

## MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES BUREAU OF ENVIRONMENTAL HEALTH SERVICES FOOD ESTABLISHMENT INSPECTION REPORT

TIME IN	TIME OUT
DATE	PAGE 1 of

N OUT   Person in charge present, demonstrales knowledge, and performs duties   In OUT   N/O N/A   Proper cooking, time and temperature   In OUT   N/O N/A   Proper cooking, time and temperature   In OUT   N/O N/A   Proper cooking time and temperatures   In OUT   N/O N/A   Proper cooking time and tempera	NEXT ROUTINE INSPECTION, OR SUCH SHORTER PERIOD OF WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THI ESTABLISHMENT NAME:  OWI					I THIS NOTICE MAY RESULT IN CESSATION OF YOUR										
ESTABLISHMENT TYPE  C. STORE  C. STORE  C. STORE  SENIOR CATERER  SENIOR SUMMER P.P.  GROCERY STORE  ROUTH  POPPOPOR  PROVIDE  PROVIDE  PROVIDE  PROVIDE  PROVIDE  PROVIDE  PROVIDE  PROVIDE  RESTAUDANT  SCHOOL  SENIOR CENTER  SENIOR CENTER  SUMMER P.P.  GROCERY STORE  NOTITUTION  NON-COMMUNITY  PRIVATE  PROVIDE  RESTAUDANT  COMMUNITY  PRIVATE  PROVIDE  RESTAUDANT  RESPONSE  RESPONSE  RESTAUDANT  RESPONSE  RESPONSE  RESTAUDANT  RESPONSE  RESPONS	ADDRESS:						ESTABLISHMENT NUMBER:				COUNTY:					
RESTARRY SCHOOL SENDRE ENTER SUMMER F.P. TAVEN SCHOOL SENDRE SE	CITY/ZIP: PHONE:					FAX:				P.H. PRIORITY :	Н	M	L			
PUBLIC PROPRING SETAUPART SCHOOL SENOR CENTER SUMMER F.P. TAVERN TEMP.FOOD  FROZEN DESIGNATION Follow-up Complaint Other Complaint Other Services of the Property of the Public Public PUBLIC COMMUNITY Data Sampled Results Setup PLY COMMUNITY Data Sampled Results Setup PLY Data Sa			T TYPE	C. STORE CATE	RER DE	ELI		GROCERY STOR			E IN	NSTITUTION	MOBILE \	/ENDOR	S	
Prespensing Routine Follow U Complant Other Community reported to the Centres for Disease Control and Prevention as contributing factors in food preparation practices and employee behaviors nost commonly reported to the Centres for Disease Control and Prevention as contributing factors in Cooking International Prevention Cooking International Prevention as contributing factors in Cooking International Prevention as contributing International Prevention as contributing International Prevention as contributing International Prevention as cont	F	RESTAU	RANT				.P.									
Approved License No. PIRLATE PUBLIC PRIVATE Date Sampled Results    PRIVATE   POINT			ng	Routine Follow-up	Complaint	Oth	er									
Risk factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne liness outbreaks. Publish health interventions are control measures to prevent foodborne liness or injust.    Complement											NON COL	ANALINITY	DDI\/ATE	=		
Risk factors are food preparation practices and employee behaviors most commonly upported to the Cerelans for Disease Control and Prevention as cotribuling factors in foodcorne lines outpreaks. Public health Interventions are control measure to prevent foodcorne lines or injury.  Complaine  Demonstrations for Knowledge  Demonstration for Knowledge						. 322.3										
footborne illness outbreaks. Public health interventions are control measures to prevent footborne illness or injury.  Demonstration of Knowledge COS R Compliance Potentially Hazardous Foods COS N OUT Proper on in charge present, demonstrates knowledge, and performs dules and performs dules IN OUT Proper use of reporting, restriction and exclusion IN OUT Proper use of reporting, restriction and exclusion IN OUT Proper use of reporting, restriction and exclusion IN OUT NO NA Proper cooking, time and temperatures IN OUT NO NA Proper cooking, time and temperatures IN OUT NO NA Proper cooking time and temperatures IN OUT NO Proper celling the and temperatures IN OUT NO Proper celling, testing, dimens, or tobaccouse IN OUT NO Proper celling, testing, dimens, or tobaccouse IN OUT NO NA Proper celling the and temperatures IN OUT NO NA Proper celling the and temperature celling the and temperatures the and tempera		LICCISC		-			AND	INTE	RVEN <sup>-</sup>	TIONS						
Demonstration of Knowledge												I and Prevention as cont	ributing fact	ors in		
N OUT   Person in charge present, demonstrates knowledge, and performs duties   In OUT No NA   Proper cooking, time and temperature   In OUT No NA   Proper cooking time and temperatures   In OUT NO NA   Prope			ss outbi	-							-	Potentially Hazardous Fo	oods	CO	S R	
and performs duties    N OUT   Management exameness, policy present   N OUT   NO NA   Proper rehealing procedures for hot holding								1				•				
N OUT NO NA Proper cooling time and temperatures   N OUT NO NA Proper cooling time and temperatures	IN C	100														
N OUT NO   Proper use of reporting, restriction and exclusion   N OUT NO   No   Rood dyslegine (Practices   N OUT NO   No   Proper eating, tasting, drinking or tobacco use   N OUT NO   No   No discharge from eyes, nose and mouth   N OUT NO   No   No discharge from eyes, nose and mouth   N OUT NO   No   No   No   No   No   No   No	INI a													_		
N OUT NO   Proper esting, tasting, dinking or tobaccouse   N OUT NO NA   Proper cold holding temperatures   N OUT NO NA   Proper cold holding temperature   N OUT NO NA   Proper cold holding temperatures   N OUT NO NA   Proper cold holding temperatures   N OUT NO NA   Proper design temperature   N OUT NO NA   Proper cold holding temperatures   N OUT NO NA   Proper cold holding temperature   N OUT NO NA   Proper cold holding temperatures   N OUT NO NA   Proper cold holding temperatures   N OUT NO NA   Proper design temperature   N OUT NO NA   Proper cold holding temperatures   N OUT NO NA   Proper cold holding temperatures   N OUT NO NA   Proper cold holding temperatures   N OUT NO NA   Proper design temperature   N OUT NO NA   Proper cold holding temperatures   N OUT NO NA   Proper cold holding temperatures   N OUT NO NA   Proper cold holding temperatures   N OUT NO NA   Proper design temperature   N OUT NO NA   Proper design temperature   N OUT NO NA   Proper cold destination   N OUT NO NA   Proper cold destination   N OUT NO NA   Proper design temperature   N OUT NO NA   Proper design temperatures   N OUT NO NA   Proper design temperature   N OUT NO NA   Proper design temperature   N OUT NA   Proper design temperatures							_				res					
N OUT NO   Proper eating, darking or bibascouse     N OUT NO NA   Proper date marking and disposition   N OUT NO NA   Proper deced from approved alternate of the decoration   N OUT NO NA   Proper date marking and disposition   N OUT NO NA   Proper decorate with a proper decorate of the note of t												+				
Preventing Contamination by Hands  N OUT N/O  Hands clean and properly washed  N OUT N/O  No bare hand contact with ready-to-eat foots or approved alternate method properly followed approved alternate method properly followed accessible  Approved alternate method properly followed accessible  Approved Source  N OUT N/O N/A  Food obtained from approved source  N OUT N/O N/A  Food obtained from approved source  N OUT N/O N/A  Food obtained from approved source  N OUT N/O N/A  Food obtained from approved source  N OUT N/O N/A  Food obtained from approved source  N OUT N/O N/A  Food obtained from approved source  N OUT N/O N/A  Food obtained from approved source  N OUT N/O N/A  Food obtained from approved source  N OUT N/O N/A  Food obtained from approved source  Protection from Contamination  N OUT N/O N/A  Food separated and protected  N OUT N/O N/A  Food separated and protected  N OUT N/O N/A  Food separated and protected  N OUT N/O Food separated and protected  N OUT N/O Food separated and protected  N OUT N/O Food separated and protected  N/A Contamination  N OUT N/O Food separated and protected  N/A Consumer advisory provided and used the form approved source in the food and the food of the food and the food and the food and the food approved and properly used and the food and the f											n					
Preventing Contamination by Hands    Nout No   Hands dean and properly washed	IN C	N OUT N/O No discharge from eyes, nos		No discharge from eyes, nose	e and mouth			IN (	OUT	N/O N/A		public health control (pro	cedures /			
N OUT NO				Preventing Contamin	ation by Hands			1			records)	Consumer Advisory		_		
N OUT NO   No bare hand contact with ready-to-eat floods or approved alternate method properly followed accessible   N OUT N/O N/A Adequate handwashing facilities supplied & accessible   N OUT N/O N/A Offered   Adequate handwashing facilities supplied & accessible   N OUT N/O N/A Offered   Adequate handwashing facilities supplied & accessible   N OUT N/O N/A Offered   Adequate handwashing facilities supplied & accessible   N OUT N/O N/A Offered   Adequate handwashing facilities supplied & accessible   N OUT N/O N/A Offered   Adequate handwashing facilities   Adequate handwashing handwashing handwashing handwashing handwashing handwashing handwashing handwashing handwashing ha	IN C	Hands clean and properly was						IN	OUT	N/A		advisory provided for ra-	w or			
approved alternate metinog property bloowed accessible												itions				
Approved Source	approved alternate method proposition in OUT Adequate handwashing facilities						IN (	OUT	N/O N/A		d foods used, prohibited	foods not				
N OUT NO N/A   Food obtained from approved source   IN OUT NO N/A   Food additives: approved and property used   IN OUT NO N/A   Food cereived at proper temperature   IN OUT NO N/A   Food in good condition, safe and unadulterated   IN OUT NO N/A   Required records available: shellstock tags, parasite   IN OUT N/A   Compliance with approved Specialized Process and HACCP plan   IN OUT N/A   Food separated and protected   IN OUT N/A   Food separated and protected   IN OUT N/A   Food contact surfaces cleaned & sanitized   IN OUT N/A   Food-contact surfaces cleaned & sanitized   IN OUT N/A   Food-properly stored   IN OUT N/A   In Unsubject to the left of each item indicates that item's status at the time of the inspection.   IN out N/A   In Unsubject to the left of each item indicates that item's status at the time of the inspection.   In In In Compliance N/A = not applicable   N/O = not observed   IN OUT N/A   In Unsubject   I					Cource			1			offered	Chemical		_		
IN OUT N/O N/A Food received at proper temperature  IN OUT N/O N/A Food in good condition, safe and unadulterated Required records available: shellstock tags, parasite destruction  Protection from Contamination  IN OUT N/A Food separated and protected  IN OUT N/A Food-contact surfaces cleaned & sanitized  IN OUT N/A Food received with surfaces cleaned & sanitized  IN OUT N/A Food received with surfaces cleaned & sanitized  IN OUT N/A Food received with surfaces cleaned & sanitized  IN OUT N/A Food received with surfaces cleaned & sanitized  IN OUT N/A Food received with surfaces cleaned & sanitized  IN OUT N/A Food received with surfaces cleaned & surfaces cleaned by surfaces cle							IN	OUT	N/A	Food addit		erly used				
Food in good condition, safe and unadulterated   Required records available: shellistock tags, parasite destruction   Protection from Contamination										Toxic subs			d			
Nout   N/O   N/O   Restruction   N/O   Production from Contamination   N/O   N/O   Proper disposition of returned, previously served, reconditioned, and unsafe food   N/O   Poper disposition of returned, previously served, reconditioned, and unsafe food   N/O   Poper disposition of returned, previously served, reconditioned, and unsafe food   N/O   Poper disposition of returned, previously served, reconditioned, and unsafe food   N/O   Poper disposition of returned, previously served, reconditioned, and unsafe food   N/O   Poper disposition of returned, previously served, reconditioned, and unsafe food   N/O   Poper disposition of returned, previously served, reconditioned, and unsafe food   N/O   Poper disposition of returned, previously served, reconditioned, and unsafe food   N/O   Poper disposition of returned, previously served, reconditioned, and unsafe food   N/O   Poper disposition of returned, previously served, reconditioned, and unsafe food   N/O   Poper disposition of returned, previously served, reconditioned, and unsafe food   N/O   Poper disposition foods.   N/O   N/O   N/O   Poper disposition foods.   N/O   N/O   N/O   N/O   Poper disposition foods.   N/O   N/O   N/O   Poper disposition foods.   N/O											Confor					
IN OUT N/A Food separated and protected  IN OUT N/A Food-contact surfaces cleaned & sanitized  IN OUT N/A Food-contact surfaces cleaned & sanitized  IN OUT N/O Proper disposition of returned, previously served, reconditioned, and unsafe food  GOOD RETAIL PRACTICES  IN OUT IN	IN OUT N/O N/A destruction			destruction			IN	OUT				ized Proces	S			
Nout   N/A   Food-contact surfaces cleaned & sanitized   N   N   nix   Food-contact surfaces cleaned & sanitized   N   N   nix   not applicable   N/O   not observed   Repeat Item   N/O   not observed   N	IN C	NIT.						The	latter to	o the left o	f each item ir	ndicates that item's statu	is at the time	a of the		
ROUT N/O Proper disposition of returned, previously served, reconditioned, and unsafe food  GOOD RETAIL PRACTICES  Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.  IN OUT Safe Food and Water COS R IN OUT Proper Use of Utensils COS  Pasteurized eggs used where required Utensils; properly stored Utensils; properly stored Utensils; properly stored In-use utensils; properly used In-use utensils; properly us	IV SS. IVA					-	inspection.						o or the			
GOOD RETAIL PRACTICES  Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.  IN OUT Safe Food and Water COS R IN OUT Proper Use of Utensils COS  Water and ice from approved source Utensils, equipment and linens: properly stored, dried, handled Holling Single-use/single-service articles: properly stored, used Utensils, equipment and Vending Gloves used properly Thermometers provided and accurate Thermometers provided and	IN OUT NO Proper disposition of returned, previous			I, previously served,			N/A = not applicable $N/O = not observed$									
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.  IN OUT Safe Food and Water COS R IN OUT Proper Use of Utensils Color COS R IN OUT Proper Use of Utensils COS R IN OUT Proper Use of Utensils Color COS R IN OUT Proper Use of Utensils Color COS R IN OUT Proper Use of Utensils COS R IN OUT Proper Use of Ute		301 N/C	,	reconditioned, and unsafe foo		000 00	-TAU F			s=Correcte	ed On Site	R=Repeat Item				
NOUT   Safe Food and Water   COS   R   IN   OUT   Proper Use of Utensils   COS   Pasteurized eggs used where required   In-use utensils: properly stored				Good Retail Practices are prev						ogens ch	emicals and	nhysical objects into for	nds			
Pasteurized eggs used where required  Water and ice from approved source  Water and ice from approved source  Water and ice from approved source  Bingle-use/single-service articles: properly stored, dried, handled  Single-use/single-service articles: properly stored, used  Single-use/single-service articles: properly stored, used  Gloves used properly  Approved thawing methods used  Thermometers provided and accurate  Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used  Warewashing facilities: installed, maintained, used; test strips used  Food properly labeled; original container  Prevention of Food Contamination  Insects, rodents, and animals not present  Contamination prevented during food preparation, storage and display  Personal cleanliness: clean outer clothing, hair restraint, fingermails and jewelry  Wiping cloths: properly used and stored  Fruits and vegetables washed before use  Person in Charge /Title:  Insects, rodents, and animals not present  Contamination prevented during food preparation, storage and display  Personal cleanliness: clean outer clothing, hair restraint, fingermails and jewelry  Wiping cloths: properly used and stored  Fruits and vegetables washed before use  Physical facilities installed, maintained  Physical facilities installed, maintained, and clean  Date:	IN	OUT								logono, on			, , , , , , , , , , , , , , , , , , ,	COS	R	
handled   Single-use/single-service articles: properly stored, used   Single-use/single-service articles: properly stored, used   Gloves used properly	Paste			urized eggs used where required						In-use u	tensils: prope					
Adequate equipment for temperature control Approved thawing methods used Thermometers provided and accurate Thermometers provided and accurate  Food Identification  Food properly labeled; original container Prevention of Food Contamination Insects, rodents, and animals not present Contamination prevented during food preparation, storage and display Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry Wiping cloths: properly used and stored Fruits and vegetables washed before use Person in Charge /Title:  Gloves used properly Utensils, Equipment and Vending Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used Warewashing facilities: installed, maintained, used; test strips used Nonfood-contact surfaces clean Physical Facilities Physical Facilities Plumbing installed; proper backflow devices Plumbing installed; proper backflow devices  Sewage and wastewater properly disposed Toilet facilities: properly constructed, supplied, cleaned Garbage/refuse properly disposed; facilities maintained Physical facilities installed, maintained, and clean  Date:			Water	and ice from approved source								and linens: properly stor	ed, dried,			
Approved thawing methods used  Thermometers provided and accurate  Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used  Warewashing facilities: installed, maintained, used; test strips used  Food properly labeled; original container  Prevention of Food Contamination  Insects, rodents, and animals not present  Contamination prevented during food preparation, storage and display  Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry  Wiping cloths: properly used and stored  Fruits and vegetables washed before use  Person in Charge /Title:  Date:																
Thermometers provided and accurate  Food Identification  Food Identification  Food properly labeled; original container  Prevention of Food Contamination  Insects, rodents, and animals not present  Contamination prevented during food preparation, storage and display  Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry  Wiping cloths: properly used and stored  Fruits and vegetables washed before use  Toldard on Annonfood-contact surfaces clean  Warewashing facilities: installed, maintained, used; test strips used  Nonfood-contact surfaces clean  Nonfood-contact surfaces clean  Warewashing facilities: installed, maintained, used; test strips used  Nonfood-contact surfaces clean  Physical Facilities: installed, maintained, and clean  Physical facilities installed, maintained, and clean  Date:		<b> </b>						1		Gloves				+	<u> </u>	
designed, constructed, and used  Warewashing facilities: installed, maintained, used; test strips used  Food properly labeled; original container  Prevention of Food Contamination  Insects, rodents, and animals not present  Contamination prevented during food preparation, storage and display  Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry  Wiping cloths: properly used and stored  Fruits and vegetables washed before use  designed, constructed, and used  Warewashing facilities: installed, maintained, and clean  Nonfood-contact surfaces clean  Physical Facilities  Hot and cold water available; adequate pressure  Plumbing installed; proper backflow devices  Plumbing installed; proper backflow devices  Sewage and wastewater properly disposed  Toilet facilities: properly constructed, supplied, cleaned  Garbage/refuse properly disposed; facilities maintained  Physical facilities installed, maintained, and clean  Date:									Food an							
Food properly labeled; original container Prevention of Food Contamination Insects, rodents, and animals not present Contamination prevented during food preparation, storage and display Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry Wiping cloths: properly used and stored Fruits and vegetables washed before use  Person in Charge /Title:  Strips used Nonfood-contact surfaces clean Physical Facilities Physical Facilities Plumbing installed; proper backflow devices Plumbing installed; proper backflow devices Sewage and wastewater properly disposed Toilet facilities: properly constructed, supplied, cleaned Garbage/refuse properly disposed; facilities maintained Physical facilities installed, maintained, and clean  Date:		<u> </u>		•						designe	d, constructe	ed, and used				
Prevention of Food Contamination  Insects, rodents, and animals not present  Contamination prevented during food preparation, storage and display  Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry  Wiping cloths: properly used and stored  Fruits and vegetables washed before use  Prevention of Food Contamination  Hot and cold water available; adequate pressure  Plumbing installed; proper backflow devices  Sewage and wastewater properly disposed  Toilet facilities: properly constructed, supplied, cleaned  Garbage/refuse properly disposed; facilities maintained  Physical facilities installed, maintained, and clean  Date:				Food Identificatio	n											
Insects, rodents, and animals not present Contamination prevented during food preparation, storage and display Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry Wiping cloths: properly used and stored Fruits and vegetables washed before use Person in Charge /Title: Hot and cold water available; adequate pressure Plumbing installed; proper backflow devices Sewage and wastewater properly disposed Toilet facilities: properly constructed, supplied, cleaned Garbage/refuse properly disposed; facilities maintained Physical facilities installed, maintained, and clean  Date:		Food								Nonfood				+-		
Contamination prevented during food preparation, storage and display  Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry  Wiping cloths: properly used and stored  Fruits and vegetables washed before use  Plumbing installed; proper backflow devices  Sewage and wastewater properly disposed  Toilet facilities: properly constructed, supplied, cleaned  Garbage/refuse properly disposed; facilities maintained  Physical facilities installed, maintained, and clean  Date:			Insect					1		Hot and						
Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry  Wiping cloths: properly used and stored  Fruits and vegetables washed before use  Person in Charge /Title:  Person in Charge /Title:  Sewage and wastewater properly disposed  Toilet facilities: properly constructed, supplied, cleaned  Garbage/refuse properly disposed; facilities maintained  Physical facilities installed, maintained, and clean  Date:			Conta	Contamination prevented during food preparation, storage and display Personal cleanliness: clean outer clothing, hair restraint,							ng installed; proper backflow devices					
Wiping cloths: properly used and stored Fruits and vegetables washed before use  Person in Charge /Title:  Wiping cloths: properly used and stored Garbage/refuse properly disposed; facilities maintained Physical facilities installed, maintained, and clean  Date:		1	Perso							Sewage						
Fruits and vegetables washed before use  Garbage/refuse properly disposed; facilities maintained Physical facilities installed, maintained, and clean  Date:		Wiping cloths: properly used and stored						Toilet fa	acilities: properly constructed, supplied, cleaned							
Person in Charge /Title: Date:	Fruits and vegetables washed before use							page/refuse properly disposed; facilities maintained								
DWW CNAME	_	<u> </u>			۸ .					Physica			clean			
Talashara Na I FRUON S Van	Perso	on in Ch	arge /T	ITIE: YIJMA X	Vroller -						Dat	te:				
	Inspe	ector:	1,	VIMM BINDIN	v		Те	lephoi	ne No.	EPH		low-up:	Yes	١	No	
MO 580-1814 (9-13)    MO 580-1814 (9-13)	MO 580	-1814 (9-13)		I more	DISTRIBUTION: WHITE	E – OWNER	'S COPY	,		CANARY – FI		iow-up Date.			E6.37	

BASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILITIES WHICH MUST BE CORRECTED BY THE



## MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES BUREAU OF ENVIRONMENTAL HEALTH SERVICES FOOD ESTABLISHMENT INSPECTION REPORT

PAGE 2 of

FOOD PRODUCT/LOCATION  TEMP. in ° F  FOOD PRODUCT/LOCATION  TEMP. in ° F  PRIORITY ITEMS  Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	$\dashv$
Code Reference Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.  Correct by (date) Initiation or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	
Code Reference Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	
Code Reference Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness (date) Init (date)	
Code Reference Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	
Reference Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	ial
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Code Reference Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation (date) standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.	ı
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EDUCATION PROVIDES OF COMMENTS	
EDUCATION PROVIDED OR COMMENTS	
Person in Charge /Title: Mark Share Date:	
Inspector: Telephone No.   EPHS No.   Follow-up: Yes   No.   September 1997   Yes   No.   Yes   No.   Yes   No.   Yes   Y	