



Inspection Date 08/27/2015	Inspection Time 10:45 AM	THD Estab # 02842268	Certified Manager & #	State License # & Expiration 88797 04/15/2016	Class Food Service w/ Bar	Priority H
Purpose of Inspection: Compliance		Inspection Results: Compliant		Reinspection Required On or Before:		
Establishment: FULL MOON CAFE 411 W STONEWOOD DR BROKEN ARROW OK 74012			Enforcement: None			
Owner: STONE WOOD INVESTMENTS, INC / RYANE OESTREICH			Compliance Conference Request: No		# Tickets Issued: 0	
			Warnings issued: No		# of Repeat Violations: 8	
					Self Inspection Issued: No	
					Follow-up Notice Issued: Yes	

**PRIORITY & PRIORITY FOUNDATION VIOLATIONS**

Priority items are proven measures that are directly linked to the elimination, prevention or reduction of hazards associated with foodborne illness.  
 Priority Foundation items incorporate specific actions, equipment or procedures to control risk factors that contribute to foodborne illness.  
 NOTE: Items 1-35 Require Immediate Action or date noted on Pg 2 - Not to exceed 10 days from date of inspection.

IN = In Compliance OT = Not In Compliance NO = Not Observed NA = Not Applicable

I O N N N T O A		• CDC Risk Factors & Food Code Interventions	
<b>Supervision/Licenses</b>			
1	✓		Valid license to operate; non-transferable/renewable
2	✓		PIC present, demonstration of knowledge, performs duties
3	✓		Special processes (Variance, ROP, shellfish tanks, HACCP)
<b>Employee Health</b>			
4	✓		Ill workers? PIC & EMP responsibilities: Report symptoms & diagnosis; Restrict/Exclude (removal, retain or adjust)
<b>Control of Hands as a Vehicle of Contamination</b>			
5	✓		Hands clean, washed, maintained; Hand antiseptics
6		✓	No Bare Hand Contact with Ready-to-Eat foods Or alternate methods; Glove limitations
7		X	Adequate hand wash facilities: supplied, accessible; Toilets properly supplied
<b>Approved Source</b>			
8	✓		Food, water, ice: obtained from approved source
9	✓		Food in good condition, safe, unadulterated, segregated
10		✓	Required records (shellstock tags, parasite destruction)
<b>Protection from Contamination</b>			
11	✓		Food separated/protected; Proper tasting procedures; Self-serve operations; Single service use when required
12	✓		Disposition of returns, previously served, Reconditioned, unsafe food
13	✓		Prohibited animals; Prohibited food operation tanks locations
14	✓		Sinks used for intended purposes
15	✓		Food equipment: improper use, operation (Materials, design)
16	✓		Insects, rodents, & other pests control
I O N N N T O A		• CDC Risk Factors & Food Code Interventions	
<b>Time/Temperature Control for Safety (TCS)</b>			
17		✓	Cooking time & temperatures; Plant food cooking
18		✓	Reheating procedures for hot holding
19		✓	Cooling time & temp; cooling methods
20	✓		Hot holding temps; received at proper temp
21	✓		Cold holding temps; received at proper temp
22	✓		Date marking and disposition
23		✓	Time as public health control, procedures/records
24		✓	Non-continuous cooking process / partial cook
25	✓		Adequate facilities/equipment to maintain food temps
26	✓		Probe thermometers provided & accurate
<b>Consumer Advisory, Highly Susceptible Populations</b>			
27	✓		Consumer advisory, Child menu, Allergen label
28		✓	Pasteurized food used; Prohibited food not offered; Pasteurized eggs used where required
<b>Chemicals</b>			
29		✓	Food additives; approved, properly used
30	✓		Toxic substances properly identified, stored, used
<b>Warewashing, Food Contact Surfaces</b>			
31		X	Warewashing, sanitize equipment: Design, supplies, operated; Test strips; Temp gauges; Alarms
32		X	Warewashing; Sanitize at ppm/temp
33		X	Food contact surfaces of equipment & utensils clean
<b>Plumbing</b>			
34	✓		Water: adequate pressure, sufficient capacity
35	✓		Plumbing sewage system: design, approved, installed Cross-connection prohibited, air gaps, disposal

**CORE VIOLATIONS**

Core items relate to general sanitation & maintenance, equipment design & maintenance, and physical facilities & structures.  
 NOTE: Items 36-58 must be corrected within 90 days or by date noted on Pg. 2.

I O N N N T O A		• CDC Risk Factors & Food Code Interventions	
<b>Food Temperature Control</b>			
36			Approved thaw methods; Active cool containers stored properly
37			Thermometers provided, accurate, conspicuous
<b>Food Identification</b>			
38			Food properly labeled, original container, honestly presented
<b>Prevention of Food Contamination</b>			
39			Contamination prevented during food preparation, storage & display; Washing fruits/vegetables
40			Personnel: clean, jewelry, hair restraints, FH Permits
41			Eating, drink, tobacco use; No discharge from eyes, nose, mouth
42	X		Wiping cloths: properly used & stored; Sponges prohibited
<b>Proper Use of Utensils</b>			
43			In-use utensils proper storage, cleaning frequency; Utensils, equip & linens: properly stored, dried, handled; Linens clean
44			Single-use, single-service articles: properly stored, used
<b>Utensils, Equipment and Vending</b>			
45	X		Food & non-food contact surfaces cleanable, design
46	X		Manual/Mechanical warewashing facilities: maintained, operated; Pressure gauges, data plates; Use limitation, pre-cleaning
47	X		Non-food contact surfaces clean; Cleaning frequency
I O N N N T O A		• CDC Risk Factors & Food Code Interventions	
<b>Physical Facilities</b>			
48	X		Plumbing sys: maintained, backflow device installed, inspected
49			Toilet facilities: accessible, properly constructed, cleaned; Self closures
50			Break/locker areas: used, provided, maintained; Living areas separated; Laundry facilities
51			Hand wash sinks: designed, clean, used; Proper signage;
52	X		Floors, walls, ceilings (premises): clean, free of litter; Removal of pests
53	X		Floors, walls, ceilings (physical facilities): design, maintained, good repair; Outer openings protected
54			Service Sinks; Maintenance & cleaning tools: use, storage
55			Outdoor areas: constructed, maintained clean
56			Garbage/refuse: properly disposed, fac constr, maintained
57	X		Ventilation: installed, maintained; Lighting: adequate, shielded
58			Other
Any one of the following 3 requires a Follow-up Re-Inspection:			
1. Five (5) or more marked of any items flagged with a "X".			
2. Eleven (11) or more marked of any items 1 - 35.			
3. Six (6) or more marked of any items 1-35 Plus eight (8) or more of any items 36-58			

<b>Establishment</b> FULL MOON CAFE	<b>Establishment #</b> 02842268	<b>Date</b> 08/27/2015
--	------------------------------------	---------------------------

**TEMPERATURE OBSERVATIONS**

Food	Temp	Process	Location	Time
Cut Lettuce	40 °F	Cold Hold	Make Table	
Sprouts	39 °F	Cold Hold	Reach-In Cooler	
Diced Tomatoes	35 °F	Cold Hold	Make Table	
Rice	42 °F	Cold Hold	Reach-In Cooler	
Pasta	41 °F	Cold Hold	Walk-in Cooler	
Deli Meat	41 °F	Cold Hold	Walk-In Cooler	
Chicken	38 °F	Cold Hold	Make Table	
Ham	39 °F	Cold Hold	Reach-In Cooler	
Refried Beans	157 °F	Hot Hold	Steam Table	
Black Beans	182 °F	Reheating	Steam Table	after 1.5 hours

**OBSERVATIONS AND CORRECTIVE ACTIONS**

CDI - Corrected During Inspection R - Repeat Violation W - Warning T - Ticket

Item Number	Items 1-35 Require Immediate Action or by date noted - Not to exceed 10 days from date of inspection. Items 36-58 must be corrected within 90 days or by date noted.	CDI or Correct By:	R	W	T
7	11-25; 9-23; - Beverage station hand sink blocked by trash can & linen cart upon arrival (moved) // paper towel dispenser not working upon arrival (batteries replaced)	CDI	X		
31	7-42; - dish machine not sanitizing and alarm not sounding //				
32	7-75; - dish machine at 0ppm Cl (changed bucket, primed machine. 50ppm)	CDI			
33	7-82a; - slicer dirty from yesterday (cleaned) // several luxan pans & lids stored dirty // several metal insert pans stored with stickers or adhesive residue still present // several spatulas, strainers, whisks skillet stored with dried food debris (moved to dish wash area) // Steak knives dirty with dried food debris stored as clean // Tortilla holders dirty with food debris // CDI-all taken to be washed	CDI	X		
42	damp wipe cloths laying on prep table and not kept in sanitizer solution		X		
45	several plastic luxan tubs & lids cracked/not cleanable // Scored and stained cutting boards on make tables // Spatulas melted// Gaskets torn on reach-in cooler.		X		
46	plastic dish machine racks dirty with black buildup //				
47	Pan storing steak knives dirty with debris, pens, etc.// Wheel stoppers under make tables dirty with buildup.//Walk-in cooler shelves dirty with food debris.//Toaster dirty with dried food buildup.//Fryer wheels dirty with heavy grease buildup.//Underside of pass-thru shelf dirty with splatter.//Radio in prep area dirty with food waste.//Cage and neck of mixer with food splash.//Pans holding plates on dish shelf dirty with debris.		X		
48	faucet of mop sink broken (has part, will be replaced/repared today) // mounting bracket for dish machine drain line broken, allowing it to slope upward, not draining properly //				
52	floor under ice machine dirty // floor under tea/coffee table dirty // floor under dish machine drainage pipe dirty due to it setting on floor // Floor/wall junctures dirty with grease buildup.//Floor under prep table legs between make tables dirty with black buildup.		X		
53	base cove in door threshold between coffee area & dish machine loose //		X		
57	light bulbs burnt out/flickering in 4 fixtures in back prep/dish machine area //		X		

**Comments:** Several improvements noted in facility cleanliness & general sanitation. Good temperature checks & date marking. Continue to due daily self inspections and employee monitoring/follow-up. Need to continue follow-up on dish machine operator and equipment cleanliness. Thank you for your continued work. Please call Leslie if any questions.

I acknowledge receipt of this inspection report & receipt of all marked items on the inspection.

<b>Person In Charge - Name &amp; Title</b> Barrett Byrd, General Manager	<b>Person In Charge - Signature</b>
<b>Inspector - Name &amp; RS#</b> Leslie Plomey, 1736	<b>Inspector - Signature</b>
<b>Confirming - Name &amp; RS#</b> Debbie Watts, 1404	<b>Confirming - Signature</b>