

TIME IN TIME OUT
DATE PAGE 1 of

			1.					low-up Date:	-		-
nanostor	itte: Shul r. Solo - Daylor Brady	_	ΙT	elepho	ne No.	PHE	S No. Foll	low-up:	Yes		No
Person in Charge /1	itle:					Physical	facilities inst	alled, maintained, and o	Jean	<u> </u>	
	and vegetables washed before use	9		1		Garbage	e/refuse prop	erly disposed; facilities r	maintained	1	\mp
finger	nails and jewelry g cloths: properly used and stored	<u>,</u>		_				rly constructed, supplied	d cleaned	<u> </u>	+
and d	isplay nal cleanliness: clean outer clothing						•	ater properly disposed			+
	ts, rodents, and animals not presen mination prevented during food pre			-				vailable; adequate press roper backflow devices	sure	+	+
	Prevention of Food Contamin	nation		1			od-contact surfaces clean Physical Facilities			(1
Food	properly labeled; original container			_		strips us Nonfood		aces clean		┼──	+
	Food Identification			-		Warewa	shing facilitie	a, and used s: installed, maintained,	, used; test	+	╉
	nometers provided and accurate							ontact surfaces cleanabl			T
	uate equipment for temperature cor wed thawing methods used	ntrol		-		Gloves	used properly Utensils, I	, Equipment and Vending	I		+
	Food Temperature Contr					Single-u	se/single-ser	vice articles: properly st	tored, used		1
	and ice from approved source						, equipment a	and linens: properly stor	ed, dried,		T
	Safe Food and Water urized eggs used where required		соз к	IIN	001		tensils: prope			003	-
IN OUT	Good Retail Practices are prevent		trol the intro COS R	oduction	of patho	ogens, ch			ods.	COS	
		GO	OD RETAIL	. PRACT	FICES			·			
OUT N/O	Proper disposition of returned, pr reconditioned, and unsafe food	eviously served,				= not appl =Correcte	d On Site	N/O = not observed R=Repeat Item			
N OUT N/A	Food-contact surfaces cleaned &				IN =	in complia		OUT = not in complian	ice		
N OUT N/A	Food separated and protected				letter to ection.	the left of	f each item in	idicates that item's statu	is at the time	of the	
	Protection from Conta	mination		_				P pian			-
NOUT N/O N/A	Required records available: shell destruction			IN	OUT	N/A		e with approved Special		3	
I OUT	Food in good condition, safe and	unadulterated	+	_			used Confori	mance with Approved P	rocedures	+-	—
OUT N/O N/A	Food received at proper tempera						Toxic subst	ances properly identifie		b	
OUT	Approved Sour Food obtained from approved so		+	IN	OUT	N/A	Food additi	Chemical ves: approved and prop	erly used	—	
OUT	accessible	••		IN	OUT N	I/O N/A	offered				
	approved alternate method prope Adequate handwashing facilities	erly followed	+	_			Pasteurized foods used, prohibited foods not				
U OUT N/O	No bare hand contact with ready-	-to-eat foods or	+	-			undercooke Hi	ed food ghly Susceptible Popula	ations	_	_
OUT N/O	Hands clean and properly washe			IN	OUT	N/A		advisory provided for ra	dvisory provided for raw or		
I OUT N/O	Preventing Contamination			IN	OUT N	I/O N/A	records)	Consumer Advisory			
NOUT N/O	Proper eating, tasting, drinking of No discharge from eyes, nose an					<u>N/O N/A</u>		e marking and dispositio bublic health control (pro			
	Good Hygienic Pra	ictices		IN	OUT	N/A	Proper cold	I holding temperatures			
NOUT NOUT	OUT Management awareness; policy present IN OUT N/O N/A Proper cooling time and temperatures				res						
	Employee Hea	lth		IN		I/O N/A		eating procedures for h			
N OUT	Person in charge present, demor and performs duties	nstrates knowledge,		IN	OUT N	I/O N/A	Proper coo	king, time and temperat	ure		
odborne lliness outbr	eaks. Public health interventions Demonstration of Kn				ne IIInes mpliance	s or injury		otentially Hazardous Fo	oods	CC)S
	preparation practices and employee							and Prevention as cont	ributing fact	ors in	Τ
License No.		RISK FACT) INTE	RVENT	IONS					
		PUBLIC PRIVA		COM	IUNITY			npled	PRIVATE Results		
ROZEN DESSERT Approved Dis	approved Not Applicable	EWAGE DISPOSA					NON-COM			-	
Pre-opening	Routine Follow-up	Complaint	Other								
BAKERY RESTAURANT JRPOSE	C. STORE CATEREF SCHOOL SENIOR (I MER F.P.		AVERN	RY STOR		ISTITUTION EMP.FOOD	MOBILE \	ENDUR	(5
ITY/ZIP:		PHONE:		FAX:				P.H. PRIORITY :	Н	М	
ADDRESS:				ESTABLISHMENT NUMBER:			NUMBER:	COUNTY:			-
		-						PERSON IN CHARGE:			
STABLISHMENT I	NAME:	OWNER:									



F	OOD ESTABLISHMENT IN	ISPECTION REPORT			PAGE ² of		
ESTABLISHMEN	TNAME	ADDRESS		CITY/ZIP			
FO	OD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUC	CT/ LOCATI	ON	TEMP. ii	n ° F
Code Reference	Priority items contribute directly to the or injury. These items MUST RECEIN	PRIORITY elimination, prevention or reduction /E IMMEDIATE ACTION within 7	ITEMS on to an acceptable level, hazar 2 hours or as stated.	ds associated	with foodborne illness	Correct by (date)	Initial
							GKS
							, ·
							GKS
Code Reference	Core items relate to general sanitation	CORE IT n, operational controls, facilities or	structures, equipment design, g	eneral mainte	nance or sanitation	Correct by (date)	Initial
	standard operating procedures (SSOF	Ps). These items are to be correctly be c	cted by the next regular inspe	ection or as s	tated.		415
							45
							GKS
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		EDUCATION PROV	/IDED OR COMMENTS				
Person in Ch	harge /Title:	\leq			Date:		
Inspector:	inge / itile: Shill &. Shi init f. Honaas Jaylor	Brady	Telephone No.	PHES No.	Follow-up: Follow-up Date:	Yes	No
MO 580-1814 (9-13		DISTRINGTION: WHITE - OWNER'S CO	DPY CANARY – FILE CC				E6.37A



Code	Maccoss	OOD ESTABLISHMENT IN				PAGE ³ of		
Code Connective Initial Code Priority tems contribute directivity the elimination, prevention or relation or re	ESTABLISHMEN	T NAME	ADDRESS		CITY/ZIP			
Reference Priority times controlled everyty to the elimination, prevention or residution to an acceptable level, hazards associated with flocoborne liness (dite) Image: control of a stated Code Core tens relate to general santation, operational controls, facilities or structures, equipment delign, general mantenance or santation Correct by Initial Reference Core tens relate to general santation, operational controls, facilities or structures, equipment delign, general mantenance or santation (dite) Initial Reference Core tens relate to general santation, operational controls, facilities or structures, equipment delign, general mantenance or santation (dite) Initial Reference Core tens relate to general santation, operational controls, facilities or structures, equipment delign, general mantenance or santation (dite) Initial Reference Core tens relate to general santation, operational controls, facilities or structures, equipment delign, general mantenance or santation general general Reference Core tens relate to general santation, preventional controls, facilities or structures, equipment delign, general mantenance or santation general general Reference Core tens relates to general santation, preventional controls, facilities or structures, equipment delign, general mantenance or	FO	DD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT	/ LOCATION		TEMP. ir	۱°F
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Person in Charge /Title: Person in Charge /Title: Inspector: Mini F. Afonazo Jaufon Brudy Telephone No. PHES No. Follow-up: PHES No. Follow-up: Yes No		Core items relate to general sanitatio standard operating procedures (SSO	n, operational controls, facilities or s	tructures, equipment design, gen	neral maintenar tion or as state	ice or sanitation	(date)	Initiai
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	Mulan	17. Horaas Saylor D.	/WWWJ- STRIBUTION: WHITE - OWNER'S CON		Fo	llow-up Date:		E6.37A

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Million Constant					PAGE ⁴ of		
ESTABLISHMEN	Γ NAME	ADDRESS		CITY /ZIP			
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT	T/ LOCATION		TEMP. ir	۱°F
Code		PRIÕRITY I	TEMS			Correct by	Initial
Reference	Priority items contribute directly to the or injury. These items MUST RECEI	e elimination, prevention or reduction VE IMMEDIATE ACTION within 72	to an acceptable level, hazards hours or as stated.	associated with	foodborne illness	(date)	milai
Code Reference	Core items relate to general sanitatio standard operating procedures (SSO	CORE ITE n, operational controls, facilities or st Ps). These items are to be correct	tructures, equipment design, ger	neral maintenand tion or as state	ce or sanitation d.	Correct by (date)	Initial
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Person in Ch	arge /Title:	. She		Dat	te:		
Inspector:	Mainer F. Floras Saylor	Brady-	Telephone No. P	HES No. Fol	low-up:	Yes	No
MO 580-1814 (9-13)		DISTRIPOTION: WHITE - OWNER'S COP	CANARY – FILE COPY		low-up Date:		E6.37A

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FO	T NAME	ADDRESS TEMP. in ° F		CITY /ZIP			
FO	DD PRODUCT/LOCATION	TEMP in ° F					
			FOOD PRODU	CT/ LOCATI	ON	TEMP. i	n ° F
Code Reference	Priority items contribute directly to the or injury. These items MUST RECEIV	PRIORITY IT elimination, prevention or reduction	TEMS n to an acceptable level, hazar	rds associated	with foodborne illness	Correct by (date)	Initial
Code		CORE ITE	MS			Correct by	Initial
Reference	Core items relate to general sanitation standard operating procedures (SSOP	, operational controls, facilities or si s). These items are to be correct	tructures, equipment design, g ted by the next regular insp	general mainte ection or as s	nance or sanitation tated.	(date)	
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Person in Ch	ange / Title: Shit &. Shi ami f. Honaas Saylor	$\mathcal{T}_{\mathcal{T}}$	Telephone No.	PHES No.	Follow-up:	Yes	No