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| Est | abli | stum | gnt i | lame; | Contac | outine UOwn | | lamr | 13 | -Fiel | ld In | VES | figetion | The company of the last of the | -Visit | 5-Other | TOTALIS |
| Phy | nica | | 44 | iddys BBQ | | | | | | | | | | * Humber (✓ Humber | of Repeat Viol of Violations (| 55e55: | 00 |
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| Mor | t a | | (| Compliance Section: Out = mot in inter points in the OUT box for each Priority | compliance - IN = in c | romoline | ire. | 200 | | 80 | 123 | 1 | | | | Ho (tirtle one) | 10 |
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| 7 | + | + | + | L Proper cooling time and te | Faltrenheit) | III. | - | | 1 7 | | | 4 | 0 | | Emple | yee Health | |
| + | + | + | + | | | 2 | ł | | | | | | 1 12 | 2. Management | fixed employ | too and marker i | - 1 |
| 1 | 1 | | | 2. Proper Cold Holding temps | | 52 | 7 | 7 | \vdash | 1 | - | \vdash | 13 | Proper up of | maibilities, an | d reporting | mployees, |
| + | + | + | + | 3. Proper Hot Holding temper | alume(135°F) | | + | \dashv | - | _ | | | 6 | | | o reportung d exclusion, No disc | |
| T | Ť | \dagger | + | Proper cooking time and te Proper reheating procedure Hours | for het helding (1665 | F/ 6 | 1 | | | | | | 14 | Pre Handa elemen | scaling Cost | omination by Hand | 5 |
| + | + | + | + | | | | 1 | 1 | | | | | 15 | . No bare hand | u anu propery contact with n | v winined/ Gloves us teady to est foods or | ed properly |
| | | _ | _ | 6. Time as a Public Health Co Approved | strol; procedures & p | ecords | 1 | 7 | | | | | 20 | | | ned (APPROVED) Other Populations | A M) |
| T | T | Г | T | | | | | | | | | | 16. | Laboratory In | liths inserin rand- | Third fand | ed . |
| | | | | 7. Food and ice obtained from good condition, safe, and unad | opproved source, Fan alterated: marante | d in | T | 7 | Г | | _ | _ | Pa | deviced eggs o | वस्त्रं क्रोस्ता त्य्यू | iired | |
| \vdash | $^{+}$ | + | + | destruction 8. Food Received at proper ten | | | | | | | | | | | Che | nicals | |
| | _ | | | | | | | | П | T | | | 17. | Food additives | approved and | properly stored; W | |
| | T | T | T | Protection from (9. Food Separated & protected | Personnel of A. 1 6 | , | ļ | 1 | | | 1 | + | 18, | Vegetables Toxic substance | Pt rememberia | milied, stored and o | Tags |
| _ | - | + | + | | | | 1 | 1 | | | | | | | Water P | aunen, sinted and n Yombing | ed |
| _ | | | | 10. Fond contact surfaces and R Sanitized at ppm/ten | Transaction and American | | | 1 | П | F | T | 1 | 19.1 | Water from and | tourd some | Plumbing installed; | |
| | | - | | 11. Proper disposition of returns | ed, previously served | or | - | 1 | H | + | + | + | back | dlow device | | - namening transfer, | порег |
| | ÷, | | - | | mundation Itama | (2 T) | _ | _ | Ц | | | | disp | ozal ozal | ige Wastewate | r Disposal System, p | Toper |
| II. | 0 12 | IS A | 00 | Demonstration of V | oundation Items | (2 PG | E E | 1 12 | olatio | ns R | egui | re (| Correctiv | e Action withi | n 10 days | E | |
| - | | | 5 | THE PROPERTY OF TAXABLE | rienge/Personnel | | | | | 12 | 0 1 | | 5 | | | introl/ Identification | |
| 1 | _ | | | 21. Person in charge present, der and perform dulies/ Oertified For | of Samonne (Care to | | | 11 | 1 | 1 | 1 | Ť | 27. P | रकाटर कार्जीतान स | refined meet- | Equipment Adequate | - |
| _ | | | - | 22. Food Handler no unauthorize Safe Water, Recordkeepin | of personal management | | | 1 1 | + | + | + | + | | tain Product Te roper Date Mar | | | in . |
| - | - | _ | 1 | Lahelin | 2 | - 1 | | | T | T | T | 1 | 1 49. 1 | DETERMINEDATE PR | ovided, exper | antion are, and calibrated; (| |
| + | - | 4 | 4 | 23. Hot and Cold Water available | ; udequate pressure, s | afe | \exists | F | | - | 1 | 1 | Then | | | | |
| | | | | Required records available (si destruction); Packaged Food labe | relistock tags; parasiti led | e | | t | T | T | T | I | 70 F | 1 et mit Kedin | iranat, Pre | requisite for Operat | ion |
| _ | _ | _ | 1 | Conformance with Appro | mund Demand | - | \dashv | H | _ | | 1 | L | 30, PO | 000 Establishm | tent Permît (| requisite for Operati Current & Valid) | 131/23 |
| 1 | | | - | 25. Compliance with Variance, Sp FIACCP plan; Variance obtained | serialized D | d | \dashv | r | T | Г | | 1 | - | Utens | us, Equipmen | t, and Vendina | |
| 1 | | _ | + | a occasing memods, manufacture | instructions | 1 | 1 | 1 | | | 1 | | Supplie | dequate handwa ed, used | shing Exclitie | c. Accessible and pro | perly |
| _ | | | | Consumer Ad- | risory | | | r | \uparrow | \vdash | | - | | | ri Contact con | inces ciennable, prop | |
| | | | 1 | 6. Posting of Consumer Advisori | s, rasv or under cook | ed | \dashv | 1 | + | - | | | | and Animal Referen | allu esen | | |
| | | - | | and topicional affermation party | (Plate)/ Alleroen I ain | I | | | | | | | Service | arewashing Faci o sink or cum ci | lities, installe eaning facility | d, maintained, used/ | |
| | | N A | C | Core Items (I Point) Violent | ons Require Correc | five A | din | n No | t to E | xce | 1 90 | Do | ys or Ne | ed Impection | , Phichever | Comes First | |
| + | + | | 3 | Tresentation of Land Ca | ntamination | 1 | 1 | 10 | I K | 0 | A: | 0 | | | Food Identil | | R |
| 1 | | | | 4. No Evidence of Insect contaminums! | | 1 | 7 | 1 | | | - | S | 41.0ris | ginal container l | | | |
| 1 | + | F | 3 | 5. Personal Cleanliness/esting do | nking or tobacco use | - | - | - | | | | | | | | | |
| | 1 | 士 | 3 | 7. Environmental contamination | d stored | | 1 | | | 1 | 1 | - | 42. Non | -Food Contact | Physical Fac | | |
| | | | 3 | Approved thawing method | | 1 | 1 | F | 1 | 1 | 1 | 7 | 43, Ade | squate ventilatio | and liebtine | decipated sees - | red bet |
| T | T | T | 3 | Proper Use of Ut Utensils, equipment, & linear, p ied, & handled In year thesit | | | 1 | K | | + | + | - | 40. Phy: | sacel lacelities in | ustalled marni | posed; facilities main lained, and clean | |
| - | + | + | | | | | | | 1 | T | T | 1 | 46. Tail | et Facilities; po | operly constru | cled, subblied, and c | lean |
| | 1 | | 4 - |). Single-service & single-use artic d used | les; properly stored | İ | 1 | 1 | 1 | + | + | + | | er Violations | | | |
| ved we) | hy: | | 1 | 11/10/2 | | | IP | 1 | Ш | | | _ | A | | | | |
| fee | by | . ~ | < | Milli | | | E | rint | 6 | 51 | 2 | .) | two | lesson | Title | Person In Charg | e/ Owner |
| -0s | [0- | n.d.e | V | ea / W | | | P | rint | . < | | ^ | _ | 1 | 6.4 | | eus Emede | |
| 4 | 5. |) / | 2 19 | 2015) | 1 | 1 | _ | | | 10 | 4 | V | Sil | Den 1 | | | |

45.) Repair lower wall (where insulation is showing) across from Walk in Cooler/Freezer to allow area to be essily cleanable. Some general cleaning needed along base boards; in between, behind, & underweath equipment.

47.) Be sure to post @ least one Food changer's Certificate in view to the public.

| Date: / 2 / 2 / Purpose of | | Time in: | The same of the same of | the state of the later of the l | | - | - | | - | | - | | |
|----------------------------|--|--|--|--|---------|--------|---------|--|-------------|--------|--|--|------|
| Purpose of | 27 | | Time out | Lic | :ense/ | Penn | it# | | | 487 | | Est. Type Risk Category Page | - |
| | Ins | pection: | 1-Compliance | E 2-Rout | line | į. | ă. | 3-19 | eld In | vesti | gation | | _ 0 |
| Establishm | cht ? | Jame- | 7 | Contact/O | | Nam | ic: | | | 16361 | Lauva | * Number of Repeat Violations: | 7.15 |
| Physical | Di | II Swee | 13 | | | | | | | | | Number of Violations COS: | 2010 |
| hysical Ad | dare | E) FM 15 | 60 W 206 9 | County: | | | 12 | Zip C | Code | TP | hones | | 1/ |
| - | COMPANS OF THE PARTY OF THE PAR | 19 17 191 | 40 10 900 H- | 2018 | | - | 1 | 7 6 | 7 1 7 | 31 | | Follow-up: Yes No (circle one) | / |
| farit the app | arop: | ompliance Smins: | Out = not in compliance IT box for each numbered iter | IN = in com | pliance | : N |)=no | ot obs | crved | NA | =notes | | V |
| | | | 11 box for each numbered iter | m | Mark | A. 3 | died | mark | inapp | торы | ate box | indicable COS=corrected on site R=repeat violation for IN, NO, NA, COS Murking astronomy | Desc |
| ompliance | State | 12 | Priority stems (3 P | oints) viol | ation | s Rei | juire | 1000 | rediati | 2 Co1 | rective | for IN, NO, NA, COS Musk an asterisk * * in approprial Action not to exceed 3 days | e bo |
| N O | N | CI | and Tomoreadow F | 10.0 | | | - | _ | - by marret | - Wild | 1003 | NOT TO EXCEED 2 days | |
| | | 5 | and Temperature for Food (F = degrees Fahrenheit) | | | R | | | 0 1 | | C | | |
| | | I. Proper cool | ing time and temperature | | | - | 1 | T | - | | SI | Employee Health | |
| 1 | + | | | | • | 1 | | | | | 1 | 2. Management food e | |
| | 1 | Z Proper Cold | Holding temperature(41°F/ | (45°F) | ,; | | + | + | + | | 1 12 | nowledge, responsibilities, and reporting | ; |
| | Ì | 3. Proper Hot | Holding temperature(135°F) | | • | | | 1 | | | 1 | Proper use of restriction and exclusion; No discharge from restriction and exclusion and exclusion; No discharge from restriction and exclusion | _ |
| | T | T T tohet cook | and time and temperature | | _ | | | | | | 1 | rest muse, and mouth | 1 |
| | | 7. Proper relief | oting procedure for hot holdi | ing /165°E : | 2 | | 1 | 1 | - | .1 | 114 | Preventing Contamination by Hands | |
| | + | | | | | | 1 | 1 | | | 15 | No have hand analy washen Gloves used properly | v |
| , | - | o. Time as a Po | ablic Health Control; proced | lures & reco | nds | 1 | 1 | _ | | | ali | emale method properly followed (Approved | 100 |
| - | | | Approved Source | | | | 1 | T | T | 1 | 176 | Highly Susceptible Populations |) |
| 11 | | 7. Food and ice | obtained from approved so | rmar Fa-3: | | | L | | | 14 | Pa | Pasteurized foods used; prohibited food not offered | |
| | | | , safe, and unadulterated; par | moe, rada n msite | Ta | | | | | FARE | | steurized cours used; prohibited food not offered | |
| 1 | + | | | | 1 | 1 | 1 | | | | | Chemicals | _ |
| | | ST COOL MECELA | ed at proper temperature | | | | - | T | TI | T | 17 | | |
| | _ | Pri | otection from Contaminati | ion | | 1 | _ | | | - | 8 | Food additives; approved and properly stored; Washing Fra Vegetables | |
| | | 1 ~~ 7.000 PGUSUSI | Pri of mentantan | incing food | - | - | - | | | 90 | 18. | Toxic substances arrangle in the state of th | ILS |
| 11 | 1 | | | | 1 | 1 | 1 | 1 | | | | Toxic substances properly identified, stored and used Water/ Plumbing | _ |
| - | - | Sanitized at | at surfaces and Returnables; | Cleaned and | d | 7 | 1 | T | 1 1 | 1 | | Transpired State of the State o | |
| - | | 11. Proper distri | ppm/temperature osition of returned, previous) | | - | 1 | | | 11 | | line. | Water from approved source; Plumbing installed; proper | |
| - | - | reconditioned | | | | | | 121 | 81 | | 1 20 | Annround Comments | |
| | | | Priority Foundation | Teorna /2 | Dat | - | 1 | | | - | disp | Approved Sewage/Wastewater Disposal System, proper osal | - |
| NOA | | | 4-42 | a recins (r | LOIL | ES) I | iolai | ions | Requ | re C | orrecti | rephoved Sewager Wastewater Disposal System, proper osal ve Action within 10 days | |
| | 5 | Denons | 0 | | | 1 | U | N | | 1 0 | | | |
| | 1 | 21. Person in cha | arge present, demonstration of | of knowledg | m / | - | T | | 1 | S | 1 . 7 | Food Temperature Control/ Identification - | 1 |
| | 1 | 22 Food Handle | es Certified Food Manager | (CFM) | | | | | | | 27.1 | TODET cooling mathed | 1 |
| | | Safe Water | of no unauthorized persons! I Recordkeeping and Food | personnel | | | | | + | + | Man | tain Product Temperature Equipment Adequate to | 1 |
| TT | _ | | | | | | 1 | | | 1 | 29 7 | roper Date Marking and disposition | - |
| - | | 23. Hot and Cold | Water nvailable adapted | Tracerum C | - | - | 1 | | | | Ther | hermometers provided, eccurate, and calibrated Chemical/ mal_teststops | + |
| | 1 | | | अस्टरमाद द्या | 9 | | | Ch. | | | | | |
| | _ | | | | 1 | 1 | W | T | T | T | | Permit Requirement, Prerequisite for Operation | - |
| | 7,000 | Conform | Oneomill 1 | | - | 1 | | | | | 20 30 | ODI Establishmana D | 1 |
| TI | | 75 C 1: | ance with Approved Proce | dures | 10 | 7 | - | | _ | | 30. F | Chrent & Valid) | + |
| | | 25. Compliance w | ance with Approved Proces with Variance, Specialized Pr | recess, and | + | 7 | | | | | 30.16 | ood Establishment Permit (Current & Valid) Utensils, Equipment, and Vanille. | |
| | | HACCP plan: Van | Proposition of the Proposition o | rocess, and | + | 1 | | T | 1 | | | Utensils, Equipment, and Vending | 1 |
| | | HACCP plan; Var processing method | nance obtained for specialized Pr dance obtained for specialized ds; manufacturer instructions | rocess, and | | | | | 1 | | | Utensils, Equipment, and Vending dequate handwashing facilities: Accessible and properly ied, used | 1 |
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| | | HACCP plan; Var processing method | ance obtained for specialized Prantice obtained for specialized for manufacturer instructions Consumer Advisory | recess, and red s | | | | | | | 31. A suppli | Utensils, Equipment, and Vending dequate handwashing facilities: Accessible and properly ied, used and Non-food Context surfaces cleanable, properly ied, constructed, and used | |
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* Make sure to locate Food Manager's Certificate; Management believes the Certificate is Currenet, but Needs to locate it; once located restablishment Should Send proof via email.

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Form EH-06 (Revised 09-2015)

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| | | Proper cooling time and temperature | : | + | 1 | T | \vdash | \dashv | - | |
| | | 2. Proper Cold Holding temperature(41°F/ 45°F) |) | + | 1 | \vdash | 1 | 4 | - | Management, food employees and conditional employees; knowledge, responsibilities, and reporting |
| | 1 | 3. Proper Hot Holding temperature (13 cm) | , ,: | 1 | | | | | | Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth |
| +++ | + | 1 4. Frought Coulding time and temparature | | + | 1 | | | _ | _ | Preventing Contamination by Handa |
| +++ | _ | 5. Proper reheating procedure for hot holding (16 Hours) | | | 1 | H | \vdash | + | + | Hands cleaned and properly washed/ Gloves used properly No bare hand contact with ready to eat foods or approved alternate method owners. S.V. |
| | _ | 6. Time as a Public Health Control; procedures | & records | + | - | H | | | | - I decide taction property toucked (APPROVED V |
| | | Approved Source | | T | | П | T | T | T | 16. Pastcurized foods used purplibited food and asset |
| | 1 | 7. Food and ice obtained from approved source; F | ood in | + | 1 | H | | | | Pasteurized eggs used when required |
| ++- | - | good condition, safe, and unadulterated; parasite destruction | | | | | | | | Chemicals |
| | | Food Received at proper temperature | | + | | \vdash | T | T | T | |
| | | Protection from Contamination | | + | | H | + | + | + | 17. Food additives; approved and properly stored; Washing Fruits & Vegetables |
| | | Food Separated & protected, prevented during preparation, storage, display, and tasting | | 1 | | - | _ | | | 18. Toxic substances properly identified, stored and used Water/Plumbing |
| - | 11 | 10. Food contact surfaces and Returnables : Clean | ed and | + | | - | 1 | _ | _ | |
| - | | 11. Proper disposition of returned provious | ed or | \sqcup | | | 1 | 1 | 1 | Water from approved source; Plumbing installed; proper backflow device |
| 1 | 4 | TOGOTICIONEL | | 11 | - | | | 1 | | Approved Sewage/Wastewater Disposal System, proper disposal |
| I N N N N N N N N N N N N N N N N N N N | 0 | Priority Foundation Item | ns (2 Po | ints | vio | latio | ns Re | qui | re C | disposal Corrective Action within 10 days |
| NOA | S | Delitation of Knowledge/ Personnel | I | R | | | NO | | | |
| | | 21. Person in charge present, demonstration of know | wledge, | Н | 1 | T | + | 1 | S | control identification - |
| | | 22. Food Handler/ no unauthorized personal pages |) | Ш | - | | | | | 27. Proper cooling method used; Equipment Adequate to * Maintain Product Temperature |
| | 1 | Sale Willer, Record Reeping and Food Packa | ige | \vdash | + | + | + | \vdash | - | 28, Proper Date Marking and discovering |
| | 1 | Labeling 23. Hot and Cold Water available; adequate pressure | | \sqcup | 1 | | \perp | | | 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips |
| | 1 . | 4. Required records available (challetools tools | e, sale | \dashv | - | _ | _ | _ | | Permit Requirement, Prerequisite for Operation |
| | + | added by a develor 1, and 1900 tabeled | | | 1 | | 1 | | 1 | 30. Food Establishment Permit (Current & Valid) |
| | 1: | Conformance with Approved Procedures 5. Compliance with Variance, Specialized Process, IACCP plan: Variance obtained for | | | | | | | _ | Utensils, Equipment, and Vending |
| | | IACCP plan; Variance obtained for specialized process, processing methods; manufacturer instructions | | | | | 1 | | | 31. Adequate handwashing facilities: Accessible and properly supplied, used |
| | 7 | Consumer Advisory | | \dashv | L | 1 | | | | |
| TIT | 1- | 17/4 | | | | 1 | 1 | | | 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed and used |
| | - | 6. Pasting of Consumer Advisories; raw or under co oods (Disclosure/Reminder/Buffet Plate)/ Allergen | T _ C _ 1 | | | T | | | | 33. Warewashing Englisher installed |
| INNO | | ore Items (I Point) Violations Require Cor | rective / | ctini | No | tto | Troops | 3,00 | | Service sink or curb cleaning facility provided ys or Next Inspection , Whichever Comes First |
| I N N C | | Prevention of Food Contamination | T | R | 70 | I | 0 | N | C | ys or Ned Inspection , Whichever Comes First |
| | | . No Evidence of Insect contamination, rodent/othe | | _ | U | K | .0 | 12 A: | o s | Food Identification |
| +++ | , | 111111111111111111111111111111111111111 | | | 1 | | | T | 1 | 41.Original container labeling (Bulk Food) |
| | 130 | Personal Cleanliness/eating, drinking or tobacco a Wiping Cloths, properly used and stored | 921 | \exists | F | _ | | | \exists | Physical Facilities |
| +++ | 1 31 | Environmental contamination Approved thawing method | | - | 1 | H | - | 4 | 4 | 42 Non-Food Contact surfaces sleep |
| | 1 | Proper lice of literally | _ | 7 | | 口 | | 1 | | 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained |
| 1 1 1 | 39 | Utensils enimment & linear amend | ed, | + | - | H | + | + | | |
| | 1 444 | Single-service & single-use articles; properly store | | - | \vdash | Ц | _ | 1 | _ | 46. Toilet Facilities; properly constructed, supplied, and clean |
| +++ | 1 40 | | ~ 1 | | | | | | | 47 Oil 15 1 1 |
| ived by: | 1 40 | l used | | | | | | | 1 | 47. Other Violations |
| rived by: | 1 40 | used | | P | rint | | | | | Title: Person In Charge/ Owner |

* * Establishment is currently out of business & not operating @ this time.

| Dat | ā/ | 11 | 2 | Z Time in: Time out: Licenso | /Per | mit | 42 | _ | | | | Est Tons | |
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| Par | pose | 10: | Insp | etion: 110 | - | | 7.2 | V . | | | | | f <u>/</u> |
| EST | hlist | | | ine: | er Na | me | 3- | Fiel | d In | ivesi | figa | tion 4-Visit 5-Other TOTAL/S | COF |
| Phy | siçal | Add | the . | 1970 | | | | | | | | * Number of Repeat Violations: Number of Violations COS: | 7 |
| _ | 1 | 1 | 14 | Helotes | | | | p Co | 1 - | 2 | | one: Follow-up: Yes | |
| Mari | k the | appr | Copri | mpliance Status: Out = not in compliance IN = in compliance points in the OUT box for each numbered item Ma | ice | NO | = not | ohser | her | N/ | 1=1 | No (circle one) | |
| _ | | | | Priority Items (3 Points) | ドペ | ac | beckn | nark i | п ар | prop | rinte | not applicable COS = corrected on site R = repeat violation z box for IN, NO, NA, COS Mark an asterisk '* in appropriate box | - 6 |
| Con | pliar | | tates | Tours (5) doing) doing | ms R | equ | tire I | mme | dia | te Co | orre | ective Action not to exceed 3 days | r lor |
| | | | A (| Time and Temperature for Food Safety | \rightarrow | R | 1 |) [| N | I N | tatu | 8 | T |
| | + | + | - 5 | (F = degrees Fahrenheit) ; I. Proper cooling time and temperature ; | | | 1 | I N | 0 | A | . 6 | Employee Health | 7 |
| - | + | + | + | | | | | T | | | Ť | 12. Management, food employees and conditional en-1 | 1 |
| | | | | Proper Cold Holding temperature(41°F/ 45°F) | + | \dashv | - | + | + | + | + | | |
| - | 1 | 1 | | Proper Hot Holding temperature(135°F) | + | 4 | _ | | L | | | Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth | T |
| + | + | + | + | 4. Proper cooking time and temperatura | + | \dashv | - | T | _ | _ | | Preventing Contamination by Hands | + |
| | 1 | | | 5. Proper reheating procedure for hot holding (165°F in 2 Hours) | 1 | 7 | | 1 | 1 | 1 | + | Hands cleaned and properly washed/ Gloves used properly No bare hand contact with ready to eat foods or approved | |
| | | | | Time as a Public Health Control; procedures & records | + | + | - | _ | | | | - Terrestate include property followed (APPROVED V N | |
| | | | | Approved Source | 1 | 1 | | T | | Т | Т | Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered | + |
| | T | T | | 7. Food and ice obtained from approved source; Food in | + | 4 | - | | | | | Pasteurized eggs used when required | T |
| | | | | good condition, safe, and unadulterated; parasite destruction | | | | | | | | | + |
| | T | | 1 | 8. Food Received at proper temperature | + | - | - | | _ | _ | _ | Chemicals | |
| | | _ | _ | | | | | | | | | Food additives; approved and properly stored; Washing Fruits Vegetables | + |
| | T | T | T | Protection from Contamination 9. Food Separated & protected, prevented during food | + | 7 | | | | | | 18. Toxic substances properly identified, stored and used | + |
| + | + | + | + | preparation, storage, display, and tasting | | 1 | 1 | | | | | Water/ Plumbing | + |
| | | - | | 10. Food contact surfaces and Returnables; Cleaned and Sanitized at ppm/temperature | | 1 | | | | | | 19. Water from approved source; Plumbing installed; proper | 1 |
| | | - | T | 11. Proper disposition of returned, previously served or | + | + | - | | | | - | CACICIOTO CEVICE | |
| | _ | _ | _ | reconditioned | | | | | | | | 20. Approved Sewage/Wastewater Disposal System, proper disposal | 1 |
| 0 1 | | (N | To | Priority Foundation Items (2 P | oint | s) p | iolat | ions | Req | uire | Co | rrective Action within 10 days | _ |
| T | 0 | A | 5 | Demonstration of Knowledge/ Personnel | l R | | U | N | 0 | N A | Cos | | R |
| | | | 1 | Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) | T | 7 | M | | | | a | 27. Proper cooling method used: Equipment Adequate to | |
| | | | | 22. Food Handler/ no unauthorized persons/ personnel | + | + | H | - | - | | _ | Maintain Product Lemperature | |
| | | | | Safe Water, Recordkeeping and Food Package | \top | 1 | \Box | | | | | 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ | |
| T | T | T | T | Labeling 23. Hot and Cold Water available; adequate pressure, safe | + | + | H | Y | | | - | A section test surps | |
| \top | 1 | \vdash | \vdash | 24. Required records available (shellstock tags; parasite | + | - | H | \leftarrow | _ | - | - | Permit Requirement, Prerequisite for Operation | |
| | | | _ | destruction); Packaged Food labeled | | | | | | | | 30. Food Establishment Permit (Current & Valid) | |
| T | T | T | | Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and | \perp | 1 | L, | | | | | Utensils, Equipment, and Vending | |
| | | 1 | | HACCP plan; Variance obtained for specialized | | | П | | | | | 31. Adequate handwashing facilities: Accessible and properly | |
| | | | _ | processing methods; manufacturer instructions | \perp | 1 | Ц | | 1 | | | supplied, disci | |
| | | | | Consumer Advisory | | | П | | | | 1 | Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used | |
| | | | | 26. Posting of Consumer Advisories, raw or under cooked | | | \Box | \forall | \forall | \forall | 7 | 33. Warewashing Facilities: installed maintained upod/ | _ |
| _ | - | _ | - | foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label | | _ | N. | _ | 1 | 107 | | SCIVICE SINK OF CUID Cleaning facility provided | |
| 0 1 | NO | N | C | Core Items (1 Point) Violations Require Corrective | Acti | on. | Not t | I Ex | N | 190 N | Day C i | ys or Next Inspection , Whichever Comes First | |
| UN | 0 | A | 0 5 | Prevention of Food Contamination | | | U | N . | o | A | 0 0 | Food Identification | R |
| | | | | 34. No Evidence of Insect contamination, rodent/other | \Box | | H | + | + | + | - | 41.Original container labeling (Bulk Food) | - |
| 1 | - | | | animals 35. Personal Cleanliness/eating, drinking or tobacco use | \vdash | | H | | | | + | | |
| | | | | 36. Wiping Cloths; properly used and stored | | | | | | | 1 | Physical Facilities 42. Non-Food Contact surfaces clean | - |
| + | - | - | | 37. Environmental contamination 38. Approved thaving method | | | H | - | - | - | 1 | 43. Adequate ventilation and lighting: designated arrays used | |
| _ | _ | | | Proper Use of Utensils | H | | \vdash | - | + | + | + | 44. Garbage and Refuse properly disposed; facilities maintained 45. Physical facilities installed, maintained, and clean | |
| | | | | 39. Utensils, equipment, & linens; properly used, stored, | П | | | | 1 | | 1 | 46. Tailet Facilities; properly constructed, supplied, and clean | \dashv |
| + | \vdash | | \vdash | dried, & handled/ In use utensils; properly used 40. Single-service & single-use articles; properly stored | H | | + | + | + | + | + | 47. Other Violations | |
| | | | | and used | | | | | | | | T TOTAL TOTAL | |
| Recei | | by: | 1 | ahr. | | Pr | int: | - | 1 | Sa | a | C 13 fler II Title: Person In Charge Owner | |
| nspe | cted | by: | 2 | MILT | | Pr | int | < | _ | Q | | | \dashv |
| signati | | (De- | ler-d | 00 2015) | | _ | | ں | 1 | 4 | ~ | Oliver 1- | |
| III EF | OUP I | rnev | (SED | 09-2015) | | - | | | | | | | |

30) Make Sure to post correct Food permit;

| Date: | 1 | ,) | 2 | _ շ | Time in: | Time out | 3 1 30E) -4 | | | | | | | Est. Type | Risk Category | Page_/ of _ | _ |
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| Phys | ica 3 | 0 0 | 4 | _ | BANSARA | RS | City/County: | | | р Со | | | Phon | | Follow-up: Yes No (circle one) | 1/ | |
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| | es la | === | er e | 10 I 15 J | | | | | | | | | | tive Action not to exceed 3 de | | арргорнае вох гог | |
| Com | pli: | ne N | e Sta | tus | | | | R | 0 | | lianc | e St | | | | | |
| | N | o | A | os | | emperature degrees Fah | for Food Safety renheit) | | U | N | | Ä | | Emp | oloyee Health | | R |
| | | | | | 1. Proper cooling tim | ne and temper | rature | | | | | | 13 | 12. Management, food emplo | yees and conditional | employees; | _ |
| | | | | | 2. Proper Cold Hold | ing temperatu | re(41°F/ 45°F) | + | H | H | 1 | | | knowledge, responsibilities, a 13. Proper use of restriction a | | charge from | - |
| | - | | - | | 3. Proper Hot Holdu | - 1 c ca- | a physican activity on the Euro | | | L | | | | eyes, nose, and mouth | | | |
| | | | | | Proper cooking to | | | + | - | l i | | Г | Т | 14. Hands cleaned and prope | ntamination by Han rly washed/ Gloves us | | - |
| | | | | | 5. Proper reheating (| procedure for | hot holding (165°F in 2 | | | 1 1 3 1 1 | | | 100,000 | 15. No bare hand contact with | h ready to eat foods or | approved | |
| | | | | | | Health Contro | ol; procedures & records | | - | 1 | | | 1 | alternate method properly fol Highly Susc | eptible Populations | Y_N_) | |
| | | | | | | Approved So | ource | | | | | 197 | | 16. Pasteurized foods used; p. Pasteurized eggs used when r | | ered | 1 |
| 3 (E.S.) 1 (A.) | | | | | 7. Food and ice obta good condition, safe destruction | nined from ap | proved source; Food in erated; parasite | | | 1 | | | | | hemicals | | |
| | | | | | 8. Food Received at | proper tempe | erature | + | + | Τ | | | | 17. Food additives; approved | and properly stored; V | Washing Fruits | |
| | | | | _ | | tion from Co | | + | - | - | | | | & Vegetables 18. Toxic substances properly | identified, stored and | used | |
| | | | | | Food Separated & preparation, storage | c protected, p | revented during food | | | | | 23 | | | r/ Plumbing | | |
| 4 | | | | | 10. Food contact sur | rfaces and Re | turnables · Cleaned and | | - | T | | | П | 19. Water from approved sour | rce; Plumbing installed | d; proper | II. |
| | | | | + | Sanitized at 11. Proper disposition | ppm/tempe on of returned | rature microw and | nen | \ - | H | - | | | backflow device 20. Approved Sewage/Wastey | | | (4) = V |
| | | | | | reconditioned | | يتريت وميوردة كالسار العمائية | | | | | | | disposal | | i, proper | il |
| 0 | 1 | N | | 0 | BURGER MURS AFT THE | (| | oints) | viola | _ | Req | uir N | | rrective Action within 10 days | S | | R |
| U T | N | 0 | A | S | | | ledge/ Personnel | | Ţ | N | 0 | A | os | | e Control/ Identifica | tion | |
| | | | | | and perform duties/ | Certified Foo | nonstration of knowledge ad Manager (CFM) | , | | | | | | Proper cooling method use Maintain Product Temperatur | e | ate to | 50 |
| \vdash | | 100 | _ | L | | | ed persons/ personnel and Food Package | + | - | - | | | \square | 28. Proper Date Marking and | | | 5,7 |
| | _ | | | | Sale Water, R | Labelin | | | | | | | | 29. Thermometers provided, a Thermal test strips | eccurate, and calibrate | d; Chemical/ | |
| | | | - | - | | | ; adequate pressure, safe | $\perp \perp$ | | | , | | | Permit Requirement | , Prerequisite for Op | eration | |
| | | | | | 24. Required records destruction); Packag | s available (sl ged Food labe | hellstock tags; parasite led | 85 | | | | | | 30. Food Establishment Per | mit (Current & Valid) | Ans 5/31/ | 2 |
| | | Ē,i | | | | | oved Procedures | | | | | | | Utensils, Equ | ipment, and Vending | | |
| | | | | | 25. Compliance with HACCP plan; Variation processing methods; | nce obtained | | | | | | | | 31. Adequate handwashing fa supplied, used | cilities: Accessible an | d properly | |
| | | | | | | onsumer Ad | | | | | | | | 32. Food and Non-food Conta designed, constructed, and us | act surfaces cleanable, ed | properly | 113 |
| | | | | | 26. Posting of Consu foods (Disclosure/Re | mer Advisor eminder/Buff | ies; raw or under cooked et Plate)/ Allergen Label | | | | | | | 33. Warewashing Facilities; i Service sink or curb cleaning | nstalled maintained i | used/ | - 5 |
| | | 2-11-1 2-152 | one de | | | | | | ı Not | to E | xcee | d 9 | 0 Da | ys or Next Inspection , Which | | | - |
| O I U I T | N | N O | N A | C O S | entara es pros | | ontamination | R | U T | | N O | N A | | Food | Identification | | R |
| | | | | | No Evidence of I animals | nsect contam | ination, rodent/other | | | | | | | 41.Original container labeling | g (Bulk Food) | | Ŧ, |
| 1 | 1 | | | | | | rinking or tobacco use | | | | _ | | | | ical Facilities | | _ |
| + | + | - | | | Wiping Cloths; p Environmental co | | and stored | ++ | - | - | + | | \vdash | 42. Non-Food Contact surfact43. Adequate ventilation and | | reas used | _ |
| | | | | | 38. Approved thawin | g method | Itoneila | | | | | | | 44. Garbage and Refuse prop | erly disposed; facilitie | es maintained | |
| | T | П | | | 39. Utensils, equipme | oper Use of Usens; | properly used, stored. | | | | | | | 45. Physical facilities installe46. Toilet Facilities; properly | | | 11.7° |
| | + | | | - | dried, & handled/ In | use utensils; | properly used ticles; properly stored | + | - | | | | | 47. Other Violations | ,F Fer | | 11 J. |
| | | | | | and used | | -,, 000.04 | | | | Ŷ | | | Odici violadojis | | | |
| Rece (signa | | | у: , | X. | 1aco | 33 | 2 | | Prin | t: | | | | | Title: Person In | Charge/ Owner | i con |
| Inspe (signa | | | by: | 19.55 | 7). | 74 | - N | | Prin | t: | 1 | | 7 | HAY3~ | Business Email: | | |
| - | | · / | 0 | | 09-2015) | / | | | | | | | | | | | _ |

| Pur | pose | Ilo | 22 | tion: 1 1 C- | Time out | | License | Per | mit# | | | | | | Est Type | Risk Category | Page | of_(|
|---------|-------|------|----------|---|---|-----------------|---------------|----------|----------|-----------|------------|----------|---------|-----------------------------------|---------------------------------|--|----------------|----------|
| Esta | blish | men | t Nan | le. | mpliance) | £ 2-R | outine | ţ | , S | 3-I | ield l | nve | tigatio | | -Visit | 5-Other | TOTAL/ | SCO |
| L(- | 50 | 14 | PAI | Chick | > A | Contact | | r Na | ume: | | | | | * Number | of Repeat Viol of Violations | Intinger | NI | 1 |
| | 2 |) | | | | City/County. | 20 | | | 70 | Code 02 | 7 1 | Phone | | | Follow-up: Yes | 1 | -1 |
| Mark | the : | ppre | priate | points in the OUT box | = not in compliant for each numbered | ce IN=inco | mplian Mad | CC] | NO= | not ol | serve | I N | A=not | applicable COS | = corrected on | site R=renent vi | plation | 774 |
| Comp | | | | Pr | iority Items (. | 3 Points) v | iolation | ıs R | equir | e Im | nedic | de C | orrecti | ive Action not to | COS Ma | ikan asterisk * i | appropriate b | ox for |
| U N | I N | N A | CO | Time and To | emperature for l | | | - | _ | Cu | шриев | nce S | tatus | VE MEMOR HOL 10 | exceed 3 da | 12 | | _ |
| T | 1 | - | 5 | (r= | degrees Fahrenh | (tig | | 1, | R | 0 | N | 1 0 | 6 | | P | | | _ |
| | | | | I. Proper cooling time | e and temperature | e | : | + | 1 | T | + | + | S | 12 Manager | | oyee Health | | |
| | | | | Proper Cold Holding | ng temperature(4) | F/45°F) | | + | 11 | 1 | _ | L | | | | rees and conditional | | |
| | | - | _ | | | | ri | 1 . | 11 | | | 1 | 1 1 | 13. Proper use of | restriction an | id exclusion; No disc | harge from | - |
| - | | | _ | Proper Hot Holding Proper cooking time | Pand famousture | | | | 1 [| | | | + | The state of the state of | HUUUU | tamination by Han | | |
| | | | - 1 | 2. Proper reneating pro | ocedure for hot h | olding (165% | in? | + | 1 1 | + | + | Į. | | 14. Filling Cleans | מפתחות חחה חיי | TO Manhanda Ol | | |
| | - | | | | | | | | 11 | 1 | | 1 | | | | | | - |
| | | | | 6. Time as a Public Ho | pproved Source | cedures & n | cords | Ļ | 1 1 | _ | | _ | | F | Tighty Suscer | wed (APPROVED | Y N) | |
| | | - | - | | | | | 1 | | | | | | to. Pasteunzen in | מכת האפצון צוום | hibited food - + m | md | 1 |
| 11 | | - | | I. Food and ice obtains good condition, safe, a | ad from approved | source; Fan | l in | | 1 1 | | | _ | 11 | Pasteurized eggs t | used when req | uired | | 1 |
| + | + | + | | estruction Food Received at pro- | | | | | | | | | | | Chi | emicals | | 7 |
| | _ | _ | | Protection | from Contamin | | | | | | Γ | | 1 & | 7. Food additives 2 Vegetables | g approved an | d properly stored; V | Vashing Fruits | 5 |
| 11 | 1 | 1 | 9 | - FOOD Separated & nr | ntected persons | 17 | 1 | \vdash | - | 1 | | | 1 | 8. Toxic substance | es properly id | dentified, stored and | | |
| 11 | 1 | 1 | | reparation, storage, dis 0. Food contact surface | | | | 1 | 1 | | | | | | Water | Plumbing | usea | + |
| ++ | 1- | 1 | | | | | | | | T | | | 19 | 9. Water from and | oroved source | Plumbing installed | | 1 |
| | 1 | 1 | 1 | Proper disposition of conditioned | Freturned, previo | ously served o | or | \dashv | - | + | - | - | b | ackflow device | | , Frunting installed | proper | |
| 4 | - | ÷ | - 1 | CONDIDUICO | | | - 1 | | | | | 1 | di | o. Approved Sewi isposal | age/Wastewat | er Disposal System, | ргорег | + |
| I | N I | 1 | | . the | itity roundat | ion Items | 2 Poi | nts) | viola | tion | Regi | uire | Correc | sposal Live Action with | in 10 days | | | |
| - IX | 0 4 | 1 5 | | | or removerable b | ersonnel | - 1 | R | U | N | 0 0 | V. | C | | | | . 1 | - |
| | | 1 | 21 an | Person in charge pro- | ant domest d | | dge, | \dashv | Ī | 1. | 1 | | S | Food Te | unperature C | Control/ Identificati | on- | R |
| | | 1 | 22 | d perform duties/ Certi Food Handler/ no un: | THE DOCTOR SOME | -1- | _ | _ | | | | | M | aintain Product To | nethod used; | Equipment Adequa | te to * | + |
| | | | | Care Water, Record | iceeping and Fo | od Package | - | \dashv | - | | 1 | 1 | 28 | Proper Date Man | dans d d' | | | |
| IT | T | T | 1 23 | | 1.3Deline | | | | | | | | 23. | Thermometers preemal test strips | rovided, accu | rate, and calibrated; | Chemical | \perp |
| | 1 | 1 | 24. | Hot and Cold Water a Required records available for the condition of the cold water and t | ivaliable; allequat | le pressure, sa | ıle | | | | | | 1 | | | | | |
| | | | des | Taring I dended La | iug tabeled | | T | 7 | | | T | T | 1- | - Cinit Regi | urement, Pro | erequisite for Open | ation | 1 |
| | _ | _ | | Conformance wit | th Approved D | ocedures | + | \dashv | \vdash | | | | 30. | Food Establish | nent Permit | (Current & Valid) | | + |
| | | | HA | Cumplinge twith Vari | anna Casat P | - | 1 | - | 1 | _ | - | _ | - | Utens | sils, Equipme | mt, and Vending | | 1 |
| | | | | CCP plan; Variance of | | | | | 11 | | | | 31. | Adequate handwa | ashing faciliti | es: Accessible and p | | - |
| | | | | Consur | ner Advisory | UILS | - | - | H | - | _ | 1 | | | | | | 1 |
| T | | | 26.1 | asime of Cappages | | | | 1 | 11 | 1 | | | 32 | Food and Non-fo | od Contect su | rinces cleanable, pro | masl | |
| | | | | Posting of Consumer A s (Disclosure/Remindo | | | | 1 | H | \forall | + | + | 133 | Wannell | y and about | | party | |
| 1 | | _ | Cor | e Items (I Point) | Violations Rea | Allergen Labo | 4 | _ | 11 | 1 | | | Serv | rice sink or curb o | ilines, install | ed, maintained, used | / | |
| N O | A | CO | | e Items (1 Point) Prevention of F | Treations Reg. | utre Correct | nve Ac | tion | Not to | Ex | ceed | 90 D | ays or | Next Inspection | . Phicheum | Comm | | |
| | - | S | | | | | 1 | 1 | U | N | N N | 6 | | | | | | |
| 11 | | 1 | 34. N | o Evidence of Insect of | contamination, ro | dent/other | + | 1 | T | 1 | 13 | S | 1 | | Food Identi | | | R |
| | | Ì | 35. P | ersonal Cleanlinessless | ting don't | | | | | 1 | | | 41.0 | riginal container | labeling (Bull | k Food) | | |
| ++ | + | | | | | topacco aze | - | 1 | | | | _ | - | | Physical Fa | 195.4 | | |
| ++ | + | | 31.E | ivironmenial contami | untion . | | - | | \vdash | + | 1 | | 42 N | on-Food Contact | STITEMAN ALAS | _ | | |
| | | + | 30. A | pproved thawing meth | od | | 1 | 1 | + | + | + | | 43. A | deminia ventilati | on and P-1.7 | | lend | |
| IT | T | T | 39. U | Chelle enumment & I | se of Utensils | red etc. 1 | Ļ | 1 | | | T | | 45. P | hysical facilities i | installed main | sposed, facilities ma | inteined | \dashv |
| ++ | + | | | | | | | | | T | T | | 46. T | oilet Facilities; pr | Operly constr | nlained, and clean ucted, supplied, and | | 1 |
| | | - 1 | and us | PROPERTY OF STREET | use articles, prop | erly stored | 1 | 1 | + | + | + | \vdash | | | | and auphieu, and | clean | |
| ived by | y= | | | | | | | | | 1 | | | 4/. U | ther Violations | | in rollies | - | \dashv |
| ture) | _ | _ | | | | | 7 | Pr | int: | | | | - | | Tab | Down 7 | | |
| cted b | y; < | Š | e | ~ Milhot | | | | D | - | _ | - | | | ent | 110 | e: Person In Char | ge Owner | |
| ture) | | | | | | | | | | | | | | | | | | |

* * * Establishment is closed & not operating & this time.

| 1 | 5)- | 1 | 0 - | Time in: | Tîme out: | Licens | p/D | armi | 14.4 | | | - | | | 1 | |
|-----|-------|-------|------|--|--|----------------|------|----------|--------|----------------|-------|----------|--------|--|---------------|----|
| ur | 0050 | nF) | Inc | THE RESERVE THE PERSON NAMED IN COLUMN TWO IS NOT THE OWNER. | | | | cunt | LIF | | | | | Est. Type Risk Category | Page_ | 0 |
| sta | blish | me | N 10 | ame: | The second secon | 2-Routine | | į, | 188 | -Fie | ld In | VCS | tigati | the same of the sa | I more | _ |
| 1 | 1.0 | 16 | te | s Creek Winen | , | Contact/Own | CTI | Vamo | W. | | | | | * Number of Repeat Violations | TOTAL | IS |
| ay: | ical | Add | IES | . 7 | | | _ | | , | | | | | Number of Violations COS: | 1/2 | |
| -1 | 1 | | 7 | 1 old Kender | | County: | | | Z | ip C | ode: | | Phon | e: Follow-up: Yes | / () | 1 |
| 7 | 47 | 9 | / C | ompliance Status: Out=n | ot in compliance . I | N = in complia | - | 210 | | XC | ريحر | 1 | - | No (circle one) obtapplicable COS=corrected on site R=repeat vice oox for IN, NO, NA COS Marker restricted to the | | - |
| | GIL | npp | opn | ate points in the OUT box for | each numbered item | Mandan Ma | ak. | NU | = mol | t obst mark | inan | Na | l=no | ot applicable COS=corrected on site R=repeat vio oox for IN, NO, NA, COS Musk on asterisk ** in | lation | |
| m | plian | ice S | tatu | Prior | rity Items (3 Po | ints) violati | ıns | Rem | uire l | Tunn | ediat | e C | Tripe | tive Action not to exceed 3 days | appropriate l | bo |
| 1 | 1 2 | 1 1 | 11 | Time and Tem | | | | | - | Cum | plian | ce St | atus | Lave Median not to exceed 3 days | | |
| _ | 1 | 1 | | (L-0) | perature for Food grees Fahrenheit) | | | R | 1 | I O | N. | N | C | | | _ |
| | | - | | I. Proper cooling time a | nd temperature | 777 | - | - | 1 | F | 1 | 1" | 5 | THE MAN TO SECULIA | | |
| _ | 1 | + | t | 2. Proper Cold Holding | | | | | | | | 1 | | 12. Management, food employees and conditional knowledge, responsibilities, and reporting | employees; | - |
| _ | + | + | + | | | 45°F) | | | | T | T | | | 13. Proper use of restriction and exclusion: No dies | norma C | _ |
| | + | 1 | + | 3. Proper Hot Holding to | emperature(135°F) | | + | - | - | 1 | _ | | | C)CS, Huse, and moun | | |
| | 1 | 1 | + | 1 T. Froper cooking time a | nd temparature | | 1 | | - | T | T | | | Preventing Contamination by Hand | İs | _ |
| _ | + | + | 1 | 5. Proper reheating proof Hours) | caute for not holdin | ig (165°F in 2 | 1 | 7 | Г | 1 | 1 | _ | 1 | 14. Hands cleaned and properly washed/ Gloves us 15. No bare hand contact with ready to eat foods or all graphs method arresed. | | |
| - | | - | _ | 6. Time as a Public Heal | th Control; procedu | ires & records | + | \dashv | - | _ | | | Ц | attende fuction property followed (APPROVED) | A M | 1 |
| _ | _ | - | | ւմին | TOVCU SOUTCE | | 1 | 7 | 1 | T | | | \Box | Highly Susceptible Populations 16. Pastcurized foods used; prohibited food not offer | | _ |
| | 1 | | | 7. Food and ice obtained | from approved sou | rce: Fond in | + | - | - | | | | | Pasteurized eggs used when required | red | |
| | | | | good condition, safe, and destruction | unadulterated; pan | asite | 1 | | | | | | | | | - |
| | | | T | 8. Food Received at prop | er temperature | | + | - | - | _ | | _ | 1 | Chemicals | | |
| | 1 | 1 | _ | | | | | | 1 | | | | | 17. Food additives; approved and properly stored; W. Venetables | ashine Fmit | to |
| | | 1 | T | 2. Food Senaraled & nmt | rom Contaminatio | n C | I | 7 | | | | | | & Vegetables 18. Toxic substances properly identified, stored and | | |
| - | 1 | - | - | | | | 1 | 1 | 1 | | | | 1 | Water/ Plumbing | used | _ |
| | | - | | 10. Food contact surfaces Sanitized at pr | | | T | 7 | | | T | 1 | + | | | |
| | | - | | 11. Proper disposition of | returned, previously | served or | + | - | H | | | 1 | | Water from approved source; Plumbing installed; backflow device | | |
| | ė. | 1 | ١- | 1 Teconditioned | | | | 1 | 11 | | | | | Approved Sewage/Wastewater Disposal System, disposal | Droper | _ |
| | N | N | C | Prior | ity Foundation | Items (2 Po | in | s) vi | iolari | ons | Renu | ire | Corn | disposal ective Action within 10 days | | |
| | 0 | Λ | 0 | Demonstration of | Knowledge/Pers | onnel | F | 2/ | U | | | NI | C | | | 1 |
| | | | | 21, Person in charge presen | nt domest i | - | 1 | 1 | T | N | O | | S | Food Temperature Control Identification | n- | |
| 1 | - | - | _ | | | | | | | 1 | | T | 13 | 27. Proper cooling method words | la t- | |
| | | - | | 22. Food Handler no unau Safe Water, Records | Illianzed namenal - | | | 1 | | + | + | + | | | 10 0 | |
| ī | - | _ | | | 3 Deliner | | | | I | 1 | | T | 1 4 | 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated: Thermal teststrips | | - |
| 1 | - | - | _ | 23. Hot and Cold Water av | ailable; adequate pr | essure safe | | 11 | - | | _ | | 17 | | | |
| | 1 | 1 | 1 | 24. Required records availadestruction); Packaged Foo | | , parasite | - | 11 | - | - | _ | - | + | Permit Requirement, Prerequisite for Opera | tinn | _ |
| _ | | | 7 | Conformance with | a rancied | 150 | | 11 | | | | 1 | 3 | 0. Food Establishment Permit (Current & Valid) | E/2.100 | _ |
| 1 | | T | | - CUITIONED TOUR VOICE | nea Care 1 12 to | | | 11 | | | | | 1 | Utensils, Equipment, and Vending | 013/123 | 3 |
| | | - 1 | 1 | | | | | 11 | | 1 | | | 3 | 1. Adequate handwacking S. T.: | | |
| | | | 7 | processing methods; manuf | acturer instructions er Advisory | | | 11 | | | 1 | | SU | Adequate handwashing facilities: Accessible and parallel, used | roperly | |
| | 1 | _ | + | | - | | | | | 1 | | T | 32 | 2. Food and Non-food Contect surfaces cleanable, pro | | |
| | } | | | 26. Pasting of Consumer Actions (Disclosure/Reminde | lvisories; raw or un | derconked | | 1 | + | + | + | \vdash | | | | |
| • | | A - | | | | | | | | | | 1 | Se | 3. Warewashing Facilities, installed, maintained, used | 1 | 4 |
| | | N A | C | Teorine (1 Louise) | Kolmons Require | e Corrective | lcti | on N | ot to | Exc | eed 9 | OD | ays o | or Next Inspection. Day 1 | | |
| _ | 1. | 1 | | | | • | B | | I D | 0 0 | N | COS | 1 | | 100 | |
| | | | 1 | 34. No Evidence of Insect or unimals | ntamination, roden | Vother 1 | - | - | T | 1.0 | 1,3 | S | | Food Identification | | 1 |
| | I | 1 | | 5. Personal Cleanlinesslead | ne dont | | | | | 1 | | | 41. | Original container labeling (Bulk Food) | | + |
| _ | - | - | | | | acco aze | | | _ | | _ | - | 1 | | | 1 |
| | + | + | | 7. Euvironmenial confamire | ation - | | - | - | + | 1 | - | | 42 | Physical Facilities Non-Food Contact surfaces clean | | T |
| | - | | 1 | 8. Approved thawing metho | -FYIL TI | | | 1 | + | 1 | 1 | - | 43, | . Adequate ventilation and lightings decision in | ısed | 1 |
| | 1 | 1 | 13 | J. Ulcisis, Edinament & In | Danes was 3 | stored | | | T | | | | 45. | Physical facilities installed maintained and the | intained | 1 |
| - | + | - | | | | | | 1 | 1 | 1 | | | 46. | Toilet Facilities, properly constructed, supplied, and | clear | F |
| _ | | | 10 | 0. Single-service & single-u | se anticles; properly | stored | 1 | 1 | 1 | 1 | - | - | | Other Violations | -icui | 1 |
| ď | by: | | 0 | 00000 | | | 1 | | 1 | - | | | | | | Ī |
| .9 | | | 1 | WWW L | | | 1 | Prin | IE: | 10 | 11 | | - 1 | Willer Title: Person In Char | | L |
| :) | by: | - | 1 | | | | - 1 | | (| 1/) | 110 | 0 V | 1 | Willer Title: Person In Char | mal O | - |

| e: 2 | | 12 | ڍ | | ime in: | Time out: | License/P | ermit | | Den er es | -1 | | | Y + Y = 1 | Est. Type | Risk Category | Pageof_ |
|----------------|-------|-------------|-------|----------|--|-----------------------------------|---|-------------|-------|-------------|--|-----------|-----------------|--|------------------------------|--|-----------------------|
| abli | shm | ent | Nan | ne: | | | Z-Koutine Contact/Owner | Vame | | 5-F10 | eld in | vest | igan | O Number of I | Repeat Vio | 5-Utner lations: | TUTALISC |
| | al A | ddr | | | UVICIN | MeloTA | City/County: HALOTAL | | T | Zip (| Code: | | Phon | □ Number of | Violations | Follow-up: Yes No (circle one) | 95 |
| lark | the a | аррго | Cor | npli | | not in complia | ance IN = in compliance | NO '√' a | = no | t obs | erved | NA | = no | t applicable COS = cobox for IN, NO, NA, C | | | |
| omo | liane | ca \$1 | atus | | Pi | riority Item | s (3 Points) violation | s Req | uire | ! Inu | nedia | te C | orrec | ctive Action not to e. | xceed 3 de | ays | тарргорнате вох т |
| IN | N | N | 1 | | (F | = degrees Fahr | | R | | O U T | mpliar I I N | I | C | district the second | · Emp | oloyee Health | |
| | | | | | l. Proper cooling ti | me and temper | ature | | | | | T | 1 | | food emplo | oyees and conditional | employees; |
| | | | | \perp | 2. Proper Cold Hole | | | | | | | | | | estriction a | and reporting and exclusion; No disc | charge from |
| + | 1 | | \pm | 1 | Proper Hot Hold Proper cooking t | ing temperatur time and tempe | e(135°F) | + | | Т | - | _ | 1 | | | ntamination by Han | |
| 1 | | | | | Proper reheating Hours) | procedure for | hot holding (165°F in 2 | | | | | | | 15. No bare hand o | contact with | ready to eat foods or lowed (APPROVED | rapproved |
| | | | | | o. Time as a Public | Approved So | ol; procedures & records | | | | Т | | Τ | | ods used; p | eptible Populations rohibited food not off | ered |
| | | | - 27 | | 7. Food and ice ob good condition, sa destruction | tained from ap fe, and unadult | proved source; Food in erated; parasite | | | | | | | Tustourized eggs u. | | hemicals | |
| | | | 1 | | 8. Food Received | . 4422, 1.4.1 | | | | | | | I | 17. Food additives; & Vegetables | approved | and properly stored; \ | Washing Fruits |
| | | T | T | | 9. Food Separated | & protected, p | revented during food | | | Н | | <u> </u> | 1_ | 18. Toxic substance | | identified, stored and r/ Plumbing | used |
| , | + | | | + | preparation, storage | ge, display, and | tasting turnables; Cleaned and | + | | H | | Т- | | 10 11/4 6 | | | = 1 :- |
| 4 | | | | + | Sanitized at | ppm/tempe | erature AT List | 71 | La | | + | | - | backflow device | | ce; Plumbing installed | |
| 1 | | 1 | | | reconditioned | | | | | | Contract of the Contract of th | | | disposal | | - - | i, proper |
| 0 | I | N | N | C | | Priority Fo | oundation Items (2 I | oint | _ | olati | man Acam | acidoese. | re Ca | And Make the Commence of the C | in 10 days | | |
| U | N | 0 | A | S | | | vledge/ Personnel | | | U | | 0 / | | Food Te | | e Control/ Identifica | the same wind |
| + | - | | | \dashv | and perform duties | s/ Certified Foo | od Manager (CFM) ed persons/ personnel | <u>'</u> | | \sqcup | | 1 | - | Maintain Product 1 | emperature | | ate to |
| | _ | | | | | | g and Food Package | | | 4 | - | | | 28. Proper Date Ma 29. Thermometers Thermal test strips | | disposition ccurate, and calibrate | a; Chemical |
| | | | | | | | e; adequate pressure, safe | | | | | | | Permit Rec | uirement, | Prerequisite for Op | eration |
| | | | | | 24. Required recordestruction); Pack | | hellstock tags; parasite eled | | | | | | | 30. Food Establish | ment Peri | mit (Current & Valid) | 1 1 5/31 |
| | | | - 1 | | | | roved Procedures | | | | | | | | | pment, and Vending | |
| | | | | | Compliance w HACCP plan; Var processing methor | riance obtained | | | | | | | | 31. Adequate handsupplied, used | washing fa | cilities: Accessible an | d properly |
| | | | | | | Consumer Ac | | | | | | | | designed, construct | ted, and use | | |
| | | | 16. | | 26. Posting of Cor foods (Disclosure | nsumer Adviso /Reminder/Buf | ries; raw or under cooked fet Plate)/ Allergen Label | | | | | | | 33. Warewashing I Service sink or cur | Facilities; in b cleaning | nstalled, maintained, u facility provided | ised/ |
| ura i | | | | | Core Items (1 | Point) Viola | tions Require Correctiv | e Act | ion . | | o Exc | | | | on , Which | never Comes First | |
| O U T | N | N O | A | 0 5 | | | Contamination | R | | O U T | l N | | N C N O S | | | dentification | |
| | 18 J | | Filte | | 34. No Evidence of animals | of Insect contar | nination, rodent/other | | | | | | | 41.Original contain | ner labeling | (Bulk Food) | |
| | | | | | Personal Clear Wiping Cloths | | drinking or tobacco use | | | | | | | 42. Non-Food Con | | cal Facilities | |
| | | | ni e | | 37. Environmenta | d contamination | | | ł | | Ŧ | + | + | 43. Adequate venti | lation and | lighting; designated ar | reas used |
| I | | | | | 38. Approved that | wing method Proper Use of | Litensils | | | | 4 | Ŧ | | 44. Garbage and Re | efuse prope | erly disposed, facilities i, maintained, and clea | s maintained |
| | | | | | | pment, & linen: | s: properly used, stored | \dagger | | | | | | 46. Toilet Facilities | s; properly | a, maintained, and cleaced constructed, supplied, | and clean |
| _ | | | | | 40. Single-service and used | & single-use a | rticles; properly stored | | | | | | | 47. Other Violation | าร | | PE. |
| | | | _ | _ | \ // // | | | | - | 1 | | | | 1, , , , , , , , , , , , , , , , , , , | | | and the second of the |
| | ceiv | ved ure) | by: | 7 | - J-11 | Ahr | 11.19101 | | P | rint | 1 | 1 | A | RRY | | Title: Person In (| Charge/ Owner |

| ate: |), , | າ ລ | , <u>2</u> | | Time in: | Time out: | License/Pe | ermit # | | | | | | Est. Type | Risk Category | Pageof | _ |
|-----------|------|-------|------------|--------|---|--|------------------------------------|-----------|--------|-----------|------------|----------------|-----------------|--|------------------------------------|-------------------------------|-----|
| urpo | sé | 01 1 | nsp | ectic | n: 1-Co | mphance 🕳 | Z-Kounne | ENGRADADA | 3-F | iela | Inve | esng | atio | n 4-visit | 5-Utner | I TUTAL/SCU | KI |
| stabl | | | | | un as the | | Contact/Owner N | | | 01.0~2 M2 | | 1. 1. N. O. A. | (文) (1) (1) (2) | O Number of Repeat Viola Number of Violations Co | tions: | TOTALISCO | *** |
| hysi | cal | Add | ires: | S: | Km 150 | Cit | /County: | - " | Zip | Coc | le: | Pł | hone |): | Follow-up: Yes | 100 | |
| | | | | | | | | NO = | not of | Coru | ad I | V A | | applicable COS = corrected on si | No (circle one) | | _ |
| Mark | the | app | ropr | iate p | onus in the OCT bo | x for each numbered ite | em Mark | ✓ a ch | eckm | ark II | appi | ropria | ate b | ox for IN, NO, NA, COS Mar | k an asterisk 'O' in | lation appropriate box for | R |
| Com | olia | nce (| Stati | 10 T | P | riority Items (3 | Points) violations | Requi | | | | | | ive Action not to exceed 3 day | S | | _ |
| 0 1 | T | N | N | c | Time and | Temperature for Fo | ad Cafata | R | O | | iance | Stat | tus | | | | |
| U I | ' | 0 | A | 0 | (F | = degrees Fahrenhei | t) | | U | N | 0 | A | os | Emplo | yee Health | | 1 |
| | | 1 | | | 1. Proper cooling to | ime and temperature | | | | | | \neg | 3 | 12. Management, food employe | ees and conditional | employees; | 207 |
| | 1 | | - | | 2. Proper Cold Hol | Iding temperature(41° | F/ 45°F) | EN L | - | 15 | | + | - | knowledge, responsibilities, and 13. Proper use of restriction and | | sharaa fram | - |
| | + | + | | - | | ling temperature(135 | | | | | | ally b | | eyes, nose, and mouth | | | |
| | 1 | | | | 4. Proper cooking | time and temperature | F) | | - | 1 | | T | | Preventing Cont 14. Hands cleaned and properly | amination by Hand | | |
| | | | | | Proper reheating Hours) | g procedure for hot he | lding (165°F in 2 | -1,-1 | | | | | | 15. No bare hand contact with r | ready to eat foods or | approved | - |
| | 1 | | | | | c Health Control; pro | cedures & records | Н | H | | | | | alternate method properly follow | wed (APPROVED ' otible Populations | Y,N) | _ |
| | | | | | ery No same | Approved Source | | Ħ | | | | T | 7 | 16. Pasteurized foods used; pro | hibited food not offe | ered | - |
| | | | 5 IBJ | | 7. Food and ice of | otained from approved | Source: Food in | H | - | | | | | Pasteurized eggs used when req | quired | | 1 |
| \perp | | | | | destruction | ite, and unadulterated | , parasite | | | | | | | Che | emicals | | |
| | | ħ. | | | 8. Food Received | at proper temperature | | | | | | | | 17. Food additives; approved ar & Vegetables | nd properly stored; V | Washing Fruits | Ī |
| | - | | | _ | | ection from Contam | | | | | | | | 18. Toxic substances properly is | dentified, stored and | used | 4 |
| | | | 19. AT | | preparation, stora | & protected, prevent ge, display, and tastin | ed during food | | | | | | | Water/ | Plumbing | | |
| | | | | | 10. Food contact s Sanitized at | surfaces and Returnat ppm/temperature | les; Cleaned and | | He | Γ | | T | 1 2 | 19. Water from approved source | e; Plumbing installed | d; proper | - |
| | | | | | 11. Proper dispos | ition of returned, prev | | | - | | | | + | 20. Approved Sewage/Wastewa | A control to the American State of | | |
| | | | | | reconditioned | - and the second of | | | - | | | | - | disposal | ner Disposar System | i, proper | 100 |
| 0 | 1 | N | N | C | | Friority Found | ition Items (2 P | oints) | oiolai | | Req | uire N | Cor | rective Action within 10 days | | | |
| U T | N | 0 | A | S | | ration of Knowledge | | | U | | o | A | os | Food Temperature | Control/ Identifica | ition | R |
| | | | B- | ų. | Person in char and perform dutie | rge present, demonstr es/ Certified Food Ma | ation of knowledge, nager (CFM) | | | | | | | 27. Proper cooling method used Maintain Product Temperature | l; Equipment Adequ | ate to | |
| | | | | | 22. Food Handler | / no unauthorized per | sons/ personnel | | | 1 | | | | 28. Proper Date Marking and d | isposition | | = |
| | | | | | Safe Water, | Recordkeeping and Labeling | Food Package | | | | | | | 29. Thermometers provided, ac Thermal test strips | curate, and calibrate | d; Chemical/ | |
| | | | | | 23. Hot and Cold | Water available; adec | uate pressure, safe | | | | | | | Permit Requirement, | Prerequisite for Or | peration | _ |
| | | | | | 24. Required reco | ords available (shellsto | ck tags; parasite | | | | | 111 | | 30. Food Establishment Perm | it (Current & Valid | Exa Elzi | Γ. |
| | | | | | | ance with Approved | Procedures | | - | 1 | Ш | | - | | | | • |
| | | | | | 25. Compliance w | vith Variance, Special | ized Process, and | \Box | | Т | | | | | ment, and Vending | | |
| | | | | | | riance obtained for sp ds; manufacturer instr | | | | | | | | Adequate handwashing factoring supplied, used | ilities: Accessible ar | nd properly | |
| | | | 6 - | | | Consumer Advisor | | | | | | | | 32. Food and Non-food Contact designed, constructed, and used | t surfaces cleanable | , properly | |
| | | | | | 26. Posting of Confoods (Disclosure | nsumer Advisories; ra /Reminder/Buffet Pla | w or undercooked | | | | | | | 33 Warewashing Facilities: inc | ctalled maintained | used/ | _ |
| | | | | | | | | Action | Not | to F | rcee | d 90 |) Da | Service sink or curb cleaning factors or Next Inspection, Which | acility provided | | |
| 0 | I | N | N | C | grandar or con | | | R | C |) 1 | N | N | C | ys or Next Inspection , which | ever Comes First | | _ |
| U T | N | 0 | A | O S | | ntion of Food Contai | | | L | | 0 | A | OS | Food Id | dentification | | |
| | | | | | 34. No Evidence of animals | of Insect contamination | on, rodent/other | | | | | | | 41.Original container labeling | (Bulk Food) | | - |
| 1 | | | | | | nliness/eating, drinkii | | | | | | | | Physic | al Facilities | | _ |
| + | - | | | | Wiping Cloths Environmenta | s; properly used and s | tored | 4-1 | - | | 1 | | | 42. Non-Food Contact surfaces | s clean | | |
| \exists | | | | | 38. Approved that | | | | H | - | - | | - | 43. Adequate ventilation and le44. Garbage and Refuse prope | ighting; designated a | areas used | |
| | | | | | | Proper Use of Utens | | | | | | | | 45. Physical facilities installed | , maintained, and cl | ean | |
| | | | | | Utensils, equiparties dried, & handled | pment, & linens; prop | erly used, stored, | | 4 | 1 | | | 4 | 46. Toilet Facilities; properly of | constructed, supplied | d, and clean | |
| 1 | 1 | | | | | & single-use articles | | \forall | 1 | | | | i katan | 47. Other Violations PICA | IN POIT C | VII + XX | _ |
| Rec | eiv | ed | bv: | | | 1 ^ | | 1 | Prin | 1. | - | | | | <u> </u> | 1001 | L |
| (sign | | | <i>-</i> , | | LAKT | Ar S. | TR | | erm | it; | | | | | Title: Person In | Charge/ Owner | |
| Ins | | | by: | n · | .) | 1/2 1 | | | Prin | ıt: | 1 | | _ | - / . | Business Email: | | - |
| (sigi | _ | | 15 | | | 1-/- 1 | - | | | | <i>≺</i> 1 | ŗ | 1 | - 1t Ayr | - | | _ |
| rm | EH- | 06 (| (Rev | rised | 09-2015) | 9 . | | | | | | | | | | f Acres of the a | - |

| Date: 1 | 21 | 2 | 2 Time in: | Time out | 1 | icense | Pen | nit# | | | | | Est Type Risk Category Page of |
|-------------|--------|------|--|----------------------|--|---------------------|-----------------|--------|-------|--------|-------|------------|--|
| rachoso | cof | Inst | pertions 3 6 1 C | liance Ti | 2-Ro | utine | 100 | - | 27 | | | _ | IB |
| Establish O | d | nt | elades T | | Contact | | Nar | ne: | 3-11 | ield I | nves | tiga | Minober of Repent Violations: |
| Physical | 43 | dres | elotes INN | | 1 | | | | | | | | Number of Violations COS: |
| -1 | 40 | 10 | 5010 Bandera | a RD 19 | ity/County. | 29 | | 1 | Zip. | Code | 7 | | one: Follow-up: Yes / |
| Mark the | ממב | C | ompliance Status: Out=no | ot in compliance | - IN=in co | maliane | . 7 | 10- | | OS | 21 | | not applicable COS = corrected on sile R=repeat violation |
| | | | ompliance Status: Out=note points in the OUT box for a | each numbered it | lem | Mark | 15 | a dies | lmar | k in a | pprop | A=1 | not applicable COS=corrected on site R=repeat violation box for IN, NO, NA, COS Musk on asterisk * nanomorate box |
| Complian | ice S | htu | Frior | Tty Items (3 | Points) vi | olation | s Re | quire | 2Iuu | nedia | te C | one | ective Action not to exceed 3 days |
| 2 4 6 | | | Tunc and Tem | derature for Go | and Safety | erenery research | I R | - 1 | Gui | прия | iceoi | THE COLUMN | S (The state of t |
| 1 | + | 1 | (r=08 | PICES Paltrenhed | | | 1. | | | | N O | . 0 | 0 |
| ++ | 1 | 1 | I. Proper cooling time an | | 10/12/19 | | F | 11 | + | + | + | S | |
| | 1 | 1 | 2. Proper Cold Holding to | emperature(41° | F/ 45°F) | 3-9-3-9 | - | 1 1 | 1 | + | 1 | 1 | Management, food employees and conditional employees; knowledge, responsibilities, and reporting |
| 1 | 1 | İ | 3. Proper Hot Holding ter | | | F | 1 | | | | | 1 | 13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth |
| 1 | + | - | 1 To a rober contains time at | or termentary | | | | [| | | 511 | 10 | Preventing Conformination by Ponds |
| | | 1 | 5. Proper reheating proce Hours) | dure for hot hol | ding (165°F | in 2 | | 1 | + | + | + | - | 14. Hands cleaned and properly weeked! Clean |
| 1 | 1 | 1 | 6. Time as a Public Health | h Control: proce | edurae & m | | | | 1 | | | | 15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N) |
| | | | Appr | oved Source | cumes as no | cords | H | 1 | _ | _ | _ | _ | |
| | 1 | T | 7. Food and ice obtained i | Tom more d | | | | | i V | 1 | | | 16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required |
| | 1 | 1 | good condition, safe, and destruction | unadulterated; r | ource; Fan ramsite | l in | | | | MAX. | W M | 37 | The state of the s |
| | | 1 | 8. Food Received at prope | | | 1100 | | L | | | | | Chemicals |
| | _ | | | | | | 1 | | T | | | | 17. Food additives; approved and properly stored; Washing Fruits |
| | 1 | T | 9. Food Separated & prote | om Contamina | tion | 1.50 | | - | + | | | 31. | |
| - | | - | | | | | 7 | Γ | 1 | 1 | 7.15 | din. | 18. Toxic substances properly identified, stored and used Water/ Plumbing |
| | - | | 10. Food contact surfaces i | and Returnables | ; Cleaned | md | - | - | T | 1 | | - | [MMM: All Colon : 4:17호] - [M: 17] [M: MM: 25] [M: 17] [M: 17] [M: 17] [M: 17] [M: 17] [M: 17] [M: 17] [M: 17] |
| | - | | 11. Proper disposition of re | n/temperature | channa d | _ | 1 | L | | | | | 19. Water from approved source; Plumbing installed; proper backflow device |
| | | | | | | | 1 | | | | | | 20, Approved Sewage/Wastewater Disposal System propos |
| - | N | - | Priori | ty Foundation | on Items | 2 Poi | 15) | viola | tions | Ren | tirai | Con | disposal rective Action within 10 days |
| NON | A | 200 | Demonstration of | Knowledge/ Pa | Jonnos | | R | 0 | IN | N | | ~) | recuve Action within 10 days |
| 11 | | 1 | 21, Person in charge presen | t demonstrati | - | | | 7 | N | O | | 0 2 | Food Temperature Control Identification - |
| ++ | - | - | | | | | 1 | 1 | | | T | T | 27. Proper cooling method used; Equipment Adequate to |
| | - | 1 | 22. Food Handler no unaut Safe Water, Recordle | DUDGE DOWNER | 1 | 10.00 | | L | | - | + | | Maintain Product Temperature 28. Proper Date Marling and disposition |
| 11 | - | 1 | 1.3 | Deline | | SALAST IIIS | | | | | T | 1 | 29. Thermometers provided accuses and 12 |
| ++ | 1 | 1 | 23. Hot and Cold Water ava | ilable; adequate | pressure, s | afe | 1 | 1 | | - | 1 | + | |
| | 1 | 1 | Required records available destruction); Packaged Food | hla fahallata - 1. a | ans, parasiti | | 7 | 1 | | T | T | + | Permit Requirement, Prerequisite for Operation |
| | STORY. | 1 | Conformance with | Annroved Description | nadu | | 4 | | | | | 13 | 30. Food Establishment Permit (Current & Valid) 5/31/23 |
| | 1 | 1 | Compliance with Varian | no Consisting | 77 | 1 | + | 1 | | - | | 1 | Utensils, Equipment, and Vending |
| | | | HACCP plan; Variance obta processing methods; manufa | | | | 1 | 11 | | | | 3 | 31. Adequate handwashing facilities: Acceptable - 1 |
| | | 1 | Consume | r Advisory | ms | - | + | H | + | + | + | 1 | |
| TT | T | 1: | 6. Posting of Consumer Ad | | | | | 11 | 1 | 1 | 1 | d | 52. Food and Non-food Contect surfaces cleanable, properly lesigned, constructed, and used |
| | 1 | _ | COMPANY TO PROPERTY OF THE PRO | Buttet Platelf A | Harman Tak | -1 | 1 | | | | | 13 | 3. Warewashing Facilities installed registrational |
| NIN | | . (| Core Items (1 Point) V | Tolations Requ | ure Correc | tive Ac | linn | Note | i.E. | | 00.0 | 15 | Service sink or curb cleaning facility provided or Next Inspection , Whichever Comes First |
| OA | 110 | | Prevention of For | of Contemination | | P | T | 0 | I | NIN | 2 C | i | or Next Inspection, Whichever Comes First |
| 1 | 15 | | 4. No Evidence of Insect con | | | | | T | K . | O A | Cos | | Food Identification |
| 11 | 1 | 1 42 | unins | | | | | | T | 1 | 1 | | 1.Original container labeling (Bulk Food) |
| | + | 13 | 5. Personal Cleanliness/eatin | ig, drinking or t | obacco uso | | 1 | - | - 1 | 1 | 1 | - | |
| 1 | | 13 | Wiping Cloths: properly uniformental contaminal | sed and stored | Parties States | | | I | T | 1 | I | 43 | Physical Facilities 2. Non-Food Contact surfaces clean |
| | | 3 | 3. Approved thawing method | I | the state of the s | + | | 1 | 1 | 1 | F | 1 43 | 3. Adequate ventilation and lighting decimated |
| 11 | T | 186 | Proper Use | of litensite | | | | - | - | + | - | 1 -1- | Garbage and Refuse properly disposed; facilities maintained Physical facilities installed, maintained, and clean |
| | 1 | l ui | . Utensils, equipment, & linied, & handled/ In use utens | als properly no | free | | | T | 1 | | | 46 | 5. Toilet Facilities, properly constructed, supplied, and clean |
| 1 | L | 1 94 | L Single-service & single-us | e articles; prope | rly stored | 1 | | + | + | + | - | | 7. Other Violations |
| 1 | 1 | Len | desed // | 1 | | | | 1 | 1 | 1 | 1, 1 | " | A foliations |
| ed hv | 1 | 1/1 | 110001 111 11 | //// | | | Street, Square, | ALC: U | | - | / | - | THE REPORT OF THE PARTY OF THE |
| ved by: | 1 | | mu of A | lun | / | | Pr | int | 7 | 21 | 2 | 1 | 7-2 Title: Person In Charge/ Owner |

| | 22 | | cense | e/Pe | rmit | # | | - | _ | | Est. Type Risk Category Page | of_ |
|------------------------------|-------------|---|-------|------|-------|--------------|---------|-----------|-------|----------|---|-------|
| Purpose of I Establishmer | ıţ Na | me: Contest/ | | | 200 | 1 3 | 3-Fiel | d I | ave | stigati | tion 4-Visit 5-Other TOTAL | JSC |
| Physical Add | ress | Splace | JWIIC | A N | ame: | _ | 180 | | | | * Number of Repeat Violations: Number of Violations COS: | |
| 1979 | Co | militare Statute Out and 7 Helo- | | _ | | - | ip Co | 13 | , , | Phon | No (circle one) | _ |
| Mark the appro | priz | mpliance Status: Out = not in compliance IN = in com e points in the OUT box for each numbered item | 16171 | Y . | a cu | ICCKI | maric I | n an | ססומ | maic b | box for IN. NO NA COS Made an antarial to the tr | hov |
| Compliance St | | Friority Items (3 Points) viol | latio | ns I | Requi | ire l | mme | dia | te C | orrec | tive Action not to exceed 3 days | DUX I |
| UNOLA | CO | Tune and Temperature for Food Safety | _ | + | R | (| Comp | | I A | | | |
| T | S | (F = degrees Fahrenheit) : 1. Proper cooling time and temperature | - | 1 | _ | 1 | N U | 0 | 1 | 0 8 | Disproyee Hearth | |
| +++ | - | | ٠ | 1 | | | | | 1 | | 12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting | |
| | | 2. Proper Cold Holding temperature(41°F/ 45°F) | | T | 7 | r | | | T | | Proper use of restriction and exclusion; No discharge from | |
| | _ | Proper Hot Holding temperature(135°F) | _ | 1 | 1 | | | _ | _ | | eyes, nose, and mouth Preventing Contamination by Hands | |
| | | Proper cooking time and temperature Proper reheating procedure for hot holding (165°F in | n 2 | + | - | F | H | | - | П | Hands cleaned and properly washed/ Gloves used properly | 7 |
| 1 | | Hours) | | 1 | 1 | | | | | | No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N |) |
| | | Time as a Public Health Control; procedures & reco Approved Source | rds | + | 1 | H | 1 | - | _ | | Highly Susceptible Populations | |
| | - | 7. Food and ice obtained from approved source; Food in | | L | | | | | | | 16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required | |
| | | good condition, safe, and unadulterated; parasite destruction | Д | | | | | | | | Chemicals | |
| | 1 | 8. Food Received at proper temperature | | | | | T | 1 | 1 | 1 | 17. Food additives; approved and properly stored; Washing Fru & Vegetables | its |
| TTTT | + | Protection from Contamination 9. Food Separated & protected, prevented during food | _ | | F | \Box | | | | 1 | 18. Toxic substances properly identified, stored and used | _ |
| | + | preparation, storage, display, and tasting 10. Food contact surfaces and Returnables; Cleaned and | | | 1 | _ | | | | | Water/ Plumbing | |
| 11-1 | | Sanitized at ppin/temperature | 1 | | | 1 | 1 | 1 | | 1 | Water from approved source; Plumbing installed; proper backflow device | |
| 111 | | 11. Proper disposition of returned, previously served or reconditioned | | | | T | | \dagger | 1 | 2 | 20. Approved Sewage/Wastewater Disposal System, proper | |
| e e e | | Priority Foundation Items (2 | Poi | nts) | vial | atio | ns R | entr | irel | Corre | disposal | |
| | C O S | Demonstration of Knowledge/ Personnel | 1 | R | 1 | 01 | NO | 1 1 | N A | C | Food Temperature Control/ Identification | Т |
| | 1 8 | Person in charge present, demonstration of knowledge and perform duties/ Certified Food Manager (CFM) | 2 | | T | 1 | T | T | 1 | 2 | 7. Proper cooling method used; Equipment Adequate to faintain Product Temperature | 1 |
| | 12 | 2. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package | 1 | | | † | 士 | | \pm | 1 28 | 8. Proper Date Marking and disposition | + |
| | | Labeling | | | | 1 | | 1 | 1 | 25 TI | Thermometers provided, accurate, and calibrated; Chemical/ hermal test strips | 1 |
| | 2 | Hot and Cold Water available; adequate pressure, safe | 1 | | T | | | _ | _ | 1 | Permit Requirement, Prerequisite for Operation | 1 |
| | d | Required records available (shellstock tags; parasite estruction); Packaged Food labeled | T | 7 | T | P | T | T | T | 30 | D. Food Establishment Permit (Current & Valid) 5/3/// | + |
| | | Conformance with Approved Procedures | + | - | - | - | | _ | - | + | Utensils, Equipment, and Vending | 4 |
| | 2. H | Compliance with Variance, Specialized Process, and ACCP plan; Variance obtained for specialized | T | 7 | | 1 | F | | 0 | 31 | . Adequate handwashing facilities: Accessible and properly | + |
| | pr | occssing methods; manufacturer instructions Consumer Advisory | + | 1 | 1 | 1 | - | L | V | 134 | ppned, ased | |
| 111 | 26 | Posting of Consumer Advisories; raw or under cooked | _ | 1 | V | 1 | | | V | I des | L Food and Non-food Contact surfaces cleanable, properly signed, constructed, and used | T |
| | 10 | ods (Disclosure/Reminder/Buffet Plate)/ Allergen Label | | 15 | 4V | | | | 1 | | . Warewashing Facilities; installed, maintained, used/ tvice sink or curb cleaning facility provided | + |
| INNC | C | re Items (1 Point) Violations Require Corrective | e Aci | tion | Not | to I | xcee | d 9 | 0 De | ys or | r Next Inspection , Whichever Comes First | ohu |
| I N N C N O A O S | | Prevention of Food Contamination | R | | UU | N | 1 14 1 | N. | Cos | | Food Identification | I |
| | anı | No Evidence of Insect contamination, rodent/other mals | 1 | 1 | | | | | | 41.0 | Original container labeling (Bulk Food) | + |
| | 35. | Personal Cleanliness/eating, drinking or tobacco use Wiping Cloths; properly used and stored | | | | | | | | | Physical Facilities | + |
| | 37. | Environmental contamination | | | H | \dashv | + | + | - | 42.1 | Non-Food Contact surfaces clean | |
| | 38. | Approved thawing method Proper Use of Utensils | | | | | | 1 | | 44. (| Adequate ventilation and lighting; designated areas used Garbage and Refuse properly disposed; facilities maintained | F |
| TITI | 39. | Itensils, equipment, & linens; properly used stored | H | | + | \dashv | - | + | - | 45. I | Physical facilities installed maintained and clean | |
| | dne | , & handled/ In use utensils; properly used single-service & single-use articles; properly stored | | | 1 | | 4 | | | 40. 1 | Toilet Facilities; properly constructed, supplied, and clean | |
| | and i | ised | | | 4 | 1 | 1 | 1 | 1 | | Other Violations | 1 |
| ived by: (| \a | ral Swith | T | Pr | iut: | 30 | w | al | ~ | S | Omith Title: Person In Charge/ Owner Geof Business Email: | _ |
| ected by: | > | er Bug | 1 | Pri | int: | 5 | Sea | A. | 7 | آر | Business Empil: | |
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| Establishment Name: Peters Agre | | Physical Address: 14743 Old Bandera Rd | | City/State: Helofe | License/Permit # | Page 2 of 2 |
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| rm EH-06 (R | evised 09-2015) | | J 647 616 |)Crl | Samples: Y N # collected | d |