 | RESULT: 03 - Corrective Action / No Follow up Required |  |
|  |                            |                                 | ACTION: 01 - No Further Action Required                |  |
| TIME IN<br><b>1:25 PM</b>                            | TIME OUT<br><b>2:18 PM</b> | FACILITY ID<br><b>FA0006945</b> | RELATED ID<br><b>PR0007312</b>                         | PE<br><b>1621</b>                      |

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge of \$4.08 per 1 minute with a minimum time of 30 minutes, and a minimum charge of \$122.50.

Administrative Order to Show Cause (OSC): The Permittee has the right to a hearing if requested in writing within 15 calendar days of receipt of this notice, to show cause why the permit to operate should not be suspended or revoked; otherwise the right to a hearing shall be deemed waived.



**SCORE 91**

See the following pages for the code sections and general requirements that correspond to each violation listed below.

- In = In compliance
- N/O = Not observed
- N/A = Not applicable
- + COS = Corrected on-site
- ⊗ MAJ = Major violation
- ⊗ OUT = Out of compliance

| DEMONSTRATION OF KNOWLEDGE           |       |  |   | COS | MAJ | OUT |
|--------------------------------------|-------|--|---|-----|-----|-----|
| In                                   | N/O   | 1. Demonstration of knowledge; food safety certification |   |     |     | ⊗   |
| EMPLOYEE HEALTH & HYGIENIC PRACTICES |       |  |   |     |     |     |
| ○ In                                 |       | 2. Communicable disease; reporting, restrictions & excl  |   |     | 4   |     |
| ○ In                                 | N/O   | 3. No discharge from eyes, nose, and mouth               |   |     |     | 2   |
| ○ In                                 | N/O   | 4. Proper eating, tasting, drinking or tobacco use       |   |     |     | 2   |
| PREVENTING CONTAMINATION BY HANDS    |       |  |   |     |     |     |
| ○ In                                 | N/O   | 5. Hands clean and properly washed; gloves used prop     |   |     | 4   | 2   |
| ○ In                                 |       | 6. Adequate handwashing facilities supplied & accessib   |   |     |     | 2   |
| TIME AND TEMPERATURE RELATIONSHIPS   |       |  |   |     |     |     |
| In                                   | N/O   | N/A  | 7. Proper hot and cold holding temperatures             | +   | 4   | ⊗   |
| In                                   | ○ N/O | N/A  | 8. Time as a public health control; procedures & record |     | 4   | 2   |
| In                                   | ○ N/O | N/A  | 9. Proper cooling methods                               |     | 4   | 2   |
| ○ In                                 | N/O   | N/A  | 10. Proper cooking time & temperatures                  |     | 4   |     |
| In                                   | ○ N/O | N/A  | 11. Proper reheating procedures for hot holding         |     | 4   |     |
| PROTECTION FROM CONTAMINATION        |       |  |   |     |     |     |
| In                                   | ○ N/O | N/A  | 12. Returned and reserve of food                        |     |     | 2   |
| ○ In                                 |       |  | 13. Food in good condition, safe and unadulterated      |     | 4   | 2   |
| In                                   | N/O   | N/A  | 14. Food contact surfaces: clean and sanitized          | +   |     | ⊗   |

| FOOD FROM APPROVED SOURCES           |     |       |  | COS | MAJ | OUT |
|--------------------------------------|-----|-------|--|-----|-----|-----|
| ○ In                                 |     |       | 15. Food obtained from approved source   |     |     | 4   |
| In                                   | N/O | ○ N/A | 16. Compliance with shell stock tags, condition, display                                     |     |     | 2   |
| In                                   | N/O | ○ N/A | 17. Compliance with Gulf Oyster Regulations  |     |     | 2   |
| CONFORMANCE WITH APPROVED PROCEDURES |     |       |  |     |     |     |
| In                                   |     | ○ N/A | 18. Compliance with variance, specialized process, and HACCP Plan                            |     |     | 2   |
| CONSUMER ADVISORY                    |     |       |  |     |     |     |
| In                                   | N/O | ○ N/A | 19. Consumer advisory provided for raw or undercooked foods                                  |     |     | 2   |
| HIGHLY SUSCEPTIBLE POPULATIONS       |     |       |  |     |     |     |
| In                                   |     | ○ N/A | 20. Licensed health care facilities/public and private schools; prohibited foods not offered |     | 4   |     |
| WATER/HOT WATER                      |     |       |  |     |     |     |
| ○ In                                 |     |       | 21. Hot and cold water available   |     | 4   | 2   |
| LIQUID WASTE DISPOSAL                |     |       |  |     |     |     |
| ○ In                                 |     |       | 22. Sewage and wastewater properly disposed  |     | 4   | 2   |
| VERMIN                               |     |       |  |     |     |     |
| ○ In                                 |     |       | 23. No rodents, insects, birds, or animals   |     | 4   | 2   |

| SUPERVISION   | OUT |
|---|-----|
| 24. Person in charge present and performs duties      | 1   |
| PERSONAL CLEANLINESS                                  |     |
| 25. Personal cleanliness and hair restraints          | 1   |
| GENERAL FOOD SAFETY REQUIREMENTS                      |     |
| 26. Approved thawing methods used, frozen food        | 1   |
| 27. Food separated and protected                      | 1   |
| 28. Washing fruits and vegetables                     | 1   |
| 29. Toxic substances properly identified, stored, use | 1   |
| FOOD STORAGE/DISPLAY/SERVICE                          |     |
| 30. Food storage; food storage containers identified  | 1   |
| 31. Consumer self-service                             | 1   |
| 32. Food properly labeled & honestly presented        | 1   |

| EQUIPMENT/UTENSILS/LINENS                                    | OUT |
|--|-----|
| 33. Nonfood contact surfaces clean                           | 1   |
| 34. Warewashing facilities: installed, maintained, used      | 1   |
| 35. Equipment/Utensils approved; installed; clean; good repa | 1   |
| 36. Equipment, utensils and linens: storage and use          | 1   |
| 37. Vending machines   | 1   |
| 38. Adequate ventilation and lighting; designated area       | 1   |
| 39. Thermometers provided and accurate                       | 1   |
| 40. Wiping cloths: properly used and stored                  | 1   |
| PHYSICAL FACILITIES  |     |
| 41. Plumbing: proper backflow devices                        | 1   |
| 42. Garbage and refuse properly disposed; facilities m       | 1   |
| 43. Toilet facilities: properly constructed, supplied, clea  | 1   |
| 44. Premises; personal/cleaning items; vermin-proofin        | 1   |

| PERMANENT FOOD FACILITIES                                | OUT |
|--|-----|
| 45. Floor, walls, ceilings: built, maintained, and clean | ⊗   |
| 46. No unapproved private homes/living or sleeping qu    | 1   |
| SIGNS REQUIREMENTS                                       |     |
| 47. Signs posted; last inspection report available       | 1   |
| 48. Food handler cards                                   | 2   |
| COMPLIANCE & ENFORCEMENT                                 |     |
| 49. Permits Available                                    |     |
| 50. Restrooms Required                                   |     |
| 51. Plan Review  |     |
| 52. VC&D   |     |
| 53. Impoundment  |     |
| 54. Permit Suspension                                    |     |



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| LOCATION<br><b>72112 BAKER BL, BAKER, CA 92309</b> | INSPECTOR<br><b>Dawn LaFlower</b> |

**14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED** **⚠ CRITICAL ⚠**

|                           |  |   |
|---------------------------|--|---|
| <b>POINTS</b><br><b>4</b> | Compliance date not specified<br>Complied on 9/3/2015<br>Violation Reference - HSC - 113984(e), 114097, 114099 | <b>Inspector Comments:</b> Observed employee wipe prep table and carving knife with soiled wiping towel.<br><br>Ensure to store soiled wiping towels in an approved sanitizer solution between uses.<br><br>Discontinue the practice of cleaning utensils with wiping towels. When cross contamination occurs, or the maximum time frame of 4 hours has expired, utensils must be washed, rinsed, sanitized, and air dried prior to use.<br>Recommend storing utensils in ice water between uses to prevent bacterial growth. |
|---------------------------|--|---|

**Violation Description:** All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114135, 114141)

**More Information:** [http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Towel\\_Sanitizing\\_solution\\_Eng\\_Spn\\_final\\_11\\_30\\_11.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Towel_Sanitizing_solution_Eng_Spn_final_11_30_11.pdf)

**1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION**

|                           |   |   |
|---------------------------|---|---|
| <b>POINTS</b><br><b>2</b> | Compliance date not specified<br>Not In Compliance<br>Violation Reference - HSC - 113947-113947.1 | <b>Inspector Comments:</b> Observed employee responsible for washing utensils unable to demonstrate knowledge in manual warewash procedures.<br><br>Ensure all employees can demonstrate knowledge and are properly trained in their assigned tasks.<br><br>Educated employee in the required manual warewash procedures. |
|---------------------------|---|---|

**Violation Description:** All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1)

**More Information:** <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/FoodSafetyPracticesOverview.pdf>

**7. PROPER HOT AND COLD HOLDING TEMPERATURES**

|                           |   |  |
|---------------------------|---|--|
| <b>POINTS</b><br><b>2</b> | Compliance date not specified<br>Complied on 9/3/2015<br>Violation Reference - HSC - 113996, 113998, 114037 | <b>Inspector Comments:</b> Observed temperature of diced tomatoes in side prep table with a temperature measuring 48 degrees.<br><br>Maintain cold holding temperatures of potentially hazardous foods at or below 41 degrees. |
|---------------------------|---|--|

**Violation Description:** Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

**More Information:** [http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/510012\\_how\\_to\\_keep\\_food\\_out\\_of\\_danger\\_zone.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/510012_how_to_keep_food_out_of_danger_zone.pdf)

**45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN**

|                           |  |  |
|---------------------------|--|--|
| <b>POINTS</b><br><b>1</b> | Compliance date not specified<br>Not In Compliance<br>Violation Reference - HSC - 114143 (d), 114266 | <b>Inspector Comments:</b> Observed floors in the prep area with cracked floor tiles and missing grout<br>Observed missing base cove tiles below the walk in freezer.<br><br>Repair/replace missing grout and floor tiles. |
|---------------------------|--|--|

**Violation Description:** The walls / ceilings shall have durable, smooth, nonabsorbent, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114257, 114266, 114268, 114268.1, 114271, 114272) Cleaning must be an approved dustless method. (114268.1) Mats and duckboards, if used, must be removable and easily cleanable. (114272) Open-air barbecues or wood-burning ovens floor surfaces must extend a minimum of five feet and be impervious or easily cleanable. (114143(d))

**Overall Inspection Comments**

"A" grade card posted

Recommend frequent training so employees remain knowledgeable in food safety and their assigned tasks.



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**Signature(s) of Acknowledgement**

*Maurico N*

NAME: Maurico  
TITLE: Manager