

TIME IN TIME OUT DATE PAGE 1 of

N         OUT         Person in charge present, demonstrates knowledge, and performs dutes         IN         OUT         NO         NA         Proper cooking, time and temperature mean differences for hot holding.           IN         OUT         Monagement awareness, policy present         IN         OUT         NO         AVA         Proper cooking, time and temperatures         In         OUT         NO         NO         Proper cooking, time and temperatures         In         OUT         NO         NO         Proper cooking, time and temperatures         In         OUT         NO         Proper cooking, time and temperatures         In         NO         <	FIED IN THIS NOTICE MAY RESULT IN CESSATION OF YOUR FOOD OPERATIONS. OWNER: PERSON IN CHAR				
CITYZIP:         PHONE:         FAX         PH_PRIORITY:         H         M           CITYZIP:         C.STORE         CATERER         DELI         FAX         PH_PRIORITY:         H         M           CITYZIP:         C.STORE         CATERER         DELI         GROGERY STORE         INSTITUTION         MORILE VENDOR           Dec oppring         Rudine         Follow-up         Complete         TAVERN         TAVERN         TAVERN         TAVERN         TAVERN         MORILE VENDOR           FROZEN DESSERT         Approved         Dispopoved         Not Applicable         PUBLIC         PUBLIC         Date Sampled         TAVERN					
ESTAULISMENT TYTE RESTAULANT RESTAULANT SCHOOL SENSE PROSEN PROSE					
BAKERY DISCRAMENT         C. STORE         CATERER ENDINCE         DELL SUMMER F.P.         TARKEN         ENDINCE         INSTITUTION         MOBLE VENDOR           DISCRAMENT         SCHOOL         SENIOR CENTER         SUMMER F.P.         TARKEN         TEMP FOOD           PROZEN DESERT         Approved         Dissportved         Not Applicable         PULIL C         COMMUNITY         NON-COMMUNITY         PRIVATE           PROZEN DESERT         SENACTORS AND INTERVENTIONS         Risk FACTORS AND INTERVENTIONS         Risk FACTORS AND INTERVENTIONS         Risk FACTORS AND INTERVENTIONS         Proper costing line and temperature         CO           N OUT         Proper costing line and temperature         CO         Risk FACTORS AND INTERVENTIONS         Proper costing line and temperature         CO           N OUT         Proper costing line and temperature         CO         Risk FACTORS AND INTERVENTIONS         Proper costing line and temperature         CO           N OUT         NO         MA         Proper costing line and temperature         CO         Risk FACTORS AND INTERVENTION         Proper costing line and temperature         CO           N OUT         NO         MA         Proper costing line and temperature         CO         Risk FACTORS AND INTERVENTION         Risk FACTORS AND INTERVENTION         Risk FACTORS AND INTERVENTION         Risk	P.H. PRIORITY :	H M			
Processing         Routine         Palative         Company         Other           FROZEN DESERT Approved         Desponde         Not Applicable         SEWAGE DISPOSED         WATER SUPPLY COMMUNITY         Not-COMMUNITY         PRIVATE Basessing           Reference		BILE VENDORS			
Approved         Desponsed         Nol Applicable         PUBLIC         COMMUNITY         NON-COMMUNITY         PRIVATE           License No.	Complaint Other				
NOT NO         Proper ading, tasting, drinking or behaviors most commonly reported to the Centers for Disease Control and Prevention as controlling factors in foodorme illess or unique.         Out NO         Proper ading, tasting, drinking or behaviors most commonly reported to the Centers for Disease Control and Prevention as controlling factors in foodorme illess or unique.         Out NO         Proper cooling time and temperature         Out NO         Proper cooling time and temperatures         Out NO         Proper cooling time and temperatures         Out NO         Proper cooling time and temperatures         Out NO         No UT NO         NA         Proper cooling time and temperatures         Out NO         NA         Proper cooling time and temperatures         NA         Out NO         NA         Proper temperature         NA         NA         NA         NA         NA </td <td>PUBLIC COMMUNITY NON-COMMUNITY</td> <td></td>	PUBLIC COMMUNITY NON-COMMUNITY				
Decompany         Descriptions         Description         Constrained         Constrained <thconstrained< th=""> <thconstrained< th=""></thconstrained<></thconstrained<>					
Compliance         Demonstration of Knowledge         COS         R         Compliance         Potentially Haardous Foods         CO           N         OUT         Person in charge present, during the and temperatures         N         N         N         Person in charge present, during the and temperatures         N         N         N         Person cooking, time and temperatures         N         N         N         N         Person cooking, time and temperatures         N         N         N         N         N         Person cooking, time and temperatures         N         N         N         N         Person cooking temperatures         N         N         N         N         N         N         Person cooking temperatures         N	yee behaviors most commonly reported to the Centers for Disease Control and Prevention as control	ng factors in			
NOUT         Person in charge present, demonstrates knowledge, and perform dulues         N. OUT         NO. NV         Perper cooking, time and temperature mean dulues           NOUT         Management awareness, policy present         IN. OUT         NO. UT         NO. AND         Proper cooling, time and temperatures           IN. OUT         Proper cooling, time and temperatures         IN. OUT         NO. AND         Proper cooling, time and temperatures           IN. OUT         Proper cooling, time and temperatures         IN. OUT         NO. AND         Proper cooling (time and temperatures)           IN. OUT         NO. OV         Proper cooling, time and temperatures         IN. OUT         NO. AND         Proper cooling (time and temperatures)           IN. OUT         NO. OV         Proper cooling, time and temperatures         IN. OUT         NO. AND         Proper cooling, time and temperatures           IN. OUT         NO. OV         No. Addition and property (time addition)         IN. OUT         NO. AND         Proper cooling, time and temperatures         IN. OUT         NO. Addition and property awares         IN. OUT         NO. Addition and property (time addition)         Consume addition property (time addition)         Interperature         IN. OUT         NO. Addition and temperatures         IN. OUT         NO. Addition and temperatures         IN. OUT         NO. Addition and temperatures         Interperatures		COS			
Image: Construct Advances         Im					
N         UT         Proper use of reporting, restriction and exclusion         IN         OUT         NO         NA         Proper calling its individing temperatures           IN         OUT         NO         Proper call holding temperatures         IN         OUT         NA         Proper call holding temperatures           IN         OUT         NO         NA         Proper call holding temperatures         In         OUT         NA         Time as a public health control (procedures / incred)s)           IN         OUT         NO         Marks design and disposition         In         OUT         NA         Time as a public health control (procedures / incred)s)           IN         OUT         NO         No has hand contact with ready-be at foods or approved atternate mathod properly holding temperatures         In         OUT         NA         Prosecold bods used, prohibited foods not differed         Indercold atternate mathod properly used         In         NO         Indercold atternate mathod properly used         In         NO         Indercold atternate mathod properly used         In         NO         In         Indercold atternate mathod properly used         In         NO         Indercold atternate mathod properly used         In         NO         Indercold atternate mathod properly used         Indercold atternate mathod properly used         Indecold atternate properly discid a		ding			
IN OUT NO         Proper data making and insposition         IN OUT NO NA         Proper data making and insposition           IN OUT NO         No discharge from eyes, nose and mouth         IN OUT NO NA         Proper data making and disposition           IN OUT NO         No discharge from eyes, nose and mouth         IN OUT NO NA         Proper data making and disposition           IN OUT NO         Hands clean and properly washed         IN OUT NO Additional making and disposition         Consumer Advisory           IN OUT NO         No bare hand contact with ready-to-east foods or approved attemate method properly foldowed         IN OUT NA         Consumer Advisory           IN OUT NO         No bare hand contact with ready-to-east foods or approved attemate method properly foldowed         IN OUT NA         Pattemized foods used, prohibited foods not approved attemate method properly foldowed           IN OUT NO         No to transmission         IN OUT NA         Pattemized foods used, prohibited foods not used, prohibited foods and used attransmission           IN OUT NO NA         Food readitives: approved and properly washed         IN OUT NA         Food additives: approved and properly washed           IN OUT NO NA         Food additives: approved and properly washed         IN OUT NA         Food additives: approved and properly washed           IN OUT NO NA         Required form approved source         IN OUT NA         Food additives: approved additives: approved additives: app					
N         OUT         No         No         Out         NO         Properation of the product and properation and pro	Practices IN OUT N/A Proper cold holding temperatures				
IN       OUT       NO       Out       NO       Preventing Contamination by Hands       Consumer Advisory         IN       OUT       NO       Hands clean and properly vashed       IN       OUT       NO       Consumer Advisory         IN       OUT       NO       NO bare hand contact with ready-to-eal foods or approved atemate method properly followed       IN       OUT       NO       Dissocret food       Highly Susceptible Populations         IN       OUT       Adequate handwashing facilities supplied & adtemate method properly followed       IN       OUT       NO       NI       Pasteurized food sued, prohibited foods not of the property followed       Insocretified       Chemical       Chemical       Chemical       Insocretified       Chemical       Chemical       Chemical       Chemical       Chemical       Insocretified       Chemical	and mouth	res /			
N       OUT       NO       Hands clean and properly washed       IN       OUT       NA       Consumer advisory provided for raw or approved all emade method properly followed and properly followed accessible Acceceseaccessible Accecessible Accessible Accessi	IN OUT N/O N/A records)				
NOUT         No bare hand contact with ready-to-eat foods or approved alternate method properly followed accessible         Highly Susceptible Populations           NOUT         Adequate handwashing facilities supplied & accessible         NOUT         NOUT         NO         Pasteurized foods used, prohibited foods not accessible         Pasteurized foods used, prohibited foods not differed         Pasteurized foods used, prohibited foods not accessible         Pasteurized foods used, prohibited foods not accessible         Pasteurized foods used, prohibited foods not differed         Toxic substances properly used         Toxic	shed IN OLIT N/A Consumer advisory provided for rav				
N OUT         Adequate handwashing facilities supplied & accessible         IN OUT         NO OUT         Pasteurized foods used, prohibited foods not offered           N OUT         Food obtained from approved Source         IN OUT         NA         Food additives: approved and property used         IN OUT         NA         Food additives: approved and property used         IN OUT         NA         Food additives: approved and property used         IN OUT         NA         Food additives: approved and property used         IN OUT         NA         Compliance with approved Specialized Process and HACCP plan         Compliance with approved Specialized Process and HACCP plan         Compliance with approved Specialized Process and HACCP plan         IN OUT         NA         Food specialized Process and HACCP plan         Compliance with approved Specialized Process and HACCP plan         IN OUT         NA         Food specialized Process and HACCP plan         IN OUT         NA         Food specialized Process and HACCP plan         IN OUT         IN OUT         NA         Food specialized Process and HACCP plan         IN OUT	ady-to-eat foods or Highly Susceptible Populat				
Approved Source         In         OUT         Chemical         Chemical           N         OUT         Food tobined from approved source         IN         OUT         Nourt         Toole substances properly identified, stored and used           IN         OUT         Food od divise: approved and properly used         Toole substances properly identified, stored and used           IN         OUT         NO         NA         Food addivise: substances properly identified, stored and used           IN         OUT         NO         NA         Food substances properly identified, stored and used           IN         OUT         NA         Food separated and protected         The letter to the left of each item indicates that item's status at the time of the inspection.           IN         OUT         NA         Food-contact surfaces cleaned & sanitized         IN         IN         IN         IN         Proper disposition of returned, previously served, cost-corrected On Site         R=Repeat Item           GOOD RETAIL PRACTICES         GOOD RETAIL PRACTICES         Cost-Corrected On Site         R=Repeat Item           IN         OUT         Safe Food and Water         COS         R         N         OUT         Proper Use of Utensits         COS           IN         OUT         Pasteurized eggs used where required         In	ies supplied & IN OUT N/O N/A Pasteurized foods used, prohibited	s not			
IN         OUT         N/A         Food received at proper temperature         IN         OUT         Tock substances properly identified, stored and used           IN         OUT         Food in good condition, safe and unadulterated         IN         OUT         Tock substances properly identified, stored and used           IN         OUT         N/A         Food in good condition, safe and unadulterated         IN         OUT         N/A         Compliance with approved Procedures           IN         OUT         N/A         Required records available: shelistock tags, parasite         IN         OUT         N/A         Compliance with approved Specialized Process and HACCP plan           IN         OUT         N/A         Food contact surfaces cleaned & sanitized         The letter to the left of each item indicates that item's status at the time of the inspection.           IN         OUT         N/A         Food contact surfaces cleaned & sanitized         The interture of the introduction of pathogens, chemicals, and physical objects into foods.           IN         OUT         N/A         Food and water required         In-use utensits: properly stored           IN         OUT         Safe Food and Water         In-use utensits: properly stored, dried, handied           IN         OUT         Pasteurized equipment for temperature control         In-use utensits: properly stored, dried, handied <td></td> <td></td>					
IN OUT       IN OUT       Used       IN OUT       Used         IN OUT       Food in good condition, safe and unadulterated       In OUT       Compliance with approved Procedures         IN OUT       N/A       Required records available: shellstock tags, parasite       IN OUT       N/A       Compliance with approved Specialized Process         IN OUT       N/A       Food separated and protected       IN OUT       N/A       Compliance with approved Specialized Process         IN OUT       N/A       Food contact surfaces cleaned & sanitized       IN In in compliance       OUT = not in compliance         IN OUT       N/A       Food-contact surfaces cleaned & sanitized       IN In in compliance       NO = not in compliance         IN OUT       N/A       Food-ontact surfaces cleaned & sanitized       IN In in compliance       NO = not in compliance         IN OUT       N/A       Food engosition of returned, previously served, reconditioned, and unsafe food       COS       COS=Corrected On Site       R=Repeat Item         GOOD RETAIL PRACTICES       Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.       COS         IN       OUT       Pasteurized eggs used where required       COS       R       N       OUT       In-use utensite, property stored, dired, handed       In-use utensite, prope	Toxic substances preparly identifies				
IN       OUT       N/A       Required records available: shellstock tags, parasite destruction       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       IN = in compliance       OUT = not in compliance         IN       OUT       N/A       Food-contact surfaces cleaned & sanitized       IN       IN = in compliance       OUT = not in compliance         IN       OUT       N/A       Food-contact surfaces repreventative 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         IN       OUT       Safe Food and Water       COS       R       IN       OUT       Proper Use of Utensils       COS         IN       OUT       Safe Food and Water       COS       R       IN       OUT       Proper Use of Utensils       COS         IN       OUT       Pasteurized eggs used where required       In-use utensils. Equipment and Inense: properity stored, dried, handled       Si	used				
IN OUT N/O N/A desiruction       Protection from Contamination         Protection from Contamination       In OUT N/A       and HACCP plan         IN OUT N/A       Food separated and protected       In OUT N/A       Food-contact surfaces cleaned & sanitized       In Compliance       OUT = not in compliance         IN OUT N/A       Food-contact surfaces cleaned & sanitized       In Eletter to the left of each item indicates that item's status at the time of the inspection.         IN OUT N/A       Proper disposition of returned, previously served, reconditioned, and unsafe food       OUT = not in compliance       N/A = not applicable       N/O = not observed         Cood Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.       In use utensitis, properly stored       Coos         IN       OUT       Safe Food and Water       COS       R       IN       OUT       Proper Use of Utensitis       Coos         IN       OUT       Pasteurized oggs used where required       COS       R       IN       OUT       Proper Use of Utensitis       Coos         IN       OUT       Pasteurized oggs used where required       COS       R       IN       OUT       Proper Use of Utensitis       Coos         IN       OUT       Pasteurized oggs used where required       Cos       In use utensitis, properly stored, dr	hellstock tags, parasite				
NOUT       N/A       Food separated and protected       The letter to the left of each item indicates that item's status at the time of the inspection.         NOUT       N/A       Food-contact surfaces cleaned & sanitized       The letter to the left of each item indicates that item's status at the time of the inspection.         NOUT       N/A       Food-contact surfaces cleaned & sanitized       The letter to the left of each item indicates that item's status at the time of the inspection.         NOUT       N/A       Food-contact surfaces cleaned & sanitized       The letter to the left of each item indicates that item's status at the time of the inspection.         NOUT       N/A       Proper disposition of returned, previously served, reconditioned, and unsafe food       OUT = not in compliance         Sold Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.       In out       Proper use of Utensis       COS         IN       OUT       Safe food and Water       COS       R       In use utensits: properly stored       Usersity is a cleaned is cleaned is a cleaned i	IN OUT N/A and HACCP plan				
Instruction       Nick       Food-contact surfaces cleaned & sanitized       Inspection.         N       OUT       N/A       Proper disposition of returned, previously served, reconditioned, and unsafe food       Inspection.       In a in compliance OUT = not in compliance N/A = not applicable OUT = not in compliance COS=Corrected On Site         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 Utensitis       COS         IN       OUT       Safe Food and Water       COS       R       IN       OUT       Proper Use of Utensitis       COS         IN       OUT       Safe Food and Water       COS       R       IN       OUT       Proper Use of Utensitis       COS         IN       Water and ice from approved source       In use utensitis: equipment and linens: properly stored, dried, handled       Single-use/single-service articles: properly stored, used       Single-use/single-service articles: properly stored, used       Insection:       Proper Use of Utensitis       Food and nonfood-contact surfaces cleanable, properly (stored, used)       Insection:       Insection:       Insection:       Insection:       In		he time of the			
Note       Proper disposition of returned, previously served, reconditioned, and unsafe food       NA = not applicable COS=Corrected On Site       NO = not not observed R=Repeat Item         NO = not observed         COOD 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         IN       OUT       Safe Food and Water       COS       R       IN       OUT       Proper Use of Utensils       COS         IN       OUT       Safe Food and Water       COS       R       IN       OUT       Proper Use of Utensils       COS         IN       OUT       Safe Food and Water       COS       R       IN       OUT       Proper Use of Utensils       COS         IN       Pasteurized eggs used where required       In-use utensils; properly stored, dried, handled       Inensity, equipment and linens; properly stored, dried, handled       Inensity, equipment and linens; properly stored, used       Inensity, equipment and linens; properly stored, used       Intensity, equipment and Vending					
GOOD RETAIL PRACTICES         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       In-use utensils: properly stored       In-use utensils: properly stored       COS         Water and ice from approved source       Utensils, equipment and linens: properly stored, dried, handled       Single-use/single-service articles: properly stored, used         Adequate equipment for temperature control       Gloves used properly       Utensils, Equipment and Vending         Food Inhummeters provided and accurate       Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used         Food properly labeled; original container       Nonfood-contact surfaces clean       Physical Facilities         Insects, rodents, and animals not present       Hot and cold water available; adequate pressure       Physical Facilities         Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry       Sewage and wastewater properly disposed, facilities installed, maintained         Person in Charge /Title:       Food memory used and stored       Physical facilities: properly constructed, supplied, cleaned         Person in Charge /Tit	I, previously served, N/A = not applicable N/O = not observed				
IN       OUT       Safe Food and Water       COS       R       IN       OUT       Proper Use of Utensils       COS         Pasteurized eggs used where required       In-use utensils: properly stored       In-use utensils: properly stored       In-use utensils: properly stored       In-use utensils: properly stored         Water and ice from approved source       In-use utensils: properly stored       Utensils, equipment and linens: properly stored, dried, handled         Adequate equipment for temperature control       Single-use/single-service articles: properly stored, used       Gloves used properly         Adequate equipment for temperature control       Gloves used properly       Gloves used properly         Approved thawing methods used       Utensils, Equipment and Vending       Evaluation         Thermometers provided and accurate       Food Identification       Warewashing facilities: installed, maintained, used; test         Food properly labeled; original container       Nonfood-contact surfaces clean       Physical Facilities         Insects, rodents, and animals not present       Hot and cold water available; adequate pressure       Physical Facilities:         Personal cleanliness: clean outer clothing, hair restraint, fingernaits and jevelry       Sewage and wastewater properly disposed       Physical facilities: properly used, used         Wiping cloths: properly used and stored       Toilet facilities: installed, maintained, and clean       Phy	GOOD RETAIL PRACTICES				
Pasteurized eggs used where required       In-use utensils: properly stored         Water and ice from approved source       Utensils, equipment and linens: properly stored, dried, handled         Single-use/single-service articles: properly stored, used       Gloves used properly         Adequate equipment for temperature control       Gloves used properly         Approved thawing methods used       Utensils, Equipment and Vending         Thermometers provided and accurate       Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used         Water and infinition       Warewashing facilities: installed, maintained, used; test strips used         Food properly labeled; original container       Nonfood-contact surfaces clean         Prevention of Food Contamination       Physical Facilities         Insects, rodents, and animals not present       Hot and cold water available; adequate pressure         Contamination prevented during food preparation, storage and display       Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry         Wiping cloths: properly used and stored       Toilet facilities: properly disposed         Fruits and vegatable washed before use       Garbage/refuse properly disposed; facilities maintained         Person in Charge /Title:       Warewashing tacilities installed, maintained, and clean         Person in Charge /Title:       Telephone No.       EPHS No.       Follow-up:       Ye		005			
Food Temperature Control       Single-use/single-service articles: properly stored, used         Adequate equipment for temperature control       Gloves used properly         Approved thawing methods used       Utensils, Equipment and Vending         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       Nonfood-contact surfaces clean         Prevention of Food Contamination       Physical Facilities         Insects, rodents, and animals not present       Hot and cold water available; adequate pressure         Contamination prevented during food preparation, storage and display       Plersonal cleanliness: clean outer clothing, hair restraint, fingemails and jewelry         Wiping cloths: properly used and stored       Toilet facilities: properly disposed facilities maintained         Person in Charge /Title:       Date:         Inspector: M. M. Watture Intervent       Telephone No.         EPHS No.       Follow-up:       Yes	ed In-use utensils: properly stored				
Food Temperature Control       Single-use/single-service articles: properly stored, used         Adequate equipment for temperature control       Gloves used properly         Approved thawing methods used       Utensils, Equipment and Vending         Thermometers provided and accurate       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         Prevention of Food Containation       Physical Facilities         Insects, rodents, and animals not present       Hot and cold water available; adequate pressure         Contamination prevented during food preparation, storage and display       Plumbing installed; properly disposed         Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry       Sewage and wastewater properly disposed         Wiping cloths: properly used and stored       Toilet facilities installed, maintained, and clean         Person in Charge /Title:       Warewashid before use       Garbage/refuse properly disposed; facilities maintained, and clean         Date:       Inspector:       Date:       Date:		ried,			
Approved thawing methods used       Utensils, Equipment and Vending         Thermometers provided and accurate       Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used         Food Identification       Warewashing facilities: installed, maintained, used; test strips used         Food properly labeled; original container       Nonfood-contact surfaces clean         Prevention of Food Contamination       Physical Facilities         Insects, rodents, and animals not present       Hot and cold water available; adequate pressure         Contamination prevented during food preparation, storage and display       Plumbing installed; properly disposed         Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry       Sewage and wastewater properly disposed         Wiping cloths: properly used and stored       Toilet facilities: installed, maintained, and clean         Person in Charge /Title:       Date:         Utensils, Equipment No.       EPHS No.         Food group / Title:       Telephone No.	ontrol Single-use/single-service articles: properly sto	used			
Thermometers provided and accurate       Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used         Food Identification       Warewashing facilities: installed, maintained, used; test strips used         Food properly labeled; original container       Nonfood-contact surfaces clean         Prevention of Food Contamination       Physical Facilities         Insects, rodents, and animals not present       Hot and cold water available; adequate pressure         Contamination prevented during food preparation, storage and display       Plumbing installed; proper backflow devices         Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry       Sewage and wastewater properly disposed         Wiping cloths: properly used and stored       Toilet facilities: properly disposed; facilities maintained         Person in Charge /Title:       Date:         Mathematical information       Date:         Inspector:       Telephone No.       EPHS No.       Follow-up:       Yes       I					
Food Identification       Warewashing facilities: installed, maintained, used; test strips used         Food properly labeled; original container       Nonfood-contact surfaces clean         Prevention of Food Contamination       Physical Facilities         Insects, rodents, and animals not present       Hot and cold water available; adequate pressure         Contamination prevented during food preparation, storage and display       Plumbing installed; proper backflow devices         Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry       Sewage and wastewater properly disposed         Wiping cloths: properly used and stored       Toilet facilities: properly constructed, supplied, cleaned         Fruits and vegetables washed before use       Garbage/refuse properly disposed; facilities maintained         Person in Charge /Title:       Date:         Date:       Date:	e Food and nonfood-contact surfaces cleanable	perly			
Food properly labeled; original container       Nonfood-contact surfaces clean         Prevention of Food Contamination       Physical Facilities         Insects, rodents, and animals not present       Hot and cold water available; adequate pressure         Contamination prevented during food preparation, storage and display       Plumbing installed; proper backflow devices         Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry       Sewage and wastewater properly disposed         Wiping cloths: properly used and stored       Toilet facilities: properly constructed, supplied, cleaned         Fruits and vegetables washed before use       Garbage/refuse properly disposed; facilities maintained         Person in Charge /Title:       Date:         Inspector:       Telephone No.         EPHS No.       Follow-up:		l: test			
Prevention of Food Contamination       Physical Facilities         Insects, rodents, and animals not present       Hot and cold water available; adequate pressure         Contamination prevented during food preparation, storage and display       Plumbing installed; proper backflow devices         Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry       Sewage and wastewater properly disposed         Wiping cloths: properly used and stored       Toilet facilities: properly constructed, supplied, cleaned         Fruits and vegetables washed before use       Garbage/refuse properly disposed; facilities maintained         Person in Charge /Title:       Date:         Inspector:       Telephone No.         EPHS No.       Follow-up:         Yes       Yes	strips used				
Insects, rodents, and animals not present       Hot and cold water available; adequate pressure         Contamination prevented during food preparation, storage and display       Plumbing installed; proper backflow devices         Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry       Sewage and wastewater properly disposed         Wiping cloths: properly used and stored       Toilet facilities: properly constructed, supplied, cleaned         Fruits and vegetables washed before use       Garbage/refuse properly disposed; facilities maintained         Person in Charge /Title:       Date:         Inspector:       Telephone No.         EPHS No.       Follow-up:         Yes       Telephone No.					
and display       and display         Personal cleanliness: clean outer clothing, hair restraint, fingemails and jewelry       Sewage and wastewater properly disposed         Wiping cloths: properly used and stored       Toilet facilities: properly constructed, supplied, cleaned         Fruits and vegetables washed before use       Garbage/refuse properly disposed; facilities maintained         Person in Charge /Title:       Date:         Inspector:       Telephone No.         EPHS No.       Follow-up:         Yes       Yes					
fingernails and jewelry       Toilet facilities: properly constructed, supplied, cleaned         Wiping cloths: properly used and stored       Toilet facilities: properly constructed, supplied, cleaned         Fruits and vegetables washed before use       Garbage/refuse properly disposed; facilities maintained         Person in Charge /Title:       Date:         Inspector:       Telephone No.         EPHS No.       Follow-up:         Yes       Yes	Plumbing installed; proper backflow devices				
Wiping cloths: properly used and stored       Toilet facilities: properly constructed, supplied, cleaned         Fruits and vegetables washed before use       Garbage/refuse properly disposed; facilities maintained         Person in Charge /Title:       Date:         Inspector:       Telephone No.       EPHS No.         Follow-up:       Yes	hing, hair restraint, Sewage and wastewater properly disposed	Sewage and wastewater properly disposed			
Person in Charge /Title:     Date:       Inspector:     Inspector:					
Person in Charge /Title: Date: Inspector: Inspector: Telephone No. EPHS No. Follow-up: Yes I		ained			
Inspector: All Attended to the All Yes I					
	Fund				
	Current Telephone No.   EPHS No.   Follow-up: Follow-up Date:	s N			



ESTABLISHMENT NAME     ADDRESS     CITY /ZIP       FOOD PRODUCT/LOCATION     TEMP. in ° F     FOOD PRODUCT/ LOCATION	TEMP.	n ° F
FOOD PRODUCT/LOCATION     TEMP. in ° F     FOOD PRODUCT/ LOCATION	TEMP.	in ° F
		r
Code PRIORITY ITEMS 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)	Initial
		BS
Code CORE ITEMS	Correct by	Initial
Reference Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.	(date)	
		BS
		BS
		BS
EDUCATION PROVIDED OR COMMENTS		
Person in Charge /Title: Date: Date:	V	
Inspector: Manue f. Homas Kotty Rcuft MO 580-1814 (9-13) DISTRIBUTION: WHITE - OWNER'S COPY CANARY - FILE COPY	Yes	No E6.37A

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	OOD ESTABLISHMENT IN	SPECTION REPORT			PAGE <sup>3</sup> of		
ESTABLISHMEN	T NAME	ADDRESS		CITY/ZIP			
FOOD PRODUCT/LOCATION TEMP. in ° F		TEMP. in ° F	FOOD PRODUC	CT/ LOCATI	ON	TEMP. i	n ° F
Code		PRIORITY IT	EMS			Correct by	Initial
Reference	Priority items contribute directly to the or injury. These items MUST RECEN	e elimination, prevention or reduction VE IMMEDIATE ACTION within 72	to an acceptable level, hazan hours or as stated.	ds associated	with foodborne illness	(date)	
Code Reference	Core items relate to general sanitation standard operating procedures (SSO	CORE ITE n, operational controls, facilities or st Ps). These items are to be correct	ructures, equipment design, g	eneral mainte	nance or sanitation	Correct by (date)	Initial
			ed by the next regular inspe				BS
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		EDUCATION PROVI	DED OR COMMENTS				
Person in Ch	Bruin	in Struck			Date:		
Inspector:	lame f. Alonaas Kattleft		Telephone No.	EPHS No.	Follow-up: Follow-up Date:	Yes	No
MO 580-1814 (9-13)		DISTRIBUTION: WHITE - OWNER'S COP	Y CANARY – FILE CO	PY			E6.37A



	OOD ESTABLISHMENT				PAGE <sup>4</sup> of		
ESTABLISHMENT NAME ADDRESS CITY /ZIP							
FOOD PRODUCT/LOCATION		TEMP. in ° F	TEMP. in ° F FOOD PRODUCT/ LOCAT		ION	TEMP. i	n°F
Code	ſ	PRIORITY I	TEMS			Correct by	Initial
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Person in Ch	Brun	my Struck	Talashasa N		Date:	Var	N -
Inspector:	mit. Homas Kattle	TSPrent	Telephone No.	EPHS No.	Follow-up: Follow-up Date:	Yes	No