



FOOD SAFETY AUDIT REPORT

#22858

J.Kings Foodservice Professionals, Inc.
700 Furrows Road
Holtsville, NY 11742

INSPECTION DATE

April 30, 2009

AIB International Inc.

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<http://www.aibonline.org>

RATING

A food safety audit was conducted at this facility on April 30, 2009.Mr.

The writer was accompanied throughout the audit by Mr. Brian Elliot, General Manager; Mr. Fernando Ramirez, Food Safety/Safety Manager.

Excellent cooperation was received by the writer, and on some occasions, the items were immediately corrected.

At the conclusion of the audit, a meeting was held to discuss the observations, recommendations, and rating. An unofficial draft copy of the audit report was left at the facility at the conclusion of the meeting.

Based on the observations made, the information obtained, and the criteria set forth in the *AIB Consolidated Standards for Inspection: Food Distribution Centers*, the overall food safety level of this facility was considered to be:

SUPERIOR

(905)

The "Serious" or "Unsatisfactory" items are shaded, boxed, and bolded in the text of the report. Refer to the definitions in the AIB International Consolidated Standards for Inspection.

The "Improvement Needed" items are designated in bold type and require prompt attention.

AIB International Inc. states that the report as given herein is to be construed as its findings and recommendations as of the date of this report. AIB International Inc. does not accept or assume responsibility for the Prerequisite and Food Safety Programs in effect with (**customer**). AIB International Inc. is only reporting the food safety conditions of (**customer**) as of the date of this report and assumes no responsibility or liability as to whether (**customer**) does or does not carry out the recommendations as contained in this report.

RATING ANALYSIS

DATE OF INSPECTION: April 30, 2009

TYPE OF INSPECTION: Announced

OVERALL RATING: **SUPERIOR**

OPERATIONAL METHODS AND PERSONNEL PRACTICES	165
MAINTENANCE FOR FOOD SAFETY	170
CLEANING PRACTICES	190
INTEGRATED PEST MANAGEMENT	195
ADEQUACY OF PREREQUISITE AND FOOD SAFETY PROGRAMS	<u>185</u>
TOTAL:	905