

TIME IN	TIME OUT
DATE	PAGE 1 of

NEXT F	ROUTINE	INSPE	CTION, OR SUCH SHORTER F	PERIOD OF TIME AS I	MAY BE	SPEC	IFIED	IN WRI	TING BY 1	THE REC	SULA	LITIES WHICH MUST BE CORRE TORY AUTHORITY. FAILURE TO		
	ABLISH		FOR CORRECTIONS SPECIFIAME:	OWNER:	MAY RE	SULI	IN CE	55A11	JN OF YO	UK FUU	ID OF	PERSON IN CHARGE:		
ADDI	RESS:						EST	ABLIS	SHMENT	NUMBE	ER:	COUNTY:		
CITY	/ZIP:			PHONE:			FAX	:				P.H. PRIORITY: H	М	L
	BLISHMEN BAKERY RESTAU		C. STORE CATEI SCHOOL SENIC		ELI MMER F	F.P.		GROCE AVERI	ERY STOR	RE		STITUTION MOBILE V	/ENDOR	RS
PURPO	OSE Pre-open	ing	Routine Follow-up	Complaint	Oth	ner								
	ZEN DE proved		approved Not Applicable	SEWAGE DISPO	_			UPPL //UNIT				IMUNITY PRIVATI		
	Licens	e No		PRIV	ATE					Date	Sam	pled Results		
				RISK FAC										
			preparation practices and emplo eaks. Public health intervention								ntrol	and Prevention as contributing fac-	ors in	
Compli		33 Outbi	Demonstration of		COS			mpliance		y .	Р	otentially Hazardous Foods	CC	S R
IN C	DUT		Person in charge present, der	monstrates knowledge,			IN	OUT	N/O N/A	Prope	r cool	king, time and temperature		
			and performs duties Employee H	lealth					N/O N/A	Prope	r reh	eating procedures for hot holding		
IN (TUC		Management awareness; poli	cy present					N/O N/A	Prope	r cool	ing time and temperatures		
IN (DUT		Proper use of reporting, restriction Good Hygienic						N/O N/A N/A			nolding temperatures holding temperatures		
IN C	OUT N/O)	Proper eating, tasting, drinking					OUT	N/O N/A			marking and disposition		
IN C	OUT N/)	No discharge from eyes, nose	and mouth			IN		N/O N/A			ublic health control (procedures /		
			Preventing Contamin	ation by Hands			-			record	s)	Consumer Advisory		
IN C	OUT N/C)	Hands clean and properly was				IN	OUT	N/A			advisory provided for raw or		
	D. 17 . N. 1/4		No bare hand contact with rea	dv-to-eat foods or			1			under		d food ghly Susceptible Populations		
IN C	OUT N/0)	approved alternate method pr	operly followed										
IN C	DUT		Adequate handwashing facilit accessible				IN	OUT	N/O N/A	Paster offered		I foods used, prohibited foods not		
IN C	DUT		Approved S Food obtained from approved				INI	OUT	N/A	Food (additio	Chemical ves: approved and properly used		
	DUT N/	O N/A	Food received at proper temp				1	OUT	IN/A			ances properly identified, stored ar	d	
IN C	DUT		Food in good condition, safe a							Co		nance with Approved Procedures		
IN C	DUT N/	O N/A	Required records available: sl destruction	nellstock tags, parasite			IN	OUT	N/A	Compl and H		with approved Specialized Proces plan	S	
			Protection from Co				┨							
IN C	DUT	N/A	Food separated and protected					letter tection.		f each it	em in	dicates that item's status at the tim	e of the	
IN C	DUT	N/A	Food-contact surfaces cleane					IN =	in complia			OUT = not in compliance		
IN (OUT N/)	Proper disposition of returned reconditioned, and unsafe for						. = not appl S=Correcte		te	N/O = not observed R=Repeat Item		
					ood re									
IN	OUT		Good Retail Practices are previous Safe Food and Wa		ontrol the	e intro	duction	of pati	hogens, ch	emicals,		physical objects into foods. er Use of Utensils	cos	R
	001	Paste	urized eggs used where require		000		- "	001			prope	rly stored	000	'`
		Water	and ice from approved source								nent a	and linens: properly stored, dried,		
-			Food Temperature Co	ontrol			1		handled Single-u		e-ser	vice articles: properly stored, used		
			ate equipment for temperature	control						used pro	perly			
-	-		ved thawing methods used nometers provided and accurate	1					Food ar			Equipment and Vending ntact surfaces cleanable, properly		
		mom	·						designe	d, consti	ructe	d, and used		
			Food Identification	n					Warewa strips us		cilitie	s: installed, maintained, used; test		
		Food	properly labeled; original contain									aces clean		
	-	Incoct	Prevention of Food Conta s, rodents, and animals not pre-				-		Hot and	l cold wa		nysical Facilities vailable; adequate pressure		
	+		mination prevented during food				1					roper backflow devices		+
	+	and di	splay nal cleanliness: clean outer clot	hing hair rootraint			1		Source	and ···-	eto:	ator properly disposed		+
		finger	nails and jewelry						sewage	anu wa	oleWa	ater properly disposed		
		Wipin	g cloths: properly used and stor						Toilet fa	cilities: p	rope	rly constructed, supplied, cleaned		
	+	Fruits	and vegetables washed before	use			1					erly disposed; facilities maintained alled, maintained, and clean		
Perso	on in Ch	arge /T	itle: Balin An D.	00 4. ci +				•	, , , , , ,		Dat			
Inspe	octor:		Mani III	might		ITA	lenho	ne No	EDL	IS No.	Foli	ow-up: Yes		No
iiispe	JOIOI.	\searrow	Man IF. 1				,icpi i0	iic ivo	. LFN	10 110.		ow-up. res ow-up Date:	1	140



2 <u>of</u> PAGE

ESTABLISHMEN [®]	T NAME	ADDRESS		CITY/ZII)		
FO	OD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODU	CT/ LOCAT	ION	TEMP. ir	۱°F
Code Reference	Priority items contribute directly to the	PRIORITY ITEM	IS	rde associate	d with foodborne illness	Correct by (date)	Initial
Reference	Priority items contribute directly to the or injury. These items MUST RECEIV	E IMMEDIATE ACTION within 72 ho	urs or as stated.	rus associate	a with foodbottle limiteds	(date)	
Code Reference	Core items relate to general sanitation standard operating procedures (SSOP	CORE ITEMS , operational controls, facilities or structures). These items are to be corrected	tures, equipment design,	general maint	enance or sanitation stated.	Correct by (date)	Initial
	, Ç,	,					
		EDUCATION PROVIDE	D OR COMMENTS				
		LDOCATION PROVIDE	D ON COMMENTS				
Person in Ch	arge /Title:	R. 00 4 2 +			Date:		
Inspector:	Milming Find	Relleget	Telephone No.	EPHS No.	Follow-up:	Yes	No
MO 580-1814 (9-13)	" want fine	DISTRIBUTION: WHITE _ OWNER'S COPY	CANARY - FILE CO	ODV	Follow-up Date:		F6 37Δ



	2		
PAGE	3	of	

ESTABLISHMEN [*]	T NAME	ADDRESS			CITY/ZIF	0		
===	DD DDODLIGT# COATION			F000 5505:	IOT/ LOGGE	ION.		2.5
FOC	OD PRODUCT/LOCATION	TEMP. in ° F		FOOD PRODU	JC1/ LOCAT	ION	TEMP. in ° F	
Code		PRIOF	RITY ITEMS				Correct by	Initial
Reference	Priority items contribute directly to the or injury. These items MUST RECEIV	elimination, prevention or red	luction to an ac	ceptable level, haza	ards associated	d with foodborne illness	(date)	
	of Injury. These items wost RECEIV	E IMMEDIATE ACTION WILL	IIII 72 HOUIS OI	as stateu.				
Code		COF	RE ITEMS				Correct by	Initial
Reference	Core items relate to general sanitation	operational controls, facilitie	s or structures.	equipment design,	general maint	enance or sanitation	(date)	Initial
	standard operating procedures (SSOP	s). These items are to be c	orrected by th	e next regular insp	ection or as	stated.		
		EDUCATION PI	ROVIDED OF	RCOMMENTS				
Person in Ch	arge /Title:					Date:		
Inspector:				Telephone No.	EPHS No.	Follow-up:	Yes	No
						Follow-up Date:		



|--|

ESTABLISHMEN [®]	T NAME	ADDRESS		CITY/ZII	0		
FO	OD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODU	JCT/ LOCAT	TION	TEMP. ir	۱° F
Code Reference	Priority items contribute directly to the or injury. These items MUST RECEIV	PRIORITY I' elimination, prevention or reduction /F IMMEDIATE ACTION within 72	TEMS n to an acceptable level, haza	ards associate	d with foodborne illness	Correct by (date)	Initial
	or injury. These items into it it. Ed. is		nous of as stated.				
Code Reference	Core items relate to general sanitation	CORE ITE	tructures, equipment design,	general maint	enance or sanitation	Correct by (date)	Initial
	standard operating procedures (SSOF	S). These items are to be correct	ted by the next regular insp	pection or as	stated.	(,	
		EDUCATION PROVI	IDED OR COMMENTS				
		LDOCATION FROM	IDED ON COMMENTS				
Person in Ch	narge /Title:				Date:		
Inspector:			Telephone No.	EPHS No.	Follow-up: Follow-up Date:	Yes	No



FOOD	FSTARI	ISHMENT	INSPECT	ION RE	PORT
			11101 E01		

PAGE 6 of

ESTABLISHMEN	T NAME	ADDRESS		CITY/ZII	P		
FO	OD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODU	JCT/ LOCAT	TION	TEMP. ir	۱° F
Code Reference	Priority items contribute directly to the or injury. These items MUST RECEIN	PRIORITY I elimination, prevention or reduction /F IMMEDIATE ACTION within 72	TEMS n to an acceptable level, haza	ards associate	d with foodborne illness	Correct by (date)	Initial
	or injury. These items wost Receiv	Z IMMEDIATE ACTION WIGHIN 72	TIOUTS OF AS STATEU.				
Code Reference	Core items relate to general sanitation standard operating procedures (SSOF	CORE ITE n, operational controls, facilities or s Ps). These items are to be correc	structures, equipment design,	general maint	enance or sanitation	Correct by (date)	Initial
			IDED OR COMMENTS				
		EDUCATION PROV	IDED OK COMMENTS				
Person in Ch	narge /Title:				Date:		
Inspector:			Telephone No.	EPHS No.	Follow-up: Follow-up Date:	Yes	No



	~		
PAGE	/	of	

ESTABLISHMEN	T NAME	ADDRESS		CITY/ZII	P		
FO	OD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODU	JCT/ LOCAT	TION	TEMP. ir	n° F
Code		PRIORITY I	TEMS			Correct by	Initial
Reference	Priority items contribute directly to the or injury. These items MUST RECEIV	elimination, prevention or reduction VE IMMEDIATE ACTION within 72	n to an acceptable level, haza hours or as stated.	ards associate	d with foodborne illness	(date)	
Code		CORE ITE	EMS			Correct by	Initial
Reference	Core items relate to general sanitation standard operating procedures (SSOF	n, operational controls, facilities or s Ps). These items are to be correc	tructures, equipment design, ted by the next regular ins	general maint pection or as	enance or sanitation stated.	(date)	
		ED. 10 17 20 17 20 17 20 17 20 17 20 17 20 17 20 17 20 17 20 17 20 17 20 17 20 17 20 17 20 17 20 17 20 17 20 17	DED OD 00111-1-1-5				
		EDUCATION PROVI	DED OR COMMENTS				
Person in Ch	narge /Title:				Date:		
Inspector:			Telephone No.	EPHS No.	Follow-up: Follow-up Date:	Yes	No



FOOD ESTABLISHMENT INSPECTION REPORT

DAGE	8	of		

ESTABLISHMENT NAME		ADDRESS CITY/ZIP		0			
FOO	OD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODU	ICT/ LOCAT	TION	TEMP. ir	ı° F
Code		PRIORITY	/ ITEMS			Correct by	Initial
Reference	Priority items contribute directly to the or injury. These items MUST RECEIV	elimination, prevention or reduct E IMMEDIATE ACTION within	ion to an acceptable level, haza 72 hours or as stated.	rds associate	d with foodborne illness	(date)	
Code Reference	Core items relate to general sanitation, standard operating procedures (SSOP)	CORE I operational controls, facilities of s). These items are to be corre	r structures, equipment design,	general maint	enance or sanitation stated.	Correct by (date)	Initial
		EDUCATION PRO	VIDED OR COMMENTS				
		EDUCATION I RO	TIDED ON GOIMMENTS				
Person in Ch	arge /Title:				Date:		
Inspector:			Telephone No.	EPHS No.	Follow-up: Follow-up Date:	Yes	No



D	9		
PAGE	7	of	

ESTABLISHMEN	T NAME	ADDRESS		CITY/ZIF)		
FO	OD PRODUCT/LOCATION	TEMP := ° E	FOOD PRODU	CT/LOCAT	ION	TEMP. ir	.° ⊏
100	JB I ROBOCIIEOGATION	TEMP. in ° F	100011000	OT/ LOCAT	1014	TEIVIP. II	I F
Code		PRIORITY I	TEMS			Correct by	Initial
Reference	Priority items contribute directly to the or injury. These items MUST RECEIV	elimination, prevention or reduction E IMMEDIATE ACTION within 72	n to an acceptable level, hazar	ds associated	d with foodborne illness	(date)	
	or injury. These items wood (KEGETV	E IMMEDIA I E ACTION WILLIII 72	Trours of as Stated.				
Code Reference	Core items relate to general sanitation,	CORE ITE, operational controls, facilities or s	structures, equipment design, c	general maint	enance or sanitation	Correct by (date)	Initial
	standard operating procedures (SSOP	s). These items are to be correc	ted by the next regular inspe	ection or as	stated.		
		FDUCATION PROV	IDED OR COMMENTS				
		EDUCATION PROVI	IDED OR COMMENTS				
Person in Ch	arge /Title:				Date:		
Inspector:			Telephone No.	EPHS No.	Follow-up: Follow-up Date:	Yes	No



FOOD	FSTARI	ISHMENT	INSPECT	ION RE	PORT
			11101 E01		

PAGE 10 of

ESTABLISHMENT NAME ADD		ADDRESS	DDRESS CITY/ZIP			//ZIP		
FOO	DD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODU	JCT/ LOCAT	TION	TEMP. ir	ı°F	
Code		PRIORITY I	TEMS			Correct by	Initial	
Reference	Priority items contribute directly to the or injury. These items MUST RECEIV	elimination, prevention or reduction VE IMMEDIATE ACTION within 72	n to an acceptable level, haza thours or as stated.	ards associate	d with foodborne illness	(date)		
Code	0	CORE ITE	EMS			Correct by	Initial	
Reference	Core items relate to general sanitation standard operating procedures (SSOF	n, operational controls, facilities or s Ps). These items are to be correc	etructures, equipment design, eted by the next regular insp	general maint pection or as	enance or sanitation stated.	(date)		
		FDLICATION PROVI	IDED OR COMMENTS					
		2203/1101111011	LLD OIT COMMILITIO					
Person in Ch	arge /Title:				Date:			
Inspector:			Telephone No.	EPHS No.	Follow-up: Follow-up Date:	Yes	No	



FOOD ESTABLISHMENT INSPECTION REPORT	
--------------------------------------	--

PAGE 11 of

ESTABLISHMENT NAME		ADDRESS	ADDRESS CITY/ZIP		0		
FOO	DD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODU	ICT/ LOCAT	TON	TEMP. ir	۱° F
Code		PRIORI	TY ITEMS			Correct by	Initial
Reference	Priority items contribute directly to the or injury. These items MUST RECEI	e elimination, prevention or redu VE IMMEDIATE ACTION withi	nction to an acceptable level, haza n 72 hours or as stated.	rds associate	d with foodborne illness	(date)	
Code		CODE	E ITEMS			Correct by	lnitio!
Reference	Core items relate to general sanitatio standard operating procedures (SSO	n, operational controls, facilities Ps). These items are to be co	or structures, equipment design, or structures, equipment design, orrected by the next regular insp	general maint	enance or sanitation stated.	Correct by (date)	Initial
		EDITICATION PR	OVIDED OF COMMENTS				
		EDUCATION PR	OVIDED OR COMMENTS				
Person in Ch	arge /Title:				Date:		
Inspector:			Telephone No.	EPHS No.	Follow-up: Follow-up Date:	Yes	No



D4.0F	12	
PAGE	14	٥f

ESTABLISHMEN	T NAME	ADDRESS		CITY/ZII			
FO	OD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODU	JCT/ LOCAT	ION	TEMP. ir	ı°F
Code		PRIORITY IT	EMS			Correct by	Initial
Reference	Priority items contribute directly to the or injury. These items MUST RECEIV	elimination, prevention or reduction /E IMMEDIATE ACTION within 72	to an acceptable level, haza hours or as stated.	ards associate	d with foodborne illness	(date)	
Code Reference	Core items relate to general sanitation	CORE ITE n, operational controls, facilities or st	ructures, equipment design,	general maint	enance or sanitation	Correct by (date)	Initial
	standard operating procedures (SSOF	Ps). These items are to be correct	ed by the next regular insp	pection or as	stated.		
		EDUCATION PROVI	DED OR COMMENTS			ı	
Person in Ch	narge /Title:				Date:		
Inspector:			Telephone No.	EPHS No.	Follow-up: Follow-up Date:	Yes	No



FOOD	FSTARI	ISHMENT	INSPECTIO	N REPORT
OOD	LOIADL		INSELUTIO	

PAGE 13 of

ESTABLISHMENT NAME ADDR		ADDRESS	DDRESS CITY/ZIP			Y/ZIP		
FO	OD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODU	JCT/ LOCAT	TION	TEMP. ir	ı°F	
Code		PRIORITY I	TEMS			Correct by	Initial	
Reference	Priority items contribute directly to the or injury. These items MUST RECEIV	elimination, prevention or reduction /E IMMEDIATE ACTION within 72	n to an acceptable level, haza hours or as stated.	ırds associate	d with foodborne illness	(date)		
Code		CORE ITE	EMS			Correct by	Initial	
Reference	Core items relate to general sanitation standard operating procedures (SSOF	n, operational controls, facilities or s Ps). These items are to be correc	tructures, equipment design, ted by the next regular insp	general maint pection or as	enance or sanitation stated.	(date)		
		EDUCATION DDCV						
		EDUCATION PROVI	DED OR COMMENTS					
Person in Ch	narge /Title:				Date:			
Inspector:			Telephone No.	EPHS No.	Follow-up: Follow-up Date:	Yes	No	



DESTABLISHMENT INSPECTION REPORT	DAGE	14

ESTABLISHMEN	Γ NAME	ADDRESS		CITY/ZIF)		
FOC	DD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODU	CT/ LOCAT	ION	TEMP. ir	۱°F
Code		PRIORITY	ITEMS			Correct by	Initial
Reference	Priority items contribute directly to the or injury. These items MUST RECEIV	e elimination, prevention or reducti	on to an acceptable level, hazar	rds associated	d with foodborne illness	(date)	
	of injury. These items wood in Louis	VE IMMEDIATE ACTION WIGHIN 7	2 Hours of as stated.				
Code Reference	Core items relate to general sanitation	CORE IT n, operational controls, facilities or	structures, equipment design, of	general maint	enance or sanitation	Correct by (date)	Initial
	standard operating procedures (SSOF	Ps). These items are to be corre	ected by the next regular insp	ection or as	stated.		
		EDUCATION PROV	VIDED OR COMMENTS				
		LDOOM HON I NO					
Person in Ch	arge /Title:				Date:		
			Tolophono No.	EPHS No.		Yes	NIa
Inspector:			Telephone No.	EPHS NO.	Follow-up: Follow-up Date:	res	No



DAOE	15	- 4
PAGE	13	∩f

ESTABLISHMEN	T NAME	ADDRESS		CITY /ZII			
FO	OD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODU	ICT/ LOCAT	ION	TEMP. ir	ı°F
Code		PRIORITY IT	EMS			Correct by	Initial
Reference	Priority items contribute directly to the or injury. These items MUST RECEIV	elimination, prevention or reduction /E IMMEDIATE ACTION within 72 I	to an acceptable level, haza nours or as stated.	rds associate	d with foodborne illness	(date)	
Code Reference	Core items relate to general sanitation	CORE ITEM n, operational controls, facilities or str	uctures, equipment design,	general maint	enance or sanitation	Correct by (date)	Initial
	standard operating procedures (SSOF	Ps). These items are to be corrected	ed by the next regular insp	ection or as	stated.		
		EDUCATION PROVID	DED OR COMMENTS				
Person in Ch	narge /Title:				Date:		
Inspector:			Telephone No.	EPHS No.	Follow-up: Follow-up Date:	Yes	No



PAGE	16	o.f
PAGE	10	∩f

ESTABLISHMEN	T NAME	ADDRESS		CITY /ZII			
FO	OD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODU	ICT/ LOCAT	ION	TEMP. ir	ı°F
Code		PRIORITY IT	EMS			Correct by	Initial
Reference	Priority items contribute directly to the or injury. These items MUST RECEIV	elimination, prevention or reduction /E IMMEDIATE ACTION within 72 I	to an acceptable level, haza nours or as stated.	rds associate	d with foodborne illness	(date)	
Code Reference	Core items relate to general sanitation	CORE ITEM n, operational controls, facilities or str	uctures, equipment design,	general maint	enance or sanitation	Correct by (date)	Initial
	standard operating procedures (SSOF	Ps). These items are to be corrected	ed by the next regular insp	ection or as	stated.		
		EDUCATION PROVID	DED OR COMMENTS				
Person in Ch	narge /Title:				Date:		
Inspector:			Telephone No.	EPHS No.	Follow-up: Follow-up Date:	Yes	No



PAGE	17	of		
PAGE	1,	OT		

					17.02		
ESTABLISHMEN [*]	TNAME	ADDRESS		CITY/ZIF)		
FO(OD PRODUCT/LOCATION		FOOD PRODUCT	T/LOCAT	IONI	TEMP:	۰۰
FUC	DD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT	/ LUCAT	ION	TEMP. ir	1 ° F
Code Reference	Priority items contribute directly to the	PRIORITY elimination, prevention or reduct	Y ITEMS ion to an acceptable level, hazards	associated	d with foodborne illness	Correct by (date)	Initial
	Priority items contribute directly to the or injury. These items MUST RECEIV	E IMMEDIATE ACTION within	72 hours or as stated.			` ′	
Code		COREI	TEMS			Correct by	Initial
Reference	Core items relate to general sanitation	, operational controls, facilities o	r structures, equipment design, ger	neral maint	enance or sanitation	(date)	
	standard operating procedures (SSOF	(s). These items are to be corr	ected by the next regular inspect	tion or as	stated.		
		EDUCATION PRO	VIDED OR COMMENTS				
		LDOOMHON NO					
Person in Ch	arne /Title:				Date:		
i cison III Ch	iaiye / Illie.				∟aι c .		
Inspector:			Telephone No. E	PHS No.	Follow-up:	Yes	No
					Follow-up Date:		



1 (2			
18	•	of		

					17.02		
ESTABLISHMEN [*]	TNAME	ADDRESS		CITY/ZIF)		
FO(OD PRODUCT/LOCATION		FOOD PRODUCT	T/LOCAT	IONI	TEMP:	۰۰
FUC	DD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT	/ LUCAT	ION	TEMP. ir	1 ° F
Code Reference	Priority items contribute directly to the	PRIORITY elimination, prevention or reduct	Y ITEMS ion to an acceptable level, hazards	associated	d with foodborne illness	Correct by (date)	Initial
	Priority items contribute directly to the or injury. These items MUST RECEIV	E IMMEDIATE ACTION within	72 hours or as stated.			` ′	
Code		COREI	TEMS			Correct by	Initial
Reference	Core items relate to general sanitation	, operational controls, facilities o	r structures, equipment design, ger	neral maint	enance or sanitation	(date)	
	standard operating procedures (SSOF	(s). These items are to be corr	ected by the next regular inspect	tion or as	stated.		
		EDUCATION PRO	VIDED OR COMMENTS				
		LDOOMHON NO					
Person in Ch	arne /Title:				Date:		
i cison III Ch	iaiye / Illie.				∟aι c .		
Inspector:			Telephone No. E	PHS No.	Follow-up:	Yes	No
					Follow-up Date:		



FOOD	FSTARI	ISHMENT	INSPECT	ION R	FPORT
OOD			11101 EC1		

PAGE 19 of

ESTABLISHMEN	T NAME	ADDRESS		CITY/ZII	P		
FO	OD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODU	JCT/ LOCAT	TION	TEMP. ir	ı°F
Code		PRIORITY I	TEMS			Correct by	Initial
Reference	Priority items contribute directly to the or injury. These items MUST RECEIV	elimination, prevention or reduction /E IMMEDIATE ACTION within 72	n to an acceptable level, haza hours or as stated.	ırds associate	d with foodborne illness	(date)	
Code		CORE ITE	EMS			Correct by	Initial
Reference	Core items relate to general sanitation standard operating procedures (SSOF	n, operational controls, facilities or s Ps). These items are to be correc	tructures, equipment design, ted by the next regular insp	general maint pection or as	enance or sanitation stated.	(date)	
		EDUCATION DDCV					
		EDUCATION PROVI	DED OR COMMENTS				
Person in Ch	narge /Title:				Date:		
Inspector:			Telephone No.	EPHS No.	Follow-up: Follow-up Date:	Yes	No



PAGE	20	of		
PAGE		OI		

						.,,,,,,		
ESTABLISHMENT NAME		ADDRESS	ADDRESS			TY/ZIP		
5000 0000000000000000000000000000000000					07/100:=	ATION TEMP. in ° F		
FOOD PRODUCT/LOCATION		TEMP. in ° F	TEMP. in ° F			OOD PRODUCT/ LOCATION		
Code	PRIORITY ITEMS						Correct by	Initial
Reference	Priority items contribute directly to the or injury. These items MUST RECEIV	elimination, prevention or red	luction to an acc	eptable level, haza	rds associated	d with foodborne illness	(date)	
	or injury. These items MUST RECEIV	E IMMEDIATE ACTION with	nin 72 hours or	as stated.				
Code		COR	RE ITEMS				Correct by	Initial
Reference	Core items relate to general sanitation,	operational controls, facilitie	s or structures.	equipment design,	general maint	enance or sanitation	(date)	maa
	standard operating procedures (SSOP	s). These items are to be c	orrected by the	next regular insp	ection or as	stated.		
EDUCATION PROVIDED OR COMMENTS								
Person in Charge /Title: Date:								
Inspector:				Telephone No.	EPHS No.	Follow-up:	Yes	No
						Follow-up Date:		