

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

77	9.50
PAGE / of o	5

ESTABLISHM	LIMITS MENAT N	FOR CORRECTIONS SPECIFIED	OWNER: Kai	Zhan	111 020	SATION	OF YOU	JR FOOL	DOPERATIONS. PERSON IN CHARGE: Time S Ainsw COUNTY:		
ADDRESS:	301	5. Perryville B	lud.		FAX:				/5/		
CITY/ZIP:	Erve	wille 6375	PHONE: 513.605.	1599	FAA.	_			P.H. PRIORITY: ☐ H ☐ N		
BAKERY RESTAUR	TYPE /	C. STORE CATERE	R DEL	I MMER F.P.	☐ GI		RY STOR		INSTITUTION MOBILE VE	NDORS	;
PURPOSE Pre-openia		☐ Routine ☐ Follow-up	☐ Complaint ☐	Other						300	
FROZEN DES	SSERT	oved Not Applicable	SEWAGE DISPO	SAL	WATE CO				NON-COMMUNITY PRIVAT Results		
	1000		RISK FAC	TORS AND	INTER	VENT	IONS				
Risk factors ar	re food p	oreparation practices and employe eaks. Public health interventions	e behaviors most con	nmonly repor	ted to the	e Cente	ers for Dis	ease Co	ntrol and Prevention as contributing factor	s in	
foodborne illnes	ss outbr	Demonstration of Kr	nowledge	cos	Con	pliance			Potentially Hazardous Foods	COS	S R
IN OUT		Person in charge present, demo	nstrates knowledge,		IN C	DUT N	O N/A	Proper	cooking, time and temperature		
		and performs duties Employee He			1000		N/A		reheating procedures for hot holding		
IN OUT		Management awareness; policy Proper use of reporting, restricti	present				10 N/A	Proper	cooling time and temperatures hot holding temperatures		
IN OUT		Good Hygienic Pr	actices		dND (TUC	N/A	Proper	cold holding temperatures		
IN OUT N/O		Proper eating, tasting, drinking of No discharge from eyes, nose a	or tobacco use				O N/A	Time a	date marking and disposition as a public health control (procedures /		
IN OUT N/O								record			-
IN OUT NO		Preventing Contaminat Hands clean and properly wash			IND	DUT	N/A		mer advisory provided for raw or		
					-			underd	cooked food Highly Susceptible Populations		
IN OUT NO		No bare hand contact with read approved alternate method prop	perly followed		1						-
M OUT		Adequate handwashing facilities	s supplied &		IN (DUT N	0 N/A	Paster	urized foods used, prohibited foods not		
		accessible Approved Sou							Chemical		-
₩ OUT		Food obtained from approved s			IN I		N/A	Toxic s	additives: approved and properly used substances properly identified, stored and		
IN OUT NO	N/A	Food received at proper temper					34.5	used	onformance with Approved Procedures		
IN OUT N/O	NI/A	Food in good condition, safe an Required records available: she	d unadulterated		IN	TUC	N/A	Compl	liance with approved Specialized Process		
100 100	IN/A	destruction							ACCP plan		_
(II) OUT	N/A	Protection from Con Food separated and protected	tamination				the left of	of each it	em indicates that item's status at the time	of the	
4	N/A	Food-contact surfaces cleaned	& sanitized				complian		OUT = not in compliance		
IN OUT N/O	3100000	Proper disposition of returned,					t applicab rrected O		N/O = not observed R = Repeat Item		
1001 100		reconditioned, and unsafe food		OOD DETAIL						-	1000
SOLD ASSESS	2200	Good Retail Practices are prever	ntative measures to co	ontrol the intr	oduction	of path	ogens, ch	nemicals,	, and physical objects into foods.		
IN OUT		Safe Food and Water		COS R	IN	OUT			Proper Use of Utensils	cos	R
-		eurized eggs used where required or and ice from approved source			-		Utensils	s, equipn	properly stored nent and linens: properly stored, dried,		
	vvaic		4-1		-		handled	lea/sinal	le-service articles: properly stored, used		+
-	Adea	Food Temperature Con uate equipment for temperature co			~			used pro	pperly		
V	Appr	oved thawing methods used			-	-	Food a	Uten	od-contact surfaces cleanable, properly		-
/	Then	mometers provided and accurate			~		designe	ed, const	ructed, and used		-
	1000	Food Identification			1		Warewa strips u		acilities: installed, maintained, used; test	1113	
~	Food	properly labeled; original contained				-			et surfaces clean		
-	Inco	Prevention of Food Contants, rodents, and animals not present			-		Hot and	d cold wa	Physical Facilities ater available; adequate pressure		
7	Cont	amination prevented during food p	reparation, storage				Plumbi	ng install	led; proper backflow devices	4	
	and o	display onal cleanliness: clean outer cloth	ing, hair restraint.				Sewag	e and wa	astewater properly disposed		
~	finge	rnails and jewelry			-	~	Toilet f	acilities	properly constructed, supplied, cleaned		
-	Wipir	ng cloths: properly used and store s and vegetables washed before u	se /		-		Garbac	e/refuse	properly disposed; facilities maintained		
						-	Physica	al facilitie	es installed, maintained, and clean Date:		_
Person in Ch	harge /	Title: +/// 4/							0/2//8		1
Inspector:	1	JA 141 M	Telep	ohone No.	111		EPHS N	192	Follow-up Date: Yes		No
/	10.	- Its/ Much ()	DISTRIBUTION: WHITE	-547-65			CANARY -		Follow-up Date: ASAP		E6.3



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

TIME IN	TIME OUT	
PAGE 2 of	2	

	1301 5. Pe	rryville Blud.	Perrigoille	63775
FOOD PRODUCT/LOCATION	TEMP.	FOOD PRODUC		TEMP.
Jalk in cooler - Kitchen	35°F			
take line coder-Kitchen	3804			
and the coper without				
			1 1 2 2 2 2 1 Cl. (c)	
		WARRY DEPLACE		Correct by
Code teference Priority items contribute directly to the	alimination prevention or re	RITY ITEMS eduction to an acceptable level, hazar	rds associated with foodborne illin	
or injury. These items MUST RECEIV	E IMMEDIATE ACTION WI	unin 12 nours of as states.		
	Not clean - 1	ish contained to store	age do	getting new
boll (A) Both can opener	dy not clounal	To book relait	AZ	blades
	Holos Clana			
OZ.II GIAIA ERIORI SPANO				
	7		1 3 3 5 5 6 10 3 6 6 7	
X				- 1 - 174
	1			6.1
,				
			The state of the state of	
Code Reference Core items relate to general sanitation	CC	DRE ITEMS	general maintenance or sanitation	Correct by In (date)
	ii, operational controls, racili	corrected by the pert regular inst	pection or as stated.	ESTERNISHED STREET
Reference Core items relate to general sanitation standard operating procedures (SSOF	Ps). These items are to be	corrected by the next regular may		
standard operating procedures (SSOI	t in dry stora			
standard operating procedures (SSO) 803.11 Not Sufficient light	t in dry stora			
standard operating procedures (SSO) 303.11 Not sufficient light 601.11(c) Buffets tops Not a 203.11(B) Numers middle can	t in dry stora	ge voom		
standard operating procedures (SSO) 303.11 Not sufficient light 601.11(c) Buffets tops Not a 203.11(B) Womens middle can 601.11(c) Womens first canac	t in dry stora dean wholest - s mode is leaking to not dean	equipment dusty		*
standard operating procedures (SSO) 303.11 Not sufficient light 601.11(c) Buffets tops not a 203.11(c) Wunens middle can 601.11(c) Wunens first canac 501.12 No soap paper tow	t in dry stora dean wholest - e mode is leaking to not clean les at dripk s	equipment dusty		
standard operating procedures (SSO) 303.11 Not sufficient light 601.11(c) Ruffets tops Not of 203.11(c) Numers middle can 601.11(c) Womens first canac 601.12 No soap paper tow 501.12 No toilet paper in 1	t in dry stora dean widust - e mode isleaking to not dean els at dripk st restrooms	equipment dusty		
standard operating procedures (SSO) 303.11 Not sufficient light 401.11(c) Ruffets tops not a 203.11(c) Numers middle can 401.11(c) Womens first canace 501.12 No soap paper tow 501.19 No toilet paper in 1 502.12(1) Floors throughout	t in dry stora dean w dust - e mode isleaking de not clean els at dripk st restrooms not clean	equipment dusty		
standard operating procedures (SSO) 303.11 Not sufficient light 401.11(c) Buffets tops not of 203.11(c) Numers middle can 401.11(c) Womens first came 501.12 No soap paper town 501.19 No tailet paper in 1 502.12(1) Floors throughout 302.12 Bulk food container	t in dry stora dean w dust - e mode isleaking de not clean els at dripk st restrooms not clean	equipment dusty		
standard operating procedures (SSO) 303.11 Not sufficient light 401.11(c) Ruffets tops not a 203.11(c) Numers middle can 401.11(c) Womens first canace 501.12 No soap paper tow 501.19 No toilet paper in 1 502.12(1) Floors throughout	t in dry stora dean w dust - e mode isleaking de not clean els at dripk st restrooms not clean	equipment dusty		
standard operating procedures (SSO) 303.11 Not sufficient light bot.11(c) Ruffets tops not of 203.11(c) Numers middle can bot.11(c) Womens first came 501.12 No soap paper tow 501.19 No toilet paper in 1 502.12(f) floors throughout 302.12 Bulk food container	t in dry stora dean w dust - e mode isleaking de not clean els at dripk st restrooms not clean	equipment dusty		
standard operating procedures (SSO) 303.11 Not sufficient light bot.11(c) Ruffets tops not of 203.11(c) Numers middle can bot.11(c) Womens first came 501.12 No soap paper tow 501.19 No toilet paper in 1 502.12(f) floors throughout 302.12 Bulk food container	t in dry stora dean w dust - e mode isleaking de not clean els at dripk st restrooms not clean	equipment dusty		
standard operating procedures (SSO) 303.11 Not sufficient light 401.11(c) Buffets tops not a 203.11(c) Numers middle can 401.11(c) Womens first canace 501.12 No soap paper town 501.19 No tailet paper in 1 502.12(1) Floors throughout 302.12 Bulk food container	t in dry stora dean w dust - e mode isleaking de not clean els at dripk st restrooms not clean	equipment dusty		
standard operating procedures (SSO) 303.11 Not sufficient light bot.11(c) Ruffets tops not of 203.11(c) Numers middle can bot.11(c) Womens first came 501.12 No soap paper tow 501.19 No toilet paper in 1 502.12(f) floors throughout 302.12 Bulk food container	t in dry stora dean w dust - e mode isleaking de not clean els at dripk st restrooms not clean	equipment dusty		
standard operating procedures (SSO) 303.11 Not sufficient light bot.11(c) Ruffets tops not of 203.11(c) Numers middle can bot.11(c) Womens first came 501.12 No soap paper tow 501.19 No toilet paper in 1 502.12(f) floors throughout 302.12 Bulk food container	t in dry stora dean w dust - e mode isleaking de not clean els at dripk st restrooms not clean	equipment dusty		
standard operating procedures (SSO) 303.11 Not sufficient light 401.11(c) Buffets tops not a 203.11(c) Numers middle can 401.11(c) Womens first canace 501.12 No soap paper town 501.19 No tailet paper in 1 502.12(1) Floors throughout 302.12 Bulk food container	t in dry stora dean w dust - e mode isleaking de not clean els at dripk st restrooms not clean	equipment dusty		
standard operating procedures (SSO) 303.11 Not sufficient light 401.11(c) Buffets tops not a 203.11(c) Numers middle can 401.11(c) Womens first canace 501.12 No soap paper town 501.19 No tailet paper in 1 502.12(1) Floors throughout 302.12 Bulk food container	t in dry stora t in dry stora tlean w dust - e mode isleaking te not clean els at drink st restrooms not clear- my (white) not b	equipment dusty		
standard operating procedures (SSO) 303.11 Not sufficient light bot.11(c) Ruffets tops not of 203.11(c) Numers middle can bot.11(c) Womens first came 501.12 No soap paper tow 501.19 No toilet paper in 1 502.12(f) floors throughout 302.12 Bulk food container	t in dry stora t in dry stora tlean w dust - e mode isleaking te not clean els at drink st restrooms not clear- my (white) not b	equipment dusty		
standard operating procedures (SSO) 303.11 Not sufficient light 401.11(c) Buffets tops not a 203.11(c) Numers middle can 401.11(c) Womens first canace 501.12 No soap paper town 501.19 No tailet paper in 1 502.12(1) Floors throughout 302.12 Bulk food container	t in dry stora t in dry stora tlean w dust - e mode isleaking te not clean els at drink st restrooms not clear- my (white) not b	equipment dusty		
standard operating procedures (SSO) 303.11 Not sufficient light 401.11(c) Buffets tops not of 203.11(c) Numers middle can 401.11(c) Womens first came 501.12 No soap paper tow 501.19 No toilet paper in 1 502.12(f) floors throughout 302.12 Bulk food contained	t in dry stora t in dry stora tlean w dust - e mode isleaking te not clean els at drink st restrooms not clear- my (white) not b	equipment dusty	160°F 71°C	
standard operating procedures (SSO) 303.11 Not sufficient light 401.11(c) Buffets tops not a 203.11(c) Numers middle can 401.11(c) Womens first canace 501.12 No soap paper town 501.19 No tailet paper in 1 502.12(1) Floors throughout 302.12 Bulk food container	t in dry stora t in dry stora tlean w dust - e mode isleaking te not clean els at drink st restrooms not clear- my (white) not b	equipment dusty	Date: /	



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

TIMEN	00	5	TIME	6
PAGE	1	of	2	

ED ON AN INSPECT T ROUTINE INSPECT HANY TIME LIMITS I	ON THIS DAY, THE ITEMS NOT TION, OR SUCH SHORTER PER OR CORRECTIONS SPECIFIED	ON/MER	SPECIFIED IN	WRITING ATION (G BY THE OF YOUR	FOOD O	ILITIES WHICH MUST BE CORRECTED ATORY AUTHORITY. FAILURE TO COMPERATIONS. PERSON IN CHARGE:	
TABLISHMENT N	ion, or such shorter per for corrections specified ME: 5. Rerryville B 1e 63775	Xin Kai C	thang_				COUNTY: 157	
TY/ZIP: Darmari	5. Kerryville B	PHONE: 05/59	9 FAX:				P.H. PRIORITY: H M	L
TABLISHMENT TYPE T BAKERY	C. STORE CATERE SCHOOL SENIOR	R DELI	GF.P. GF	ROCERY VERN	STORE	믑	NSTITUTION MOBILE VENI	OORS
RESTAURANT RPOSE Pre-opening	☐ SCHOOL ☐ SENIOR ☐ Routine ☐ Follow-up	Complaint 0	ther					
Approved Diss	SEWAGE DISP pproved ■ PUBLIC	POSAL PRIVATE	WATER SU ■ COMM	PPLY JNITY		NON-CO Date Sa	MMUNITY PRIVATE mpled Results	
ense No. <u>Pendi</u>	CJ	RISK FACTOR	S AND INTER	VENTI	ONS	ose Contr	ol and Prevention as contributing factors	in
sk factors are food	reparation practices and employed eaks. Public health intervention	ee behaviors most commor	nly reported to the prevent foodborn	e Center e illness	or injury.	ase conti	ol and Prevention as contributing factors	cos
odborne illness outbr impliance	Demonstration of K Person in charge present, demo	nowledge C	OS R Com	pliance	D N/A		Potentially Hazardous Foods poking, time and temperature	
OUT	and performs duties Employee He		IN C	UT N	D N/A	Proper re	eheating procedures for hot holding poling time and temperatures	
OUT	Management awareness: policy	present	IN C	OUT N	D N/A	Proper ho	ot holding temperatures	
OUT	Proper use of reporting, restrict Good Hygienic P	ractices	IN C	OUT N	N/A D N/A	Deepard	old holding temperatures ate marking and disposition	-
OUT N/O	Proper eating, tasting, drinking No discharge from eyes, nose	and mouth			N/A	Time as records)	a public health control (procedures / Consumer Advisory	
OUT N	Preventing Contamina Hands clean and properly was	tion by Hands ned	-	OUT	N/A	undercor	er advisory provided for raw or oked food	
OUT N	No bare hand contact with read approved alternate method pro	dy-to-eat foods or					Highly Susceptible Populations	
OUT	Adequate handwashing facilities accessible	es supplied &	IN ·	DUT N	D N/A	Pasteur offered	zed foods used, prohibited foods not	
	Approved So Food obtained from approved	source		OUT	N/A	Food ad	ditives: approved and properly used abstances properly identified, stored and	
OUT NED N/A	Food received at proper temper	erature			OUT	used	formance with Approved Procedures	
IN OUT	Food in good condition, safe a Required records available: sh	nd unadulterated ellstock tags, parasite	IN	OUT	h	Complia	nnce with approved Specialized Process	
OUT N/O N/A	destruction Protection from Co			1 08 S			m indicates that item's status at the time of	of the
OUT N/A	Food separated and protected			ection.			OUT = not in compliance	
OUT N/A	Food-contact surfaces cleaned			IN = in I/A = not	compliant t applicab	ce le	N/O = not observed	
N OUT N	Proper disposition of returned reconditioned, and unsafe foo	0		VIGES				
	Good Retail Practices are preven	entative measures to control	of the introduction	of path	ogens, ch	nemicals, a	and physical objects into foods.	cos
IN OUT	Safe Food and Wa	er	S R IN	OUT	le use i	taneile: n	roperly stored	
X Pas	eurized eggs used where require er and ice from approved source	d	×		Utensils	s, equipme	ent and linens: properly stored, dried,	
×		antrol .	×		handled Single-	use/single	-service articles: properly stored, used	
X Ade	Food Temperature Co quate equipment for temperature	control	×		Gloves	used prop	oerly ils, Equipment and Vending	
V Ann	oved thawing methods used mometers provided and accurate		×	-	Food a	nd nonfoo	d-contact surfaces cleanable, properly	
× Ine	Food identification			×	Warew	ashing fac	ucted, and used illities: installed, maintained, used; test	×
				×	Nonfoo	sed od-contact	surfaces clean	×
-	d properly labeled; original contain Prevention of Food Contain	mination			Uetee	d cold wat	Physical Facilities er available; adequate pressure	
	cts, rodents, and animals not pre tamination prevented during food	sent	×		Plumbi	ing installe	ed; proper backflow devices	
A and	display sonal cleanliness: clean outer clo		×	+			stewater properly disposed	
× Wig	ernails and jewelry ing cloths: properly used and stor	red	X		Garha	ne/refuse	properly constructed, supplied, cleaned properly disposed; facilities maintained	
X Fru	ts and vegetables washed before	use	×		Physic	al facilities	installed, maintained, and clean Date:	
Person in Charge	Title: XZ la/CSi	~ /	ı Kia Zhar	ng	EPHS		2/6/18	
	,	Telepho	4.4		EDHC	NIO I	Follow-up: Yes	L 1



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES BUREAU OF ENVIRONMENT. HEALTH SERVICES FOOD ESTABLISHMENT INSPECTION REPORT

TIME IN 3:00	TIME OUT
DAGE 2 4	2

ESTABLISHMENT	DATALICANT	ADDRESS	5. Perryville	Blud.	Perryville 63775		
6 FOO	od product/Location	TEMP. in ° F		FOOD PRODUC	T/ LOCATION	TEMP. in	n ° F
No A	and Onsite at	ment					
, - , , -	, , , , , , , , , , , , , , , , , , , ,					1)	
			-				
						Correct by	Initial
Code Reference	Priority items contribute directly to the	alimination prevention	PRIORITY ITEMS or reduction to an acce	ptable level, hazard	s associated with foodborne illne:	ss (date)	
	or injury. These items MUST RECEIV	E IMMEDIATE ACTIO	N Within /2 hours or a	s stated.			KC/
4-703.11	Mechanical dishwas	MER MOTING	eat Surytice	ing to pref	er temperatare.		
	Other priority items corrected	ed at this time					
						-	
						Formed by	Initial
Cade Reference	Core items relate to general sanitation	, operational controls,	CORE ITEMS facilities or structures, e	quipment design, g	eneral maintenance or sanitation	Correct by (date)	initial
Reference	Core items relate to general sanitation standard operating procedures (SSOF	s). These items are t	facilities or structures, e	quipment design, g next regular inspe	eneral maintenance or sanitation ction or as stated.	(date)	Initial
Reference	Core items relate to general sanitation standard operating procedures (SSOF Buffet tops not clean with d	s). These items are t	facilities or structures, e	quipment design, genext regular inspe	oneral maintenance or sanitation ction or as stated.		Initial
Reference	standard operating procedures (SSOF	s). These items are t	facilities or structures, e	quipment design, g next regular inspe	eneral maintenance or sanitation ction or as stated.	(date)	Initial
Reference	Buffet tops not clean with d	Ps). These items are t	facilities or structures, e	quipment design, g next regular inspe	oneral maintenance or sanitation ction or as stated.	(date)	Initial
Reference	standard operating procedures (SSOF	Ps). These items are t	facilities or structures, e	quipment design, g next regular inspe	eneral maintenance or sanitation ction or as stated.	(date)	Initial
Reference	Buffet tops not clean with d	Ps). These items are t	facilities or structures, e	quipment design, g next regular inspe	eneral maintenance or sanitation ction or as stated.	(date)	Initial
Reference	Buffet tops not clean with d	Ps). These items are t	facilities or structures, e	quipment design, g next regular inspe	eneral maintenance or sanitation ction or as stated.	(date)	Initial
Reference	Buffet tops not clean with d	Ps). These items are t	facilities or structures, e	quipment design, g next regular inspe	eneral maintenance or sanitation ction or as stated.	(date)	Initial
Reference	Buffet tops not clean with d	Ps). These items are t	facilities or structures, e	quipment design, g next regular inspe	eneral maintenance or sanitation ction or as stated.	(date)	Initial
Reference	Buffet tops not clean with d	Ps). These items are t	facilities or structures, e	quipment design, g next regular inspe	eneral maintenance or sanitation ction or as stated.	(date)	Initial
Reference	Buffet tops not clean with d	Ps). These items are t	facilities or structures, e	quipment design, g next regular inspe	eneral maintenance or sanitation ction or as stated.	(date)	Initial
Reference	Standard operating procedures (SSOF Buffet tops not clean with d	ed at this thime	facilities or structures, e	next regular inspe	eneral maintenance or sanitation ction or as stated.	(date)	Initial
Reference	Buffet tops not clean with d	ed at this thime	facilities or structures, e	next regular inspe	eneral maintenance or sanitation ction or as stated.	(date)	Initial
Reference	Standard operating procedures (SSOF Buffet tops not clean with d	ed at this thime	facilities or structures, e	next regular inspe	eneral maintenance or sanitation ction or as stated.	(date)	Initial
Reference	Standard operating procedures (SSOF Buffet tops not clean with d	ed at this thime	facilities or structures, e	next regular inspe	eneral maintenance or sanitation ction or as stated.	(date)	Initial
Reference	Standard operating procedures (SSOF Buffet tops not clean with d	ed at this thime	expected 2/9/18	next regular inspe	eneral maintenance or sanitation ction or as stated.	(date)	Initial
Reference 4-601.11C	Standard operating procedures (SSOF Buffet tops not clean with description of the core items corrected with the corre	ed at this thime s time - delivery	expected 2/9/18	COMMENTS	ction of as states.	(date)	Initial
Reference 4-601.11C	Standard operating procedures (SSOF Buffet tops not clean with d	ed at this thime s time - delivery	expected 2/9/18	COMMENTS	ction of as states.	(date)	Initial
Reference 4-601.11C	Standard operating procedures (SSOF Buffet tops not clean with description of the corrected standard operating procedures (SSOF Buffet tops not clean with description of the corrected standard operating tops of the corrected standard operatin	ed at this thime s time - delivery	expected 2/9/18 ON PROVIDED OR	COMMENTS (uix, +es+	ASAP	(date)	Initial
Reference 4-601.11C	Standard operating procedures (SSOF Buffet tops not clean with description of the corrected standard operating procedures (SSOF Buffet tops not clean with description of the corrected standard operating tops of the corrected standard operatin	ed at this thime s time - delivery	expected 2/9/18	comments	Date: 2	(date) COS	
Reference 4-601.11C	Standard operating procedures (SSOF Buffet tops not clean with description of the corrected standard operating procedures (SSOF Buffet tops not clean with description of the corrected standard operating tops of the corrected standard operatin	EDUCATI	expected 2/9/18 ON PROVIDED OR	COMMENTS (uix, +es+	ASAP	(date) COS 2/6/18 Yes	Initial Initial