



8-25-22, ONSITE, I MET WITH MANAGEMENT. MANAGEMENT WAS NOT AWARE OF THE COMPLAINT.. STAFF WERE OBSERVED TO BE PRACTING PROPER FOOD HANDLING. ALL ITEMS WERE PROPERLY COOKED AND HANDLED. THE HAMBURGER MEAT IS 100 % BEEF. THE MEAT IS KEPT FROZEN, FIRST IN A LARGE WALK IN BOX AND DURING PREP. BOXES ARE STORED IN A SMALL FREEZER NEAR THE GRILL. ALL COLD HOLDING TEMPS. WERE OBSERVED TO BE SATISFACTORY. THERE WAS NO EVIDENCE OF TEMPERATURE ABUSE AND NO CHEMICALS ARE STORED NEAR THE FOOD PREP. STATION. DURING MY INVESTIGATION NO FACTORS WERE OBSERVED WHICH MAY CONTRIBUTE TO A FOOD BORNE ILLNESS. THIS COMPLAINT WAS NOT VERIFIED , THER IS NO FURTHER CAUSE FOR ACTION AT THIS TIME BY THE OCHD.