| L | | 115 | | 22 | Time in: | Time out | Lice | nsel | Pen | nit # | | | | | | Est. Type | Risk Category | Page / o | 2 |
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| 5 | Serie | | | Cathers. | Prior | tity Items (3 Points | 1) viola | lons | Re | quire | Im | neđi | nte (| Corre | ctive Action not to | exceed 3 days | 2 | appropriate no | 101 70 |
| 8 | | | 11 | 000 | | perature for Food Sof | | - | R | 1 1 | Can | mola | ncel | Status | | | | | 1 |
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| - | Ļ | Ļ | 1 | | 1. Proper couling time an | | 1 | | F | 11 | T | T | T | 1 | 12. Management, | food employe | es and conditional e | employees; | - |
| - | | | ł | | 2. Proper Cold Holding to | emperature[41 °F/ 45°F |) | 1 | | | + | + | + | + | knowledge, respo | nsibilities, and | f reporting I exclusion; No disc | | _ |
| _ | F | F | T | T | 3. Proper Hot Building ter | Enterstand (35%) | | - | | | | _ | 1 | | eyes, nose, and n | nouth | | | 1 |
| - | 1 | + | ┝ | +- | Proper costicity force an | of tennesteres | | | - | F | T | T | Т | Т | Pre 14 Hands elenne | venting Cont: | amination by Hand washed/ Gloves up | ls | |
| _ | - | _ | L | | Proper relieating procest Hours) | | | | 1 | r | T | T | T | 1 | 15. No bare hand | contact with re | andy to eat foods or | heworant | - |
| - | - | - | - | 1 | 6. Time as a Public Heald | h Control; procedures | le record | 51 | - | F | _ | - | _ | | alternate racihod p | moperly follow | ved (APPROVED tible Populations | YN) | 1 |
| - | - | | - | | | wed Source | 1.1 | T | 7 | Г | T | T | T | T | 16. Pastcurized for | ads used; proh | ibited food not offer | red | + |
| | | | | | 7. Food and los obtained fa good condition, safe, and a | rom approved strates, l | Food in | 1 | 1 | F | | | 1 | 1 | Pasteurized eggs u | | | | + |
| 1 | - | - | - | \vdash | Assingution 8. Food Received at proper | | | 1 | 1 | L | _ | | | | | | micais | | 1 |
| 1 | _ | _ | | Ц | | | | | | | | | | | Food additives; & Vegetables | approved and | properly stored; W | ashing Fruits | + |
| 1 | 1 | 1 | | \uparrow | F50d Secretari & center | un Contamination del processes bodow | food | - | 7 | F | 1 | 1 | | | 18. Toxic substance | es properly ide | entified, stored and a | used | + |
| ł | - | - | - | + | JEST PRESENT DO. SALESTER, Care tos | w. smill Section | | 1 | 1 | | | | | 1 | | Water/ P | Humbing | | T |
| L | \square | _ | | | 10. Ford contact surfaces a Sentifized at pom | A STATE OF BUT INCOMENT | | T | 7 | Г | Γ | F | | Π | 19. Water from spp | roved source; | Plumbing installed; | proper | + |
| No. | | - [| - | | 11. Proget dispelition of re- | turned, previously serv | efor | + | 1 | + | \vdash | \vdash | - | \vdash | backflow device 20. Approved Sewa | | | | |
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| L | 4 | 1 | 1 | | Person in charge present of perform futured Certifier. | 1 Flatsh Management (COM | 9 | 1 | 1 | | | | T | | 27. Proper cooling m | ethod used; | Equipment Adequat | a to * | 1 |
| has | _ | _ | _ | +2 | Food Handlest no moudle Sale Water, Recording | which centimed person | and a | L | 1 | Z | \leq | - | | v_{1} | Maintain Product Te 28, Proper Data Mar | dnu and disne | nition | Color of the Advanced Property of | |
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Form Kit-GS (keyland (% 2015)

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| T | - | 1 | 5 | (r=0 | egrees Fahrenheit |) salety | | R | 1 | JN | 0 | N A | CO | | Employ | ee Health | |
| | | | | 1. Proper cooling time a | and temperature | | | - | 1 | - | - | | S | 2 1/100 | | | |
| 1 | T | T | Ť | 2. Proper Cold Holding | temperature/a15E | 145951 | | _ | L | 1 | | | 1 1 | mowieuge, respo | asionnaes, and | es and conditional (| |
| + | + | - | - | | | | 1 | | | 1 | 1 1 | | 11. | 3. Proper use of | restriction and | exclusion; No disc | harge from |
| | | | 1 | 3. Proper Hot Holding to 4. Proper cooking time a | emperature(135°F |) | | | F | - | | | 10 | yes, nose, and m | Iouth | mination by Hand | |
| | 1 | | | 3. Proper reheating proc | educe for hot hold | ing /1659E in | | | | L | | | 11 | Hands cleaned | and nonerly | washed/ Gloung me | ad a state |
| 1 | - | 1 | - | | | | | 1 | | 1 | 11 | | 1 | 2. 110 Date name (| CONDUCT WITH PP | order to got food an | |
| | | - | | 6. Time as a Public Heal App | ith Control; proceed | lures & recor | ds | | | | - 1 | | 1 | Hermane method p | Toperty tottow | ed (APPROVED | Y N) |
| | 1 | | | | | | | 1 | | | IT | T | 16 | . Pastcunzed for | ids used - nonhi | hitad food net - E | red |
| | | | | 7. Food and ice obtained good condition, safe, and | from approved so | urce; Food in | | 1 | F | - | | | 120 | asteurized eggs u | sed when requ | ired | |
| H | - | $ \downarrow $ | _ | destruction | | uasile | | 1 | 1 | | | | 1 | | Chen | nicals | |
| | | | | 8. Food Received at prop | er temperature | | | 1 | H | | | T | 17 | Food additione | manual | | |
| | _ | | | Protection f | rom Contaminati | ĩon | | 1 | H | _ | | | | | | properly stored; W | |
| | | | | 9. Food Separated & prot | ected prevented d | luring food | | | - | | | | 18. | . Toxic substance | es properly ide | ntified, stored and i | used |
| | | 1 | 1 | preparation, storage, displ 10. Food contact surfaces | and Returnables | Classed and | | | L | | | | | | Water/P | lumbing | |
| | - | -+ | + | Saudzed of na | mannamture | | | 1 | 11 | | | 1 | 19 | Water from app ckflow device | roved source; | Plumbing installed; | proper |
| | | | | 11. Proper disposition of r reconditioned | returned, previous | ly served or | | | H | | - | + | | | | Disposal System, | |
| Ť | | | - | STORE | ity Foundation | Ten 12 | 1 | <u> </u> | 11 | _ | | | dis | posal | So motomate | Dispusal System, | proper |
| IN | NO | N A | C | D | ity Foundation | Thems (2. | R |) V | 0 | I | Requi | re C | orrecti | ive Action withi | n 10 days | | The second second |
| | - | - | S | Demonstration of | Knowledge/ Per | sonnel | 1 | | U | N | 0 | 10 | 1 | | | ntrol/ Identificatio | |
| | 1 | 1 | | 21. Person in charge preser and perform duties/ Certifi | nt, demonstration | of knowledge | . | 1 | 1 | + | + | S | | Proper cooline w | alfad 2 | inclos Idenditeati | on- |
| | | | | L. Pood Handler no unau | thoused personel | n home and | | | \square | - | | | | anoun a roquer re | 1110 Charling | Equipment Adequa | te to - |
| | | | 1 | Sale Water, Records | ceping and Food | Package | + | | \vdash | | | + | 28,1 | Proper Date Mar | hing and dime. | sition | |
| 1 | T | T | 12 | 3. Hot and Cold Water ava | abeling | | \square | | | | | | The | rmal test strips | ovided, accura | ate, and calibrated; | Chemical |
| | T | 1 | 12 | 4. Required records availa | ble (shallstock to | nessure, sale | | | | | | | 1 | | irement, Pres | requisite for Opera | |
| | 1 | 1 | d | Suucion), Packaged Foo | d labeled | | 11 | 1 | M | T | | 1 | 30. H | Food Establishe | ant Damis | C C C C C C C C C C C C C C C C C C C | ation |
| - | T | - | 12 | Conformance with | Approved Proce | dures | + | ł | | _ | 1 | - | | | tent Permit (| Current & Valid) | 12/123 |
| | | | H | 5. Compliance with Varian ACCP plan; Variance obla | ice, Specialized Pr | nocess, and | T | ł | T | T | T | | | orenti | ma rdmhuuci | ir, and Vending | 1 |
| _ | 1 | 1 | P | occssing methods; manufa | icturer instruction | ed s | | | | 1 | | | SUDD | Adequate handwa lied, used | shing facilities | s: Accessible and p | roperly |
| | | | | Consume | er Advisory | Alle Less | | ŀ | - | + | + | | | | | | |
| T | T | Γ | 26 | . Posting of Consumer Ad | visones: may or u | adaman la 1 | \square | 1 | 1 | | | | | and communica | auto dised | faces cleanable, pro | A CONTRACTOR OF |
| 1 | 1 | 1 | | ous (Disclosure) (emunden | Bullel PlateV All | Inda I and | 11 | | | 1 | | | 33. W | Varewashing Fac | ilities installe | d, maintained, used | / |
| N | IN | C | C | ore Items (I Point) P | Tolations Requir | e Corrective | Actio | n N | of to | Exc | eed 9 | Da | Servin | ce sink or curb c | leaning facility | provided . | |
| Ň | 1 | 0 5 | | Prevention of For | od Contaminatio | D | R | T | U N | [N | | | 5071 | text inspection | , Whichever | Comes First | 10000 |
| | | | 34 | No Evidence of Insect con | | | | L | U N T | .0 | Ą | 0 S | | | Food Identif | | |
| 1 1 | - | | - un | titut's | | | | 1 | 1 | | | T | 41.Or | iginal container l | labeling (Bulk | Food) | |
| - | - | - | 36. | Personal Cleanliness/eatin Wiping Cloths: property u | ng, drinking or tob | acco use | | E | - | - | | 1 | | | | | |
| H | _ | | 31. | Environmental contamina | tion . | | H | F | 1 | | | | 42. No | on-Food Contact | Physical Fat surfaces clear | | |
| | 100 | - | 38. | Approved thawing method | d | | H | F | + | 1- | + | | 43. Ad | dequate ventilation | an and lighting | - decimpted | used |
| | - | - | 39. | Proper Use Utensils, equipment, & lin | Post noneda and | | | E | T | | H | - | 45. Ph | usical facilities i | e property dis | posed; facilities ma | untained |
| | | 1 | | u, oc nanoleo in use niem | CIC Danarly mond | | | 1 | 11 | | IT | 1 | 46. To | ilet Facilities; pr | operly constru | cted, supplied, and | clean |
| | | _ | anc | Sinulo service & cinele - | | | - | F | 11 | - | + | | | her Violations | | | |
| | - | + | 40. | Single-service & single-us | e anticles; properly | y stored | | | | | 1 | | | | | | |
| Ved b | y: | 1 | 40. and | | e articles; properly | y stored | | | | _ | | | - | | | | |
| ue) | | 1 | 40. and | h Zuly | e articles; properly | y stored | P | rio | 5 | 0 | | | - | C | Title | Person In Char | Tel Oursey |
| ted b | | 1 | 40. and | | e articles; properl | y stored | | | (| ç | arl | 05 | 1 | Gonzal | CL. | : Person In Char | gel Owner |
| ure) | oy: | GVD | 40. and | n Ziller a Silbet | se articles; properl | y stored | | Prio Frio | (| S | earl | es N e | Gil | Gonzal. Ibert | CL. | : Person In Char ess Email: | gel Owner |

they haven't yet. 42.) Clean venthood love inback due to grease accumulation observed. (we part of the seall gastet around the bottom of ice machine is starting to come all this will need to be corrected prior tonext inspection.

| | Retail Food | Establishment | Inspection | Report |
|--|--------------------|---------------|------------|--------|
|--|--------------------|---------------|------------|--------|

| Date: | 121 | •/ | 2: | 2 | Time in: | Time out | | License/P | | | | | | | | Est. Type | Risk Category | Page of | 2 |
|-----------------|----------|------|-----------|-------------|--|---------------------------------|---------------|----------------------------|--------------|----------------|---------|--------|--------|-------------|--|--------------------------------|---|--|------------|
| Estab | lishi | nen | t N | am | | R SVC | Co | 2-Koutine ntact/Owner 1 | FORMERCONTR. | 3-r | heid | inv | estig | gatio | | of Repeat Vio of Violations | | 10141/500 | |
| Physi | | Add | ress | s: | Laslia 1 | RA | City/Co | unty: 6/07NS | | Zip | Cod | le: | Р | hone |) :: | | Follow-up: Yes No (circle one) | 1,00 | |
| Mark | the a | аррг | С оргі | om iate | pliance Status: Out points in the OUT box | x for each numbe | ered item | Mark | '√' a cho | eckm | ark in | app | ropri | ate b | ox for IN, NO, NA | A, COS M | lark an asterisk ' O ' i | | or R |
| Comp | liand | ce S | tatu | IS T | P | riority Item | s (3 Poin | ts) violations | Requir | | ompl | | - | | ive Action not t | o exceed 3 d | ays | and the second s | T |
| O I U N T | N | N | | C O S | | Temperature f = degrees Fahr | | afety | R | O U T | I N | N O | N A | C O S | | Em | ployee Health | | R |
| | | | T | | 1. Proper cooling tir | me and tempera | ature | 2012년 14월 | | | | | | | 12. Manageme knowledge, res | nt, food empl | oyees and conditiona | l employees; | |
| | | | | | 2. Proper Cold Hold | Jing temperatur | e(41°F/ 459 | °F) | | H | | | | | | of restriction | and exclusion; No di | scharge from | |
| | — | - | | _ | 3. Proper Hot Holdi | | | | | | | | | | | | ontamination by Ha | | 1 |
| - | | t | | - | Proper cooking ti Proper reheating Hours) | | | (165°F in 2 | | | | | | | 15. No bare ha | nd contact wit | rty washed/ Gloves the ready to eat foods flowed (APPROVED) | or approved | |
| | | | 1 | | 6. Time as a Public | | | es & records | | | | | _ | _ | | | ceptible Population | | - |
| | | | | | | Approved Sou | urce | | | | | | | | 16. Pasteurized Pasteurized egg | | prohibited food not o required | ffered | |
| | Ι | | | | 7. Food and ice obta good condition, safe destruction | | | | | Γ | | | | | | (| Chemicals | | |
| | | | | | 8. Food Received at | t proper temper | ature | | | | | | | | 17. Food additi & Vegetables | ves; approved | and properly stored | Washing Fruits | |
| - | T | 1 | T | - | | tion from Con | | | | | | | | | 18. Toxic subst | | y identified, stored a er/ Plumbing | nd used | + |
| | | | | | Food Separated & preparation, storage | e, display, and t | asting | ing tood | | | | | | | | 1 Eastern and | | | |
| | | | | | 10. Food contact sur Sanitized at | irfaces and Retu ppm/temper | | Cleaned and | | | | | | | 19. Water from backflow devic | | irce; Plumbing instal | led; proper | |
| | | T | T | | 11. Proper dispositi reconditioned | | | served or | | | | | | | | | water Disposal Syste | em, proper | |
| | | | 2,976 | | 1 | Priority For | undation | Items (2 Po | ints) v | iolat | ions | Req | uire | Cor | rective Action v | vithin 10 day | s | | |
| O I U N T | | | | COS | Demonstra | ation of Knowl | edge/ Pers | onnel | R | O U T | | N O | N A | C O S | Foo | d Temperatu | re Control/ Identifi | cation | R |
| | | | | | 21. Person in charge and perform duties/ 22. Food Handler/r | / Certified Food | i Manager (| (CFM) | | | | | | | 27. Proper cool Maintain Produ 28. Proper Date | ict Temperatu | | juate to | |
| | - | 1 | | - | Safe Water, R | | and Food | | | | | | | | | ers provided, | accurate, and calibra | ted; Chemical/ | \uparrow |
| | | Τ | T | | 23. Hot and Cold W | Vater available; | adequate p | oressure, safe | | | | | | | Permit | Requiremen | t, Prerequisite for C | Operation | |
| | | | | | 24. Required record destruction): Packa | | | s; parasite | | | | | | | 30. Food Estat | blishment Pe | rmit (Current & Vali | d) | |
| - | 1 | 1 | - | | | nce with Appro | | dures | | F | | | | | | Utensils, Equ | ipment, and Vendi | ng | + |
| | | | | | 25. Compliance wit HACCP plan; Varia processing methods | ance obtained f | or specializ | red | | | | | | | 31. Adequate h supplied, used | andwashing f | acilities: Accessible : | and properly | |
| | | | | | | Consumer Adv | | | | | | | | | 32. Food and N designed, const | | act surfaces cleanabl | e, properly | T |
| | | | Τ | | 26. Posting of Cons foods (Disclosure/R | sumer Advisori | es; raw or u | Indercooked | | | | | | | | | installed, maintained facility provided | , used/ | |
| | | | - | | | | | | Action | Not | to E: | cee | d 90 | Day | | | hever Comes First | | |
| O I U N T | | | A | C O S | leike kara. | tion of Food Co | | | R | O U T | _ | N O | N A | C O S | | • | Identification | | R |
| - | T | T | 1 | | 34. No Evidence of animals | Insect contami | ination, rod | ent/other | | | | | | | 41.Original cor | ntainer labelin | g (Bulk Food) | | \uparrow |
| | 1 | T | | | 35. Personal Cleant 36. Wiping Cloths; | | | obacco use | | | | - | - 1 | | 42. Non-Food | | sical Facilities | | 1 |
| | - | + | + | - | 37 Environmental | | and stored | | | | | | | | | | lighting; designated | areas used | + |
| 1 | T | | 1 | | 38. Approved thaw | | | | | | | | | | | | erly disposed; facilit | | 1 |
| | T | Т | Т | | Pi 39. Utensils, equipri dried, & handled/ Ir | ment, & linens; | properly us | sed, stored, | | - | | | | | | | ed, maintained, and c constructed, supplie | | + |
| | | | + | - | | | | | +{ | - | | | | | 47. Other Viola | ations | | | + |
| | | | | | 40. Single-service & and used | & single-use an | ticles; prope | erly stored | | | | | | i Ban | | attons | | | Street. |
| Rece | ived | 1 by | | | and used | & single-use an | licles; prop | erly stored | | Print | t: | | | - 16. | | | Title: Person I | 1 Charge/ Owne | r |
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| Mark | the | e ap | prop | male | points in the OOT box for each numbered item | Mark '✓' | a ch | eckma | ark ii | app | ropri | iate t | box for IN, NO, NA, COS Mark an asterisk 'O' in appropriate box for |
| Com | olia | nce | Stat | tus T | Priority Items (3 Poi | nts) violations Re | qui | | | | | | ctive Action not to exceed 3 days |
| O I U N T | | N O | N A | C O S | Time and Temperature for Food (F = degrees Fahrenheit) | Safety R | | O U | l N | N 0 | N A | C O | Employee Health |
| | | | | - | 1. Proper cooling time and temperature | | 1 | T | - | | | S | 12. Management, food employees and conditional employees; |
| in Luis | + | + | - | | 2. Proper Cold Holding temperature(41°F/ 4 | (5°F) | - | \vdash | | | | | knowledge, responsibilities, and reporting |
| | + | - | | | | | | | | | | | 13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth |
| | + | - | | | Proper Hot Holding temperature(135°F) Proper cooking time and temperature | | - | | · 1 | - 1 | - | | Preventing Contamination by Hands |
| | | | | - | 5. Proper reheating procedure for hot holdin | g (165°F in 2 | 1 | H | | | | | 14. Hands cleaned and properly washed/ Gloves used properly 15. No bare hand contact with ready to eat foods or approved |
| | +- | + | - | - | Hours) | | | | | | | | alternate method properly followed (APPROVED Y_N_) |
| 2 F-1 _ 2 | 1 | | -1 | -+ | 6. Time as a Public Health Control; procedu Approved Source | ires & records | + | - | - | | | | Highly Susceptible Populations |
| | | | | | | | | | | | | | 16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required |
| | | | | | Food and ice obtained from approved sou good condition, safe, and unadulterated; par destruction | arce; Food in asite | | | 2018 - 4 - 4 - 4 | 109 | | | Chemicals |
| | | T | | | 8. Food Received at proper temperature | | 1 | T | | Τ | 1 | | 17. Food additives; approved and properly stored; Washing Fruits |
| | _ | _ل_ | | | Protection from Contaminati | on | + | \vdash | | | - | - | & Vegetables 18. Toxic substances properly identified, stored and used |
| | | | | | 9. Food Separated & protected, prevented d preparation, storage, display, and tasting | | 1 | | | | | | Water/ Plumbing |
| | | _ | | | 10. Food contact surfaces and Returnables ; Sanitized atppm/temperature | | | | | | | | 19. Water from approved source; Plumbing installed; proper backflow device |
| | | | | | 11. Proper disposition of returned, previous reconditioned | ly served or | | | | | | | 20. Approved Sewage/Wastewater Disposal System, proper disposal |
| | | | | | Priority Foundatio | n Items (2 Point | s) v | iolati | ons | Rea | uire | Cor | rrective Action within 10 days |
| O I U N T | | N O | N A | C O S | Demonstration of Knowledge/ Per | R | - | O U T | I N | N O | N A | C O S | |
| | _ | _ | | | Person in charge present, demonstration and perform duties/ Certified Food Manage Food Handler/ no unauthorized persons/ | r (CFM) | | | _ | _ | | | 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition |
| | | | | | Safe Water, Recordkeeping and Foo | · · · · · · · · · · · · · · · · · · · | 1 | H | | | - | | 29. Thermometers provided, accurate, and calibrated; Chemical/ |
| | Т | Т | | -+ | Labeling | processo cofo | + | \square | | L | | | Thermal test strips |
| | + | + | - | | Hot and Cold Water available; adequate Required records available (shellstock ta | | 1 | H | | Т | | | Permit Requirement, Prerequisite for Operation |
| | | | | | destruction); Packaged Food labeled | igo, parame | 1 | | | | | | 30. Food Establishment Permit (Current & Valid) Ap 5/31/ |
| | | - | | | Conformance with Approved Proc | | 1 | H | | | | | Utensils, Equipment, and Vending |
| | | | | | 25. Compliance with Variance, Specialized HACCP plan; Variance obtained for special processing methods; manufacturer instruction | ized | | | | | | | 31. Adequate handwashing facilities: Accessible and properly supplied, used |
| | | | 1.11 | | Consumer Advisory | | | | | | | | 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used |
| | | | | | 26. Posting of Consumer Advisories; raw or foods (Disclosure/Reminder/Buffet Plate)/ A | | | 4 | - | | | | 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 1000 / |
| | | | | | Core Items (1 Point) Violations Requ | ire Corrective Act | ion | Not t | o Es | cceel | 190 | Day | tys or Next Inspection, Whichever Comes First |
| O I U M T | | N O | N A | C O S | Prevention of Food Contamina | tion | | O U T | I N | N O | N A | C O S | Food Identification |
| | | T | | | 34. No Evidence of Insect contamination, ro animals | dent/other | | ΙT | T | T | T | T | 41.Original container labeling (Bulk Food) |
| | t | | | | 35. Personal Cleanliness/eating, drinking or | | 1 | | | | | | Physical Facilities |
| | + | - | | | 36. Wiping Cloths; properly used and stored 37. Environmental contamination | | | | | | | | 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used |
| | + | + | | | 37 Environmental contamination 38. Approved thawing method | | 1 | H | - | - | | | 4. Garbage and Refuse properly disposed; facilities maintained |
| | | | | | Proper Use of Utensils | | 1 | H | - | | | | 45. Physical facilities installed, maintained, and clean |
| 4 | | T | T | | 39. Utensils, equipment, & linens; properly i dried, & handled/ In use utensils; properly u | used, stored, sed Dian - | 1 | | | | | | 46. Toilet Facilities; properly constructed, supplied, and clean |
| | | 1 | | | 40. Single-service & single-use articles; pro and used | | Ī | | | | | | 47. Other Violations |
| Reco | | | y: | | + PG | | P | rint: | | e. 58 | 171 | | Title: Person In Charge/ Owner |
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| T | | | + | s | 1. Proper cooling tin | | | | F | <u> </u> | + | + | + | | 12. Management, food employees and knowledge, responsibilities, and report | conditional | employees; |
| | | \uparrow | + | + | 2. Proper Cold Hold | ing temperature(41°F/ | 45°F) | | F | - | | T | + | | 13. Proper use of restriction and exclusives, nose, and mouth | | charge from |
| | | + | + | + | 3. Proper Hot Holdu | ng temperature(135°F) | | | t | | | | | + | Preventing Contamina | tion by Ha | nds |
| | | | T | | 4. Proper cooking tin | | | | F | | - | | + | - | 14. Hands cleaned and properly washe 15. No bare hand contact with ready to | | |
| | ė, | | | | 5. Proper reheating p Hours) | procedure for hot holdi | ng (165°F in 2 | | 191 | | | | | | alternate method properly followed (A | PPROVED | Y_N_) |
| | | T | 1 | 1 | 6. Time as a Public | Health Control; proced | ures & records | | F | | - | | - | 1 | Highly Susceptible I | | |
| | | | | | | Approved Source | | | | | | | | | 16. Pasteurized foods used; prohibited Pasteurized eggs used when required | food not of | Tered |
| | | T | | | | ined from approved so e, and unadulterated; pa | | | | | | 1 | | | Chemical | 5 | |
| | 100 | | | | 8. Food Received at | proper temperature | | | t | | T | T | | T | 17. Food additives; approved and prop & Vegetables | erly stored; | Washing Fruits |
| | | - | | | Protect | tion from Contamina | tion | | F | - | + | + | - | + | 18. Toxic substances properly identified | ed, stored an | nd used |
| | | | | | | k protected, prevented , display, and tasting | during food | | Γ | | | 10 | | | Water/ Plum | bing | |
| | 1 | | | | | rfaces and Returnables | ; Cleaned and | | f | | T | | Т | T | 19. Water from approved source; Plum backflow device | nbing instal | led; proper |
| | t | T | | | 11. Proper dispositi | on of returned, previou | isly served or | | ł | | + | + | + | T | 20. Approved Sewage/Wastewater Dis | sposal Syste | em, proper |
| 8-ca 81 0 | | - | | | reconditioned | Priority Foundati | on Items (7 Po | inte |) | Jatio | mel | Room | ira (| Tor | disposal rective Action within 10 days | | |
| O I U N T | | | N A | C O S | | tion of Knowledge/ P | 194 | R | | 0 | I N | N | N | COS | Food Temperature Contr | ol/ Identifi | cation |
| T | | + | + | S | | e present, demonstratio | | | | T | + | | + | s | 27. Proper cooling method used; Equi | pment Adec | quate to |
| | - | + | -+ | - | | Certified Food Manag no unauthorized person | | +- | | | + | | + | + | Maintain Product Temperature 28. Proper Date Marking and dispositi | ion | |
| | | | | | | Recordkeeping and Fo Labeling | | | | | 1 | T | T | 1 | 29. Thermometers provided, accurate, Thermal test strips | | ted; Chemical/ |
| | | | | | 23. Hot and Cold V | Vater available; adequa | te pressure, safe | 1 | | | | | | + | Permit Requirement, Prereq | uisite for (| Operation |
| | T | | | | 24. Required record destruction); Packa | ds available (shellstock | tags; parasite | 1 | | | T | | T | | 30. Food Establishment Permit (Cu | rent & Vali | (d) |
| | 1 | | -1 | - | | nce with Approved Pr | ocedures | + | | — — | 1 | - | - | + | Utensils, Equipment, | | |
| | | T | | | 25. Compliance wi HACCP plan; Vari | th Variance, Specialize ance obtained for specialize s; manufacturer instruction | d Process, and ialized | | | 4 | | | T | ¢ | 31. Adequate handwashing facilitie: | | |
| | | | | | | Consumer Advisory | | | | | | | | 1 | 32. Food and Non-food Contact surfa designed, constructed, and used | ces cleanab | le, properly |
| Τ | T | Τ | | | | sumer Advisories; raw Reminder/Buffet Plate) | | 1 | 1 | | | | T | | Warewashing Facilities; installed, Service sink or curb cleaning facility | maintained | , used/ |
| | | | | 1 1 2 2 3 | Core Items (1) | Point) Violations Re | quire Corrective | Act | ion l | Not to | o Ex | ceed | 90 | Day | ys or Next Inspection , Whichever C | | |
| | | N O | N A | C O S | 1 | tion of Food Contami | | R | | | í N | N | N | COS | Food Identifi | | |
| 4 | | T | | | 34. No Evidence of animals | f Insect contamination, | rodent/other | T | 1 | H | | | T | 3 | 41.Original container labeling (Bulk | Food) | |
| | | | | | | liness/eating, drinking | | 1 | 1 | | | - 1 | | | Physical Fac | ilities | |
| | - | - | 4.64 | 1.17 | 36. Wiping Cloths: 37. Environmental | properly used and stor | red | - | | \vdash | - | -+ | -+ | - | 42. Non-Food Contact surfaces clean | | - 134e |
| | | | | _ | 38. Approved thaw | | | + | 1 | | | -+ | - | - | 43. Adequate ventilation and lighting44. Garbage and Refuse property disp | , designated | ties maintained |
| | | | | | | Proper Use of Utensils | | 1 | 1 | 4 | | | | | 45. Physical facilities installed, main | ained, and | clean MOP |
| | | | | | dried, & handled/ | ment, & linens; proper In use utensils; properly | y used | | | | | | | | 46. Toilet Facilities; properly constru | cted, suppli | ed, and clean |
| | | | | | 40. Single-service and used | & single-use articles; p | properly stored | | | | | | | | 47. Other Violations | | |
| Rec (sign | | | by: | 4 | 5 | | · · · · · · | | P | rint: | | | | _ | Title | : Person 1 | n Charge/ Owner. |
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| UT | N | ö | A | CO | Time and Tem | perature for Food S | afety | - | R | 1 | 0 | 11 | N | N | C | | | | | |
| | | - | - | 5 | (F = de I. Proper cooling time an | grees (ahrenheit) | 144 | | 1. | | UT | N | 0 | A | 0 | | Emplo | orce Health | | 1 |
| | - | _ | _ | | | | - | | - | | | | | | 1 | 2. Management, | food employ | ees and condition | al employees | |
| | | | | | 2. Proper Cold Holding | temperature(41°F/45 | °F) | - | | | + | - | - | -1 | | and the sea in such | LIVIIIUS III | d reporting d exclusion; No d | | |
| - | - | | | | 3. Proper Hot Holding te | mperalume(135°F) | | | | | | | | | e | yes nuse and m | 1011112 | | | a . |
| 1 | - | - | - | - | 4. Proper cooking time at | nd temperature | | - | - | | - | 1 | -1 | - | -17 | Pres | venting Cont | amination by Ha | ands | |
| - | - | | | | 5. Proper reheating proce Hours) | | | | 1 | 1 | 1 | 1 | 1 | | 115 | 5. No bare hand o | a and properly | y washed/ Gloves eady to eat foods | used properl | y |
| - | _ | -1 | _ | - | 6. Time as a Public Healt | th Control; procedures | s & recor | ds | - | ł | _ | 1 | _ | | al | nermate incluod p | roperty rollor | red (APPROVF | DVN | |
| | | | | | Appı | roved Source | | - | - | t | T | T | T | T | _ | | IOHIV SHCCOD | tible Population ubited food not o | - | |
| | 1 | 1 | T | | 7. Food and ice obtained | from approved source | E Food in | -+ | - | ł | | | 1 | 1 | Pa | istemized eggs u | sed when requ | uired 1000 not o | ffered | |
| | | | | | good condition, safe, and destruction | unadulterated; parasi | ite | | | 1 | | | | | | | 1 | | | |
| | T | T | | 1 | 8. Food Received at props | er lemperature | | | - | H | | - | | | | | | micals | | 1 |
| - | - | - | - | + | | | | | | 1 | 1 | 1 | 1 | 1 | 17. | . Food additives; Vegetables | approved an | d properly stored; | Washing Fr | aits |
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| | | 1 | 1 | | 11. Proper disposition of m | eturned, previously se | erved or | + | - | + | - | + | - | + | | | | | | |
| - 70 | ÷. | - | - | 1 | reconditioned | | | | 1 | | 1 | 1 | 1 | 1 | dist | Approved Serva posal | ge/Wastewate | er Disposal Syste | m, proper | |
| | | | 5 | | 1101 | ity Foundation It | tems (2) | Poin | is) | viol | ntion | s Re | equi | re C | orrecti | ive Action withi | n 10 dovs | | | |
| | 0 | 1 | | | Demonstration of | Knowledge/ Person | nel | 1 | R | 1 | | | | | | | | | | |
| 1 | 1 | 1 | 1 | 1 | 1. Person in charge presen | t, demonstration of k | anowledge | + | - | 12 | r | - | 1 | s | | rood 1 ci | mperature C | Control/ Identific | ation - | R |
| 1 | | 1 | 1 | _ | nd perform duties/ Certific 2. Food Handler/ no unaut | | | 1 | | | 1 | 1 | | 1 | Mai | Proper cooling m Intain Product Te | rethod used; | Equipment Adec | uale to * | |
| | | | | T | Safe Water, Recordie | ceping and Fond Par | sonnel | + | - | F | 1 | | 1 | | 28,1 | Proper Date Mari | ing and dies | osition | | |
| T | T | T | T | 17 | 1.1 | heling | | | | | | | | | 1 29. | Thermometers pr rmal test strips | rovided, accu | rate, and calibrate | d: Chemical/ | |
| 1 | 1 | 1 | + | 12 | 3. Hot and Cold Water ava | ulable; adequate press | sure, safe | T | 7 | T | | - | - | - | 1100 | | | | | |
| 1 | | 1 | | d | 4. Required records availat estruction); Packaged Food | ble (shellstock tags; p | parasite | T | 7 | F | T | T | T | T | 1 20 1 | - critic rugo | mement, Pro | erequisite for Op | cration | |
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| 1 | 1 | | | pr | ACCP plan; Variance obta occssing methods; manufa | citizer instructions | | 1 | | V | 1 | | | IV | 31. A | Adequate handwa | ashing faciliti | es: Accessible an | d property. | + |
| | | | | | Consume | er Advisory | | + | + | - | K | | | - | | | | | | |
| | | | | 26 | Posting of Consumer Ad | vicones museus 1 | | | | V | | | | | desig | rood and Non-for gned, constructed | od Contact su | ríoces cleanable. | properly | ++ |
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| 1 | N | N | - | C | ore Items (1 Point) | Tiolations Require (| Corrective | Act | ian | Not | toF | | in | | Servi | ice sink or curb c | leaning facili | ty providea | sea/ | |
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| 1 | + | 1 | - | 36 | Personal Cleanliness/eatin | og. drinking or tobacc | co use | 1 | | - | _ | -1 | _ | - | | | | | | |
| 1 | | | | 37. | Environmental contamina | tion | | | | VI | T | 1 | T | | 42. No | on-Food Contact | Physical Fa | | | ++ |
| _ | 1 | 1 | - | 38. | Approved thawing method | d | | $\left \right $ | + | - | - | -1 | - | 1 | 43. At | dequate ventilation | on and linhtin | at designated | as used | |
| T | T | T | + | 39. | Proper Use | and and and | | | 1 | - | - | + | - | - | 11.00 | aruage and Reing | e noneriv di | morad familie | - | + |
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| O U | I N | N O | NA | C O | Time and Temperature for Food Safety | R | | 0 | i | N | N | C | | | R |
| T | - | | - | s | (F = degrees Fahrenheit) | | | U T | N | 0 | A | 05 | | loyee Health | |
| | | | | | 1. Proper cooling time and temperature | | | | | | | | 12. Management, food employ knowledge, responsibilities, a | yees and conditional | employees; |
| | 2. Proper Cold Holding temperature(41°F/45°F) | | | | | | | | | | | 1 | 13. Proper use of restriction an | | charge from |
| | _ | | | | 3. Proper Hot Holding temperature(135°F) | | | | | L | | L | eyes, nose, and mouth Preventing Con | itamination by Han | ds |
| | - | | - | - | 4. Proper cooking time and temperature | | | | | | | | 14. Hands cleaned and proper | ly washed/ Gloves us | ed property |
| | _ | | | | 5. Proper reheating procedure for hot holding (165°F in 2 Hours) | | | | | | | | 15. No bare hand contact with alternate method properly follow | ready to eat foods on owed (APPROVED | approved Y N) |
| | | | | I | 6. Time as a Public Health Control; procedures & records | | | | | | | | | eptible Populations | |
| | | | | | Approved Source | | | | | | | | Pasteurized foods used; pr Pasteurized eggs used when re | ohibited food not offe | ered |
| | | | | | 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite | | | | | | | | | hemicals | |
| | | | | | destruction 8. Food Received at proper temperature | $\left - \right $ | | | | | | | 17. Food additives; approved a | and properly stored; V | Washing Fruits |
| | | | L | | Protection from Contamination | | 11 | | - | | | | & Vegetables 18. Toxic substances properly | identified stored and | 1 used |
| | | | | | 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting | Π | | | _ | The second | | | | r/ Plumbing | |
| | | | | | 10. Food contact surfaces and Returnables ; Cleaned and Sanitized atppm/temperature | Π | | T | | Π | | | 19. Water from approved source backflow device | ce; Plumbing installe | d; proper |
| | | | | | 11. Proper disposition of returned, previously served or reconditioned | | | | | | | | 20. Approved Sewage/Wastew disposal | ater Disposal System | n, proper |
| | | | | | Priority Foundation Items (2 Poi | ints |) vi | olati | ons | Req | uire | Cor | | | |
| O U T | I N | N O | A A | C O S | Demonstration of Knowledge/ Personnel | R | | O U T | I N | N O | N A | C OS | | e Control/ Identifica | tion R |
| | | | | | 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) | | | | | | | | 27. Proper cooling method use Maintain Product Temperature | d; Equipment Adequ | ate to |
| | | | - | L | 22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package | \square | | | - | | _ | - | 28. Proper Date Marking and c | | |
| | | | | | Labeling | | | | | | | | 29. Thermometers provided, ad Thermal test strips | ccurate, and calibrate | d; Chemical/ |
| | | | - | | 23. Hot and Cold Water available; adequate pressure, safe | | | | | | | | Permit Requirement, | Prerequisite for Op | eration |
| | | | | | 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled | | | | | | | | 30. Food Establishment Perm | nit (Current & Valid) | Ax 5/31/23 |
| | | | | | Conformance with Approved Procedures | | | | | | | | Utensils, Equi | pment, and Vending | |
| | | | | 알퀴 같님 | 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions | | | | | | | | 31. Adequate handwashing fac supplied, used | ilities: Accessible an | d properly |
| | | | | | Consumer Advisory | | | | | | | | 32. Food and Non-food Contac designed, constructed, and use | ct surfaces cleanable, d | properly |
| | | | | | 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label | | | | | | | | 33. Warewashing Facilities; in Service sink or curb cleaning f | stalled, maintained, u | ised/ |
| | | | | | Core Items (1 Point) Violations Require Corrective A | 1 ctie | on N | Not to | o Ex | cee | 190 |) Day | vs or Next Inspection , Which | ever Comes First | |
| O U T | I N | N O | N A | C O S | Prevention of Food Contamination | R | | O U T | I N | NO | N A | C O S | Food I | dentification | R |
| | | | | | 34. No Evidence of Insect contamination, rodent/other animals | | | | | | | | 41.Original container labeling | (Bulk Food) | |
| | - | | | | 35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored | | | | | | - | _ | | al Facilities | |
| -+ | + | | | | 37. Environmental contamination | | | - | + | | | | 42. Non-Food Contact surfaces 43. Adequate ventilation and la | s clean | |
| | 1 | | | | 38. Approved thawing method | | t | - | - | -1 | | | 44. Garbage and Refuse proper | rly disposed facilitie | s maintained |
| | T | - | | | Proper Use of Utensils | | | | | | | | 45. Physical facilities installed | , maintained, and cle | an |
| 4 | - | | | | 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used <i>ice</i> S Core 40. Single-service & single-use articles; properly stored | P | | _ | | _ | _ | | 46. Toilet Facilities; properly c | constructed, supplied | , and clean |
| | | | | | and used | | | | | | | | 47. Other Violations | | |
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| | | | | | 1. Proper cooling time an | d temperature | | - | 1 | 1 | T | + | + | - | S | | | | | | | | |
| 1 | 1 | 1 | | - | 2. Proper Cold Holding to | Charles Charles | | | | | | | | | kno | Management, nvledge, respo | , food employ | rees a | and conditional e | mployees; | - | | |
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| - | 6. Time as a Public Health Control; procedures & records | | | | | | | | | | | _ | | | alter | maie memou p | noherià tono | D2371 | APPROVED | Y N) | , | | |
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| | 1 | 1 | 1 | | 7. Food and ice obtained f | iom annived si | uma Lond in | _ | | | | | 1 | | Past | eurized eggs u | used when rea | nuirea | ed food not offer | ed | | | |
| | | | | | good condition, safe, and a destruction | | | | | | | | | | Sector 1 | | | | - | | | | |
| | T | 1 | 1 | 1 | 8. Food Received at prope | | | | | | | | | | | Chemicals | | | | | | | |
| 1 | _ | | | 4 | | | | | | | T | | T | T | 17. F | ood additives; | approved an | nd pro | operly stored; W | and in The I | | | |
| T | T | Т | T | + | Protection fr | om Contaminat | tian | | - | ŀ | + | + | + | + | | | | | | | S | | |
| 1 | 1 | | | | 9. Food Separated & prote preparation, storage, displa | | | 1 | | F | | - | - | - | 10.1 | UXIC SUDSLANC | es properly id Water/ | lentil | fied, stored and u | ised | _ | | |
| | | 1 | | - 1 | 10. Food contact surfaces a | and Returnables | : Cleaned and | -+ | - | F | - | _ | - | | | | | | - | 16 | | | |
| 1 | + | + | - 1 | + | COMPACIAL CONTRACTOR | T/IP/TTOTTOTT | | | | 1 | | 1 | 1 | 1 | 19 V | Vater from app Now device | noved source | ; Plu | mbing installed; | proper | _ | | |
| | | | | | 11. Proper disposition of re reconditioned | lumed, previous | sly served or | T | | F | T | 1 | T | 1 | | | | | isposal System, p | | | | |
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| | 21. Person in charge present, demonstration of knowledge, and perform dulies/ Certified Food Manager (CFM) | | | | | | | 1 | - | F | T | + | - | S | | none and | mperature C | .0111 | ol Identificatio | ה - | 1 | | |
| | | 22. Food Handler no unauthorized percend | | | | | | | | L | | | | | | | | | ipment Adequat | e to | + | | |
| | | | | | Sale water, Recordke | + | - | 1 | +- | | - | - | 1 2S. Pr | oper Date Mar | hing and di | oositi | on | | + | | | | |
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| | | T | T | 12 | 3. Hot and Cold Water avai 4. Required records availab | unole; adequate | pressure, safe | | | | | | | | | No. of Concession, Name of Con | | | | | | | |
| | | | 1 | d | araction), raciaged rood | labeled | | 1 | 1 | Γ | T | | 1 | | Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current & Valid) 5/5/7 | | | | | | | | |
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| | | | 1 | 25. Compliance with Variance, Specialized Process, and Utensils, Equipment, and Vend | | | | | | | | | nd Vending | | + | | | | | | | | |
| | _ | | 1 | | ocessing methods; manufac | 31. Adequate handwashing facilities: Accessible and h | | | | | | | | | DDart. | + | | | | | | | |
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| 1 | | | | 26 | Posting of Consumer Adv | inning | | | | | | | | | JZ Foo | d and Non-foo d, constructed, | d Contact su | rface | s cleanable, proj | erly | + | | |
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| + | + | - | - | 35 | Personal Cleanliness/eating | g, drinking or to | bacco use | _ | | | | | | | | the contentier i | apenng (Bull | k rot |) (bt | | \vdash | | |
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| 1 | | 1 | | 58. | Environmental contaminati Approved thawing method | ion · | | | | 1 | + | + | + | + | 42 Non- 43 Aden | Food Contact | surfaces close | - | | | - | | |
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| 1 | 40. Single-service & strets use atticker, properly stared | | | | | | | | T | 7 | 1 | 1 | T | | | Violations | | | | | | | |
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