Elephant's Trunk Inspections 2019 Season

8/11/19 Routine Inspections

Ace Concessions Italian Ice		Score: 96	Pass		
7	Food protected during storage, preparation, display, service & transportation				
24	Sanitization rinse (hot water-chemical)				
Awesome Slow Food		Score: 100	Pass		
Bees Knees		Score: 100	Pass		
Brewster Past		Score: 90	Pass		
7	Food protected during stor	age, preparation, displa	y, service & transportation		
8	Food containers stored off floor				
15	Good hygienic practices, smoking restricted				
16	Food-contact surfaces designed, constructed, maintained, installed, located				
26	Food-contact surfaces of utensils & equipment clean				
27	Nonfood-contact surfaces of utensils & equipment clean				
38	Suitable hand cleaner and sanitary towels or approved hand drying devices provided,				
	Tissue waste receptacles p	rovided			
Chef Zip Exchange		Score: 95	Pass		
16	Food-contact surfaces desi	gned, constructed, main	tained, installed, located		
24	Sanitization rinse (hot wate				
Chris & Roys		Score: 92	FAIL		
3	Potentially hazardous food meets temperature requirements during storage, preparation,				
-	Display, service & transportation (AUTOMATIC FAILURE)				
16	Food-contact surfaces designed, constructed, maintained, installed, located				
24	Sanitization rinse (hot wate	-			
Crafty Cue		Score: 92	PASS		
7	Food protected during stor		y, service and transportation		
, 24	Sanitization rinse (hot wate				
32	Proper disposal of waste w				
33	Plumbing location, installat				
39	-		umber, covered, rodent proof, clean		
47	Mats removable, good repa	-			
Dave's Donut		Score: 100	PASS		
Dave's Lemonade		Score: 98	PASS		
	24 Sanitization rinse (hot water-o				

Happy Fruit Coffee Co.		Score: 99	PASS		
38	Suitable hand cleaner and sanitary towels or approved hand drying devices provided,				
	Tissue waste receptacles provi				
Italian Specialties John's Snack Shop		Score: 100 Score: 100	PASS PASS		
				Northeast S	weet Popcorn Company
16	Food-contact surfaces designed	d, constructed, mair	tained, installed located		
17	Nonfood-contact surfaces designed, constructed, maintained, installed, located				
26	Food-contact surfaces of utensils & equipment clean				
27	Nonfood-contact surfaces of utensils & equipment clean				
Mexicale Bl	ues Cantina	Score: 99	PASS		
43	Outer openings protected agai	nst entrance of inse	cts/rodents		
Moe's Wood Fire Pizza		Score: 98	PASS		
7	Food protected during storage	, preparation, displa	y, service & transportation		
The Real McCoy		Score: 89	PASS		
4	Adequate facilities to maintain	product temperatu	re, thermometers provided		
7	Food protected during storage, preparation, display, service & transportation				
16	Food-contact surfaces designed, constructed, maintained, installed, located				
24	Sanitization rinse (hot water-chemical)				
42	Vermin Control: no insects/rodents present				
43	Outer openings protected agai	nst entrance of inse	cts/rodents		
Super Fried Chicken		Score: 98	PASS		
24	Sanitization rinse (hot water-ch	nemical)			
Sweet Pea Farm		Score: 100	PASS		