Cert. Manager: Yes No	Time In:	Total	lin:	Page Numb	er:	Evaluation 7 F C I S	e: (V X	RO	Capacity	Reschedule:
Sewer Provided:	M O D	Water P	rovide	d: MN S	R	sk Class: 12	3 4	Per	mit Expires	
Establishment Name:			Per	rmit Identific		Number:		- 1	Address:	July .

Based on the Requirements of the_	KESTANBANDI	KEGULATIONS.	the Listed Violations are in Need of Correction

*	Regulation Section #	Description/Remarks/Pertinent Data NOONG INTO OIG GEORGES TI	Correction Timeframes
132		- Facility is still coles construction.	
and the same			
	1	I will return on Fredon for an ordening inspection.	
		As This look now, I will be able to usue	
		The primit on Friday as long so you get me	
		The jest of the application so I can get a tile	
		started-	
	,		
-			
_			
	1		
101			

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#
8/4/98	Terry Hysm Tour.	ite	5236

Clarke County Frederick County Page County

(540) 955-1033 (540) 722-3480 (540) 743-6528





Shenandoah County Warren County City of Winchester

(540) 459-3733 (540) 635-3159 (540) 722-3480

KE. 8-5-98

Cert. Manager: Yes No	Time In:	Tota	Min:	Page Numb	er:	Evaluation F C I S	ve: V X	R	Capacity	Reschedule:
Sewer Provided:	M O D	Water	Provide	ed: MNS	R	isk Class: 12	3 4	Per	mit Expires	
Establishment Na	ime:		Pe	rmit Identific	atio	n Number:	*/		Address:	Winc

Bas	ed on the Req	uirements of the KESTAURANT KEGULATIONS the Listed Violations are in Need	l of Correction
*	Regulation Section #	Description/Remarks/Pertinent Data	Correction Timeframes
	17,1 -	= Hot water cit of to handsing.	
	19.4 "	- all hardsinks must be stocked will songer page buch	
	-		
	13.2/13.5	= make sure litchen gets one lost iloroist cleaning	
		Tto Case to stor! Chan.	
	- 9		
		- 18mit begins on Mordayo Tuill return one	
		week after open-s & Then 30 days after open-s.	10
		Memerate to make see all you sules are stocked	
		a to Jus the letchen one tiral cleaning.	
		Cocclust.	
Any	failure to com	ply with a correction timeframe of a violation listed may result in the closing of the establishment. You may	request a

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#
8/7/98	Teny W Hudson To Pas	15000	5236
)		

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





Shenandoah County Warren County City of Winchester

(540) 459-3733 (540) 635-3159 (540) 722-3480

K.E. 8/7/98

Cert. Manager: Yes No	Time In:	Tota	Ain:	Page Numb	er:	Evaluation F C I S	v X	R	Capacity	Reschedule:
Sewer Provided:	M O D	Water	Provide	ed: MN S	R	isk Class: 12	34	Per	mit Expires	
Establishment Na	ame:		Pe	rmit Identific	atio	n Number:	Phys	ical	Address:	

*	Regulation Section #	Description/Remarks/Pertinent Data	Correction Timeframes
		This form will serve as almowleshement	
		of receipt of application & plans.	
		Man Keview was conducted ansite of	
		facility appears to meet Regulations	
	11		

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#

8/7/88 ZewyMffulson 5236

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

K.E. 8/7/98

Cert. Manager: Yes No	Time In:	Tota	lin:	Page Numb	er:	Evaluation T	e: V X	R Capacity	Reschedule:
Sewer Provided: MO D Water			Provide	ed: MN S	R	isk Class: (12	3 4	Permit Expires	:
Establishment Name:			Pe	rmit Identific	atio -	n Number:	-	sical Address:	st.

Bas	ed on the Req	uirements of the Vestracian Vermon the Listed Violations are in Need	l of Correction
*	Regulation Section #	Description/Remarks/Pertinent Data	Correction Timeframes
	21.2 -	Rear screen day is in poor repair. Fix to hely control she	en INP
	17.1.	Hot work cut off to hand sint.	I MAGO.
*	A.4 -	no page, tonels at bandsink	JAMON.
	5.7 -	Theirogetes must be mounted new The day in all	Iweek.
		office services.	
R	4,1 -	flies are setting body too loty Contact extermotion	TMMD.
	18.2-	covered troop can needed in ladies room.	
A	9.5	- Open lid conflorer bereases in witchen.	IMMER
爽	95		
	1	- Regar screen door. This will help weep the their out.	
		If iley are still bed you will need to contact a pest	
		Contal operator	
		Take care of the storied (outreal) Hours of I will be	
		able to 1841 you seemit when you 30 kg permit expiles	
Anv	failure to com	ply with a correction timeframe of a violation listed may result in the closing of the establishment. You may	request a

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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Da	te Owner/Op	perator/Representative	Environmental Heal	th Official ID #	į.
3 8/27/58	1 Scott	Mead	70 gm 2	523	:6
	/- /				

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



Protecting You and Your Environment

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

K.E. 8-28-98

Cert. Manager: Yes No	Time In:	To	lin:	Page Numb	er:	Evaluation 1 F C I S			Capacity	Reschedule:
Sewer Provided: MOD Water Provided: MNS Risk Class: 1234 Permit Expires:										
Establishment Name: Permit Identification Number: Physical Address: O - 731 - 0001 Restablishment Name: Physical Address:										
LINSE - 150°LORD FAIRFAX ENVIRONMENTAL HEALTH DISTRICT ESTABLISHMENT EVALUATION REPORT										
Based on the Require	Based on the Requirements of the 657741876 16601 Amous the Listed Violations are in Need of Correction									

		20 340	
*	Regulation Section #	Description/Remarks/Pertinent Data	Correction Timeframes
夕	17.1 -	WATER is shut off to bambink.	IMMED.
	11.1 -	- insulation is hanging out inside the thetopint typase	IMMID.
		in cease Duck Fage.	
	13,2 -	- inside god of corns, where salad dress-s is wood	AS NEEDE
		15 molles	
		we for Score Sink to phondurashing until year	
		handsink is operational.	
	-	FACILITY LOOKS MUCH SETTER THANK YOUL	
		B 1 D 10/1 1 B	
		resmit iconstidated at this time,	
-			

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#
/	1/12/99	> Towelfor		5236

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





Shenandoah County Warren County City of Winchester

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K.E. 1/12/99

Cert. Manager: Yes No	Min:	Page Numb	er:	Evaluation F C I S	ype: V X	RO	Capacity	Reschedule:		
Sewer Provided:	Provided: M N S Risk Class: 12			34	Per	mit Expires				
Establishment Name: SWEGT CAROLINES			Pe	rmit Identific		n Number:	- more		Address:	

*	Regulation Section #	Description/Remarks/Pertinent Data	Correction Timeframes
	21,2 -	Wear Screen Most 15 in poor sepair.	-
	13,2 -	CPILLES of diossens cetas. 15 unclear	
	511	maker sire all mits have Themoneters.	4 4
	19,2	Yellow refris - Clear 17.	
	15,2,-	Hot point retris : Clean, t.	
	13.44.+	piebline cetis uncleanor in poor icpair.	
	1916 -	Flyer area is unclean.	
V	19,1 -	Hondsink is biolien. Use other sink	+
		in meantime.	
	PHC	Lune everylling to seller - (EAN'S Emples	
		needs a good strubing.	
		usep foods het.	
	-	KPOP Me posted or the new tocality.	

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#
60/17/59	& Lundido	(19)	5236
	. , ,		

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



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K.E. 6/21/99

Cert. Manager: Yes No	Time In:	Tota	Ain:	Page Numb	er:	Evaluation F C I S	v X	RO	Capacity	Reschedule:
Sewer Provided: M O D Water			Provided: M N S Risk Class: 12			3 4	Per	mit Expires		
Establishment Name: SUEET CAROLINES			Pe	rmit Identific - Z3/		n Number:	11		Address:	

Bas	ed on the Requ	uirements of the 1850 AMENT REGULATIONS the Listed Violations are in N	Need of Correction
*	Regulation Section #	Description/Remarks/Pertinent Data	Correction Timeframes
	4	5, , ,	
N	19,4 -	Hardsink does not work.	IMMO.
	21.2 -	Plear screen door 15 in apor report.	BY SPRING
	11.1 -	14 A point heese needs defrosted	,
	5,7 -	All ceti, serators must have Thermometers	1 DAY
	13.2 -	Refigerators in cook area need cleaned Riged toil food etc.	
	13.2 -	Thee Figer area unclean	
	4	FACILITY LOOKS BEDER THAN LAST TIME. LEEP ON	
		imployab.	
		0	
	in the second	1 Emember	
		- Horo HOT 50005 214005.	
	-	Hold Cold Foods 40%.	
		- WASH-RINSE-SANITIZE ALL UTENSILS of COOKWARES.	
		Wash Hangs AREQUENTLY.	
		0 0	
	-	BERMIT KEVALIDATED.	
Any	failure to com	ply with a correction timeframe of a violation listed may result in the closing of the establishment. You n	any request a

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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1 2/10/00 1 ZOWHERS (I) 5256	154	Date	Owner/Operator/Representative	Environmental Health Official	ID#
	1	2/10/00	1 ZOWHERS	4	5256

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

K.E. 2/14/00

Cert. Manager: Time In: Tota /Iin: Page Number: Evaluation Pe: R Capacity Reschedule: Yes No FCI of SV X O 1 can Sewer Provided: MOD Water Provided: M N S Risk Class: 12 34 Permit Expires: /2/ **Establishment Name:** Permit Identification Number: Physical Address: - Weet Carolines 0001 Winchester

ESTABLISHMENT EVALUATION REPORT

Based on the Requirements of the Les farrant Reculations the Listed Violations are in Need of Correction

*	Regulation Section #	Description/Remarks/Pertinent Data	Correction Timeframes
X	19.4	HAMOSINIC JOES 40 + WORK	tMMED)
		TOPS OF REFRIGERATURES AUT CLEARY	
		Wipe out inside of I / Near top	
	× T	Hord filters should be cleaned monthly	
		Fire extragrisher system should be serviced	
		every six (6) minths.	
		Missing thermometer in 1 phizerator.	
_			
_		Permit revalidated	
		Expires 12/31/01	
	14-		
-	*	Will mail new permit.	
		Sweet Carolines	
		107 Bostowen St.	
		Wins V4	
		# POST IN PUBLIC VIEW.	

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#

1 12/28/10 Kay Kuhara Feel Mark

1 12/28/10 12/28/

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





Shenandoah County Warren County City of Winchester

Cert. Manager: Time In: Total in: Page Number: Evaluation Tre: R Capacity Reschedule: No 00 FCI SV X O Yes of Sewer Provided: MOD Water Provided: M N S Risk Class: 12 34 Permit Expires: 3-Establishment Name: Permit Identification Number: Physical Address: SWETT CAROLINES 731-000 107 W. ROSCALLER

LORD FAIRFAX ENVIRONMENTAL HEALTH DISTRICT ESTABLISHMENT EVALUATION REPORT

Based on the Requirements of the VA Restaurant 1085 the Listed Violations are in Need of Correction

*	Regulation Section #	Description/Remarks/Pertinent Data	Correction Timeframes
**	19.1/19.	4 Handsink is broken and no soap	IWEEK
	1	or tweel great	
	1		
	24.1	Kitchen need to be deaned will	Jutek
		(Floors wills requipment, it minks	n)
	26,1	Hood vents are very dirty	1 WEEK
	5.1	Clean and paint wood strelines	MONTH
	13.5	Walk-in bein cooler floor is il. ty	/ WEEK
4.68		(up food Storn SE)	
-			
-		NOTES: Clean MICrousul,	
		don't smoke in kitchen	
		Clean grill tops	
-			12/025
		Kelp hand somp in restrooms	
-		Clein 110 mil Cer	
		Background Carlotte Committee Commit	

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#

2 10-29-01 B with 5236

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



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Cert. Manager: Yes No	Time In:	Total _):	Page Numb	er:	Evaluation T F C I S	y X	R	Capacity	Reschedule:
Sewer Provided: M O D Water			vide	d: M N S	R	isk Class: 12	3 4	Per	mit Expires	: 12-31-07
Establishment Name:				rmit Identific					Address:	54.

*	Regulation Section #	Description/Remarks/Pertinent Data	Correction Timeframes
		EDUCATIONAL VISIT	
-			
		- WASH HANDS OFFEN FOR ZO SETENDS	
		- KEEP HOT FOODS > 1400F	
أريا		- (LEEP COID FOODS & 40°F	
		- NEW FOOD REGULATIONS BEGIN	
		MARCH 1, 2002	
	- 9	- Thrake	
	14.		
		Will SEND NEW Permit	

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#

2/24/02 Tony Hudern 5236

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





Shenandoah County Warren County City of Winchester

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	(S) 2 D Security Spirit Spirit (No. 2) Side Class 12 3 % Posmit Education	Service Crowlded:
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r <u>'</u>	ID E ALBUAN GIOVIEONBERNIONE FRAUNTE BEFEROUT Bytarlighe evaluetevant	
noise in Olivi	ments of the Pool SPRV (CE RECOS) the cased Visitations are included as	or layours with an invention
melios mole	etaff a mit er.WeighinebYgollogianoti	motordagests a gatemic (5)
	Construction of eather building in progress.	NC1652
	He wed to grow flow in kitchen, purin	

redigations	etelf(m onit eef(\ainimetr\qot\qot\);(10)&i	motorlagests 3 motors	
	Construction of entire building in progress.	مرزروعة	-
\	Still such to great floor in Gitchen, paring	6	
	Still recel to great floor in kitchen, paring all call squarent including breek system, willkin		
<u></u>	Call us one Kitelea is finished for a time?	3	
)	respection. Replace existing Ce. Ting tiles in lately I with washed	**3	
	Like on point the attensional titles in the inachieble		
	25).12		
	Defend was issue a parmit we need i		: -
	Experience of excupancy (E) 4-10 plan raised fee & 9-10 per mit is suance fine		42
·	France Coll worth and conservation for		× • •
	Place coll will any guistions of for finel	· · · · · · · · · · · · · · · · · · ·	
	ائروں رابوں اربوں <u>سور</u> وربوں کے انہوں میں اور		

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kija jabila Persionaka

Cert. Manager: Yes No	Time In:	Totaln:	Page Number	r: Evaluation 7	v(x)	R Capacity O	Reschedule:
Sewer Provided:	MO D	Water Provid	ed: MN S	Risk Class: 12	34	Permit Expires	:
Establishment Name: SWEET CAPOLINE'S			ermit Identifica カノ - 23/ -			ical Address:	57

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.	
	•	Still need to grout floor in kitchen put in	
		Still nied 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	
		" ne gandina	
	o o	Replace existing ceiling tiles in kitchen with viny! files or point the acoustical tiles with washable	-elad
		files or point the adoustical tiles with washable	<u> </u>
		Paint	
<u> </u>		Before we issue a permit we need:	
		Oyour application	
		@ A certificate of occupancy	
		3 \$40 plan review fee & \$40 permit issuance fee	
		Please call with any questions & for final	

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 Zerva Q · Maf 3274

Clarke County
Frederick County
Page County

(540) 955-1033 (540) 722-3480 (540) 743-6528



Shenandoah County Warren County City of Winchester

Cert. Manager: Tin	ne In: Tot	i_/Iin:	Page Numb	er: Evaluation F C I S	e: (I V X (© Capacity	Reschedule:
Sewer Provided: Ø	O D Wa	er Provide	ed: 109 N S	Risk Class: D 2	34	Permit Expires	: 12/31/03
Establishment Name:				ation Number: - <u>NEW</u>	1 *	eal Address: <i>West Lork</i>	Street

ESTABLISHMENT EVALUATION REPORT

Regulation Section #	Description/Remarks/Pertinent Data	Correction Timeframe	
	Pre-paning inspection performed this date.		
	Pre-opining inspiction performed this date. Overell, facility appears ready for opening.		
	This inspiction report to serve as temporary ristaurant permit		
	This inspiction report to serve as temporary ristaurant permit until official annual permit is received by establishment in mail.		
· · · · · · · · · · · · · · · · · · ·			
	Temperatures		
	welk-in some 34		
	reach-in cooler 40		

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

	Date	Owner/Operator/Representative	Environmental Health Official	ID#
	01/22/03	Tuky ff.	andrew Campbell	5436
Clarks Court	(FAO) 051			

Clarke County Frederick County Page County

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Shenandoah County Warren County City of Winchester

Cert. Manager: Time In:	Total Min:	Page Number	Evaluation 'F C I S			Reschedule:
Sewer Provided: MO D	Water Provid	led: MON S	Risk Class: ①2	34	Permit Expires	12/31/03
Establishment Name:	P	ermit Identificat	ion Number:	1	cal Address: W Cork St	

ESTABLISHMENT EVALUATION REPORT									
Bas	Based on the Requirements of the Va Food Scrvice Rigulations the Listed Violations are in Need of Correction								
*	Regulation Section #	Description/Remarks/Pertinent Data	Correction Timeframes						
	470	Food items in walk-in cucler and in kitchen uncovered	Immed.						
	1,10	Food items stored on floor in walk-in cooker (and potatous on floor	Immed						
		in kitchen)	-						
	Reminder	Kup handle of ice scoop out of ice (bor aria)	Inmed.						
	Riminder		Toclay						
	Reminder	Do not prop side door open without air curtain	Immed.						
		, ,							
			<u> </u>						
Any	failure to con	aply with a correction timeframe of a violation listed may result in the closing of the establishment. You may	y request a						

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#
04/16/03	4	andrew Render	5236

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Shenandoah County Warren County City of Winchester

Cert. Manager: Yes (No)	Time In: 2:45	Total_		Page Numb	er:	Evaluation F C I S	ve: (R) O	Capacity	Reschedule: /-27-04
Sewer Provided: MOD		Water	Provide	ed; M) N S	Ri	isk Class 2	3 4	Per	mit Expires	:12-31-04
Establishment Name: Sweet Grounts			Pe Ö	rmit Identific	ation -	n Number: 0243			Address:	

Based on the Requirements of the UA FOD SIC, Rogs. 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 divity -	1-DAY
		ESPECIALLY UNDER EXCEPT - THIS WILL DRAW DESTS	/
	610	tood Stones on Floor in KITCHEN AND WALK-IN (200 NOTICE)	
	W20	KITCHENWARE AND SWILD SERVICE CONTHINERS SURED ON FLOOR IN KITCHEN	
		MOTE: FLOORS ARE NOT FOR STORING STUFF IN A PUBLIC DESTABLE ANT	
	3020,30	NO SOAP OR TOWELS PROVIDED AT HANDWASHING SINKS IN KITCHEN	1-Day
*	2330	1-AND WHSHING SIEKS ARE IN-ACCESSIBLE - NOT EASY TO USE	1-Duy
		THIS MAKE I ME QUESTION WHETHER KICKEN EMPLOYEES ARE WASHING	
	_	Their Hours	
米	3330	UN-LABBLED & SPRAY BOTTLES, NUMBROWS IN KITCHEN - YOU MUST	H-D44
		LADEL SPRAY BUTTLES THAT ME LISED IN A PUBLIC KOTCHEN	
*	830	READY to EAT FOODS ARE NOT BEING DATE STAMPED	1-WEEK
	sec?	YERSON IN CYARER - DEAN Thomas	
	3170	FLOORS IN BAR ALEA - NERD REPAIR	
		BUTTOM SELVES IN FOOD PORP - CLEAN	
		CHILIP IN WALK-IN- IN LANCE POT - NEED to BREAK DUWN INTO	
		SMALLER CONTORINERS to PROBERLY COOL-	
		- RE-INSPECTION NEXT WEEK THES 1-27	
		DISHMANNE 50 PAM BCL2 - test STRIPS	
		WALKIN 42° CHILL - 45° OTHER MEAT 49°	
		SOUR CREAM 350 ALONG WITH CLEANING - A COT OF STUFF ON	

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#
3	1-20-04	Dean Con Thomas	lorex/lynd	0895
			1	

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VDHUEPARIMENT OF HEALTH Protecting You and Your Environment Shenandoah County Warren County City of Winchester

9. Which thermometer would you use to measure the	temperature of potentially hazardous foods?
A) Meat thermometer	C) Oven thermometer
B) Glass thermometer	Metal stem thermometer
10. To assure the safety of cooked ground beef (e.g., h	amburger) it is most important to cook it until:
A) There is no remaining pink color.	C) The meat is firm to the touch.
B) The inside temperature is 155° F, or above.	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.	C) 140°F for 15 seconds.
B) 195°F for 15 seconds.	D) 165°F for 15 seconds.
The "Temperature Danger Zone" for potentially ha	zardous food is:
A) 75 to 120°F.	C) 38 to 155°F. D) 55 to 155°F.
✓B) 41 to 140°F.	D) 55 to 155°F.
Hot Potentially Hazardous Foods must be held at a	temperature at or above:
A) 135°F.	C) 145°F.
XB) 140°F.	D)150°F.
14. An effective method of cooling hot food is:	
A) Placing the food in shallow pans.	C) Stirring the food while in an ice water bath.
B) Separating the food into smaller or thinner port	tions. D) All of the above.
15. Cooked potentially hazardous food saved for next hours, and from 70°F to 41°F or less within 4	day service must be cooled from 140°F to 70°F within hours.
	C) 4
A) 2 B) 6	D) 8
16. An effective method to prevent contamination of r	eady to eat foods is:
A) Purchase only produce that has been pre-washe	
B) Store ready to eat foods on shelving above foo	ds requiring cooking or other processing.
C) Purchase only foods that have been grown che	
D) Store ready to eat foods in non-metal container	rs.
17. A food handler should not handle ready to eat food	l with bare hands, but can use:
A) Single use gloves.	C) Deli paper.
B) Tongs.	All of the above.
18. Spray bottles of chemicals used in a food establish	ment shall be:
A Labeled with the common name.	 C) Only stored next to food contact surfaces.
B) Hung up anywhere convenient for use.	D) Labeled with time and date.
Of 18 questions, 15 were answered correctly. Satis	factory is 14+ correct. Unsatisfactory is <14 correct.
Received by! Sea Co Thomas En	v Health Specialist: Grey Ungo EHS-154a (Rev 1/0)
	EHS-154a (Rev 1/0)

Est. ID/NO: 01 - 231 - 0243 Name:	Sweet CARBLINES Date: 0112010
During inspections the person in charge shall demonstrate requirements of these regulations. The person in charge should protect to a protection manager or by responding correctly to questions.	e knowledge of foodborne disease prevention and the
Person in charge: DEAN Thomas. Certified food manager Yes No Source:	
Questions:1. A food employee can cause foodborne disease by fail important safe personal hygiene habit is to:	ing to practice good personal hygiene. The most
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, warm water for:	food handlers should wash their hands with soap and
A) 10 seconds.	C) 50 seconds.
(B) 20 seconds.	D) 1 minute.
 Taking action to prevent the transmission of foodborr responsibility of: 	ne disease from an infected food employee is the
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 m manager (or person in charge) should: 	edical doctor as having Hepatitis A. The foodservice
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.
"Potentially hazardous foods" (PHF) are moist, protei of bacteria. Which of the following is not a potential	n rich, low acid foods which will support rapid growth
A) Raw hamburger	C) Chicken salad
→B) Cooked rice	(D) Uncooked pasta
7 Controlling time and temperature of notentially become	doug foods on any for the transfer to
 Controlling time and temperature of potentially hazard 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 ris	
A) Fried oysters	C) Wild mushrooms in a salad
B) Raw eggs in a Caesar salad dressing	D) Rare prime rib
Co C	b) Raic printe no

Observation: The floor in the kitchen, walk-in and bar areas no Corrective Action(s): All floors, walls, and ceilings must be cleathem clean. Cleaning of the physical facilities is an important mea sanitary preparation of food. A regular cleaning schedule should the facility in a clean and sanitary manner.	aned as often as necessary to keep sure in ensuring the protection and
Comments	
Spoke with PIC regarding proper cooling methods and the need for cleaning throughout facility.	or more frequent
The above listed observations, violations and specified periods of time for corrective Food Regulations. It is the responsibility of the permit holder "to comply with d frames for corrective actions" An opportunity for a hearing on the inspection of provided that a written request is filed with the local health department within 30 december 1.	irectives of the regulatory authority including time esults, a time limit, or both, shall be granted
Received By:	Gregory Lloyd Environmental Health Specialist

Received by _____ EHS ____

Page #3 of #___

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 a 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	
Received by	EHS	Page #2 of #



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 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 Temperature	e
Description Description	
walk-in	Temperature (Fahrenheit) 42° F
waik-iii	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	
Critical Hazards	
Total Number: 3	
0830 - Date Marking - Rea Observation: The prepa disposition.	dy-to-Eat - Potentially Hazardous Food - Date Marking* ared ready-to-eat (RTE) food in the refrigeration unit is not properly dated for
Corrective Action(s): Ma time of preparation if the fo food shall be served or sole	ark the name and ""consume by"" date on the container of RTE foods at the ood is to be held for more than 24 hours. If the food is held at 41°F or below the d within 7 calendar days or within 4 calendar days if held at 45°F. Some o grow even at refrigeration temperatures so limiting the amount of time in

Page #1 of #___

Received by _____ EHS ____

Cert. Manager: Time In:	Tot:Iin:	Page Number:	Evaluation C I SV	pe: R X O	Capacity	Reschedule:
Sewer Provided: M O D	Water Provide	ed: MNS I	Risk Class: (1) 2 3	4 Per	mit Expires	:12-31-04
Establishment Name: Sweet Carolin		rmit Identificatio	on Number: F	Physical 29 W	Address:)iñe.

Bas	ed on the Requ	uirements of the UA Covo Cos the Listed Violations are i	n Need of Correction
*	Regulation Section #	Description/Remarks/Pertinent Data	Correction Timeframes
		Make Suche Hampunghing Sinks are accessible	Corrected
			dury where
<u> </u>		VATE STAMPING - tood ARE STAMPED WITH THE	5 /
		Thrus Away / SELL BY DATE.	
		UN LABRURD Spray Bothles have been Labelled.	
		V	
L		Cleaner itonic hove been Jissel.	
		<u> </u>	
		It is OK to serve jurd and drints on The new	
_		dech.	
<u> </u>			
		Floors on bon area replaced with tile.	
	-	No items stoud on floor - Kitchen much denne Tim bophe.	
		lhute.	
Anv	failure to com	nly with a correction timeframe of a violation listed may regult in the closing of the establishment.	

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	Envigonmental Health Official	ID#
0 4	1-20-04	2#2	(nextlans	0895
Clumba County	(540) 05	5 1022	0	

Clarke County
Frederick County
Page County

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VDH VIRGINIA
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Shenandoah County
Warren County
City of Winchester

	eceived By:
ibility of the permit holder "to comply with directives of the regulatory opportunity for a hearing on the inspection results, a time limit, or both with the local health department within 30 days following the inspection	o nA"anoitse evilorenco rol eeme w bali ai teeupen matiten keuest is filed w
esi ens serioled periods of time for correction of the violations are iss	ne spove listed observations, violation

_ EHS _

Page #2 of #_

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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	n e e e e e e e e e e e e e e e e e e e	
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	9
Evaluation Length:	0.3 hour(s)	
Equipment Temperatures		
Description	Temperature (Fahrenheit)	
Food Temperatures		
Description	Temperature (Fahrenheit)	
Person In Charge		
Person In Charge:		1
Critical Hazards		
There are no critical hazards	i.	
Non-Critical Hazards		
Total Number: 0		
Observation:		
Corrective Action(s):		
Comments		
Communic		VALUE AND VALUE
	EHS	Page #1 of #
Received by	ENO	

day service must be cooled from 140°F to 70°F within hours.	Cooked potentially hazardous food saved for next hours, and from 70°F to 41°F or less within 4
C) Stirring the food while in an ice water bath. tions. D) All of the above.	A Placing the food in shallow pans. (B) Separating the food into smaller or thinner por
a temperature at or above: C) 145°F. D) 150°F.	13. Hot Potentially Hazardous Foods must be held at A) 135°F. B) 140°F.
azardous food is: C) 38 to 155°F. D) 55 to 155°F.	12. The "Temperature Danger Zone" for potentially h A) 75 to 120°F. B) 41 to 140°F.
cooking temperature of: C) 140°F for 15 seconds. D) 165°F for 15 seconds.	11. All poultry shall be cooked to a minimum internal A) 155°F for 15 seconds. B) 195°F for 15 seconds.
namburger) it is most important to cook it until: C) The meat is firm to the touch. D) The outside temperature is 180° F, or above.	10. To assure the safety of cooked ground beef (e.g., IA) There is no remaining pink color. (B) The inside temperature is 155° F, or above.
temperature of potentially hazardous foods? C) Oven thermometer D) Metal stem thermometer	9. Which thermometer would you use to measure the A) Meat thermometer B). Glass thermometer
(continued)	VDH Foodservice Demonstration of Knowledge

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

A) Purchase only produce that has been pre-washed.

C) Purchase only foods that have been grown chemically free. (B) Store ready to eat foods on shelving above foods requiring cooking or other processing.

D) Store ready to eat foods in non-metal containers.

B) Tongs.

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

(D) All of the above. C) Deli paper.

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

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

Of 18 questions, 10 were answered correctly. Satisfactory is 14+ correct. Unsatisfactory is <14 correct.

EH2-1249 (Ken 1/05) Env Health Specialist:

H Foodservice Demonstration of Kr led	ge			Page_	_of_
	lame:		Date:	_/	_/
ring inspections the person in charge shall de uirements of these regulations. The person in od protection manager or by responding correction	n charge sh	all demonstrate this know	ledge by bei	ntion an ng a cer C 5-421	tified
rson in charge: Dead 140mA					
rtified food manager Ves I No Source:					1000
nestions:	\$1				
A food employee can cause foodborne disea important safe personal hygiene habit is to:	se by failin	g to practice good person	al hygiene.	The mos	st
A) Read the MSDS sheet for all chemicals.		C) Keep jewelry clean.			
B) Wash hands frequently and thoroughly.		D) Never wear plaids as	nd stripes tog	gether.	
Prior to food preparation and between differ warm water for:	ent tasks, f	ood handlers should wash	their hands	with soa	ap and
A) 10 seconds.		C) 50 seconds.			
(B) 20 seconds.		D) 1 minute.			
Taking action to prevent the transmission of responsibility of: A) The local health department. B) The Food and Drug Administration (FD)		c disease from an infected C) The foodservice man D) The food employee.	ager.	vee is the	
A food employee has been recently diagnos manager (or person in charge) should:	ed by a me	dical doctor as having He	patitis A. Th	ne foods	ervice
A) Exclude the employee. B) Allow the employee only operate the re-	gister.	C) Limit the employee of D) Assign the employee			
The symptoms associated with diseases wh A) Diarrhea.	ich can be t	transmitted through food i	nclude:		
B) Fever.		D) All of the above.			
"Potentially hazardous foods" (PHF) are more of bacteria. Which of the following is not a A) Raw hamburger		y hazardous food? C) Chicken salad	ch will suppo	ort rapid	growth
B) Cooked rice		D) Uncooked pasta			
. Controlling time and temperature of potent	ially hazard	dous foods can prevent foo	odborne dise	ase by:	
A) Preventing growth of bacteria. B) Keeping food fresh in storage.		C) Removing fats and s D) Preventing contami		oacteria.	
. Which of the following foods would presen	nt a high ris	sk of Salmonella foodborn	e disease?		
A) Fried oysters		C) Wild mushrooms in			
B) Raw eggs in a Caesar salad dressing		D) Rare prime rib			
	THE WALL BE	12.2			

Cert: Manager: Yes No		Totalin:	Page Number	er: Evaluation F C I S	v X	R Capacity	Reschedule:
Sewer Provided:	MO D	Water Prov	ided: (M) N S	Risk Class: 12	34	Permit Expires	: 12/31/04
Establishment Na	•	1	Permit Identifica			cal Address:	St.

Based on the Requirements of the VA Food Rep 12VAC 5-421 the Listed Violations are in Need of Correction

	Regulation	Description/Remarks/Pertinent Data	Correction
*	Section #	PIC = Dean Thomas passed DOK test w/16 of 18 ?s correct	Timeframes
	1800	Please clean-up handsinks, dand roaches, behind grease trap	aday
*	3270	Live roaches observed-spray 11/26/04 and respraying	Hoday
		today during inspection	,
	2310	Both Kitchen handsinks are blocked - Keep clear for access	
	1570	Fix leaky handsink	Iweek
	3045	Put up handwashing signs call Kitchen + bathroom handsinks	3 days
	3030		/
	3620	no soop at Kitchen handsink	adays
*	70	law foods not stored below ready-to-eat foods	~ ·
*	1770	clear mold off ice marline apron/plate	today
	Note:	Keep ice bucket inverted on a clean surface	today
	Nate:	Avoid storing foods in #10 tin cans	today
	2920	Place sell-classes as costions dones	Iweek
8	3740, a66	Put a covered trash receptable in ladies' restroom	Iwerk
	3170	Seal wood under bar handsink and Kitchen Shelver	Inouth
	3240	the Replace hands he in the bar area	3 days
	24,2,90	Trash isn't in tight-sealing, lidded containers	Iwaz
	1700	Dishungha is n't feeding sonitizer properly-please use	today
		sareal wash line and sanitive procedure until fixed	
	1330	Dishwasher needs inse and wash grages, and a dataplate	1 math
	Note:	All food preparers must use a hair restraint (hat net exc)	today
	2930	All food preparers must user a hair restraint (hat net etc) 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: Travisin reachin=34° walkin=132° bar friday = 36° maketable = 40°

Winop=38.5° sour cream=39.5°

Date Owner/Operator/Representative Environmental Health Official II

ID# 5235

Clarke County Frederick County **Page County**

(540) 955-1033 (540) 722-3480 (540) 743-6528





Shenandoah County Warren County City of Winchester

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

Sonya Kibler
Environmental Health Specialist

Received by	EHS	Page #4 of #

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.

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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

Received I	DY	EHS	 Page #2 of #



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

	district Establishment Evaluation resport				
Establishment Informatio	n				
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)				
	o noun(e)				
Equipment Temperatures	9, m, rid				
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				
	44°F				
milk-walkin	[PANIL VAI				
juice-bar fridge sour cream-mktbl	38.5° F 39.5° F				
Sour Cream-mktbr	39.3 1				
Person In Charge					
Person In Charge:	Dean Thomas				
Critical Hazards					
Critical Hazards					
Total Number: 5					
3270 - Pests - Controlling F	Pests*				
	are not being used to control pests				
Received by	EUC	#1 -4 #			
neceived by	EHS Page	#1 of #			

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	ON
Observation: Methods are not being used to control	ol pests

Received by	EHS	Page #2 of #

	,			,				
Cert. Manager: Yes No	Time In: 3145pm	Total 1	n: Page Numb	er: Evaluation C I S	Type:	R O	Capacity	Reschedule:
Sewer Provided:	MOD	Water Pro	vided: M N S	Risk Class: 12	2 3 4	Per	mit Expires	:12/31/04
Establishment Na	ime:		Permit Identific	cation Number:			Address:	+ ,

Based on the Requirements of the VA Food less 12 WAC 5-42 the Listed Violations are in Need of Correction

	Regulation	Description/Remarks/Pertinent Data	Correction
	Section #	•	Timeframes
	1570	Fix leaky Kitchen handsink	Iweek
	3240	Replace handsink at bar so that it's not cracked, and water	Iweok
		drains properly	
	1330	Dishwashin reeds rinse and wash guages, and a dataplate	anatho
	ຊ930	Seal vertical opening on back doors / patro access	Iweek
	Note:	Pest issue taker of northly. They were last here 11/26/04,	
		11/26/64, 12/6/04, 12/8/04(f/ +2), 12/20/04(f/ +5)	
		2) Koop ice scoop on a clean surface or in a clean food-grade	
		containe.	
		3) make sure to date foods with the "expiration dates"-not just	
		the "nake date"	
		4) Dressing cups should not be used as scoops.	
	,	The above are 2nd violations. Other previous violations	
		have been corrected.	
<u></u>	- ,		
_			
<u></u>			

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#

Jen. 12, 2005 Lea Longon Company Company

Clarke County
Frederick County
Page County

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Shenandoah County Warren County City of Winchester

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 upllied 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 compty 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

eived by	EHS	Page #4 of #_

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

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

single service utensils.

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.

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Department
107 N. Kent St.
Winchester, VA

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COMMONWEALTH OF VIRGINIA VIRGINIA DEPARTMENT OF HEALTH

Foodservice Establishment Evaluation Report

Establishment Information					
stablishment 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	l° F				
maketable	°F				
	 				
Food Temperatures					
Description	Temperature (Fahrenheit)				
Person In Charge					
-	Dean Thomas				
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					
Received by	EHS Page #1 of #				

Cert. Manager: Yes No	Time In:	Total W		Page Numb	er:	Evaluation T	ype: (V X	(R)	Capacity	Reschedule:
Sewer Provided:		Water Pr	ovide	d: MNS	R	isk Class: 12	34	Per	mit Expires	: 12/3/105
Establishment Na	ime: oliro			mit Identific					Address:	t.

Based on the Requirements of the UA Food Rop 12 UAC 5-421 the Listed Violations are in Need of Correction

_	Ι	V= Co	rected
	Regulation Section #	Description/Remarks/Pertinent Data	Correction Timeframes
411	470	Raw neats are stored over ready - to-eat foods	~
×	1770	te machine exit plate has red debris - soritize	W
 	1570	Containers aren't inverted Hundsink an back Kitchen wall has no hot water repa	
	610	Transit as back Litchen wall has no hot water repa	ie Iweek
	910	10000 are at low of walking Kitchen - Keep elevated at	W
	1320	least G"	
	3045	Thermonetro aren't evident in freezers	lugak
#		Handwashing signs are needed in restrooms	V
\vdash	990	open drinks in Vitchen - use lida + strawa	سا
*	470	Chicken and crowtons aren't covered	
42	3480	Vitamins and lation aren't separate from Good/equipment	اسسا
\vdash	3180	Coiling vents over walking are dusty	Iweek
	<u>1530</u>	chloring test Kit is needed at dishwashen	adays
	noto:	beneater to date toods with the discard date . Foods	1
		in freezer need to be marked with date frozen to ensure	
		proper first in-first out rotation.	
	temps!	maketable = 38°	
		tuna salad = 420	
		walkin = 480 Josen Co	
\Box		anost = 45.50/ heliveries	
\Box	Posts:	out of God- grade glaves from innediatly.	

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.

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VDH VIRGINIA
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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 wit
the Food Regulations. It is the responsibility of the permit holder "to comply with directives of the regulatory authority including tim
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.

provided that a written request is filed with the local	nealth department within 30 days following the inspection report.
Received By:	Sonya Kibler Environmental Health Specialist

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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.

Received by	EHS	Page #2 of #
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COMMONWEALTH OF VIRGINIA VIRGINIA DEPARTMENT OF HEALTH

Foodservice Establishment Evaluation Report

	1
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	
manner that may contaminate food, forective Action(s): Employees n	NG INSPECTION): In use open drinking containers stored in a
Received by	EHS Page #1 of #

a roodservice Demonstration of Knowledge	
Which thermometer would you use to measure the temperature	erature of potentially hazardous foods?
Which thermometer would you use to measure the temporary	C) Oven thermometer
A) Meat thermometer	D) Metal stem thermometer
B) Glass thermometer	D)) Wellin stern
Charles to the second to the s	rger) it is most important to cook it until:
To assure the safety of cooked ground beef (e.g., hambu	C) The meat is firm to the touch.
There is no remaining pink color.	D) The outside temperature is 180° F, or above.
B) The inside temperature is 155° F, or above.	D) The odds at the
	ing temperature of:
All poultry shall be cooked to a minimum internal cook	C) 140°F for 15 seconds.
λ) 155°F for 15 seconds.	D) 165°F for 15 seconds.
BD 195°F for 15 seconds.	D) 103 1 201
	lous food is:
2. The "Temperature Danger Zone" for potentially hazard	C) 38 to 155°F.
A) 75 to 120°F.	D) 55 to 155°F.
(B) 41 to 140°F.	
	nperature at or above:
3. Hot Potentially Hazardous Foods must be held at a ter	CA 145°F.
A) 135°F.	D) 150°F.
B) 140°F.	
14. An effective method of cooling hot food is:	C) Stirring the food while in an ice water bath.
A) Placing the food in shallow pans.B) Separating the food into smaller or thinner portion	ns. D) All of the above.
15 Cooked potentially hazardous food saved for next da	y service must be cooled from 140°F to 70°F within
hours, and from 70°F to 41°F or less within 4 ho	ours.
nours, and from 70 1 to 11 1 or rest	C) 4
B) 6	D) 8
(B) 0	
16. An effective method to prevent contamination of rea	dy to eat foods is:
A) Purchase only produce that has been pre-washed	
B) Store ready to eat foods on shelving above foods	
C) Purchase only foods that have been grown chem	
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.	C) Deli paper.
B) Tongs.	D) All of the above.
18. Spray bottles of chemicals used in a food establishm	ent 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, Swere answered correctly. Satisfac	Story is 14+ correct VI
Of 18 questions,Swere answered correctly. Satisfac	soly is 14+ correct. Ansatisfactory is <14 correct.
Received by:	0
Received by: Lean Collins Env H	Health Specialist:
	position. Douga 10 hill
	EHS-154a (Rev 1/02)

Wledge	Page _ of _
st. ID/NO: 01-231-0234 Name: Suring inspections the person in the person	
od protection manager or by responding correctly to q	ate knowledge of foodborne disease prevention and the e shall demonstrate this knowledge by being a certified questions. 12 VAC 5-421-60
erson in charge: DEAN A THOMAS ertified food manager Yes No Source:	
uestions:	
A food employee can cause foodborne disease by fai important safe personal hygiene habit is to:	iling to practice good personal hygiene. The most
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 warm water for:	s, food handlers should wash their hands with soap and
A) 10 seconds. B) 20 seconds.	C) 50 seconds.
	D) 1 minute.
Taking action to prevent the transmission of foodborn responsibility of:	ne disease from an infected food employee is the
A) The local health department.	The foodservice manager.
B) The Food and Drug Administration (FDA).	D) The food employee.
manager (or person in charge) should:	nedical doctor as having Hepatitis A. The foodservice
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	e transmitted through food include: C) Vomiting.
A) Diarrhea. B) Fever.	D) All of the above.
"Potentially hazardous foods" (PHF) are moist, prote	ein rich, low acid foods which will support rapid growth
of bacteria. Which of the following is not a potentia	C) Chicken salad
A) Raw hamburger B) Cooked rice	D) Uncooked pasta
B) Cooked lice	laur foods can prevent foodborne disease by:
Controlling time and temperature of potentially haza	C) Removing fats and starches.
A Preventing growth of bacteria.	D) Preventing contamination with succession
B) Reeping food from B. Which of the following foods would present a high	risk of Salmonella foodborne disease?
	C) Wild mushrooms in a salad
A) Fried oysters B) Raw eggs in a Caesar salad dressing	D) Rare prime rib

Cert. Manager: Time In:	Pogo Nous I	volumetian of A
Sewer Provided: MO D	h d · 45 m 1 m 1 - 1	C I SV X O Capacity Reschedule:
Establishment Name:	Risk C	Class: 12 34 Permit Expires: 12/31/65
L Sweet Coroline	0 6 - 93 - 09	

LORD FAIRFAX ENVIRONMENTAL HEALTH DISTRICT ESTABLISHMENT EVALUATION REPORT

Based on the Requirements of the VA Food log | 2 ACS-42| the Listed Violations are in Need of Correction

1		Regulation	The Easted Violations are in New	ed of Correction
	*	Section #	Description/Remarks/Pertinent Data	T
-	*	1770	Ice machine exit alote 1	Correction Timeframes
		2000	Ico machine and sanitive this usake of	corrected
-	\bot	2640	To all individually was sond	aday 5
+	+	1320 3180	The moneters aren't is account thing lids on	corrected
	1	1570	the behind true Ishan all	1 week today
L	1	notes:	PIC passed Donnatally apparent since it's broken - before	eusing
\vdash	╀		lowering temperature of maketable food to de	
\vdash	1		and handslot set of lake King, food strage	
			and hardsink setups look great. Keep up the	
	_		O	
	4	enpo!	ber coolers = 420/320/320 maketable = 400	
			juice=360 hon=420	
	_		creamer = 40° turley = 42°	
	_		Walkin - 12	()
	-		chi li = 39° chicles = 40°	
	١	•	Cycle Col - 10	

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 # 5235

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



VDH VIRGINIA
DEPARTMENT
OF HEALTH
Protecting You and Your Environment

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

Received by	EHS		Page #2 of #3
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Phone: (540) 722-3480 Fax: ()

COMMONWEALTH OF VIRGINIA VIRGINIA DEPARTMENT OF HEALTH

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	°F
walkin	42°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	
. otal Nambol. 1	

9. Which thermometer would you use to many	sure the temperature of potenti hazardous foods?
A) Meat thermometer	hazardous foods?
B) Glass thermometer	O Oven thermoner
	D) Metal stem thermometer
10. To assure the colour of all the	
A) There is a safety of cooked ground beef	(e.g., hamburger) it is most important to cook it until:
A) There is no remaining pink color.	C) The meat is firm to the touch.
B) The inside temperature is 155° F, or abo	D) The outside temperature is 180° F, or above.
	F, or above.
All poultry shall be cooked to a minimum in	iternal cooking termembine as
· / · · · · · · · · · · · · · · · · · ·	6) Andrew 15
B) 195°F for 15 seconds.	40°F for 15 seconds.
ted.	165°F for 15 seconds.
12. The "Temperature Danger Zone" for potenti	
A) 75 to 120°F.	
B) 41 to 140°F	C) 38 to 155°F.
(2), 10 1401.	D) 55 to 155°F.
12 West Description over a service	
13. Hot Potentially Hazardous Foods must be he A) 135°F.	eld at a temperature at or above:
	C) 145°F.
(B))140°F.	D) 150°F.
	2) 130 1.
14. An effective method of cooling hot food is:	
A) Placing the food in shallow name	O) 54:
B) Separating the food into smaller or thinne	Stirring the food while in an ice water bath.
The second of th	a politions. D) fall of the above.
15. Cooked potentially hazardous food served for	next day service must be cooled from 140°F to 70°F within
hours, and from 70°F to 41°F or less with	next day service must be cooled from 140°F to 70°F within
A) 2	un 4 hours.
B) 6	4
	🥩 8
6 An affective marks at a	
16. An effective method to prevent contamination A) Purchase only produce that it is	of ready to eat foods is:
TO A GLOSSIE OF ALL STRUCTURE LIBERT AND STRUCTURE OF THE	uanha.
1 D) Oldie Teatly to eat 100ds on shelving show	h ffin a de manus de la companya de
C) Purchase only foods that have been grown	chemically free
D) Store ready to eat foods in non-metal contra	ainers.
·	
7. A food handler should not handle ready to eat. A) Single use gloves	food with hore hands to the
A) Single use gloves.	About with dare names, but can use:
B) Tongs.	C) Deli paper.
	All of the above,
3. Spray bottles of chemicals used in a food estab	***
A) Labeled with the common name.	ushment shall be:
B) Hung up apparators common name.	C) Only stored next to food contact surfaces.
B) Hung up anywhere convenient for use.	D) Labeled with time and date.
f18 questions 17	
were answered correctly. Sa	atisfactory is 14+ correct) Unsatisfactory is <14 correct.
and and the second seco	
ceived by:	Env Health Specialist:
	EHS-154a (Rev 1/02)

ring inspections the person in charge shall demonstruirements of these regulations. The person in charge diprotection manager or by responding correctly to	ate knowledge of foodborne disease prevention and the shall demonstrate this knowledge by being a certified questions. 12 VAC 5-421-60
son in charge: Dean Thomas	· · · · · · · · · · · · · · · · · · ·
rtified food manager Yes NNo Source:	
estions:	
A food employee can cause foodborne disease by f important safe personal hygiene habit is to:	ailing to practice good personal hygiene. The most
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 task	ks, food handlers should wash their hands with soap and
warm water for:	and the same and the same and the same and
A) 10 seconds.	C) 50 seconds.
B) 20 seconds.	D) 1 minute.
Taking action to prevent the transmission of foodboresponsibility of: A) The local health department. B) The Food and Drug Administration (FDA).	ome disease from an infected food employee is the C) The foodservice manager. D) The food employee.
A food employee has been recently diagnosed by a manager (or person in charge) should: A) Exclude the employee.	medical doctor as having Hepatitis A. The foodservice 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	
A) Diarrhea. B) Fever.	C) Vomiting.
b) rever	D) All of the above.
"Potentially hazardous foods" (PHF) are moist, pro of bacteria. Which of the following is not a potenti	tein rich, low acid foods which will support rapid growth ially hazardous food?
A) Raw hamburger	C) Chicken salad
B) Cooked rice	D) Uncooked pasta
Controlling time and temperature of potentially haz	randous foods son provent foodborns disease her
A) Preventing growth of bacteria.	C) Removing fats and starches.
B) Keeping food fresh in storage.	D) Preventing contamination with bacteria.
Which Sale Called a State of the Sale of t	
Which of the following foods would present a high	•
A) Fried oysters B) Raw eggs in a Caesar salad dressing	C) Wild mushrooms in a salad D) Rare prime rib

Cert. Manager: Yes No	Time In:	Total 3:00	Min:	Page Numb		Evaluation T F C I S	ype: V X	RO	Capacity	Reschedule:
Sewer Provided:	MOD	Water	Provid	ed: MNS	R	isk Class: 12	3 4	Per	mit Expires	: 12-31-07
Establishment Na	ame:		Pe	ermit Identific			Phys	ical	Address:	street

LORD FAIRFAX ENVIRONMENTAL HEALTH DISTRICT ESTABLISHMENT EVALUATION REPORT

	teng of
Regulation * Description/Remarks/Pertinent Data *	Correction Timeframes
PIC Dean Thomas (Passed Demonstration of to	nouledge Eign)
1530 No sentizer test Kit observed - Please be sure	
test kit in Facility to Ensure Groper sentizer	concentration is
maintained.	
3220 Maps observed uninverted - Please ke sure map	heads are Today
stored inverted so as to allow for proper sin	drying
	3 0
Tengs: Bar #1-45"; Bur #2-38"; Bur #3.35"	
Prep: 45"Botton Walk In: Door # 1-32"	
Door # 3 - 38° Door # 4 - 40° F ; Dishuish	r 120°F Rinse
Fligidaire Commercial / Kirkland chast Freeze	(HI and #12 - OF
Tonetoes (Pres) -47, 20F; Pickles-(Pres)-	45°F.
Comments. Fire superession sustains need to be there	REC. SUPPLESSION
tuice a year and extinguishers once a year. Lis	
Hood vents cleaned trice area by professional con	ceny At text
hardsink hot order value is trined off baccare	
A Plumber is coming in to fix toilet so will look	sat sink so well
* No longer have pizza oven. * Date neiking des	

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#
05/31/07	Dean C Amos	1 he	5235

Clarke County
Frederick County
Page County

(540) 955-1033 (540) 722-3480 (540) 743-6528





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

frames for corrective actions " An opportunity for a hearing on the inspection results, a time limit, or both, shall provided that a written request is filed with the local health department within 30 days following the inspection report	There are no critical hazards.	
Total Number: 2 1530 - Sanitizing Solutions, Testing Devices REPEAT OBSERVATION There is no properly working test kit provided in the facility for the concentration of the chemical sanitizing solutions. Corrective Action(s): Obtain a @SANITIZING AGENT@ test kit so that employees can a monitor the concentration of the sanitizing solutions and maintain them at a safe and effect 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 posit allows them to air dry so they are not allowed to grow contamination which can then be spr the establishment at the next use. Comments MGR passed Demonstration of Knowledge Exam. Fire suppression systems need to be of Suppression twice a year and extinguishers once a year. Last check in July 04. Hood ver twice a year by professional company. At left handsink hot water valve was turned off becleaking. A plumber is coming in to fix toilet so will look at sink as well. *No longer have piz Date marking observed. The above listed observations, violations and specified periods of time for correction of the violations are issued in the Food Regulations. It is the responsibility of the permit holder "to comply with directives of the regulatory author frames for corrective actions "An opportunity for a hearing on the inspection results, a time limit, or both, shall provided that a written request is filed with the local health department within 30 days following the inspection repo		
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REPEAT OBSERVATION There is no properly working test kit provided in the facility for the concentration of the chemical sanitizing solutions. Corrective Action(s): Obtain a @SANITIZING AGENT@ test kit so that employees can a monitor the concentration of the sanitizing solutions and maintain them at a safe and effect as a	Total Number: 2	
Observation: Mops not hung up to air dry. Corrective Action(s): Wet use maintenance items such as mops must be hung in a posit allows them to air dry so they are not allowed to grow contamination which can then be spr the establishment at the next use. Comments MGR passed Demonstration of Knowledge Exam. Fire suppression systems need to be of Suppression twice a year and extinguishers once a year. Last check in July 04. Hood ventwice a year by professional company. At left handsink hot water valve was turned off becaleaking. A plumber is coming in to fix toilet so will look at sink as well. *No longer have piz Date marking observed. The above listed observations, violations and specified periods of time for correction of the violations are issued in the Food Regulations. It is the responsibility of the permit holder "to comply with directives of the regulatory authoriframes for corrective actions *An opportunity for a hearing on the inspection results, a time limit, or both, shall provided that a written request is filed with the local health department within 30 days following the inspection repo	REPEAT OBSERVATION There is no the concentration of the chemical sanitiz Corrective Action(s): Obtain a @SAN	o properly working test kit provided in the facility for m zing solutions. IITIZING AGENT@ test kit so that employees can acc
MGR passed Demonstration of Knowledge Exam. Fire suppression systems need to be of Suppression twice a year and extinguishers once a year. Last check in July 04. Hood ventwice a year by professional company. At left handsink hot water valve was turned off becleaking. A plumber is coming in to fix toilet so will look at sink as well. *No longer have piz Date marking observed. The above listed observations, violations and specified periods of time for correction of the violations are issued in the Food Regulations. It is the responsibility of the permit holder "to comply with directives of the regulatory authoriframes for corrective actions "An opportunity for a hearing on the inspection results, a time limit, or both, shall provided that a written request is filed with the local health department within 30 days following the inspection reports.	Observation: Mops not hung up to air Corrective Action(s): Wet use mainte allows them to air dry so they are not all	nance items such as mops must be hung in a position
MGR passed Demonstration of Knowledge Exam. Fire suppression systems need to be of Suppression twice a year and extinguishers once a year. Last check in July 04. Hood ventwice a year by professional company. At left handsink hot water valve was turned off becaleaking. A plumber is coming in to fix toilet so will look at sink as well. *No longer have piz Date marking observed. The above listed observations, violations and specified periods of time for correction of the violations are issued in the Food Regulations. It is the responsibility of the permit holder "to comply with directives of the regulatory authority arms for corrective actions" An opportunity for a hearing on the inspection results, a time limit, or both, shall browided that a written request is filed with the local health department within 30 days following the inspection reports.		
Suppression twice a year and extinguishers once a year. Last check in July 04. Hood ven twice a year by professional company. At left handsink hot water valve was turned off becalleaking. A plumber is coming in to fix toilet so will look at sink as well. *No longer have piz Date marking observed. The above listed observations, violations and specified periods of time for correction of the violations are issued in the Food Regulations. It is the responsibility of the permit holder "to comply with directives of the regulatory authoriframes for corrective actions "An opportunity for a hearing on the inspection results, a time limit, or both, shall provided that a written request is filed with the local health department within 30 days following the inspection report		
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the Food Regulations. It is the responsibility of the permit holder "to comply with directives of the regulatory authoriframes for corrective actions " An opportunity for a hearing on the inspection results, a time limit, or both, shall provided that a written request is filed with the local health department within 30 days following the inspection reports that a written request is filed with the local health department within 30 days following the inspection reports that a written request is filed with the local health department within 30 days following the inspection reports that a written request is filed with the local health department within 30 days following the inspection reports that a written request is filed with the local health department within 30 days following the inspection reports that a written request is filed with the local health department within 30 days following the inspection reports that the local health department within 30 days following the inspection reports the local health department within 30 days following the inspection reports the local health department within 30 days following the inspection reports the local health department within 30 days following the inspection reports the local health department within 30 days following the inspection reports the local health department within 30 days following the inspection reports the local health department within 30 days following the inspection reports the local health department within 30 days following the inspection reports the local health department within 30 days following the inspection reports the local health department within 30 days following th	Date marking observed.	
Described Descri	he Food Regulations. It is the responsibility of the prames for corrective actions " An opportunity for	permit holder "to comply with directives of the regulatory authority is a hearing on the inspection results, a time limit, or both, shall be
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Phone: (540) 722-3480 Fax: (540) 722-3479

COMMONWEALTH OF VIRGINIA VIRGINIA DEPARTMENT OF HEALTH

Foodservi	ce 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 F	M
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	T	
Description	Temperature (Fahrenheit)	
Tomatoes (Prep Top)	47.2°F	
Pickles (Prep Top)	45°F	
Person In Charge		
Person In Charge:	Dean Thomas	
Critical Hazards		
Received by	EHS	Page #1 of #2

Cert. Manager: Yes / No	DOMESTIC STATE OF THE PARTY OF	Total Min:		Evaluation F C I S'	Type: R V X O	Capacity	Reschedule
Sewer Provide	s:MO D	Water P	rovided M N S	Risk Class	1 2 3 4	Permit Expire	es: 12-31-08
Establishment	Name:		Permit Identification	01.0	Physical 7.9 Us	Address:	tret

Lord Fairfax Health District - Environmental Health Establishment Evaluation Report

Is this a Smoke Free establishment:	? Yes	Callan	No	Partial (list area) He non-snoking Scaling
Based on the requirements of the	VA	Food	Ress	the listed violations are in need of correction

Regulation Section #	Description / Remarks / Pertinent Data	Correction Timeframes
PIC	Kenyon Forte (Recommend Sensete course formenegement)	
	Paper voi K Needed: Emplager Health Policy, (C) (Euginess or Permanent)	
1530	Figure did not have chloric lost stops on hand Brese hand	7 Ders
X	chloring to stages in facility copyright dishuster sent sales con beautiful) -
1770-C	Observed detis accomplded by tight Place dean at a frequency	7000
	Accessing that preclades debis commendian, could led to good beckerings	- J
	- Try to Keig re covered when ratings to every gotential contemportion.	<i>b</i> *
	- Busine all areas of short are alread to present deless to le up.	
	- Be shir no food is proffed on fire undicating board and I should replaced.	Not nex
	* Seals at Vulcan Thema Air need repair to ensure proper fundaments	clandity.
	* The Sypro Herrander at middle down in welkin reading high monitor.	<i>y</i> .
	Temps: Dishusher - Int (ENS) 1268, 122° (1) Fryider Commune O°	
	Kirkland (L) -0° (R) 0' Walk-in 34° m? (Haldelinesking)	
	Uclk in - 37 of Red State - 419 Ch.1: -41.8 bilkin 33-40	and
	Preg hat (BA) 40-42 int 45 it lear resting sign for mais restine mets rooked	. *
	~ Recommend tops to trash consect-ely in ledies restrains tells met just mer door.	
	Connents. All 3 crossion brokes were deserved finding into dishister	
	at appropriate engles (quest & Pinse) Is some and true smooth from Feelile	
	Het with value on secondary handsink not volk my should be repaired for	
	Cropper operation. Facility has good randed by Ehrlich Be sure to service	to108.
	Fire suggestown (oxtinguators serviced July 07. Hole in well by	0
	white friend are should be as labed. Enjoyed unions of fire control should be	tixed.

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.

* = 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 Owner / Operator / Representative **Environment Health Official** ID# Clarke County (540) 955-1033 Shenandoah County (540) 459-3733 Frederick County (540) 722-3480 Warren County (540) 635-3159 Page County (540) 743-6528 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.

Received By:	Justin Ferrell
•	Environmental Health Specialist

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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:	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.	<u>. </u>
Pagained by	PUO =
Received by	EHS Page #1 of #2