

Retail Food Establishment Inspection Results, 2018

COS = corrected on-site during inspection

RPT = repeat violation

Establishment	Location City	License #	Inspection Date	Points	Grade	Inspection Results
Genki Asian Café	THOMPSON FALLS	303884	1/1/2018	16	B	<ul style="list-style-type: none"> •Walk in not capable of holding TCS food at or below 41 degrees F (COS, 5 pts) •Raw pork stored with raw chicken in cold holding unit (10 pts) •Grease and food build up on cooking and non-food contact surfaces (1 pt) •Owner reminded to get proper hand towels for dispenser, paper towels available •Owner reminded to clean and sanitize fountain drink dispenser before use •Owner provided with information on thermometer/thermocouple source
Simple Simons Pizza	THOMPSON FALLS	312458	1/24/2018	11	B+	<ul style="list-style-type: none"> •Lettuce cut on-site and held > 24 hours not date marked (10 pts) •Wiping cloth not stored in sanitizer solution (COS) •PIC assigned and correctly answered multiple questions regarding food safety •Ice machine was clean and sanitary •Kitchen floors and walls very clean •Time as a public health control correctly used for by-the-slice pizza