

Cert. Manager: Yes No	Time In:	Total Min:	Page Number: of	Evaluation Type: <input checked="" type="radio"/> R F C I SV X O	Capacity	Reschedule:
Sewer Provided: <input checked="" type="radio"/> M <input checked="" type="radio"/> O <input checked="" type="radio"/> D	Water Provided: <input checked="" type="radio"/> M <input checked="" type="radio"/> N <input checked="" type="radio"/> S	Risk Class: 1 2 3 4	Permit Expires:			
Establishment Name: <i>Sweet Caroline's</i>	Permit Identification Number: <i>01-231-0001</i>	Physical Address: <i>Rosecower St. Wine</i>				

LORD FAIRFAX ENVIRONMENTAL HEALTH DISTRICT ESTABLISHMENT EVALUATION REPORT

Based on the Requirements of the RESTAURANT REGULATIONS the Listed Violations are in Need of Correction

*	Regulation Section #	Description/Remarks/Pertinent Data	Correction Timeframes
	<u>17.1</u>	<i>Hot water cut off to hand sink.</i>	
	<u>19.4</u>	<i>all hand sinks must be stocked with soap paper towels</i>	
	<u>19.2/19.5</u>	<i>make sure kitchen gets one last thorough cleaning - its easier to start clean.</i>	
		<i>Permit begins on Monday. I will return one week after opening & then 30 days after opening. Remember to make sure all your sinks are stocked & to give the kitchen one final cleaning.</i>	
		<i>Good luck.</i>	

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 * - Denotes Critical Item Violations representing Imminent Health Issues which MUST be corrected by the timeframes listed on this report.
 Underlined Section Numbers represent repeat, recurring, or continuing violations - see listed timeframes for immediate correction.

Date	Owner/Operator/Representative	Environmental Health Official	ID #
<i>8/7/98</i>	<i>Zenny W. Hudson, Prop.</i>	<i>[Signature]</i>	<i>5236</i>

Clarke County (540) 955-1033
 Frederick County (540) 722-3480
 Page County (540) 743-6528



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 Warren County (540) 635-3159
 City of Winchester (540) 722-3480

K.E. 8/7/98

Cert. Manager: Yes No	Time In:	To Min:	Page Number: 1 of 1	Evaluation Type: <u>R</u> F C I SV X O	Capacity	Reschedule:
Sewer Provided: <u>M O D</u>	Water Provided: <u>M N S</u>	Risk Class: <u>1 2 3 4</u>	Permit Expires:			
Establishment Name: <u>Sweet Carolina</u>	Permit Identification Number: <u>0 - 231 - 0001</u>	Physical Address: <u>Bosman St.</u>				

WASH - 150°F
Raise - 180°F

LORD FAIRFAX ENVIRONMENTAL HEALTH DISTRICT ESTABLISHMENT EVALUATION REPORT

Based on the Requirements of the RESTAURANT REGULATIONS the Listed Violations are in Need of Correction

* Regulation Section #	Description/Remarks/Pertinent Data	Correction Timeframes
<u>17.1</u>	<u>WATER IS SHUT OFF TO HANDSINK.</u>	<u>IMMED</u>
<u>11.1</u>	<u>insulation is hanging out inside the hotpoint heater in case duct tape.</u>	<u>IMMED</u>
<u>13.2</u>	<u>inside roof of entry, when salad dressings is kept is unclean.</u>	<u>AS NEEDED</u>
	<u>100 2nd Scomp sink for handwashing until car handsink is operational.</u>	
	<u>FACILITY LOOKS MUCH BETTER THANK YOU</u>	
	<u>Permit Revalidated at this time.</u>	

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 Underlined Section Numbers represent repeat, recurring, or continuing violations - see listed timeframes for immediate correction.

Date	Owner/Operator/Representative	Environmental Health Official	ID #
<u>1/12/99</u>	<u>[Signature]</u>	<u>[Signature]</u>	<u>5236</u>

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 City of Winchester (540) 722-3480

K.E. 1/12/99

Cert. Manager: Yes No	Time In:	Total Min:	Page Number: of	Evaluation Type: <u>R</u> F C I SV X O	Capacity	Reschedule:
Sewer Provided: <u>M O D</u>	Water Provided: <u>M N S</u>	Risk Class: <u>1 2 3 4</u>	Permit Expires:			
Establishment Name: <u>SWEET CAROLINES</u>	Permit Identification Number: <u>01-231-0001</u>	Physical Address: <u>Boscawen</u>				

LORD FAIRFAX ENVIRONMENTAL HEALTH DISTRICT ESTABLISHMENT EVALUATION REPORT

Based on the Requirements of the Restaurants Regulations, the Listed Violations are in Need of Correction

* Regulation Section #	Description/Remarks/Pertinent Data	Correction Timeframes
<u>21.2</u>	Rear screen door is in poor repair.	
<u>13.2</u>	ceiling of dressing room is unclear	
<u>5.7</u>	make sure all units have thermometers.	
<u>13.2</u>	yellow refrig. - clean it.	
<u>13.2</u>	Hot point refrig. - clean it.	
<u>13.2/11.1</u>	prep line refrig. unclear in poor repair.	
<u>13.2</u>	Eye area is unclear.	
<u>19.1</u>	Hand sink is broken. Use other sink in meantime.	
	- Lump everything together - Clean everything needs a good scrubbing. keep fronts hot.	
	- keep me posted on the new facility.	

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Date	Owner/Operator/Representative	Environmental Health Official	ID #
<u>6/17/99</u>	<u>K. Kucharski</u>	<u>[Signature]</u>	<u>5236</u>

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K.E. 6/21/99

Cert. Manager: Yes No	Time In:	Total Min:	Page Number: 1 of 1	Evaluation Type: <u>R</u> F C I SV X O	Capacity	Reschedule:
Sewer Provided: <u>M O D</u>	Water Provided: <u>M N S</u>	Risk Class: <u>1 2 3 4</u>	Permit Expires:			
Establishment Name: <u>SWEET CAROLINES</u>		Permit Identification Number: <u>01 - 231 - 0001</u>	Physical Address: <u>Bosomwin</u>			

LORD FAIRFAX ENVIRONMENTAL HEALTH DISTRICT ESTABLISHMENT EVALUATION REPORT

Based on the Requirements of the RESTAURANT REGULATIONS the Listed Violations are in Need of Correction

* Regulation Section #	Description/Remarks/Pertinent Data	Correction Timeframes
<u>19.4</u>	- Hand sink does not work.	<u>IMMEDIATE</u>
<u>21.2</u>	- Floor screen door is in poor repair.	<u>24 HOURS</u>
<u>11.1</u>	- Hot point freezer needs defrosted	
<u>5.7</u>	- All refrigerators must have thermometers	<u>1 DAY</u>
<u>13.2</u>	- Refrigerators in cook area need cleaned. Ripped foil food etc.	
<u>13.2</u>	- Deep fryer area unclean.	
	- FACILITY LOOKS BETTER THAN LAST TIME. KEEP ON IMPROVING.	
	Remember	
	- Hold Hot Foods > 140°F.	
	- Hold Cold Foods < 40°F.	
	- WASH-RINSE-SANITIZE ALL UTENSILS & COOKWARE.	
	- WASH HANDS FREQUENTLY.	
	- PERMIT REVALUATED.	

Any failure to comply with a correction timeframe of a violation listed may result in the closing of the establishment. You may request a hearing on these findings, a time limit, or both by writing to the local health department within ten (10) days of the date of this report.
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Underlined Section Numbers represent repeat, recurring, or continuing violations - see listed timeframes for immediate correction.

Date	Owner/Operator/Representative	Environmental Health Official	ID #
2/10/00	[Signature]	[Signature]	5256

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Page County (540) 743-6528



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K.E. 2/14/00

Cert. Manager: Yes No	Time In: 10:00	Total Min: 30	Page Number: 1 of 1	Evaluation Type: R F C I SV X O	Capacity	Reschedule: Reopen
Sewer Provided: (M) O D	Water Provided: (M) N S	Risk Class: 1 2 3 4	Permit Expires: 12/31/00			
Establishment Name: Sweet Carolines	Permit Identification Number: 01 - 231 - 0001	Physical Address: Winchester				

**LORD FAIRFAX ENVIRONMENTAL HEALTH DISTRICT
ESTABLISHMENT EVALUATION REPORT**

Based on the Requirements of the Restaurant Regulations the Listed Violations are in Need of Correction

* Regulation Section #	Description/Remarks/Pertinent Data	Correction Timeframes
* 19.4	HANDSINK does not work	IMMED
	TOPS ON REFRIGERATORS NOT CLEAN Wipe out inside of 1 / near top	
	Hood filters should be cleaned monthly Fire extinguisher system should be serviced every six (6) months.	
	Missing thermometer in 1 refrigerator.	
	Permit revalidated	
	Expires 12/31/01	
*	Will mail new permit.	
	Sweet Carolines 107 Bastowen St. Windsor VT	
	* POST IN PUBLIC VIEW.	

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Underlined Section Numbers represent repeat, recurring, or continuing violations - see listed timeframes for immediate correction.

Date	Owner/Operator/Representative	Environmental Health Official	ID #
12/23/00	Kay K. Howard	[Signature]	2792

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Cert. Manager: Yes No	Time In: 3:00	Total In:	Page Number: 1 of 1	Evaluation Type: <u>R</u> F C I SV X O	Capacity	Reschedule: Routine
Sewer Provided: <u>M</u> O D	Water Provided: <u>M</u> N S	Risk Class: 1 2 3 4	Permit Expires: 3-30-01			
Establishment Name: SWEET CAROLINES	Permit Identification Number: 01-231-0001	Physical Address: 107 W. ROSCAWEN ST.				

LORD FAIRFAX ENVIRONMENTAL HEALTH DISTRICT ESTABLISHMENT EVALUATION REPORT

Based on the Requirements of the VA Restaurant Regs the Listed Violations are in Need of Correction

*	Regulation Section #	Description/Remarks/Pertinent Data	Correction Timeframes
*	<u>19.1/19.4</u>	Hand sink is broken and no soap or towel present	1 WEEK
	24.1	Kitchen need to be cleaned well (Floors, walls, equipment, ice maker, meat slicer)	1 WEEK
	26.1	Hood vents are very dirty	1 WEEK
	5.1	Clean and paint wood shelves	1 MONTH
	13.5	Walk-in beer cooler floor is dirty (w/ food storage)	1 WEEK
<p>NOTES: Clean microwave don't smoke in kitchen clean grill tops get thermometers for all refrigerators keep hand soap in restrooms clean ice maker</p>			

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Date	Owner/Operator/Representative	Environmental Health Official	ID #
2-10-29-01	B. Swift	<i>[Signature]</i>	5236

Cert. Manager: Yes No	Time In:	Total :	Page Number: 1 of 1	Evaluation Type: <u>R</u> F C I SV X O	Capacity	Reschedule: <i>Routine</i>
Sewer Provided: M O D	Water Provided: M N S	Risk Class: 1 2 3 4	Permit Expires: 12-31-02			
Establishment Name: <i>Sweet Caroline's</i>	Permit Identification Number: 01 - 231 - 0001	Physical Address: <i>Boscawen St</i>				

LORD FAIRFAX ENVIRONMENTAL HEALTH DISTRICT ESTABLISHMENT EVALUATION REPORT

Based on the Requirements of the VA Restaurant Regs the Listed Violations are in Need of Correction

*	Regulation Section #	Description/Remarks/Pertinent Data	Correction Timeframes
		<i>EDUCATIONAL VISIT</i>	
		<i>- WASH HANDS OFTEN FOR 20 SECONDS</i>	
		<i>- KEEP HOT FOODS > 140°F</i>	
		<i>- KEEP COLD FOODS < 40°F</i>	
		<i>- NEW FOOD REGULATIONS BEGIN MARCH 1, 2002</i>	
		<i>Thanks</i>	
		<i>Will SEND NEW Permit</i>	

Any failure to comply with a correction timeframe of a violation listed may result in the closing of the establishment. You may request a hearing on these findings, a time limit, or both by writing to the local health department within ten (10) days of the date of this report.
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Date	Owner/Operator/Representative	Environmental Health Official	ID #
<i>2/24/02</i>	<i>Tony Hudson</i>	<i>[Signature]</i>	<i>5234</i>

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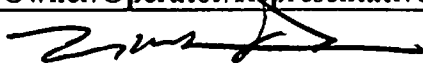
Cert. Manager: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	Time In: 2:10	Total In:	Page Number: 1 of 1	Evaluation Type: F C I S V <input checked="" type="checkbox"/> O	R	Capacity	Reschedule:
Sewer Provided: <input checked="" type="checkbox"/> M <input type="checkbox"/> O <input type="checkbox"/> D	Water Provided: <input checked="" type="checkbox"/> M <input type="checkbox"/> N <input type="checkbox"/> S	Risk Class: 1 2 3 4	Permit Expires:				
Establishment Name: SWEET CAROLINE'S	Permit Identification Number: 01 - 231 - NEW	Physical Address: 29 WEST CORK ST.					

LORD FAIRFAX ENVIRONMENTAL HEALTH DISTRICT ESTABLISHMENT EVALUATION REPORT

Based on the Requirements of the VA FOOD SERVICE REGS the Listed Violations are in Need of Correction

*	Regulation Section #	Description/Remarks/Pertinent Data	Correction Timeframes
	NOTES:	Construction of entire building in progress.	
		<ul style="list-style-type: none"> • Still need to grout floor in kitchen, put in all equipment including hood system, walk-in cooler, etc. • Call us once kitchen is finished for a final inspection. • Replace existing ceiling tiles in kitchen with vinyl-clad tiles or paint the acoustical tiles with washable paint 	
		Before we issue a permit we need:	
		<ol style="list-style-type: none"> ① Your application ② A certificate of occupancy ③ \$40 plan review fee & \$40 permit issuance fee 	
		Please call with any questions & for final inspection!	

Any failure to comply with a correction timeframe of a violation listed may result in the closing of the establishment. You may request a hearing on these findings, a time limit, or both by writing to the local health department within ten (10) days of the date of this report.
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Date	Owner/Operator/Representative	Environmental Health Official	ID #
12-20-02		Zuma A. Chaff	3274

Cert. Manager: Yes (No)	Time In: 2:45	Total Min: 60	Page Number: 1 of 1	Evaluation Type: (R) F C I SV X O	Capacity	Reschedule: 1-27-04
Sewer Provided: (M) O D	Water Provided: (M) N S	Risk Class: (2) 3 4	Permit Expires: 12-31-04			
Establishment Name: SWEET CAROLINAS		Permit Identification Number: 01 - 231 - 0243	Physical Address: 29 W Cook			

LORD FAIRFAX ENVIRONMENTAL HEALTH DISTRICT ESTABLISHMENT EVALUATION REPORT

Based on the Requirements of the VA FOOD SER. REGS. the Listed Violations are in Need of Correction

* Regulation Section #	Description/Remarks/Pertinent Data	Correction Timeframes
3180	FLOORS, IN KITCHEN, WALKIN, AND BAR AREAS - EXTREMELY DIRTY - ESPECIALLY UNDER EQUIPMENT - THIS WILL DRAW PESTS	1-DAY
610	FOOD STORED ON FLOOR IN KITCHEN AND WALK-IN - (2ND NOTICE)	
2020	KITCHENWARE AND SIMILAR SERVICE CONTAINERS STORED ON FLOOR IN KITCHEN NOTE: FLOORS ARE NOT FOR STORING STUFF IN A PUBLIC RESTAURANT	
3020,30	NO SOAP OR TOWELS PROVIDED AT HANDWASHING SINKS IN KITCHEN	1-DAY
* 2830	HANDWASHING SINKS ARE IN-ACCESSIBLE - NOT EASY TO USE THIS MAKES ME QUESTION WHETHER KITCHEN EMPLOYEES ARE WASHING THEIR HANDS.	1-DAY
* 3330	UN-LABELED SPRAY BOTTLES, NUMEROUS IN KITCHEN - YOU MUST LABEL SPRAY BOTTLES THAT ARE USED IN A PUBLIC KITCHEN	1-DAY
* 830	READY TO EAT FOODS ARE NOT BEING DATE STAMPED PERSON IN CHARGE - DEAN THOMAS	1-WEEK
3170	FLOORS IN BAR AREA - NEED REPAIR BUTTON SLUGS IN FOOD PREP - CLEAN CHILI IN WALK-IN - IN LARGE POT - NEED TO BREAK DOWN INTO SMALLER CONTAINERS TO PROPERLY COOL - RE-INSPECTION NEXT WEEK TUES 1-27 DISHMACHINE 50 ppm BCL ² - test strips ✓ WALKIN 42° CHILI - 45° OTHER MEAT 49° SOUL CREAM 35° ALONG WITH CLEANING - A LOT OF STUFF ON FLOOR	

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Date	Owner/Operator/Representative	Environmental Health Official	ID #
3 1-20-04	Dean C. Thomas	Greg Boyd	0895

9. Which thermometer would you use to measure the temperature of potentially hazardous foods?
 A) Meat thermometer
 B) Glass thermometer
 C) Oven thermometer
 D) Metal stem thermometer
10. To assure the safety of cooked ground beef (e.g., hamburger) it is most important to cook it until:
 A) There is no remaining pink color.
 B) The inside temperature is 155° F, or above.
 C) The meat is firm to the touch.
 D) The outside temperature is 180° F, or above.
11. All poultry shall be cooked to a minimum internal cooking temperature of:
 A) 155°F for 15 seconds.
 B) 195°F for 15 seconds.
 C) 140°F for 15 seconds.
 D) 165°F for 15 seconds.
12. The "Temperature Danger Zone" for potentially hazardous food is:
 A) 75 to 120°F.
 B) 41 to 140°F.
 C) 38 to 155°F.
 D) 55 to 155°F.
13. Hot Potentially Hazardous Foods must be held at a temperature at or above:
 A) 135°F.
 B) 140°F.
 C) 145°F.
 D) 150°F.
14. An effective method of cooling hot food is:
 A) Placing the food in shallow pans.
 B) Separating the food into smaller or thinner portions.
 C) Stirring the food while in an ice water bath.
 D) All of the above.
15. Cooked potentially hazardous food saved for next day service must be cooled from 140°F to 70°F within _____ hours, and from 70°F to 41°F or less within 4 hours.
 A) 2
 B) 6
 C) 4
 D) 8
16. An effective method to prevent contamination of ready to eat foods is:
 A) Purchase only produce that has been pre-washed.
 B) Store ready to eat foods on shelving above foods requiring cooking or other processing.
 C) Purchase only foods that have been grown chemically free.
 D) Store ready to eat foods in non-metal containers.
17. A food handler should not handle ready to eat food with bare hands, but can use:
 A) Single use gloves.
 B) Tongs.
 C) Deli paper.
 D) All of the above.
18. Spray bottles of chemicals used in a food establishment shall be:
 A) Labeled with the common name.
 B) Hung up anywhere convenient for use.
 C) Only stored next to food contact surfaces.
 D) Labeled with time and date.

Of 18 questions, 15 were answered correctly. Satisfactory is 14+ correct. Unsatisfactory is <14 correct.

Received by: Dea C. Thomas Env Health Specialist: Greg Doye

Est. ID/NO: 01-231-0243 Name: SWEET CAROLINES Date: 01/20/04

During inspections the person in charge shall demonstrate knowledge of foodborne disease prevention and the requirements of these regulations. The person in charge shall demonstrate this knowledge by being a certified food protection manager or by responding correctly to questions. 12 VAC 5-421-60

Person in charge: Dean Thomas.
Certified food manager Yes No Source: _____

Questions:

1. A food employee can cause foodborne disease by failing to practice good personal hygiene. The most important safe personal hygiene habit is to:
A) Read the MSDS sheet for all chemicals. C) Keep jewelry clean.
 B) Wash hands frequently and thoroughly. D) Never wear plaids and stripes together.
2. Prior to food preparation and between different tasks, food handlers should wash their hands with soap and warm water for:
A) 10 seconds. C) 50 seconds.
 B) 20 seconds. D) 1 minute.
3. Taking action to prevent the transmission of foodborne disease from an infected food employee is the responsibility of:
A) The local health department. C) The foodservice manager.
B) The Food and Drug Administration (FDA). D) The food employee.
4. A food employee has been recently diagnosed by a medical doctor as having Hepatitis A. The foodservice manager (or person in charge) should:
 A) Exclude the employee. C) Limit the employee from preparing food.
B) Allow the employee only operate the register. D) Assign the employee to washing utensils.
5. The symptoms associated with diseases which can be transmitted through food include:
A) Diarrhea. C) Vomiting.
B) Fever. D) All of the above.
6. "Potentially hazardous foods" (PHF) are moist, protein rich, low acid foods which will support rapid growth of bacteria. Which of the following is **not** a potentially hazardous food?
A) Raw hamburger C) Chicken salad
 B) Cooked rice D) Uncooked pasta
7. Controlling time and temperature of potentially hazardous foods can prevent foodborne disease by:
 A) Preventing growth of bacteria. C) Removing fats and starches.
B) Keeping food fresh in storage. D) Preventing contamination with bacteria.
8. Which of the following foods would present a high risk of Salmonella foodborne disease?
A) Fried oysters C) Wild mushrooms in a salad
 B) Raw eggs in a Caesar salad dressing D) Rare prime rib

Observation: The floor in the kitchen, walk-in and bar areas noted in need of cleaning.

Corrective Action(s): All floors, walls, and ceilings must be cleaned as often as necessary to keep them clean. Cleaning of the physical facilities is an important measure in ensuring the protection and sanitary preparation of food. A regular cleaning schedule should be established and followed to maintain the facility in a clean and sanitary manner.

Comments

Spoke with PIC regarding proper cooling methods and the need for more frequent cleaning throughout facility.

The above listed observations, violations and specified periods of time for correction of the violations are issued in accordance with the Food Regulations. It is the responsibility of the permit holder "to comply with directives of the regulatory authority including time frames for corrective actions. . . ." An opportunity for a hearing on the inspection results, a time limit, or both, shall be granted provided that a written request is filed with the local health department within 30 days following the inspection report.

Received By: _____

Gregory Lloyd
Environmental Health Specialist

storage limits the amount of growth allowed for these bacteria.

Observation: The ready-to-eat (RTE) commercially processed food in the refrigeration unit was not properly dated for disposition after opening.

Corrective Action(s): Mark a "consume by" date on commercially processed RTE foods at the time the original container is opened. If the food is held at 41°F or below the food shall be served or sold within 7 calendar days or within 4 calendar days if held at 45°F. Some harmful bacteria continue to grow even at refrigeration temperatures so limiting the amount of time in storage limits the amount of growth allowed for these bacteria.

3330 - Toxics - Common Name/working Containers of Toxics*

Observation: Working containers of cleaners are not properly labeled.

Corrective Action(s): Working containers of toxic items are to be properly labeled with contents. Identification of these containers with the common name of the material helps prevent the dangerous misuse of the contents.

2310 - Handwashing - Using a Handwashing Lavatory*

Observation: The handwashing facility located in the kitchen is blocked, preventing access by employees for easy handwashing.

Corrective Action(s): Access to the handwashing facility identified above is to be available during all hours of operation. Remove the equipment preventing its use.

Non-Critical Hazards

Total Number: 5

3030 - Hand Drying Provision

Observation: No disposable towels were provided at the hand washing lavatory in the kitchen.

Corrective Action(s): Hand drying devices such as individual disposable paper towels, a continuous towel system that supplies the user with a clean towel or heated air hand drying device must be provided at all hand washing lavatories to encourage proper hand washing and avoid employees to drying their hands on their clothing or other unclean materials.

3020 - Handwashing Cleanser - Availability

Observation: Soap was not provided at the hand washing lavatory in the kitchen.

Corrective Action(s): Hand soap must be provided at all hand washing lavatories to encourage proper hand washing. Hand cleanser must always be present to aid in reducing microorganisms and particulate matter found on hands.

0610 - Food Storage - Clean and Dry Location

REPEAT OBSERVATION: Food stored on the floor. Or Food stored less than 6" above the floor.

Corrective Action(s): Elevate food storage onto approved shelving with minimum 6" legs or casters.

3170 - Physical Facilities in Good Repair

Observation: The floor in the bar area is not maintained in good repair.

Corrective Action(s): Maintain physical facilities in good repair. Poor repair and maintenance compromises the functionality of the physical facilities.

3180 - Physical Facilities - Cleaning Frequency and Restrictions



Frederick County Health
 Department
 107 N. Kent St.
 Winchester, VA

Phone: (540) 722-3480
 Fax: ()

**COMMONWEALTH OF VIRGINIA
 VIRGINIA DEPARTMENT OF HEALTH**

Foodservice Establishment Evaluation Report

Establishment Information	
Establishment Name:	Sweet Caroline's
Establishment Type:	Restaurant
Address:	29 West Cork Street Winchester, Virginia 22601

Evaluation Information	
Inspection Type:	Routine
Evaluation Date/Time:	January 20, 2004 02:45 PM to 03:45 PM
Evaluation Length:	1 hour(s)

Equipment Temperatures	
Description	Temperature (Fahrenheit)
walk-in	42° F

Food Temperatures	
Description	Temperature (Fahrenheit)
chili in walk-in	45° F
other meat in walk-in	43° F
sour cream	39° F

Person In Charge	
Person In Charge:	

Critical Hazards
<p>Total Number: 3</p> <p>0830 - Date Marking - Ready-to-Eat - Potentially Hazardous Food - Date Marking*</p> <p>Observation: The prepared ready-to-eat (RTE) food in the refrigeration unit is not properly dated for disposition.</p> <p>Corrective Action(s): Mark the name and ""consume by"" date on the container of RTE foods at the time of preparation if the food is to be held for more than 24 hours. If the food is held at 41°F or below the food shall be served or sold within 7 calendar days or within 4 calendar days if held at 45°F. Some harmful bacteria continue to grow even at refrigeration temperatures so limiting the amount of time in</p>

Cert. Manager: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	Time In: 1:30	Total Min: 15	Page Number: 1 of 1	Evaluation Type: R <input checked="" type="checkbox"/> F <input type="checkbox"/> C <input type="checkbox"/> I <input type="checkbox"/> S <input type="checkbox"/> V <input type="checkbox"/> X <input type="checkbox"/> O	Capacity	Reschedule:
Sewer Provided: <input checked="" type="checkbox"/> M <input type="checkbox"/> O <input type="checkbox"/> D	Water Provided: <input checked="" type="checkbox"/> M <input type="checkbox"/> N <input type="checkbox"/> S	Risk Class: <input checked="" type="checkbox"/> 1 <input type="checkbox"/> 2 <input type="checkbox"/> 3 <input type="checkbox"/> 4	Permit Expires: 12-31-04			
Establishment Name: Sweet Carolis		Permit Identification Number: 01 - 231 - 0243		Physical Address: 29 W. Cork Wine.		

LORD FAIRFAX ENVIRONMENTAL HEALTH DISTRICT ESTABLISHMENT EVALUATION REPORT

Based on the Requirements of the VA Food Regs. the Listed Violations are in Need of Correction

*	Regulation Section #	Description/Remarks/Pertinent Data	Correction Timeframes
		Make Sure Handwash Sinks are accessible	Corrected during inspection
		Date stamping - Food are stamped with the Thru Away / Sell By Date.	
		Unlabeled spray bottles have been labeled.	
		Cleaning items have been fixed.	
		It is OK to serve food and drinks on the new deck.	
		Floors in bar area replaced with tile.	
		No items stored on floor - Kitchen much cleaner than before.	
		Thinks.	

Any failure to comply with a correction timeframe of a violation listed may result in the closing of the establishment. You may request a hearing on these findings, a time limit, or both by writing to the local health department within ten (10) days of the date of this report.
 * - Denotes Critical Item Violations representing Imminent Health Issues which MUST be corrected by the timeframes listed on this report.
 Underlined Section Numbers represent repeat, recurring, or continuing violations - see listed timeframes for immediate correction.

Date	Owner/Operator/Representative	Environmental Health Official	ID #
4-20-04			0895

Clarke County (540) 955-1033
 Frederick County (540) 722-3480
 Page County (540) 743-6528



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Shenandoah County (540) 459-3733
 Warren County (540) 635-3159
 City of Winchester (540) 722-3480

Violations from last inspection have been corrected. New deck is approved for food service use.

The above listed observations, violations and specified periods of time for correction of the violations are issued in accordance with the Food Regulations. It is the responsibility of the permit holder to comply with directives of the regulatory authority including time frames for corrective actions. . . . " An opportunity for a hearing on the inspection results, a time limit, or both, shall be granted provided that a written request is filed with the local health department within 30 days following the inspection report.

Received By: _____

Gregory Loyd
Environmental Health Specialist



Frederick County Health
Department
107 N. Kent St.
Winchester, VA

Phone: (540) 722-3480
Fax: ()

**COMMONWEALTH OF VIRGINIA
VIRGINIA DEPARTMENT OF HEALTH**

Foodservice Establishment Evaluation Report

Establishment Information

Establishment Name:	Sweet Caroline's
Establishment Type:	Restaurant
Address:	29 West Cork Street Winchester, Virginia 22601

Evaluation Information

Inspection Type:	Follow-up
Evaluation Date/Time:	April 20, 2004 01:30 PM to 01:45 PM
Evaluation Length:	0.3 hour(s)

Equipment Temperatures

Description	Temperature (Fahrenheit)

Food Temperatures

Description	Temperature (Fahrenheit)

Person In Charge

Person In Charge:	
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Critical Hazards

There are no critical hazards.

Non-Critical Hazards

Total Number: 0
Observation:
Corrective Action(s):

Comments

Received by _____ EHS _____

9. Which thermometer would you use to measure the temperature of potentially hazardous foods?
- A) Meat thermometer
 - B) Glass thermometer
 - C) Oven thermometer
 - D) Metal stem thermometer

10. To assure the safety of cooked ground beef (e.g., hamburger) it is most important to cook it until:
- A) There is no remaining pink color.
 - B) The inside temperature is 155° F, or above.
 - C) The meat is firm to the touch.
 - D) The outside temperature is 180° F, or above.

11. All poultry shall be cooked to a minimum internal cooking temperature of:
- A) 155°F for 15 seconds.
 - B) 195°F for 15 seconds.
 - C) 140°F for 15 seconds.
 - D) 165°F for 15 seconds.

12. The "Temperature Danger Zone" for potentially hazardous food is:
- A) 75 to 120°F.
 - B) 41 to 140°F.
 - C) 38 to 155°F.
 - D) 55 to 155°F.

13. Hot Potentially Hazardous Foods must be held at a temperature at or above:
- A) 135°F.
 - B) 140°F.
 - C) 145°F.
 - D) 150°F.

14. An effective method of cooling hot food is:
- A) Placing the food in shallow pans.
 - B) Separating the food into smaller or thinner portions.
 - C) Stirring the food while in an ice water bath.
 - D) All of the above.

15. Cooked potentially hazardous food saved for next day service must be cooled from 140°F to 70°F within _____ hours, and from 70°F to 41°F or less within 4 hours.
- A) 2
 - B) 6
 - C) 4
 - D) 8

16. An effective method to prevent contamination of ready to eat foods is:
- A) Purchase only produce that has been pre-washed.
 - B) Store ready to eat foods on shelving above foods requiring cooking or other processing.
 - C) Purchase only foods that have been grown chemically free.
 - D) Store ready to eat foods in non-metal containers.

17. A food handler should not handle ready to eat food with bare hands, but can use:
- A) Single use gloves.
 - B) Tonges.
 - C) Deli paper.
 - D) All of the above.

18. Spray bottles of chemicals used in a food establishment shall be:
- A) Labeled with the common name.
 - B) Hung up anywhere convenient for use.
 - C) Only stored next to food contact surfaces.
 - D) Labeled with time and date.

Of 18 questions, 16 were answered correctly. Satisfactory is 14+ correct. Unsatisfactory is <14 correct.

Received by: X [Signature] Env Health Specialist: [Signature] EHS-154a (Rev 1/02)

ID/NO: _____ Name: _____ Date: ___/___/___

During inspections the person in charge shall demonstrate knowledge of foodborne disease prevention and the requirements of these regulations. The person in charge shall demonstrate this knowledge by being a certified food protection manager or by responding correctly to questions. 12 VAC 5-421-60

Person in charge: DEAN THOMAS
 Certified food manager Yes No Source: _____

Questions:
 A food employee can cause foodborne disease by failing to practice good personal hygiene. The most important safe personal hygiene habit is to:
 A) Read the MSDS sheet for all chemicals. C) Keep jewelry clean.
 B) Wash hands frequently and thoroughly. D) Never wear plaids and stripes together.

Prior to food preparation and between different tasks, food handlers should wash their hands with soap and warm water for:
 A) 10 seconds. C) 50 seconds.
 B) 20 seconds. D) 1 minute.

Taking action to prevent the transmission of foodborne disease from an infected food employee is the responsibility of:
 A) The local health department. C) The foodservice manager.
 B) The Food and Drug Administration (FDA). D) The food employee.

A food employee has been recently diagnosed by a medical doctor as having Hepatitis A. The foodservice manager (or person in charge) should:
 A) Exclude the employee. C) Limit the employee from preparing food.
 B) Allow the employee only operate the register. D) Assign the employee to washing utensils.

The symptoms associated with diseases which can be transmitted through food include:
 A) Diarrhea. C) Vomiting.
 B) Fever. D) All of the above.

“Potentially hazardous foods” (PHF) are moist, protein rich, low acid foods which will support rapid growth of bacteria. Which of the following is not a potentially hazardous food?
 A) Raw hamburger C) Chicken salad
 B) Cooked rice D) Uncooked pasta

Controlling time and temperature of potentially hazardous foods can prevent foodborne disease by:
 A) Preventing growth of bacteria. C) Removing fats and starches.
 B) Keeping food fresh in storage. D) Preventing contamination with bacteria.

Which of the following foods would present a high risk of Salmonella foodborne disease?
 A) Fried oysters C) Wild mushrooms in a salad
 B) Raw eggs in a Caesar salad dressing D) Rare prime rib

Cert: Manager: Yes <input type="radio"/> No <input checked="" type="radio"/>	Time In: 11:27 AM	Total Min: 1:28 pm	Page Number: 1 of 1	Evaluation Type: F C I SV X <input checked="" type="radio"/> R <input type="radio"/>	Capacity	Reschedule: 1 1/2 weeks
Sewer Provided: <input checked="" type="radio"/> M O D	Water Provided: <input checked="" type="radio"/> M N S	Risk Class: 1 2 3 4	Permit Expires: 12/31/04			
Establishment Name: Sweet Carolines	Permit Identification Number: 01 - 231 - 0243	Physical Address: 29 W. Cork St.				

LORD FAIRFAX ENVIRONMENTAL HEALTH DISTRICT ESTABLISHMENT EVALUATION REPORT

Based on the Requirements of the VA Food Reg 12VAC 5-421 the Listed Violations are in Need of Correction ✓ = corrected

Regulation Section #	Description/Remarks/Pertinent Data	Correction Timeframes
	PIC = Dean Thomas passed DOK test w/ 16 of 18 ?s correct	
1800	Please clean-up handsinks, dead roaches, behind grease trap	2 day
* 3270	Live roaches observed - spray 11/26/04 and respraying today during inspection	✓ Today
2310	Both Kitchen handsinks are blocked - Keep clear for access	✓
1570	Fix leaky handsink	1 week
3045	Put up handwashing signs @ all Kitchen + bathroom handsinks	3 days
3030	No paper towels at either Kitchen handsink	✓
3020	No soap at Kitchen handsink	2 days
* 470	Raw foods not stored below ready-to-eat foods	✓
* 1770	Clean mold off ice machine apron / plate	today
Note:	Keep ice bucket inverted on a clean surface	today
Note:	Avoid storing foods in #10 tin cans	today
2920	Place self-closers on restroom doors	1 week
2920 2660	Put a covered trash receptacle in ladies' restroom	1 week
3170	Seal wood under bar handsink and Kitchen shelves	1 month
3240	fix replace handsink in the bar area	3 days
2920 2660	Trash isn't in tight-sealing, lidded containers	1 week
1700	Dishwasher isn't feeding sanitizer properly - please use manual wash, rinse and sanitize procedure until fixed	today
1330	Dishwasher needs rinse and wash gauges, and a dateplate	1 month
Note:	All food preparers must wear a hair restraint (hat, net, etc)	today
2930	Seal vertical opening on back doors / patio access	1 month

Any failure to comply with a correction timeframe of a violation listed may result in the closing of the establishment. You may request a hearing on these findings, a time limit, or both by writing to the local health department within ten (10) days of the date of this report.

* - Denotes Critical Item Violations representing Imminent Health Issues which MUST be corrected by the timeframes listed on this report. Underlined Section Numbers represent repeat, recurring, or continuing violations - see listed timeframes for immediate correction.

Temp: Travsler reachin = 34°
 wings = 38.5°
 walkin = 42°
 * tuna salad, milk = 44°
 bar fridge = 36°
 3 of 6 = 38.5°
 make table = 40°
 sour cream = 39.5°

Date Dec. 6, 2004	Owner/Operator/Representative <i>Dean Thomas</i>	Environmental Health Official <i>Donna M. Hill</i>	ID # 5235
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3170 - Physical Facilities in Good Repair

Observation: Seal wood under the bar handsink, and the kitchen shelves.

Corrective Action(s): Maintain physical facilities in good repair. Poor repair and maintenance compromises the functionality of the physical facilities.

2660 - Toilet Room Receptacle Covered

Observation: There is no covered refuse container for the disposal of feminine napkins in the ladies room stall.

Corrective Action(s): Install a covered refuse container for the disposal of feminine napkins in the ladies room stall.

3240 - Handwashing Lavatories - Maintaining and Using Handwashing Lavatories

Observation: Handwashing facilities are unclean and not maintained. The bar handsink needs to be replaced from where it was torn off the wall.

Corrective Action(s): Keep handwashing facilities clean and maintained to encourage proper handwashing.

Comments

PIC passed DOK test with 16 of 18 questions correct. Advised PIC not to store foods in #10 tin cans, to keep the ice bucket inverted on a clean surface, and that all food preparers must wear a hair restraint (hat, net, etc).

The above listed observations, violations and specified periods of time for correction of the violations are issued in accordance with the Food Regulations. It is the responsibility of the permit holder "to comply with directives of the regulatory authority including time frames for corrective actions. . . ." An opportunity for a hearing on the inspection results, a time limit, or both, shall be granted provided that a written request is filed with the local health department within 30 days following the inspection report. A follow-up evaluation to assess your correction of these violations will be conducted on, or about, December 23, 2004

Received By:

Sonya Kibler
Environmental Health Specialist

REPEAT OBSERVATION: No disposable towels were provided at the hand washing lavatories in the kitchen.

Corrective Action(s): Hand drying devices such as individual disposable paper towels, a continuous towel system that supplies the user with a clean towel or heated air hand drying device must be provided at all hand washing lavatories to encourage proper hand washing and avoid employees to drying their hands on their clothing or other unclean materials. **CORRECTED**

3045 - Handwashing Signage/Handwashing Facilities

Observation: A sign or poster that notifies food employees to wash their hands is not provided at all lavatories used by food employees

Corrective Action(s): Provide a sign or poster that notifies food employees to wash their hands at all handwashing lavatories used by food employees.

3020 - Handwashing Cleanser - Availability

REPEAT OBSERVATION: Soap was not provided at the hand washing lavatory in the kitchen.

Corrective Action(s): Hand soap must be provided at all hand washing lavatories to encourage proper hand washing. Hand cleanser must always be present to aid in reducing microorganisms and particulate matter found on hands.

1330 - Warewash Machine, Data Plate Operating Specifications

Observation: There is no data plate on the warewashing machine.

Corrective Action(s): Provide a data plate for the warewashing machine that lists the machine's design and operating specifications.

2930 - Outer Openings - Protected

Observation: Patio access opening of the food establishment is not protected against entry of insects and rodents.

Corrective Action(s): Protect the food establishment against the entry of insects and rodents by 1. Filling or closing holes and other gaps along floors, walls, and ceilings, 2. Closed, tight fitting windows, and 3. Solid, self-closing, tight-fitting doors. Insects and rodents are vectors of disease-causing microorganisms which may be transmitted to humans by contamination of food and food-contact surfaces.

2710 - Refuse - Outside Storage Prohibitions

Observation: Unprotected plastic waste bags used to store miscellaneous refuse are stored unprotected from pests and rodents outside the establishment.

Corrective Action(s): Properly dispose of all refuse with food residue to prevent pest activity.

2920 - Toilet Rooms - Enclosed

Observation: Toilet room doors are not provided with self-closing doors.

Corrective Action(s): Provide a self-closer for the toilet room door. Completely enclosed toilet facilities minimize the potential for the spread of disease by the movement of flies and other insects between the toilet facility and food preparation areas.

2620 - Refuse Receptacles

Observation: There are refuse containers outside the kitchen without covers.

Corrective Action(s): All refuse containers are to be fitted with snug lids.

Corrective Action(s): When pests are found use methods to such as trapping devices or other means of pest control. Insects and other pests are capable of transmitting disease to man by contaminating food and food-contact surfaces. CORRECTED

2310 - Handwashing - Using a Handwashing Lavatory*

REPEAT OBSERVATION: The handwashing facilities located in the kitchen are blocked, preventing access by employees for easy handwashing.

Corrective Action(s): Access to the handwashing facility identified above is to be available during all hours of operation. Remove the @EQUIPMENT@ preventing its use. CORRECTED

0470 - Food - Packaged and Unpackaged - Separation, Packaging, and Segregation*

Observation: Raw animal food stored over ready-to-eat (RTE) food in the refrigeration unit.

Corrective Action(s): Separate raw animal foods during storage, preparation, holding, and display from raw RTE food including other raw animal food such as fish for sushi or molluscan shellfish, or other raw RTE food such as vegetables, and cooked RTE food. CORRECTED

1700 - Warewashing - Manual & Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH, Concentration & Hardness

Observation: Chlorine sanitizing solution used was not at an acceptable concentration.

Corrective Action(s): Immediately discontinue the use of the machine until it is operating in accordance with minimum requirements. Initiate manual wash, rinse, and sanitize method to properly clean and sanitize equipment and utensils. To minimize workload you can move to all single service utensils.

1770 A - Equipment - Food Contact Surfaces, Nonfood Contact Surfaces, and Utensils

Observation: The following equipment food-contact surfaces were observed soiled to sight and touch: ice machine apron/exit plate.

Corrective Action(s): Clean and sanitize these surfaces for food contact.

Non-Critical Hazards

Total Number: 13

1800 - Non-Food Contact Surfaces

Observation: The nonfood contact surfaces of the handsinks, dead roaches and behind the grease trap have accumulations of grime and debris.

Corrective Action(s): Clean the surface at a frequency necessary to preclude accumulation of soil residues that become encrusted or attract insects and rodents.

1570 - Equipment - Good Repair and Proper Adjustment

Observation: Kitchen handsink is leaking.

Corrective Action(s): Repair the @EQUIPMENT@ to restore a state of condition that allows for proper operation, accuracy, functioning, maintenance, and cleanability per Part IV, Article 1 and 2 of this chapter. If unable to repair the @EQUIPMENT@, replace it with one that meets the specifications of Part IV, Article 1 and 2 of this chapter.

3030 - Hand Drying Provision



Frederick County Health
Department
107 N. Kent St.
Winchester, VA

Phone: (540) 722-3480
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**COMMONWEALTH OF VIRGINIA
VIRGINIA DEPARTMENT OF HEALTH**

Foodservice Establishment Evaluation Report

Establishment Information	
Establishment Name:	Sweet Caroline's
Establishment Type:	Restaurant
Address:	29 West Cork Street Winchester, Virginia 22601

Evaluation Information	
Inspection Type:	Routine
Evaluation Date/Time:	December 06, 2004 11:27 AM to 01:28 AM
Evaluation Length:	0 hour(s)

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Traulsen reachin	34° F
walkin	42° F
bar fridge	36° F
maketable	40° F

Food Temperatures	
Description	Temperature (Fahrenheit)
wings-Traulsen	38.5° F
tuna salad-walkin	44° F
milk-walkin	44° F
juice-bar fridge	38.5° F
sour cream-mktbl	39.5° F

Person In Charge	
Person In Charge:	Dean Thomas

Critical Hazards	
Total Number: 5	
3270 - Pests - Controlling Pests*	
Observation: Methods are not being used to control pests	

machine.

Corrective Action(s): Provide a data plate for the warewashing machine that lists the machine's design and operating specifications.

1570 - Equipment - Good Repair and Proper Adjustment

Observation: Kitchen handsink is leaking.

Corrective Action(s): Repair the @EQUIPMENT@ to restore a state of condition that allows for proper operation, accuracy, functioning, maintenance, and cleanability per Part IV, Article 1 and 2 of this chapter. If unable to repair the @EQUIPMENT@, replace it with one that meets the specifications of Part IV, Article 1 and 2 of this chapter.

2930 - Outer Openings - Protected

Observation: Patio access opening of the food establishment is not protected against entry of insects and rodents.

Corrective Action(s): Protect the food establishment against the entry of insects and rodents by 1. Filling or closing holes and other gaps along floors, walls, and ceilings, 2. Closed, tight fitting windows, and 3. Solid, self-closing, tight-fitting doors. Insects and rodents are vectors of disease-causing microorganisms which may be transmitted to humans by contamination of food and food-contact surfaces.

3240 - Handwashing Lavatories - Maintaining and Using Handwashing Lavatories

REPEAT OBSERVATION The bar handsink needs to be replaced from where it was cracked. Plumbing needs to be fixed so it drains properly.

Corrective Action(s): Keep handwashing facilities clean and maintained to encourage proper handwashing.

Corrected Hazards

There are hazards that have been corrected since the last inspection.

Total Number: 14

1800 - Non-Food Contact Surfaces

Observation: The nonfood contact surfaces of the handsinks, dead roaches and behind the grease trap have accumulations of grime and debris.

Corrective Action(s): Clean the surface at a frequency necessary to preclude accumulation of soil residues that become encrusted or attract insects and rodents.

3030 - Hand Drying Provision

Observation: No disposable towels were provided at the hand washing lavatories in the kitchen.

Corrective Action(s): Hand drying devices such as individual disposable paper towels, a continuous towel system that supplies the user with a clean towel or heated air hand drying device must be provided at all hand washing lavatories to encourage proper hand washing and avoid employees to drying their hands on their clothing or other unclean materials. **CORRECTED**

3270 - Pests - Controlling Pests* - CRITICAL VIOLATION

Observation: Methods are not being used to control pests

Cert. Manager: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	Time In: 3:45pm	Total Time: 4:25pm	Page Number: 1 of 1	Evaluation Type: FCISVXO	R Capacity	Reschedule: —
Sewer Provided: <input checked="" type="checkbox"/> M O D	Water Provided: <input checked="" type="checkbox"/> M N S	Risk Class: 1 2 3 4	Permit Expires: 12/31/04			
Establishment Name: Sweet Carolines	Permit Identification Number: 01 - 231 - 0243	Physical Address: 29 W. Cork St.				

LORD FAIRFAX ENVIRONMENTAL HEALTH DISTRICT ESTABLISHMENT EVALUATION REPORT

Based on the Requirements of the VA Food Reg 12VAC5-421 the Listed Violations are in Need of Correction

* Regulation Section #	Description/Remarks/Pertinent Data	Correction Timeframes
1570	Fix leaky Kitchen handsink	1 week
3240	Replace handsink at bar so that it's not cracked, and water drains properly	1 week
1330	Dishwasher needs rinse and wash gauges, and a dataplate	2 months
2930	Seal vertical opening on back doors/patio access	1 week
Note:	1) Pest issue taken care of monthly. They were last here 11/26/04, 11/26/04, 12/6/04, 12/8/04 (f/u #2), 12/20/04 (f/u #5)	
	2) Keep ice scoop on a clean surface or in a clean food-grade container.	
	3) Make sure to date foods with the "expiration dates" - not just the "make date"	
	4) Dressing cups should not be used as scoops.	
	The above are 2nd violations. Other previous violations have been corrected.	

Any failure to comply with a correction timeframe of a violation listed may result in the closing of the establishment. You may request a hearing on these findings, a time limit, or both by writing to the local health department within ten (10) days of the date of this report.
* - Denotes Critical Item Violations representing Imminent Health Issues which MUST be corrected by the timeframes listed on this report.
Underlined Section Numbers represent repeat, recurring, or continuing violations - see listed timeframes for immediate correction.

Date	Owner/Operator/Representative	Environmental Health Official	ID #
Jan. 12, 2005	Dean Thomas	Donna M. Kibb	5235

Clarke County (540) 955-1033
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2920 - Toilet Rooms - Enclosed

Observation: Toilet room doors are not provided with self-closing doors.

Corrective Action(s): Provide a self-closer for the toilet room door. Completely enclosed toilet facilities minimize the potential for the spread of disease by the movement of flies and other insects between the toilet facility and food preparation areas.

2620 - Refuse Receptacles

Observation: There are refuse containers outside the kitchen without covers.

Corrective Action(s): All refuse containers are to be fitted with snug lids.

3170 - Physical Facilities in Good Repair

Observation: Seal wood under the bar handsink, and the kitchen shelves.

Corrective Action(s): Maintain physical facilities in good repair. Poor repair and maintenance compromises the functionality of the physical facilities.

2660 - Toilet Room Receptacle Covered

Observation: There is no covered refuse container for the disposal of feminine napkins in the ladies room stall.

Corrective Action(s): Install a covered refuse container for the disposal of feminine napkins in the ladies room stall.

Comments

Pest issue is taken care of monthly (invoices uplied for 11/26/04, 12/6/04, 12/8/04, and 12/20/04. PIC reminded not to use dressing cups as scoops, to date foods with expiration dates (not just make dates), and to keep the ice scoop on a clean food-grade container.

The above listed observations, violations and specified periods of time for correction of the violations are issued in accordance with the Food Regulations. It is the responsibility of the permit holder "to comply with directives of the regulatory authority including time frames for corrective actions. . . ." An opportunity for a hearing on the inspection results, a time limit, or both, shall be granted provided that a written request is filed with the local health department within 30 days following the inspection report.

Received By: _____

Sonya Kibler
Environmental Health Specialist

Corrective Action(s): When pests are found use methods to such as trapping devices or other means of pest control. Insects and other pests are capable of transmitting disease to man by contaminating food and food-contact surfaces.CORRECTED

3045 - Handwashing Signage/Handwashing Facilities

Observation: A sign or poster that notifies food employees to wash their hands is not provided at all lavatories used by food employees

Corrective Action(s): Provide a sign or poster that notifies food employees to wash their hands at all handwashing lavatories used by food employees.

2310 - Handwashing - Using a Handwashing Lavatory* - CRITICAL VIOLATION

Observation: The handwashing facilities located in the kitchen are blocked, preventing access by employees for easy handwashing.

Corrective Action(s): Access to the handwashing facility identified above is to be available during all hours of operation. Remove the @EQUIPMENT@ preventing its use.CORRECTED

0470 - Food - Packaged and Unpackaged - Separation, Packaging, and Segregation* - CRITICAL VIOLATION

Observation: Raw animal food stored over ready-to-eat (RTE) food in the refrigeration unit.

Corrective Action(s): Separate raw animal foods during storage, preparation, holding, and display from raw RTE food including other raw animal food such as fish for sushi or molluscan shellfish, or other raw RTE food such as vegetables, and cooked RTE food.CORRECTED

1700 - Warewashing - Manual & Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH, Concentration & Hardness - CRITICAL VIOLATION

Observation: Chlorine sanitizing solution used was not at an acceptable concentration.

Corrective Action(s): Immediately discontinue the use of the machine until it is operating in accordance with minimum requirements. Initiate manual wash, rinse, and sanitize method to properly clean and sanitize equipment and utensils. To minimize workload you can move to all single service utensils.

1770 A - Equipment - Food Contact Surfaces, Nonfood Contact Surfaces, and Utensils - CRITICAL VIOLATION

Observation: The following equipment food-contact surfaces were observed soiled to sight and touch: ice machine apron/exit plate.

Corrective Action(s): Clean and sanitize these surfaces for food contact.

3020 - Handwashing Cleanser - Availability

Observation: Soap was not provided at the hand washing lavatory in the kitchen.

Corrective Action(s): Hand soap must be provided at all hand washing lavatories to encourage proper hand washing. Hand cleanser must always be present to aid in reducing microorganisms and particulate matter found on hands.

2710 - Refuse - Outside Storage Prohibitions

Observation: Unprotected plastic waste bags used to store miscellaneous refuse are stored unprotected from pests and rodents outside the establishment.

Corrective Action(s): Properly dispose of all refuse with food residue to prevent pest activity.



Frederick County Health
 Department
 107 N. Kent St.
 Winchester, VA

Phone: (540) 722-3480
 Fax: ()

**COMMONWEALTH OF VIRGINIA
 VIRGINIA DEPARTMENT OF HEALTH**

Foodservice Establishment Evaluation Report

Establishment Information	
Establishment Name:	Sweet Caroline's
Establishment Type:	Restaurant
Address:	29 West Cork Street Winchester, Virginia 22601

Evaluation Information	
Inspection Type:	Follow-up
Evaluation Date/Time:	January 12, 2005 03:45 PM to 04:25 PM
Evaluation Length:	0.7 hour(s)

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Traulsen reachin	° F
walkin	° F
bar fridge	° F
maketable	° F

Food Temperatures	
Description	Temperature (Fahrenheit)

Person In Charge	
Person In Charge:	Dean Thomas

Critical Hazards
There are no critical hazards.

Non-Critical Hazards
Total Number: 4
1330 - Warewash Machine, Data Plate Operating Specifications REPEAT OBSERVATION There is no data plate, rinse guage or wash guage on the warewashing

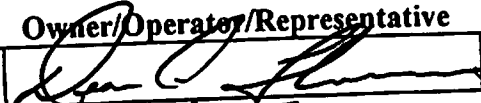
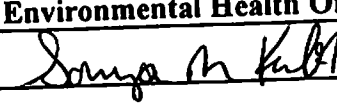
Cert. Manager: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	Time In: 3:40pm	Total Min: 4:47pm	Page Number: 1 of 1	Evaluation Type: F C I S V X <input checked="" type="checkbox"/> O	Capacity	Reschedule:		
Sewer Provided: <input checked="" type="checkbox"/> M <input type="checkbox"/> O <input type="checkbox"/> D	Water Provided: <input checked="" type="checkbox"/> M <input type="checkbox"/> N <input type="checkbox"/> S	Risk Class: 1 2 3 4	Permit Expires: 12/31/05	Establishment Name: Sweet Carolines			Permit Identification Number: 01-231-0243	Physical Address: 29 W. Cork St.

LORD FAIRFAX ENVIRONMENTAL HEALTH DISTRICT ESTABLISHMENT EVALUATION REPORT

Based on the Requirements of the VA Food Reg 12 VAC 5-421 the Listed Violations are in Need of Correction ✓ = corrected

* Regulation Section #	Description/Remarks/Pertinent Data	Correction Timeframes
* 470	Raw meats are stored over ready-to-eat foods	✓
* 1770	Ice machine exit plate has red debris - sanitize Containers aren't inverted	✓
1570	Hand sink on back kitchen wall has ^{leak at sink} no hot water - repair 1 week	
610	Food are on floor of walk-in kitchen - keep elevated at least 6"	✓
1320	Thermometers aren't evident in freezers	1 week
3045	Handwashing signs are needed in restrooms	✓
* 220	Open drinks in kitchen - use lids + straws	✓
* 470	Chicken and croissants aren't covered	✓
* 3480	Vitamins and lotion aren't separate from food/equipment	✓
3180	Ceiling vents over walk-in are dusty	1 week
1530	Chlorine test kit is needed at dishwasher	2 days
Notes:	Remember to date foods with the discard date. Foods in freezer need to be marked with date frozen to ensure proper first-in-first-out rotation.	
Temp:	marketable = 38° tuna salad = 42° walk-in = 48° ^{open for} meat = 45.5° / deliveries	
Notes:	Out of food-grade gloves, procure immediately.	

Any failure to comply with a correction timeframe of a violation listed may result in the closing of the establishment. You may request a hearing on these findings, a time limit, or both by writing to the local health department within ten (10) days of the date of this report.
* - Denotes Critical Item Violations representing Imminent Health Issues which MUST be corrected by the timeframes listed on this report.
Underlined Section Numbers represent repeat, recurring, or continuing violations - see listed timeframes for immediate correction.

Date	Owner/Operator/Representative	Environmental Health Official	ID #
5 Aug 26, 2005	 DEAN A. THOMAS	 Donna M. Kull	5235

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1570 - Equipment - Good Repair and Proper Adjustment

REPEAT OBSERVATION Handsink on back kitchen wall has a leak at the hot water faucet and was observed in a state of disrepair and damaged.

Corrective Action(s): Repair the @EQUIPMENT@ to restore a state of condition that allows for proper operation, accuracy, functioning, maintenance, and cleanability per Part IV, Article 1 and 2 of this chapter. If unable to repair the @EQUIPMENT@, replace it with one that meets the specifications of Part IV, Article 1 and 2 of this chapter.

3045 - Handwashing Signage/Handwashing Facilities

REPEAT OBSERVATION(CORRECTED DURING INSPECTION): A sign or poster that notifies food employees to wash their hands is not provided at restroom lavatories used by food employees

Corrective Action(s): Provide a sign or poster that notifies food employees to wash their hands at all handwashing lavatories used by food employees.

3180 - Physical Facilities - Cleaning Frequency and Restrictions

Observation: Ceiling vents over walkin are dusty.

Corrective Action(s): All floors, walls, and ceilings must be cleaned as often as necessary to keep them clean. Cleaning of the physical facilities is an important measure in ensuring the protection and sanitary preparation of food. A regular cleaning schedule should be established and followed to maintain the facility in a clean and sanitary manner.

Comments

Remember to date foods with the discard date. Foods in freezer need to be marked with date frozen to ensure proper first in-first out rotation. Our of food-grade gloves-procur immediately.Walkin was open for deliveries.

The above listed observations, violations and specified periods of time for correction of the violations are issued in accordance with the Food Regulations. It is the responsibility of the permit holder "to comply with directives of the regulatory authority including time frames for corrective actions. . . ." An opportunity for a hearing on the inspection results, a time limit, or both, shall be granted provided that a written request is filed with the local health department within 30 days following the inspection report.

Received By: _____

Sonya Kibler
Environmental Health Specialist

food clean equipment, utensils, and linens and unwrapped single-service and single-use articles.

0470 - Food - Packaged and Unpackaged - Separation, Packaging, and Segregation*

REPEAT OBSERVATION(CORRECTED DURING INSPECTION): Raw animal food stored over ready-to-eat (RTE) food in the refrigeration unit.

Corrective Action(s): Separate raw animal foods during storage, preparation, holding, and display from raw RTE food including other raw animal food such as fish for sushi or molluscan shellfish, or other raw RTE food such as vegetables, and cooked RTE food.

Observation: (CORRECTED DURING INSPECTION): Unwrapped or uncovered food.

Corrective Action(s): Protect food from cross contamination by storing food in packages, covered containers, or wrappings.

1770 A - Equipment - Food Contact Surfaces, Nonfood Contact Surfaces, and Utensils

REPEAT OBSERVATION The following equipment food-contact surfaces were observed soiled to sight and touch: ice machine exit plate.

Corrective Action(s): Clean and sanitize these surfaces for food contact.

3480 - First Aid Supplies, Storage

Observation: (CORRECTED DURING INSPECTION): Vitamins and lotion are not being stored in a kit or container

Corrective Action(s): Store first aid supplies in a kit or container that is located to prevent the contamination of food, equipment, utensils, and linens, and single-service and single-use articles

Non-Critical Hazards

Total Number: 6

0610 - Food Storage - Clean and Dry Location

Observation: (CORRECTED DURING INSPECTION): Food stored on the floor of the walkin and kitchen.

Corrective Action(s): Elevate food storage onto approved shelving with minimum 6" legs or casters.

1320 - Temperature Measuring Devices

Observation: There were no temperature measuring devices located in the freezers.

Corrective Action(s): Provide a temperature measuring device in all hot or cold holding equipment used to store potentially hazardous foods so that employees can routinely monitor the ambient air temperature.

1530 - Sanitizing Solutions, Testing Devices

Observation: There is no properly working test kit provided in the facility for monitoring the concentration of the chemical sanitizing solutions.

Corrective Action(s): Obtain a @SANITIZING AGENT@ test kit so that employees can accurately monitor the concentration of the sanitizing solutions and maintain them at a safe and effective level.



Frederick County Health
Department
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Winchester, VA

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**COMMONWEALTH OF VIRGINIA
VIRGINIA DEPARTMENT OF HEALTH**

Foodservice Establishment Evaluation Report

Establishment Information	
Establishment Name:	Sweet Caroline's
Establishment Type:	Restaurant
Address:	29 West Cork Street Winchester, Virginia 22601

Evaluation Information	
Inspection Type:	Routine
Evaluation Date/Time:	August 26, 2005 03:40 PM to 04:47 PM
Evaluation Length:	1.1 hour(s)

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Traulsen reachin	°F
walkin	48°F
bar fridge	°F
maketable	38°F

Food Temperatures	
Description	Temperature (Fahrenheit)
tuna salad-maketable	42°F
Meat-walkin	45.5°F

Person In Charge	
Person In Charge:	Dean Thomas

Critical Hazards
Total Number: 4
0220 - Eating, Drinking, or Using Tobacco *
Observation: (CORRECTED DURING INSPECTION) : In use open drinking containers stored in a manner that may contaminate food, food contact surfaces or utensils.
Corrective Action(s): Employees may drink from a closed beverage container if the container is handled to prevent contamination of (1) The employee's hands (2) The container and (3) Exposed

Which thermometer would you use to measure the temperature of potentially hazardous foods?

- A) Meat thermometer
- B) Glass thermometer
- C) Oven thermometer
- D) Metal stem thermometer

To assure the safety of cooked ground beef (e.g., hamburger) it is most important to cook it until:

- A) There is no remaining pink color.
- B) The inside temperature is 155° F, or above.
- C) The meat is firm to the touch.
- D) The outside temperature is 180° F, or above.

All poultry shall be cooked to a minimum internal cooking temperature of:

- A) 155°F for 15 seconds.
- B) 195°F for 15 seconds.
- C) 140°F for 15 seconds.
- D) 165°F for 15 seconds.

2. The "Temperature Danger Zone" for potentially hazardous food is:

- A) 75 to 120°F.
- B) 41 to 140°F.
- C) 38 to 155°F.
- D) 55 to 155°F.

3. Hot Potentially Hazardous Foods must be held at a temperature at or above:

- A) 135°F.
- B) 140°F.
- ~~C) 145°F.~~
- ~~D) 150°F.~~

14. An effective method of cooling hot food is:

- A) Placing the food in shallow pans.
- B) Separating the food into smaller or thinner portions.
- C) Stirring the food while in an ice water bath.
- D) All of the above.

15. Cooked potentially hazardous food saved for next day service must be cooled from 140°F to 70°F within _____ hours, and from 70°F to 41°F or less within 4 hours.

- A) 2
- B) 6
- C) 4
- D) 8

16. An effective method to prevent contamination of ready to eat foods is:

- A) Purchase only produce that has been pre-washed.
- B) Store ready to eat foods on shelving above foods requiring cooking or other processing.
- C) Purchase only foods that have been grown chemically free.
- D) Store ready to eat foods in non-metal containers.

17. A food handler should not handle ready to eat food with bare hands, but can use:

- A) Single use gloves.
- B) Tongs.
- C) Deli paper.
- D) All of the above.

18. Spray bottles of chemicals used in a food establishment shall be:

- A) Labeled with the common name.
- B) Hung up anywhere convenient for use.
- C) Only stored next to food contact surfaces.
- D) Labeled with time and date.

Of 18 questions, 15 were answered correctly. Satisfactory is 14+ correct. Unsatisfactory is <14 correct.

Received by: Dean P. Thomas

Env Health Specialist:

Sanya M. Kute

st. ID/NO: 01-231-0234

Name: Sweet Carolines

Date: 02/02/06

During inspections the person in charge shall demonstrate knowledge of foodborne disease prevention and the requirements of these regulations. The person in charge shall demonstrate this knowledge by being a certified food protection manager or by responding correctly to questions.

12 VAC 5-421-60

Person in charge: DEAN A THOMAS

Certified food manager Yes No Source: _____

Questions:

1. A food employee can cause foodborne disease by failing to practice good personal hygiene. The most important safe personal hygiene habit is to:

- A) Read the MSDS sheet for all chemicals.
- B) Wash hands frequently and thoroughly.
- C) Keep jewelry clean.
- D) Never wear plaids and stripes together.

2. Prior to food preparation and between different tasks, food handlers should wash their hands with soap and warm water for:

- A) 10 seconds.
- B) 20 seconds.
- C) 50 seconds.
- D) 1 minute.

3. Taking action to prevent the transmission of foodborne disease from an infected food employee is the responsibility of:

- A) The local health department.
- B) The Food and Drug Administration (FDA).
- C) The foodservice manager.
- D) The food employee.

4. A food employee has been recently diagnosed by a medical doctor as having Hepatitis A. The foodservice manager (or person in charge) should:

- A) Exclude the employee.
- B) Allow the employee only operate the register.
- C) Limit the employee from preparing food.
- D) Assign the employee to washing utensils.

5. The symptoms associated with diseases which can be transmitted through food include:

- A) Diarrhea.
- B) Fever.
- C) Vomiting.
- D) All of the above.

6. "Potentially hazardous foods" (PHF) are moist, protein rich, low acid foods which will support rapid growth of bacteria. Which of the following is not a potentially hazardous food?

- A) Raw hamburger
- B) Cooked rice
- C) Chicken salad
- D) Uncooked pasta

7. Controlling time and temperature of potentially hazardous foods can prevent foodborne disease by:

- A) Preventing growth of bacteria.
- B) Keeping food fresh in storage.
- C) Removing fats and starches.
- D) Preventing contamination with bacteria.

8. Which of the following foods would present a high risk of Salmonella foodborne disease?

- A) Fried oysters
- B) Raw eggs in a Caesar salad dressing
- C) Wild mushrooms in a salad
- D) Rare prime rib

Cert. Manager: Yes <input type="radio"/> No <input checked="" type="radio"/>	Time In: 1:50pm	Total Min: 2:45pm	Page Number: 1 of 1	Evaluation Type: F C I S V X O	R <input checked="" type="radio"/>	Capacity	Reschedule:	
Sewer Provided: <input checked="" type="radio"/> M <input type="radio"/> O <input type="radio"/> D	Water Provided: <input checked="" type="radio"/> M <input type="radio"/> N <input type="radio"/> S	Risk Class: 1 2 3 4	Permit Expires: 12/31/05	Establishment Name: Sweet Carolines				Permit Identification Number: 01 - 231 - 0243
				Physical Address: 29 W. Cork St.				

LORD FAIRFAX ENVIRONMENTAL HEALTH DISTRICT ESTABLISHMENT EVALUATION REPORT

Based on the Requirements of the VA Food Reg 12VACS-421 the Listed Violations are in Need of Correction

Regulation Section #	Description/Remarks/Pertinent Data	Correction Timeframes
* 1770	Ice machine exit plate has debris - totally empty ice machine and sanitize this weekend	corrected
2000	Straws aren't individually wrapped or in approved dispensers	2 days
2640	Trash cans don't have tight-fitting lids on	corrected
1320	Thermometers aren't in commercial freezers (3)	1 week
3180	Grease residue behind fryer/stove should be cleaned	today
1570	New pizza oven needs a gasket since it's broken - before using	
Notes:	PLC passed Demonstration of Knowledge Test. Recommend lowering temperature of maktable. Food found in unused pizza oven. Datemarking, food storage and hand sink set-ups look great. Keep up the good work.	
temp:	br cooler = 42°/32°/32°	maktable = 40°
	juice = 36°	ham = 42°
	creamer = 40°	turkey = 42°
	walkin = 42°	dishwasher = 120° (low temp)
	chili = 39°	
	chicken = 40°	

Any failure to comply with a correction timeframe of a violation listed may result in the closing of the establishment. You may request a hearing on these findings, a time limit, or both by writing to the local health department within ten (10) days of the date of this report.
* - Denotes Critical Item Violations representing Imminent Health Issues which MUST be corrected by the timeframes listed on this report.
Underlined Section Numbers represent repeat, recurring, or continuing violations - see listed timeframes for immediate correction.

Date	Owner/Operator/Representative	Environmental Health Official	ID #
Feb. 2, 2006	<i>[Signature]</i>	Sonya M. Kuhl	5235

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1770 A - Equipment - Food Contact Surfaces, Nonfood Contact Surfaces, and Utensils
REPEAT OBSERVATION(CORRECTED DURING INSPECTION): The following equipment food-contact surfaces were observed soiled to sight and touch: ice machine exit plate.
Corrective Action(s): Clean and sanitize these surfaces for food contact.

Non-Critical Hazards

Total Number: 5

1320 - Temperature Measuring Devices

REPEAT OBSERVATION There were no temperature measuring devices located in the 3 commercial freezers.

Corrective Action(s): Provide a temperature measuring device in all hot or cold holding equipment used to store potentially hazardous foods so that employees can routinely monitor the ambient air temperature.

1570 - Equipment - Good Repair and Proper Adjustment

Observation: The door gasket of the new pizza oven is broken.

Corrective Action(s): Repair or replace the @EQUIPMENT@ door gasket in accordance with the manufacturer's specifications.

2000 - Equipment, Utensils, Linens, and Single-Service and Single-Use Articles

Observation: Straws are observed unprotected from contamination.

Corrective Action(s): Store single service items in its original protective packaging or inverted in an approved dispenser.

2640 - Refuse Outside Receptacles

Observation: **(CORRECTED DURING INSPECTION):** The refuse container located outside the establishment is missing its lid.

Corrective Action(s): Replace the missing cover of the outside refuse container with one that is a tight fit.

3180 - Physical Facilities - Cleaning Frequency and Restrictions

Observation: Grease residue behind fryer/stove should be cleaned.

Corrective Action(s): All floors, walls, and ceilings must be cleaned as often as necessary to keep them clean. Cleaning of the physical facilities is an important measure in ensuring the protection and sanitary preparation of food. A regular cleaning schedule should be established and followed to maintain the facility in a clean and sanitary manner.

Comments

PIC passed Demonstration of Knowledge Test. Recommend lowering temperature of maketable. Food found in unused pizza oven. Datemarking, food storage and handsink set-ups look great. Keep up the good work.



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**COMMONWEALTH OF VIRGINIA
VIRGINIA DEPARTMENT OF HEALTH**

Foodservice Establishment Evaluation Report

Establishment Information	
Establishment Name:	Sweet Caroline's
Establishment Type:	Restaurant
Address:	29 West Cork Street Winchester, Virginia 22601

Evaluation Information	
Inspection Type:	Routine
Evaluation Date/Time:	February 02, 2006 01:50 PM to 02:45 PM
Evaluation Length:	0.9 hour(s)

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Traulsen reachin walkin	°F
bar fridge	42/32/32°F
maketable	40°F
dishwasher-low temp	120°F

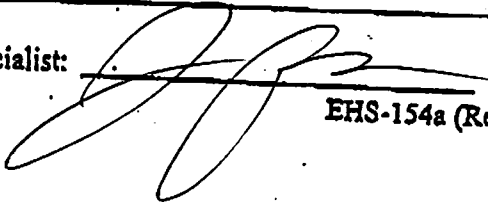
Food Temperatures	
Description	Temperature (Fahrenheit)
juice-bar fridge	36°F
creamer-bar fridge	40°F
chili-walkin	39°F
chicken-walkin	40°F
ham-maketable	42°F
turkey-maketable	42°F

Person In Charge	
Person In Charge:	Dean Thomas

Critical Hazards
Total Number: 1

9. Which thermometer would you use to measure the temperature of potentially hazardous foods?
 A) Meat thermometer
 B) Glass thermometer
 C) Oven thermometer
 D) Metal stem thermometer
10. To assure the safety of cooked ground beef (e.g., hamburger) it is most important to cook it until:
 A) There is no remaining pink color.
 B) The inside temperature is 155° F, or above.
 C) The meat is firm to the touch.
 D) The outside temperature is 180° F, or above.
11. All poultry shall be cooked to a minimum internal cooking temperature of:
 A) 155°F for 15 seconds.
 B) 195°F for 15 seconds.
 C) 140°F for 15 seconds.
 D) 165°F for 15 seconds.
12. The "Temperature Danger Zone" for potentially hazardous food is:
 A) 75 to 120°F.
 B) 41 to 140°F.
 C) 38 to 155°F.
 D) 55 to 155°F.
13. Hot Potentially Hazardous Foods must be held at a temperature at or above:
 A) 135°F.
 B) 140°F.
 C) 145°F.
 D) 150°F.
14. An effective method of cooling hot food is:
 A) Placing the food in shallow pans.
 B) Separating the food into smaller or thinner portions.
 C) Stirring the food while in an ice water bath.
 D) All of the above.
15. Cooked potentially hazardous food saved for next day service must be cooled from 140°F to 70°F within _____ hours, and from 70°F to 41°F or less within 4 hours.
 A) 2
 B) 6
 C) 4
 D) 8
16. An effective method to prevent contamination of ready to eat foods is:
 A) Purchase only produce that has been pre-washed.
 B) Store ready to eat foods on shelving above foods requiring cooking or other processing.
 C) Purchase only foods that have been grown chemically free.
 D) Store ready to eat foods in non-metal containers.
17. A food handler should not handle ready to eat food with bare hands, but can use:
 A) Single use gloves.
 B) Tongs.
 C) Deli paper.
 D) All of the above.
18. Spray bottles of chemicals used in a food establishment shall be:
 A) Labeled with the common name.
 B) Hung up anywhere convenient for use.
 C) Only stored next to food contact surfaces.
 D) Labeled with time and date.

18 questions, 17 were answered correctly. Satisfactory is 14+ correct. Unsatisfactory is <14 correct.

Received by: _____ Env Health Specialist:  EHS-154a (Rev 1/02)

ID/NO: 01-231-0243 Name: Dean Thomas Date: 05/21/07

ring inspections the person in charge shall demonstrate knowledge of foodborne disease prevention and the requirements of these regulations. The person in charge shall demonstrate this knowledge by being a certified food protection manager or by responding correctly to questions. 12 VAC 5-421-60

Person in charge: Dean Thomas
Certified food manager Yes No Source: _____

Questions:
A food employee can cause foodborne disease by failing to practice good personal hygiene. The most important safe personal hygiene habit is to:

- A) Read the MSDS sheet for all chemicals.
- B) Wash hands frequently and thoroughly.
- C) Keep jewelry clean.
- D) Never wear plaids and stripes together.

Prior to food preparation and between different tasks, food handlers should wash their hands with soap and warm water for:

- A) 10 seconds.
- B) 20 seconds.
- C) 50 seconds.
- D) 1 minute.

Taking action to prevent the transmission of foodborne disease from an infected food employee is the responsibility of:

- A) The local health department.
- B) The Food and Drug Administration (FDA).
- C) The foodservice manager.
- D) The food employee.

A food employee has been recently diagnosed by a medical doctor as having Hepatitis A. The foodservice manager (or person in charge) should:

- A) Exclude the employee.
- B) Allow the employee only operate the register.
- C) Limit the employee from preparing food.
- D) Assign the employee to washing utensils.

The symptoms associated with diseases which can be transmitted through food include:

- A) Diarrhea.
- B) Fever.
- C) Vomiting.
- D) All of the above.

"Potentially hazardous foods" (PHF) are moist, protein rich, low acid foods which will support rapid growth of bacteria. Which of the following is not a potentially hazardous food?

- A) Raw hamburger
- B) Cooked rice
- C) Chicken salad
- D) Uncooked pasta

Controlling time and temperature of potentially hazardous foods can prevent foodborne disease by:

- A) Preventing growth of bacteria.
- B) Keeping food fresh in storage.
- C) Removing fats and starches.
- D) Preventing contamination with bacteria.

Which of the following foods would present a high risk of Salmonella foodborne disease?

- A) Fried oysters
- B) Raw eggs in a Caesar salad dressing
- C) Wild mushrooms in a salad
- D) Rare prime rib

Cert. Manager: Yes <input type="radio"/> No <input checked="" type="radio"/>	Time In: 1:40 PM	Total Min: 3:00 PM	Page Number: <u>1</u> of <u>1</u>	Evaluation Type: <input checked="" type="radio"/> R F C I SV X O	Capacity	Reschedule:		
Sewer Provided: <input checked="" type="radio"/> M <input type="radio"/> O <input type="radio"/> D	Water Provided: <input checked="" type="radio"/> M <input type="radio"/> N <input type="radio"/> S	Risk Class: 1 2 3 4	Permit Expires: 12-31-07	Establishment Name: Sweet Carolines			Permit Identification Number: 01-232-0243	Physical Address: 29 W. Cork Street

LORD FAIRFAX ENVIRONMENTAL HEALTH DISTRICT ESTABLISHMENT EVALUATION REPORT

Based on the Requirements of the VA Food Regs the Listed Violations are in Need of Correction All temp °F

Regulation Section #	Description/Remarks/Pertinent Data	Correction Timeframes
PIC	Dean Thomas (Passed Demonstration of Knowledge Exam)	
<u>1530</u>	No sanitizer test kit observed. Please be sure to have sanitizer test kit in facility to ensure proper sanitizer concentration is maintained.	2 weeks
<u>3220</u>	Mops observed un-inverted. - Please be sure mop heads are stored inverted so as to allow for proper air drying.	Today
	Temps: Bar #1 - 45°; Bar #2 - 38°; Bar #3 - 35° Prep: 45° Bottom Walk In: Door #1 - 32° Door #2 - 42° Door #3 - 38°; Door #4 - 40° F; Dishwasher 120° F Rinse Fluiddare (Commercial) / Kirkland chest Freezer #1 and #2 - 0° F Tomatoes (Prep) - 47.2° F; Pickles (Prep) - 45° F.	
	Comments: Fire suppression systems need to be checked. Suppression twice a year and extinguishers once a year. Last check July 04 Hood vent: cleaned twice a year by professional company. At left handsink hot water valve was turned off because was leaking. A Plumber is coming in to fix toilet so will look at sink soon * No longer have pizza oven. * Date marking destroyed.	

Any failure to comply with a correction timeframe of a violation listed may result in the closing of the establishment. You may request a hearing on these findings, a time limit, or both by writing to the local health department within ten (10) days of the date of this report.
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Underlined Section Numbers represent repeat, recurring, or continuing violations - see listed timeframes for immediate correction.

Date	Owner/Operator/Representative	Environmental Health Official	ID #
05/31/07	<i>[Signature]</i>	<i>[Signature]</i>	5235

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Warren County (540) 635-3159
City of Winchester (540) 722-3480

There are no critical hazards.

Non-Critical Hazards

Total Number: 2

1530 - Sanitizing Solutions, Testing Devices

REPEAT OBSERVATION There is no properly working test kit provided in the facility for monitoring the concentration of the chemical sanitizing solutions.

Corrective Action(s): Obtain a @SANITIZING AGENT@ test kit so that employees can accurately monitor the concentration of the sanitizing solutions and maintain them at a safe and effective level.

3220 - Mops - Drying Mops

Observation: Mops not hung up to air dry.

Corrective Action(s): Wet use maintenance items such as mops must be hung in a position that allows them to air dry so they are not allowed to grow contamination which can then be spread through the establishment at the next use.

Comments

MGR passed Demonstration of Knowledge Exam. Fire suppression systems need to be checked. Suppression twice a year and extinguishers once a year. Last check in July 04. Hood vents cleaned twice a year by professional company. At left handsink hot water valve was turned off because was leaking. A plumber is coming in to fix toilet so will look at sink as well. *No longer have pizza oven.*

Date marking observed.

The above listed observations, violations and specified periods of time for correction of the violations are issued in accordance with the Food Regulations. It is the responsibility of the permit holder "to comply with directives of the regulatory authority including time frames for corrective actions. . . ." An opportunity for a hearing on the inspection results, a time limit, or both, shall be granted provided that a written request is filed with the local health department within 30 days following the inspection report.

Received By: _____

Justin Ferrell
Environmental Health Specialist



Frederick County Health
Department
107 N. Kent St.
Winchester, VA

Phone: (540) 722-3480
Fax: (540) 722-3479

**COMMONWEALTH OF VIRGINIA
VIRGINIA DEPARTMENT OF HEALTH**

Foodservice Establishment Evaluation Report

Establishment Information	
Establishment Name:	Sweet Caroline's
Establishment Type:	Full Service Restaurant
Address:	29 West Cork Street Winchester, Virginia 22601

Evaluation Information	
Inspection Type:	Routine
Evaluation Date/Time:	May 31, 2007 01:40 PM to 03:00 PM
Evaluation Length:	1.3 hour(s)

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Bar #1	45°F
Bar #2	38°F
Bar #3	35°F
Prep (Bottom)	45°F
Walk-In Door #1	32°F
Walk-In Door #2	42°F
Walk-In Door #3	38°F
Walk-In Door #4	40°F
Dishwasher (Rinse)	120°F
Frigidaire Commercial	0°F
Kirkland Freezer Chest #1	0°F
Kirkland Freezer Chest #2	0°F

Food Temperatures	
Description	Temperature (Fahrenheit)
Tomatoes (Prep Top)	47.2°F
Pickles (Prep Top)	45°F

Person In Charge	
Person In Charge:	Dean Thomas

Critical Hazards

Cert. Manager: Yes / (No)	Time In 2:00 PM	Total Min: 4:00 PM	Page Number 1 of 1	Evaluation Type: R F C I SV X O	Capacity	Reschedule
Sewer Provides: M O D	Water Provided: M N S	Risk Class 1 2 3 4	Permit Expires: 12-31-08			
Establishment Name: Sweet Carolin's		Permit Identification Number: 01 -- 231 -- 0243		Physical Address: 29 West Park Street		

Lord Fairfax Health District - Environmental Health Establishment Evaluation Report

Is this a Smoke Free establishment? Yes No Partial (list area) The non-smoking section
 Based on the requirements of the VA Food Regs the listed violations are in need of correction

Regulation Section #	Description / Remarks / Pertinent Data	Correction Timeframes
PIC	Kenyon Forte (Recommend serious course for management)	
	paperwork Needed: Employee Health Policy, CO (Business or Permanent)	
1530	Facility did not have chlorine test strips on hand. Please hand chlorine test strips in facility so proper disinfection can be maintained	70 Days
1770-C	Observed debris accumulation by flight. Please clean at a frequency necessary that precludes debris accumulation, could lead to pest harborage. - Try to keep ice covered when not in use to avoid potential contamination. - Brush all sides of stove area to prevent debris build up. - Be sure no food is propped on fire and cutting board until shield replaced.	70 Days
	* Seals at Vulcan Therma Air need repair to ensure proper functionality & integrity. * The Spero thermostat at middle door in vulcan reading high monitor.	Not a fix
	Temp: Dishwasher - Int (FWS) 126.8, 127.0. Freezer (Commercial) - 0° Kirkland (L) - 0° (2) 0° Walk-in 34 in (Hard hat rack) Walk-in - 37° ext. Red Sauce - 41.9 Chili - 41.8 Walk-in 33-40 ark	
	Prep Unit (BA) 40-42 int 45 int. Handwashing sign for men's restroom needs to be replaced. ~ Recommend tapes to trash cans actually in back restroom stalls, not just over door.	
	Comments: All 3 pipes from buckets were observed feeding into dishwasher at appropriate cycles (1 wash & rinse). Is serviced twice a month from Ecobac Hot water valve on secondary hand sink not working, should be repaired for proper operation. Facility has pest control by Ehrlich. Be sure to service for 08. Fire suppression / extinguishers serviced July 07. Note in well log while fire alarm should be patched. Exposed wiring at fire control should be fixed.	

Any failure to comply with a correction timeframe of a violation listed may result in the closing of the establishment. You may request a hearing on these findings, a time limit, or both by writing to the local department of health office within (10) ten days of the date of this report.
 * = Denotes Critical Item Violations representing Imminent Health Issues which MUST be corrected by the timeframe listed on this report.
 Underlined Section Numbers represent repeat, recurring, or continuing violations - See listed timeframe for immediate correction.

Date 10/02/07	Owner / Operator / Representative Kenyon Forte	Environment Health Official [Signature]	ID # 5235
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Clarke County (540) 955- 1033
 Frederick County (540) 722- 3480
 Page County (540) 743- 6528



LORD FAIRFAX
HEALTH DISTRICT

Shenandoah County (540) 459-3733
 Warren County (540) 635-3159
 City of Winchester (540) 722-3480

Non-Critical Hazards

Total Number: 2

1530 - Sanitizing Solutions, Testing Devices

REPEAT OBSERVATION There is no properly working test kit provided in the facility for monitoring the concentration of the chemical sanitizing solutions.

Corrective Action(s): Obtain a chlorine test kit so that employees can accurately monitor the concentration of the sanitizing solutions and maintain them at a safe and effective level.

1770 C - Equipment - Food Contact Surfaces, Nonfood Contact Surfaces, and Utensils

Observation: Observed accumulations of dust, dirt, food residue or other debris on the following nonfood-food contact surfaces: fryer and prep unit seals.

Corrective Action(s): Maintain nonfood-contact surfaces of equipment clean.

Comments

Recommend Servsafe course for management.

-Paperwork Needed: Employee Health Policy, CO (Business or Permanent)

-Try to keep ice covered when not in use to avoid potential contamination.

-Be sure all areas of slicer are cleaned to prevent debris build up.

-Be sure no food is prepped on prep unit cutting board until shaved/replaced (not in use).

*Seals at Vulcan Therma Aire need repair to ensure proper functionality/cleanability (not in use).

*The Sysco thermometer at middle door in walk-in is reading high, please monitor.

Handwashing sign for men's restroom needs mailed.

-Recommend tops to trash cans actually in ladies restroom stalls not just near door.

Comments: All 3 pipes from buckets were observed feeding into dishwasher at appropriate cycles (1 wash/2 rinse). Is serviced once a month from provider. Hot water valve on secondary handsink not working, should be repaired for proper operation. Facility has pest control from professional provider, twice a month. Be sure to service fire suppression/extinguishers for 2008. Hole in wall by white frigidaire should be patched. Exposed wiring at fire control should be fixed.

The above listed observations, violations and specified periods of time for correction of the violations are issued in accordance with the Food Regulations. It is the responsibility of the permit holder "to comply with directives of the regulatory authority including time frames for corrective actions. . . ." An opportunity for a hearing on the inspection results, a time limit, or both, shall be granted provided that a written request is filed with the local health department within 30 days following the inspection report.

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**COMMONWEALTH OF VIRGINIA
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Foodservice Establishment Evaluation Report

Establishment Information	
Establishment Name:	Sweet Caroline's
Establishment Type:	Full Service Restaurant
Address:	29 West Cork Street Winchester, Virginia 22601

Evaluation Information	
Inspection Type:	Routine
Evaluation Date/Time:	October 01, 2008 02:10 PM to 04:00 PM
Evaluation Length:	1.8 hour(s)

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Dishwasher (Int-EHS)	126.8°F
Dishwasher (Ext)	122°F
Frigidaire Commercial	0°F
Kirkland White Chest (L)	0°F
Kirkland White Chest (R)	0°F
Walk-In (Int)	34°F
Walk-In (Ext)	37°F
Walk-In (Int Ambient)	33-40°F
Prep Unit (BA)	40-42°F
Prep Unit (BA-Int EHS)	45°F
	°F
	°F

Food Temperatures	
Description	Temperature (Fahrenheit)
Ketchup (Walk-In)	41.9°F
Chili (Walk-In)	41.8°F

Person In Charge	
Person In Charge:	Kenyon Forte

Critical Hazards
There were no critical hazards observed.