

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

TIME IN	TIME OUT					
DATE	PAGE 1 of					

N OUT   Person in charge present, demonstrates knowledge, and performs duties   N OUT   NO   N/A   Proper cooking, time and temperature   N OUT   NO   N/A   Proper cooking, time and temperature   N OUT   N/A   Proper close properly indeed   N OUT   N/A   Proper clos	NEXT ROL	JTINE	INSPEC	CTION, OR SUCH	SHORTER PE	RIOD OF TIME AS	MAY BE	SPEC	IFIED	IN WRI	TING BY	THE REGU	ACILITIES WHICH MUST BE CORRECT ULATORY AUTHORITY. FAILURE TO			
CITYZIP:  PHONE:  FAX:  P.H. PRIORITY: H. M. L.  STATE SUMMER FP.  GROCERY STORE SAFETY  PRESTAURANT TOPE SAFETY  C. STORE SAFETY  PRESTAURANT SHOULD  SENDING ENTER  DELI SAFETY  PRESTAURANT  RESPONSIBILITY  PROBLEM  RESPONSIBILITY  PROBLEM  SENDING ENTER  PRIORITY: H. M. L.  SEVAGE DISPOSAL  PRIATE  PRIORITY: H. M. L.  SEVAGE DISPOSAL  PRIATE  PRIATE  PRIATE  SEVAGE DISPOSAL  PRIATE  License No.  SEVAGE DISPOSAL  PRIATE  PRIATE  Date Sampled  Results  PRIATE  Date Sampled  Results  NOVI Proper used injunctions and employee behaviors need commonly expended to the contents of proper under the content of the content																
ESTABLISHMENT TYPE  C. STORE  CATERER  SELVATE  PERPOSE  PERPOSE  PERPOSE  PERPOSE  PERPOSE  PERPOSE  PERPOSE  ROCIFIED  SEVAGE DISPOSE  PERPOSE  PERPOSE  PERPOSE  PERPOSE  ROCIFIED  SEVAGE DISPOSE  PERPOSE  PROCE NO DESERT  Approve  SEVAGE DISPOSE  PERPOSE  PERPO	ADDRESS:								ESTABLISHMENT NU				COUNTY:			
RESTAURN SCHOOL SENDR CENTER SUMBER P TAKEN SCHOOL SENDR CENTER SUMBER SCHOOL SENDR CENTER SUMBER SCHOOL SENDR CENTER SUMBER SUM	CITY/ZIP: PHONE:					PHONE:	FAX:					P.H. PRIORITY: H	М	L		
Prespensing Routine Follow-up Complaint Other FACZEN DESSRIT FADORATE DISAPPORT FACZEN DESSRIT FADORATE DISAPPORT FACZEN DESSRIT FADORATE DISAPPORT FACZEN DESSRIT FADORATE DISAPPORT FADORATE DISAPPORT FADORATE  RESURS RISK FACTORS AND INTERVENTIONS  RISK FACTORS AND INTERVENTIONS  RISK Factors are food preparation practices and employee behaviors most commonly reported to the Centres for Disease Control and Prevention as contributing factors in boothomic literactions. Public health interventions are control measures as property footbooms fallows or apply.  RISK Factors AND INTERVENTIONS  RISK Factors AND INTERVENTIONS  RISK Factors AND INTERVENTIONS  REMEMBERS PROPERTY OF THE PROPERTY OF THE Public Property of the Centres for Disease Control and Prevention as contributing factors in boothomic literactions. Public health interventions are control measures as property footbooms fallows or apply.  Remembers of the public property of the Centre of the Centres for Disease Control and Prevention as contributing factors in boothomic literactions. Public health interventions are control measures as property footbooms. Public health interventions are control measures as property footbooms. Public health interventions are control measures as property footbooms. Proper cooking them and temperatures. Property of the Centre	BAKERY C. STORE CATERER DEL							F.P.								
Approved Disapproved Not Applicable PUBLIC COMMUNITY NON-COMMUNITY PRIVATE PRI			ng	Routine	Follow-up	Complaint	Oth	ner								
Demonstration of the control of the																
Rek factors are food propagation practices and employee behaviors most commonly reported to the Centres for Disease Control and Prevention as contributing factors in foodborner liness or cription assessive to prevent foodborner liness or cription assessive to prevent foodborner liness or line of the control of the contr	Li	icense	No		_							Date Sa	ampled Results			
flootborne ilines outbroaks. Public health interventions are centred measures to prevent flootborne ilines or injury.  Demonstration of Knowledge COS R Corpusine Potentially Hazardous Foods DS R Corpusine Companies of the Compa																
Prepare in charge present, demonstrates knowledge, and performs dules  Employee Health  N QUT Management awareness, policy present  N QUT Proper use of reporting, restriction and exclusion  N QUT NO NO Proper coloning through a design to the total proper service of the total properties of the													rol and Prevention as contributing factor	ors in		
and performs dulies  Employee Health  Nout No No No Proper rehealting procedures for hot holding  IN OUT Management awareness, policy present  Nout No No No Proper health proper cooling time and temperatures  IN OUT NO No No Proper profile present the second to the se				Dem	onstration of Ki	nowledge	COS						Potentially Hazardous Foods			
Mouth No No   Proper coding line and temperatures   No UT No No No   Proper coding line and temperatures   No UT No No No   Proper coding line and temperatures   No UT No No No   Proper coding line and temperature   No UT No No No   Proper coding line and temperature   No UT No No No   No No No   No No No No   No No No No No No No No No No No No No	IN OUT	7							IN	N OUT N/O		Proper c	ooking, time and temperature			
IN OUT   Proper use of reporting, restriction and exclusion   IN OUT NO NA   Proper hot holding temperatures   IN OUT NO   Proper eating, tasking, drinking or tobacco use   IN OUT NO   Proper eating, tasking, drinking or tobacco use   IN OUT NO   NA   Proper date marking and disposition   IN OUT NO   NA   Other holding temperatures   IN OUT				and periorins dut		alth			IN	OUT	N/O N/A	/O N/A Proper reheating procedures for hot holding				
N OUT NO   Proper educing tasting, dinking or tobacco use   N OUT NO NA   Proper cold holding temperatures   N OUT NO NA   Proper death, tasting, dinking or tobacco use   N OUT NO NA   Proper death, tasting, dinking or tobacco use   N OUT NO NA   Proper death, tasting, dinking or tobacco use   N OUT NO NA   Proper death to other (procedures / records or approved alternate method properly washed   N OUT NO NA   Proper display to the properly included in the properly followed and screen in the properly followed accessible   N OUT NO NA   Pasteurized space   Pasteurized space   N OUT NO NA   Pasteurized foods used, prohibited foods not offer on approved source   N OUT NO NA   Proper death of the properly included   N OUT NO NA   Proper death									_							
N OUT NO   Proper eating, damining or bibaccouse   N OUT NO NA   Proper date marking and disposition   N OUT NO NA   OUT	IN OUT															
Preventing Contamination by Hands   No UT NO NA   Proceedings of the process of	IN OUT	N/O														
Preventing Contamination by Hands   Nouth Nout	IN OUT	Γ N/O		No discharge from	n eyes, nose a	ind mouth			IN	OUT	N/O N/A	Time as a public health control (procedures /				
N OUT N/O   Hands clean and properly washed   N OUT N/O   No bare hand contact with ready-to-al foods or approved alternate method properly followed approved alternate method properly followed accessible   N OUT   N/O N/A   Adequate handwashing facilities supplied & accessible   N OUT   N/O N/A   Approved Source   N OUT   N/O N/A   Food additives: approved and properly used   N OUT   N/O N/A   Food additives: approved and properly used   N OUT   N/O N/A   Food additives: approved and properly used   N OUT   N/O N/A   Food improved source   N OUT   N/O N/A   Food additives: approved and properly used   N OUT   N/O N/A   Food additives: approved and properly used   N OUT   N/O N/A   Required records available: shellstock tlags, parasite   Gestruction   N OUT   N/O N/A   Food separated and protected   N OUT   N/O N/A   Food separated and protected   Protection from Contamination   N OUT   N/O   Proper disposition of returned, previously served, recorditioned, and unsafe food   N/O = not observed   N/O =				Preventi	ng Contaminati	ion by Hands		-	+			records)	Consumer Advisory		+	
IN OUT NO Abeause hand contact with ready-to-eat foods or approved alternate method properly followed  IN OUT Adequate method properly followed  IN OUT Adequate handwashing facilities supplied & IN OUT NO NA Adequate handwashing facilities supplied & IN OUT NO NA Adequate handwashing facilities of the food and screen and accessible Approved Source  IN OUT NO NA Food obtained from approved source  IN OUT NO NA Food received at proper temperature  IN OUT NO NA Food received at proper temperature  IN OUT NO NA Required records available; shellstock tags, parasite destruction  IN OUT NO NA Food-contact surfaces cleaned & sanitized  IN OUT NA Food-contact surfaces cleaned & sanitized  IN OUT NA Food-contact surfaces cleaned & sanitized  IN OUT NO Proper disposition of returned, previously served, reconditioned, and unsafe food  COSC-corrected On Site R-Repeat Item  COS R N OUT Required and contact with the food and Water  COS R N OUT Required and provided and unsafe food  COS R N OUT Repeated the food and Water  COS R N OUT Repeated the food and Water Repeated the food and Repeated Repeated the food and Repeated Repea	IN OUT	Γ N/O							IN	OUT	N/A		er advisory provided for raw or			
NOUT Adequate handwashing facilities supplied & IN OUT N/O N/A Accessible Approved Source IN OUT Food obtained from approved source IN OUT N/O N/A Food additives: approved and properly used IN OUT N/O N/A Food received at proper temperature IN OUT N/O N/A Food received at proper temperature IN OUT N/O N/A Food received at proper temperature IN OUT N/O N/A Food received at proper temperature IN OUT N/O N/A Food received at proper temperature IN OUT N/O N/A Food-contact surfaces cleaned & and that the status at the time of the inspection.  NOUT N/O N/A Food-contact surfaces cleaned & and traces control the introduction of pathogens, chemicals, and physical objects into foods.  NOUT N/O Safe Food and Water COS R N N OUT Proper Use of Utensits COS R R N OUT Proper Use of Utensits COS R R N OUT Proper Use of Utensits COS R R N OUT Proper Use of Utensits COS R R N OUT Proper Use of Utensits COS R R N OUT Proper Use of Utensits COS R R N OUT Received and accurate Properly stored.  NOUT Safe Food and Water COS R R N OUT Proper Use of Utensits COS R R N OUT Received Interview of Properly stored and accurate Properly stored of Utensits COS R Received Re				No hare hand cor	a hara hand contact with ready to get foods or				+							
accessible Approved Source   NOT No No   General   Chemical   NOT No No   Food but   Chemical   NOT No No No   Food but   No No No   Food received at proper temperature   NO NO No No No   Production from approved source   NO NO No No No   Required records available: shellstock tags, parasite   NO NO No No   Required records available: shellstock tags, parasite   NO NO No No   Required records available: shellstock tags, parasite   NO NO No No No   Required records available: shellstock tags, parasite   NO NO No No No   Required records available: shellstock tags, parasite   NO NO No No No   Required records available: shellstock tags, parasite   NO NO No No   Required records available: shellstock tags, parasite   NO NO No No   Required records available: shellstock tags, parasite   NO NO No No   Required records available: shellstock tags, parasite   NO NO No No   Required records available: shellstock tags, parasite   NO NO No No   Required records available: shellstock tags, parasite   NO NO No No   Required records available: shellstock tags, parasite   NO NO No No   Required records available: shellstock tags, parasite   NO NO No No   Required records available: shellstock tags, parasite   NO NO No No   Required records available: shellstock tags, parasite   NO NO No No   Required records available: shellstock tags, parasite   NO NO No No   Required records available: shellstock tags, parasite   NO	IN OUT	r N/O										riigiiiy Gasceptible i opalations				
N OUT   N/O N/A   Food obtained from approved source   N OUT   N/A   Food additives: approved and properly used   N OUT   N/O N/A   Food received at proper temperature   N OUT   N/O N/A   Required records available: shellstock tags, parasite   Osciliary	IN OUT	Г					IN	OUT	N/O N/A	offered						
IN OUT N/O N/A Food received at proper temperature  IN OUT Food in good condition, safe and unadulterated Required records available: shellstock tags, parasite described and protected Procedures Associated and protected Procedures Required records available: shellstock tags, parasite Protection from Contamination  IN OUT N/A Food-contact surfaces cleaned & sanitized  IN OUT N/A Food-contact surfaces cleaned & sanitized  IN OUT N/O Proper disposition of returned, previously served, reconditioned, and unsafe food  GOOD RETAIL PRACTICES  Food remperature Control Proper use of Utensils COS R In Use Proper use of Utensils COS R In Use Proper use of Utensils COS R In-use utensils; properly stored, dried, handled Single-use/single-service articles: properly stored, used Single-use/single-service articles: properly stored, dried, handled Single-use/single-service articles: properly	IN OUT				- ' '				IN OUT		NI/A	Food add	7 7 77		_	
IN OUT N/O N/A Required records available: shellstock tags, parasite destruction Protection from Contamination IN OUT N/A Food separated and protected IN OUT N/A Food-contact surfaces cleaned & sanitized IN OUT N/A Food-contact surfaces cleaned & sanitized IN OUT N/A Food-contact surfaces cleaned & sanitized IN OUT N/A Proper disposition of returned, previously served, reconditioned, and unsafe food GOOD RETAIL PRACTICES  Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.  IN OUT Safe Food and Water OOD RETAIL PRACTICES  GOOD RETAIL PRACTICES  TO Let us applicable object into compliance N/O = not observed not compli										IN OUT Toxic				I		
Nout   No   No   No   No   No   No   No   N	IN OUT	IN OUT														
In OUT   N/A   Food separated and protected   In OUT   N/A   Food-contact surfaces cleaned & sanitized   In OUT   Proper disposition of returned, previously served, reconditioned, and unsafe food unsafe food unsafe food unsafe food water   COS   R   In OUT   Proper Use of Utensits	IN OUT	IN CHIEF NI/CO NI/AT			destruction				IN	OUT	N/A					
Nout No	IN OUT	Conditional and analysis				lammation		The letter to the left of each item indicates that item's status at the tim					of the			
No   Proper disposition of returned, previously served, reconditioned, and unsafe food   Proper disposition of returned, previously served, reconditioned, and unsafe food   Proper disposition of returned, previously served, reconditioned, and unsafe food   Proper disposition of peathogens, chemicals, and physical objects into foods.    Safe Food and Water   COS   R   IN   OUT   Proper Use of Utensils   COS   R   In-use utensils: properly stored   Utensils, equipment and linens: properly stored, dried, handled   Utensils, equipment and linens: properly stored, dried, handled   Proper Use of Utensils   Proper Use of Utensils   Proper Use of Utensils   COS   R   In-use utensils: properly stored, dried, handled   Utensils, equipment and linens: properly stored, dried, handled   Utensils, equipment and linens: properly stored, used   Gloves used properly   Utensils, Equipment and Vending   Proper Utensils   Proper Utens				'				-		inspection.						
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 R IN OUT PROPER USE O	IN OUT	IN OUT N/A														
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.    N OUT	IN OU	T N/O														
Nout   Safe Food and Water   COS   R   IN   OUT   Proper Use of Utensits   COS   R   In   OUT   OUT   In   OUT   I																
Pasteurized eggs used where required  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  Approved thawing methods used  Thermometers provided and accurate  Food Identification  Thermometers provided and accurate  Food properly labeled; original container  Prevention of Food Contamination  Insects, rodents, and animals not present  Contamination prevented during food preparation, storage and display  Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry  Wiping cloths: properly used and stored  Ferson in Charge /Title:  Mathur T. Habp  Insects of Title:  Mathur T. Habp  Insects of Title:  Insects of Tit	INI L	OUT						_	_	_	hogens, ch		, , ,	000	T D	
Water and ice from approved source    Water and ice from approved source   Utensils, equipment and linens: properly stored, dried, handled	IN C				r	COS	K	IIN	001	In-use i				K		
Single-use/single-service articles: properly stored, used   Adequate equipment for temperature control   Gloves used properly								1			Utensils	s, equipmer		1		
Adequate equipment for temperature control Approved thawing methods used Thermometers provided and accurate Thermometers provided and vending Thermometers provided and vending food generally designed, constructed, and used Thermometers provided and used Thermometers provided and used Thermometers provided and vending food properly designed, constructed and used; test Thermometers provided and vending food properly designed and used; test Thermometers provided and vending food properly designed and used; test Thermometers provided and vending food properly designed and used; test Thermometers provided and vending food properly designed and used; test Thermometers provided and vending food properly designed and used Thermometers provided and vending food properly designed and used Thermometers provided and vending food properly designed and used Thermometers provided and vending food properly designed and vending food properly designed and used Thermometers provided and vending food properly designed and vending food properly designed and used Thermometers provided and vending food properly designed and vending food properly designed and used Thermometers provided and vending food properly designed and vending food properly designed and used Thermometers provided and vending food properly designed and used Thermometers provided and vending food properly designed and used Thermometers provided and vending food properly designed and used Thermometers provided and vending food properly designed and used the vending food properly design	-			Food Tor	mporatura Can	tral		$+\!-\!$	-				acruico artiglas: proporty atored usad			
Thermometers provided and accurate  Food Identification  Food Identification  Food Identification  Food properly labeled; original container  Prevention of Food Contamination  Insects, rodents, and animals not present  Contamination prevented during food preparation, storage and display  Personal cleanliness: clean outer clothing, hair restraint, fingermails and jewelry  Wiping cloths: properly used and stored  Fruits and vegetables washed before use  Food and nonfood-contact surfaces clean and wased  Warewashing facilities: installed, maintained, used; test strips used  Nonfood-contact surfaces clean  Physical Facilities  Nonfood-contact surfaces clean  Physical Facilities  Hot and cold water available; adequate pressure  Plumbing installed; proper backflow devices  Plumbing installed; proper backflow devices  Toilet facilities: properly disposed  Fruits and vegetables washed before use  Physical facilities installed, maintained  Physical facilities installed, maintained, and clean  Pate:			Adequ													
designed, constructed, and used  Warewashing facilities: installed, maintained, used; test strips used  Food properly labeled; original container Prevention of Food Contamination Physical Facilities  Insects, rodents, and animals not present Contamination prevented during food preparation, storage and display Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry Wiping cloths: properly used and stored Fruits and vegetables washed before use  Derson in Charge /Title:  Mathur T. Holp  designed, constructed, and used Warewashing facilities: installed, maintained, used; test strips used  Hot and cold water available; adequate pressure Plumbing installed; proper backflow devices Plumbing installed; proper backflow devices  Sewage and wastewater properly disposed  Toilet facilities: properly constructed, supplied, cleaned Garbage/refuse properly disposed; facilities maintained Physical facilities installed, maintained, and clean  Date:																
Food Identification  Food properly labeled; original container  Prevention of Food Contamination  Insects, rodents, and animals not present  Contamination prevented during food preparation, storage and display  Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry  Wiping cloths: properly used and stored  Fruits and vegetables washed before use  Food properly labeled; original container  Nonfood-contact surfaces clean  Physical Facilities  Hot and cold water available; adequate pressure  Plumbing installed; proper backflow devices  Plumbing installed; proper backflow devices  Sewage and wastewater properly disposed  Toilet facilities: properly constructed, supplied, cleaned  Garbage/refuse properly disposed; facilities maintained  Physical facilities installed, maintained, and clean  Date:			Therm	ometers provided	and accurate											
Food properly labeled; original container Prevention of Food Contamination Physical Facilities  Insects, rodents, and animals not present Contamination prevented during food preparation, storage and display Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry Wiping cloths: properly used and stored Fruits and vegetables washed before use  Person in Charge / Title:  Mathur T. Holp  Nonfood-contact surfaces clean Physical Facilities Physical Facilities Plumbing installed; proper backflow devices Plumbing installed; proper backflow devices Sewage and wastewater properly disposed Toilet facilities: properly constructed, supplied, cleaned Garbage/refuse properly disposed; facilities maintained Physical facilities installed, maintained, and clean  Date:				Food	Identification											
Prevention of Food Contamination  Insects, rodents, and animals not present  Contamination prevented during food preparation, storage and display  Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry  Wiping cloths: properly used and stored  Fruits and vegetables washed before use  Person in Charge / Title:  Mathur T. Holp  Physical Facilities  Hot and cold water available; adequate pressure  Plumbing installed; proper backflow devices  Sewage and wastewater properly disposed  Toilet facilities: properly constructed, supplied, cleaned  Garbage/refuse properly disposed; facilities maintained  Physical facilities installed, maintained, and clean  Date:	$\vdash$		F	ann and the first of	data at a control				-							
Insects, rodents, and animals not present Contamination prevented during food preparation, storage and display Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry Wiping cloths: properly used and stored Fruits and vegetables washed before use Person in Charge / Title:    Mathur J. Holips   Hot and cold water available; adequate pressure   Plumbing installed; proper backflow devices			F000 p								Nontood-conta					
and display  Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry  Wiping cloths: properly used and stored  Fruits and vegetables washed before use  Person in Charge /Title: Mathur J. Houp  Tollet facilities: properly constructed, supplied, cleaned Garbage/refuse properly disposed; facilities maintained Physical facilities installed, maintained, and clean  Date:				s, rodents, and ani	nt							r available; adequate pressure				
Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry  Wiping cloths: properly used and stored Fruits and vegetables washed before use  Person in Charge /Title: Matthu T. Holp  Parson in Charge /Title: Matthu T. Holp		Ī		•	reparation, storage					Plumbir	ng installed	; proper backflow devices				
fingernails and jewelry  Wiping cloths: properly used and stored  Fruits and vegetables washed before use  Garbage/refuse properly disposed; facilities maintained  Physical facilities installed, maintained, and clean  Person in Charge /Title: Matthu T. Holip  Date:					ng, hair restraint.			+		Sewage	ge and wastewater properly disposed					
Fruits and vegetables washed before use  Garbage/refuse properly disposed; facilities maintained Physical facilities installed, maintained, and clean  Person in Charge /Title: Matthu T. Holip  Date:	$\vdash$		fingerr	ails and jewelry		J		<u> </u>			J					
Person in Charge /Title: Matthu T. Holip  Date:								1	+							
Tolorboro No. 1 DUEO N. E. II.																
Talashara Na J DUSO N S II	Person	in Cha	arge /T	itle: Matthw T	Hotop								Pate:			
	Inspecto	or: V	atituna					Te	elepho	ne No	. PHE		follow-up: Yes	1	No	



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

FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMEN <sup>®</sup>	T NAME	ADDRESS		CITY/ZII	CITY /ZIP			
FO	OD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODU	JCT/ LOCAT			TEMP. in ° 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 MUST RECEIV	E IMMEDIATE ACTION WITHIN 72	nours or as stated.					
Code Reference	Core items relate to general sanitation standard operating procedures (SSOP	CORE ITE , operational controls, facilities or s s). These items are to be correc	tructures, equipment design,	general maint	enance or sanitation stated.	Correct by (date)	Initial	
			DED OR COMMENTS					
Person in Charge /Title: Matthu T. Holip  Date:								
Inenactor:	Katupo Rocut		Telephone No.	PHES No.	Follow-up: Follow-up Date:	Yes	No	

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