BOARD OF HEALTH

Establishment Name: C and J Cuisine Date: 09/25/2008 Page 2 of 2

Item No.	Code Reference	C - Critical Item R - Red Item	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION PLEASE PRINT CLEARLY	Date Verified
9	4-602.11	R	Keep cutting board clean get rid of moldy wooden knife holder	09/25/2008
13	5-205.11	R	Handsink keep utensils out of warning.	09/25/2008
15	7-201.11	R	Keep personal medications out of food processing area critical violation remove immediately.	09/25/2008
24	3-305.11	N	Keep food product out of back area of basment.	09/25/2008
27	6-201.11	N	Clean walkins second warning fines next, clean door handles etc...	03/28/2008

Discussion With Person in Charge: Fines or Warnings not corrected will lead to immediate closure. Sushi bar ph log and SOP not on file. Warning needs ASAP Paper towles for handsink warning. PH measureing devices storage. raw fish flash freezing for parasites

Gloves worn and in st

Corrective Action Required ☐No ☑Yes

☑Voluntary Compliance
☐Re-inspection Scheduled
☐Embargo
☐Voluntary Disposal
☐Employee Restriction / Exclusion
☐Emergency Suspension
☐Emergency Closure
☐Other