Massachusetts Public Health Inspector Training (MA PHIT)

Food Certificate Program

Day 3, Session 3
Food Code Violations

SLI'S RESTAURANT

Food Code Violations

- Identification
- Citation
- Description



FOOD MA PHIT- Food Certificate Program. Day 3, Session 3



Menu Review

- Buffalo Chicken wings with blue cheese dressing
- Caesar salad
- The California: fresh tomatoes with melted extra sharp cheddar cheese and alfalfa sprouts served on a French baguette
- Hamburgers: made to order, served with lettuce and tomato on a sesame seed bun, and your choice of toppings and cheese
- Pan seared tuna, served with a light dill sauce on a bed of rice
- Fresh cut honeydew melons with raspberries and seasonal fruits









Day 3	Session 3	Food	Code '	Violations











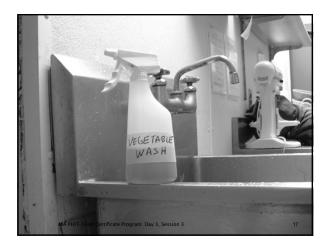








	7 Channe Boston,	MA 02210	EGISTRATION# MA432-SS
ORIGINAL SHIPPER'S C	ERT. No. IF	OTHER THAN ABOV	E: PE236588
HARVEST DATE:	92/9	1/99 DATE PROCES	SED: 92/91/99
HARVEST LOCATION:	PE 3L		7-
TYPE OF SHELLFISH:	PEI MUS	SELS	
QUANTITY OF SHELLFI	SH:	BUSHELS POUNDS	COUNT
THIS TAG IS REQUIRED AND THEREAFTER KER	TO BE ATT	ACHED UNTIL CONT FOR 90 DAYS.	TAINER IS EMPTY
TO:		RESHIPPER'S CERT. No.	DATES RESHIPPED
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QUESTIONS?	- - -	
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