



Footnote 1

Complaint Memorandum

Footnote 1 (Continued)

Foodborne Illness Complaint

Non-Media File Attachment

File Type: Adobe PDF File

Current Path Name:
C:\WinWam5\MediaFiles\OU000232.pdf

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G:\Scanned Files\FRIDAYS 1506.pdf

Complaint Investigation Narratives

Narrative Date 01/16/20 Narrative Author McCoy, George

1-9-20.ONSITE AT TGI FRIDAY'S. I MET WITH MANAGEMENT.MANAGEMENT WAS NOT AWARE OF THE COMPLAINT.

I INFORMED MANAGEMENT OF THE DETAILS OF THE COMPLAINT..

WE REVIEWED MEAT COOKING TEMPS..AS PER CODE..

WE VISITED THE PREP. AREA. ALL COLD HELD MEATS WERE FOUND TO BE HELD AT PROPER TEMPS.37°F
THERMOMETERS ARE PROVIDED ON ALL COOLERS.
INDICATING THERMOMETERS ARE PROVIDED TO MONITOR MEAT TEMPS.

SAUTEED ONIONS ARE STORED IN THE DRAWER TYPE COOLER BELOW THE GRILL THE ACTUAL TEMP. FOR THIS ITEM WAS 36°F.

ALL REFRIGERATION UNITS ARE CLEAN TO SIGHT.ALL MEATS ARE PROPERLY WRAPPED.

ALL STAFF MEMBERS APPEAR TO BE HEALTHY.

GLOVES ARE WORN AS PER CODE. HANDWASH STATIONS ARE PROVIDED WITH ALL NECESSITIES.

MASHED POTATOES ARE STORED IN A CLEAN CONTAINER. THE HOT HOLD TEMP. WAS FOUND TO BE145°F
DURING MY INVESTIGATION NO ISSUES WHICH MAY CONTRIBUTE TO A FOOD BORNE ILLNESS, WERE OBSERVED.

THIS COMPLAINT WAS NOT VERIFIED WHILE I WAS ONSITE.THERE IS NO FURTHER CAUSE FOR ACTION AT THIS TIME BY THE O C H D.