## Retail Food Establishment Inspection Report

Da	2/;	23	10	3		sc/Perr							Est. Type Risk Category Page 1 of	2
Fig.	tabl	ishn	nent	Spec	tion: 1-compliance Z-Kouth	CHARLES BODS	Daniel Co.	3-1°	iela	Inv	estig	gatio	On 4-VISI 5-UINET IVIAL/S	CUKE
	L	, 11	-12		CALSAN'S PIZZA Contact/Ow	ner ivai	ne;						Number of Repeat Violations:  Number of Violations COS:	11
Ph			Addr GO	CSS.	BAMSERA RS City/County:			Zip	Co	de:	P	hon		1
	La	<u> </u>			apliance Status: Out = not in compliance IN = in compli		0-	not ob	2000	od.	NIA -		No (circle one)	
M	ırk 1	the a	ppro	priat	points in the OUT box for each numbered item	lark '✓	a ch	eckma	ark i	n app	ropri	iate t	box for IN, NO, NA, COS Mark an asterisk O' in appropriate bo	x for R
Co	mpl	iane	e Sta	tus	Priority Items (3 Points) viola	tions R	equi			diate				
OU	I	N O	N A	C	Time and Temperature for Food Safety	1	1	O	1	N	N	C		R
T				S	(F = degrees Fahrenheit)  1. Proper cooling time and temperature		1	U	N	0	A	0 S		
_					The self of the se								12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
				eiRi	2. Proper Cold Holding temperature(41°F/45°F)								13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
					3. Proper Hot Holding temperature(135°F)								Preventing Contamination by Hands	
					Proper cooking time and temperature     Proper reheating procedure for hot holding (165°F in	2		$\vdash$			-		14. Hands cleaned and properly washed/ Gloves used properly	
1 0				Mad	Hours)								15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_N_)	
					6. Time as a Public Health Control; procedures & recor Approved Source	ds							Highly Susceptible Populations	
				_									16. Pasteurized foods used; prohibited food not offered     Pasteurized eggs used when required	1 1
	L ,				<ol> <li>Food and ice obtained from approved source; Food i good condition, safe, and unadulterated; parasite destruction</li> </ol>	1							Chemicals	
					8. Food Received at proper temperature		1						17. Food additives; approved and properly stored; Washing Fruit	ts
711.					Protection from Contamination		1	H					& Vegetables  18. Toxic substances properly identified, stored and used	-
	J F				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting mon them.	۵		Г				9	Water/ Plumbing	1
+					10. Food contact surfaces and Returnables : Cleaned ar Sanitized at ppm/temperature (AA OO)	dure		П					Water from approved source; Plumbing installed; proper backflow device	
					<ol> <li>Proper disposition of returned, previously served or reconditioned</li> </ol>			П			1		20. Approved Sewage/Wastewater Disposal System, proper	
					Priority Foundation Items (	Point	s) v	iolati	0225	Ren	ire	Cor	disposal	
0	1	N	N	C			l l		· ·	NAME AND POST	TAXABLE TO	-	recure renon which to days	
U	N	0	A	0	Demonstration of Knowledge/Personnel			O	N	N	N	C	D 100	R
U T	N			S	Demonstration of Knowledge/ Personnel			U	N	O	A	o S	Food Temperature Control/ Identification	R
	N			o s	21. Person in charge present, demonstration of knowled and perform duties/ Certified Food Manager (CFM)				N				Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	R
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### Retail Food Establishment Inspection Report

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Phy	sica	al A	ddre	ss:	2 21	City/County:	77 F.		Zip	Coo	de:		hon	e:		Follow-up: Yes No (circle one)	100
		12	15	7	1 Banderakdi	Helotes		- 17	_	-	23		_				alation
M				Com	pliance Status: Out = not in compl	iance IN = in con	mpliance l	NO =	not o	bser	ved	NA	= no	ox for IN, NO, I	NA, $COS$ $N$	n site R = repeat vi fark an asterisk '*' i	n appropriate box for
Mar	K U	ie aj	pprop	riate	points in the OUT box for each number	s (3 Points) vie											
Cor	ilan	200	e Sta	tue	Thorny Item	3 (5 1 bill ts) At	Authoris A		C	omp	lianc	e Sta	atus	390003860.000	e odrolini dom	procedural escribing by Kinds	STATE OF STA
0	I	N	N	C	Time and Temperature	for Food Safety	MARIA I	R	OU	1	N	N A	C		Em	ployee Health	
T	N	0	A	0	(F = degrees Fahr	renheit)			T		_		S	A		oyees and conditional	l omployees*
		177	12		1. Proper cooling time and tempera	ature				1	13			knowledge n	esponsibilities,	and reporting	i employees,
5 -		10.3			2. Proper Cold Holding temperatur	re(41°F/ 45°F)	man varie	1		01				13. Proper us	e of restriction	and exclusion; No dis	scharge from
				-	AL PARTIES	5人以为4人								eyes, nose, ar	nd mouth	insting by Un	nde
YVA			84		<ol><li>Proper Hot Holding temperature</li></ol>		and thought to	-	-	_	_	1	T	14 Hands cl	eaned and prop	ontamination by Har erly washed/ Gloves	used properly
100			-	_	<ol> <li>Proper cooking time and temper</li> <li>Proper reheating procedure for I</li> </ol>	ature	Fin 2	+	-	1	200	-		15. No bare h	and contact wi	th ready to eat foods	or approved
			1		Hours)	iot noiding (105 1	m 2							alternate met	hod properly fo	llowed (APPROVEI	) Y N )
Bill					6. Time as a Public Health Control	; procedures & re	ecords		de	7040	NA.	-1/11/		<b>建设,现金的</b>		ceptible Populations	
1	11.			TIV	Approved So										ed foods used; ggs used when	prohibited food not of required	tered
	-				7. Food and ice obtained from app	royed source: Foo	din	-	-	_	-	_		1 asteurized C	asea when	MAN TO A STATE OF	De y's
					good condition, safe, and unadulte	rated; parasite										Chemicals	
		142	-		8. Food Received at proper temper	ature		-								d and properly stored;	Washing Fruits
			1					-			-	-	-	& Vegetables		ly identified, stored ar	nd used
-	-		1	_	Protection from Con  9. Food Separated & protected, pro		od l	+		0.27			Linux.	16. TUXIC Suc		ter/ Plumbing	We are a faithful to be
					preparation, storage, display, and t	asting	Be 18 1 元								Part William	Pl 1: : II	
		di	11		10. Food contact surfaces and Retu	imables; Cleaned	and			1	78			19. Water fro backflow dev	The state of the s	urce; Plumbing install	led; proper
	-				Sanitized at ppm/tempe 11. Proper disposition of returned,		or	-	10		FUE	100	10			ewater Disposal Syste	em, proper
				3	reconditioned		Towns in		E IN		237			disposal	对是自己的证明	STEEL SHOW SHE	
100		N.		100	Priority For	ındation Items	(2 Poin	ts) 1						rrective Action	within 10 da	ys	
O	I N	N O	N A	CO	Demonstration of Knowle	edge/ Personnel		R	UT	N N	N O	N A	C O S	Fo	od Temperati	ore Control/ Identific	cation -
T	-		16	S	21. Person in charge present, demo	onstration of know	ledge,				21118	7	3			sed; Equipment Ade	equate to
22					and perform duties/ Certified Food	Manager (CFM)	al	+	-		1.2	1881	0		duct Temperate te Marking and		Party Control
		_	100	-855	22. Food Handler/ no unauthorized Safe Water, Recordkeeping	and Food Packag	re l	-			1	168		29. Thermom	eters provided,	accurate, and calibra	ted; Chemical/
					Labeling					18	List.	17/0	116	Thermal test		Straight and a	
190			100	Har.	23. Hot and Cold Water available;	adequate pressure	, safe						21	Perm	it Requiremen	t, Prerequisite for O	
				100	24. Required records available (she		site			300	7,44	188		30. Food Est	ablishment Pe	rmit (Current & Pal	id) 3131125
		S.J.	1		destruction); Packaged Food labele Conformance with Appro		ion -						19.00	5/55/51/20	Utensils, Equ	uipment, and Vendir	ng
			1		25. Compliance with Variance, Spe		and			100	YAV.	10		21 Adaquata	handwaching (	acilities: Accessible a	and properly
				84	HACCP plan; Variance obtained for processing methods; manufacturer	or specialized								supplied, used		actities. Accessioie a	and property
		9.0	1	1	Consumer Adv					187			1		Non-food Con structed, and u	tact surfaces cleanable	e, properly
		33.50		200	26. Posting of Consumer Advisorio	es; raw or under co	ooked	-	H	100		10	ja j	33. Warewash	ning Facilities;	installed, maintained,	used/
					foods (Disclosure/Reminder/Buffer	Plate)/ Allergen l	Label			4	1	alv. d			Name and Address of the Owner, where the Owner, which is	g facility provided	
1000					Core Items (1 Point) Violati	ons Require Cor	rective A	ction			xcee	ed 9	0 Da	ys or Next Ins	pection , Whi	chever Comes First	
O U	1 N	N O	N A	C	Prevention of Food Co	ntamination	1	2	U T	I N	N O	N A	0 5	11	Food	Identification	
T		TO	-	S	34. No Evidence of Insect contamin	nation, rodent/othe	er		T			457	3	41.Original co	ontainer labelin	g (Bulk Food)	
		_			animals  35. Personal Cleanliness/eating, dri	inking or tohanas	use							Categorius nov - co	Phys	sical Facilities	
		_	-	1	36. Wiping Cloths; properly used a		230	7					116	42. Non-Food	Contact surface		productive and
				16.46	37. Environmental contamination		100				111	100	-			lighting; designated	
			100	10	38. Approved thawing method	14-74-74-12-12-12-12-12-12-12-12-12-12-12-12-12-	C SHE					179	3/(0)			erly disposed; faciliti	
	118		101	24	Proper Use of U			4			MyT.	100		45. Physical f	acilities installe	ed, maintained, and el	d and clean
		1	1		<ol> <li>Utensils, equipment, &amp; linens;</li> <li>dried, &amp; handled/ In use utensils;</li> </ol>		red,		0.1	1				40000000000000000000000000000000000000		constructed, supplied	u, and citali
				81	40. Single-service & single-use art	icles; properly stor	red			8		18		47. Other Vio	lations		
		41500		-	and used											Title: Parcan In	Charge/ Owner
Re-			by:	(	indy Hore	1		1	Print	(	i	2	de	1 F101	res	Aitte. I erson in	Charge Owner
-		-	by:	-	M. 11-	1.0		I	Print	: <	7			1-11	+	Business Email:	
(sig					see Juy					-	1	-01	N	011000	1		



Dat	e: 1	2	12	2	Time in:	Time out:		License/P	ermi	it#						-	Est. Type	Risk Category	Page 1 of 1
_			12		1 Comm	lianca	1/ 2	Routine	-	7	3.F	ield	Inve	estig	atio	on   4-V	isit	5-Other	TOTAL/SCORE
		_			tion: 1-Comp		THE REAL PROPERTY.	act/Owner	Nam	ne:	5-1	icia	1111	- Strip		* Number of	Repeat Viol	ations:	1 2
200	O	'(	0	NI	yor High S	chool								_		✓ Number of	Violations (		1100
Phy	sica	I A	ddre	255:	yor High Si 1 Leslie R	-d (	City/Com	ty: les			Zip	Cod	ie: 23	Pl	hon	e:		Follow-up: Yes No (circle one)	
				Con	pliance Status: Out = n	not in compliance		compliance	N	0=	not ol	bserv	red	NA:	= no	ot applicable COS =	corrected on	site R = repeat vio	olation
Mar	k th	e ap	ргор	riate	points in the OUT box for	each numbered	item	Mark	. √. a	che	ekma	rk in	appr	opria	ate b	ox for IN, NO, NA,	COS Ma	rk an asterisk 4 ii	appropriate box for R
Con	12		C.		Prio	rity Items (.	3 Points	) violation:	Reg	quir			iance			tive Action not to e	exceea 3 aa	ys	
0	I N	N O	Sta N A	C	Time and Tem			ety	R		OU	I N	N O	N A	C		Emp	loyee Health	ı
T	-	-		S	(F = de 1. Proper cooling time a	egrees Fahrenh			-	-	T			-	S	12. Management,	food emplo	yees and conditional	employees;
											Ш					knowledge, respo	nsibilities, a	nd reporting	
					Proper Cold Holding	temperature(4	1°F/ 45°F	)								eyes, nose, and m	nouth	nd exclusion; No dis	
	1				3. Proper Hot Holding t				$\vdash$		-			_				ntamination by Han rly washed/ Gloves u	
+	+		_	-	Proper cooking time :     Proper reheating proc			65°F in 2	H		H					15. No bare hand	contact with	ready to eat foods o	r approved
	4				Hours)				$\perp$		Ш							owed (APPROVED eptible Populations	
-		_		_	6. Time as a Public Hea	proved Source		& records	$\vdash$	-	H	7		7				ohibited food not off	
L,	_		_													Pasteurized eggs 1	ised when re	equired	
					<ol><li>Food and ice obtained good condition, safe, an</li></ol>												C	hemicals	
$\vdash$	1	1			8. Food Received at pro	oper temperatu	re		H		П			T	_		s; approved a	and properly stored;	Washing Fruits
_				_	Protection	from Contan	nination		H		H					& Vegetables 18. Toxic substant	ces properly	identified, stored and	d used
П					9. Food Separated & pro			g food									Water	r/ Plumbing	
	1				preparation, storage, dis 10. Food contact surface	es and Returna	bles ; Cle	med and	H		П	T		1		19. Water from ap backflow device	proved sour	ce; Plumbing installe	ed; proper
$\forall$	1		-		11. Proper disposition o	ppm/temperati of returned, pre		rved or	H		Н						rage/Wastew	vater Disposal System	n, proper
N. Salak	100	Selection of the select	W. Silver	1215	reconditioned	ority Found	lation It	ems (2 Po	ints	) vi	olati	ons	Real	uire	Cor	rrective Action with	hin 10 days	part • Constitution	NEVENSE STORES
U	l N	N O	N A	C	Demonstration		The Man		R	_	O U	I N	N O	N A	CO		14.24.30	e Control/ Identifica	ation - R
T	+			S	21. Person in charge pre						T			1	5	27. Proper cooling Maintain Product		d; Equipment Adeq	juate to
+	+	-		_	and perform duties/ Cer 22. Food Handler/ no ur				-		1			1		28. Proper Date M			
					Safe Water, Recor	rdkeeping and Labeling	l Food Pa	ckage							4	29. Thermometers Thermal test strips		ccurate, and calibrate	d; Chemical/
T	T				23. Hot and Cold Water		quate pres	sure, safe						1	28		The Control of the Control	Prerequisite for Op	peration
1	1				24. Required records avadestruction); Packaged I		ock tags;	parasite					T			30. Food Establish	hment Pern	nit (Current Valid	31/23
			_		Conformance w		Procedu	res								Ute	ensils, Equip	oment, and Vending	3
					25. Compliance with Va HACCP plan; Variance	obtained for sp	pecialized	ess, and				10				31. Adequate hand supplied, used	washing fac	ilities: Accessible an	d properly
	1		_		processing methods; ma Cons	nufacturer inst sumer Advisor						+		1		32. Food and Non-		et surfaces cleanable,	properly
$\top$	T	Т		-	26. Posting of Consumer	r Advisories; r	aw or und	er cooked	$\vdash$		+	+	+	+		designed, construct 33. Warewashing I		α stalled, maintained, ι	ised/
					foods (Disclosure/Remin	nder/Buffet Pla	ate)/ Aller	gen Label			Ш					Service sink or cur	b cleaning f	acility provided	
					Core Items (1 Point	t) Violations	Require	Corrective	Acti	on l	_	_	_	_	_	ys or Next Inspecti	on , Which	ever Comes First	149
		O	A	C O S	Prevention o	f Food Conta	mination		R			N		Λ	COS		Food I	dentification	R
					34. No Evidence of Insec animals	ct contamination	on, rodent	other								41.Original contain	er labeling	(Bulk Food)	
1	1	1	7		35. Personal Cleanliness			cco use			-			-		42 Non F1C		al Facilities	
+	+	+	+	+	<ol> <li>Wiping Cloths; prope</li> <li>Environmental conta</li> </ol>		Derois				+	+	+	+		42. Non-Food Con 43. Adequate venti		s clean ghting; designated a	reas used
	1				38. Approved thawing m	nethod										44. Garbage and R	efuse proper	rly disposed; facilitie	s maintained
	_	_	-	-	Proper 39. Utensils, equipment,	& linens; prop		stored	$\dashv$		+	+	-	+	-			maintained, and cle constructed, supplied	
	1				dried, & handled/ In use	utensils; prop	erly used					1	_					onsurered, supplied,	, and crean
8	1				40. Single-service & sing and used	gle-use articles	; properly	stored							1	47. Other Violation	15		
Rece (sign:		4	-	1	with his	MIR.	- 4007			Pr	int:							Title: Person In C	Charge/ Owner
Insp	ecte	ed b	y:/	2					-	Pr	int:		7	_	_	1-511 - 1		Business Email:	
(sign	_	The State of the S		<	and the							_		9	N	Gilbert			



Dat	e; _	1.		_	Time in: Time out: License/I	erm	it#						Est. Type Risk Category Page of	
2			23		1 1 2 P 1	_	-	2 5	1-1-1	Lave	etio	natio	on 4-Visit 5-Other TOTAL/SCOR	E
	$\sim$		_		tion: 1-Compliance 2-Routine	Nam		3-1	teta	Inv	esug	gatic	* Number of Repeat Violations:	
A	1005	nme	nt N	J		, ventr	ic.						✓ Number of Violations COS:	
Phy	SICA	I Ad	dres	5:	oudy Made Old Banderard City/County. He o tes			78	Cod	ic:	Pi	hone	Follow-up: Yes No (circle one)	
_1	4	3	87		Old Banderald Helotes	_					_			
			C	0E	apliance Status: Out = not in compliance IN = in compliance	N	0 =	not of	bserv	red	NA:	= no	ot applicable COS = corrected on site R = repeat violation box for IN, NO, NA, COS Mark an asterisk * * in appropriate box for	R
Mar	k the	e app	ropn	atc	points in the OUT box for each numbered item Mark  Priority Items (3 Points) violation	. P.	a cne	ckiisi	rk m	linta	Cor	reci	tive Action not to exceed 3 days	
Cor	mlin	nea 5	Statu	_	Priority Items (5 Points) violation	3 Ac	1			iance				_
0	1	N	N	C	Time and Temperature for Food Safety	R		0	1	N	N	C	T I II III	R
T	N	0	A	0	(F = degrees Fahrenheit)			U	N	0	A	5		
					Proper cooling time and temperature	1							Management, food employees and conditional employees;     knowledge, responsibilities, and reporting	
	+	+	+	-	2. Proper Cold Holding temperature(41°F/45°F)	+	1	H			$\dashv$		13. Proper use of restriction and exclusion; No discharge from	
													eves, nose, and mouth	
	1	1	-		3. Proper Hot Holding temperature(135°F)	+	-	H	_		_	_	Preventing Contamination by Hands  14. Hands cleaned and properly washed/ Gloves used properly	
-	+	+	+	-	Proper cooking time and temperature     Proper reheating procedure for hot holding (165°F in 2)	+	1	H			-		15 No bare hand contact with ready to eat foods or approved	
					Hours)								alternate method properly followed (APPROVED Y N )	_
					6. Time as a Public Health Control; procedures & records	-	-	-	_		_		Highly Susceptible Populations  16. Pasteurized foods used; prohibited food not offered	
					Approved Source								Pasteurized eggs used when required	
	T		T		7. Food and ice obtained from approved source; Food in	$\top$	1	Γ,						
					good condition, safe, and unadulterated; parasite								Chemicals	
+	+	+	+	-	8. Food Received at proper temperature	+	1	Н			T		17. Food additives; approved and properly stored; Washing Fruits	
						_		Ш			_	_	& Vegetables 18. Texic substances properly identified, stored and used	$\dashv$
	-	-	-	-	Protection from Contamination  9. Food Separated & protected, prevented during food	+	-	H				-	Water/ Plumbing	
					preparation, storage, display, and tasting									_
		T			10. Food contact surfaces and Returnables; Cleaned and			П					19. Water from approved source; Plumbing installed; proper backflow device	
-	+	+	+	-	Sanitized at ppm/temperature  11. Proper disposition of returned, previously served or	+	-	H	-	$\rightarrow$	+		20. Approved Sewage/Wastewater Disposal System, proper	
					reconditioned								disposal	-
					Priority Foundation Items (2 Po	ints	i) vi	olati	ons	Requ	rire	Cor	rrective Action within 10 days	R
				C	Demonstration of Knowledge/ Personnel	R		U	I N	O O	A A	0	Food Temperature Control/ Identification *	
T	+		-	S	21. Person in charge present, demonstration of knowledge,	$\vdash$	-	T	-	+	-	5	27. Proper cooling method used; Equipment Adequate to	
					and perform duties/ Certified Food Manager (CFM)								Maintain Product Temperature	
					22. Food Handler/ no unauthorized persons/ personnel				-	_	+	_	Proper Date Marking and disposition     Thermometers provided, accurate, and calibrated; Chemical	-
					Safe Water, Recordkeeping and Food Package Labeling								Thermal test strips	
	T	T		+	23. Hot and Cold Water available; adequate pressure, safe		1		-				Permit Requirement, Prerequisite for Operation	1111
+	+	+	+	+	24. Required records available (shellstock tags; parasite		1	П		T	V	1	30. Food Establishment Permit (Current & Valid)	
				_	destruction); Packaged Food labeled	_	-	$\perp$				-		
_	,	_	_	1	Conformance with Approved Procedures	-	-	H	_	_	_	-	Utensils, Equipment, and Vending	
					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized								Adequate handwashing facilities: Accessible and properly supplied, used	
					processing methods; manufacturer instructions			$\vdash$	1	-	-	-	32. Food and Non-food Contact surfaces cleanable, properly	
					Consumer Advisory								designed, constructed, and used	
	T	_	Т	+	26. Posting of Consumer Advisories; raw or under cooked			$\top$	1		+	7	33. Warewashing Facilities; installed, maintained, used/	
					foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label								Service sink or curb cleaning facility provided	
				1	Core Items (1 Point) Violations Require Corrective	Acti	ion .						ys or Next Inspection , Whichever Comes First	R
0 1		0 2	A C		Prevention of Food Contamination	R		U	I N		A	0	Food Identification	
T	-	-	5	1	34. No Evidence of Insect contamination, rodent/other			T	+	+	+	5	41.Original container labeling (Bulk Food)	
	1	1			animals							_		
				1	35. Personal Cleanliness/eating, drinking or tobacco use			-	-	_	_	+	Physical Facilities  42. Non-Food Contact surfaces clean	
-	-	1	+	+	36. Wiping Cloths; properly used and stored 37. Environmental contamination	-		+	+	-	+	+	43. Adequate ventilation and lighting; designated areas used	
+	+	1	-	+	38. Approved thawing method								44. Garbage and Refuse properly disposed; facilities maintained	
			0,00	1	Proper Use of Utensils						1	1	45. Physical facilities installed, maintained, and clean	
				1	<ol> <li>Utensils, equipment, &amp; linens; properly used, stored, dried, &amp; handled/ In use utensils; properly used</li> </ol>								46. Toilet Facilities, properly constructed, supplied, and clean	
+	-	+	-	1	40. Single-service & single-use articles; properly stored			$\vdash$	1		1		47. Other Violations	
		1			and used								174 P. 1 C. 1C	$\dashv$
Rece			5	K	Olean		Pr	int:	9	Λη	do		Title: Person In Charge/ Owner	
(signa Inspe			0	-	10. /		Pr	int:	2	, N	W	7	Business Email:	
(signa				2	ecal		- *		2	29	N		7/04/	

Form EH-06 (Revised 09-2015)

\* No Food preparation or upon food handling is conducted at location Children bring their own food I SNACKS from home.



Date:	Time in: Time out: License/I	Permi	t #							Est. Type	Risk Category	Page of
213/23		10000	1	2 EL	14.1	Laws	ctio	atio	n 1 4	-Visit	5-Other	TOTAL/SCORE
Purpose of Inspect Establishment Nam	e: Contact/Owner	Name	-	3-Fie	ela 1	inve	sug	atio	* Number o	of Repeat Viola	tions:	100
Kuentz	Elementary								✓ Number	of Violations Co		1100
Thysical Additions.	, Cuv/County.	· .	Τ.	Zip (	Code	e: 2		hone	:		Follow-up: Yes No (circle one)	1.00
12303					_	23				= corrected on s	site R = repeat vi	olation
Mark the appropriate	pliance Status: Out = not in compliance IN = in compliance points in the OUT box for each numbered item Mark	e N(	) = n	ot obs kmarl	serve k in a	appro	NA: opria	= not ate bo	ox for IN, NO, NA	, COS Mar	k an asterisk '*' is	n appropriate box for R
	Priority Items (3 Points) violation	s Reg	juire	e Imr	nedi	iate	Cor	rect	ive Action not to	exceed 3 day	75	
O I N N C		R			npli.	ance	Sta	tus				R
U N O A O S	Time and Temperature for Food Safety (F = degrees Fahrenheit)	1			N	0	A	0 5		•	oyee Health	
	Proper cooling time and temperature	1		Ħ	1				12. Managemer knowledge, res	nt, food employ	vees and conditiona	l employees;
	2. Proper Cold Holding temperature(41°F/ 45°F)	+		$\vdash$	+	-	-		13. Proper use	of restriction an	d exclusion; No di	scharge from
				Ш					eyes, nose, and	mouth	tamination by Ha	
	Proper Hot Holding temperature(135°F)     Proper cooking time and temperature	+		-	Т	Т			14 Hands clea	ned and proper	ly washed/ Gloves	used properly
	5. Proper reheating procedure for hot holding (165°F in 2				$\exists$				15 No bare har	d contact with	ready to eat foods owed (APPROVEI	or approved
	Hours) 6. Time as a Public Health Control; procedures & records	+		$\vdash$				_		Highly Susce	ptible Populations	5
	Approved Source	T		T	T				16. Pastcurized	foods used; pro	ohibited food not of	ffered
	7. Food and ice obtained from approved source; Food in	+		-				_	Pasteurized egg			
	good condition, safe, and unadulterated; parasite destruction									Ch	nemicals	
	8. Food Received at proper temperature	+		T	T	$\neg$			17. Food additi	ves; approved a	and properly stored	; Washing Fruits
	Protection from Contamination	-		H	1	-	_		& Vegetables		identified, stored a	
	Food Separated & protected, prevented during food	+		-				_	16. TOXIC SUDSE		/ Plumbing	and asset
	preparation, storage, display, and tasting 10. Food contact surfaces and Returnables; Cleaned and	-		-		_	_		10 Water from	annowed source	ce; Plumbing instal	led: proper
	Sanitized at ppm/temperature								backflow devic	e		
	<ol> <li>Proper disposition of returned, previously served or reconditioned</li> </ol>								<ol><li>Approved S disposal</li></ol>	ewage/Wastew	ater Disposal Syste	em, proper
100000000000000000000000000000000000000	Priority Foundation Items (2 P	oints	) vi	olatio	ons	Reg	uire	Cor		vithin 10 days	distribution in the state	disk transports
O 1 N N C U N O A O T S	Demonstration of Knowledge/ Personnel	R		O U	N	N O	N A	C O			e Control/ Identifi	cation *
T	21. Person in charge present, demonstration of knowledge,	1		T				S			d; Equipment Ade	equate to
	and perform duties/ Certified Food Manager (CFM)  22. Food Handler/ no unauthorized persons/ personnel	+	-	$\vdash$	-	-			Maintain Produ 28. Proper Date			
	Safe Water, Recordkeeping and Food Package	$\top$		$\Box$		$\neg$					ccurate, and calibra	ted; Chemical/
	Labeling	+	+	$\vdash$			_	_	Thermal test st		D	
	<ol> <li>Hot and Cold Water available; adequate pressure, safe</li> <li>Required records available (shellstock tags; parasite</li> </ol>	+	1	-	T				rermit	Kequirement,	Prerequisite for C	(A: 5/31/2)3
	destruction); Packaged Food labeled								30. Food Estab	lishment Pern	nit (Current & Val	5/31/23
	Conformance with Approved Procedures  25. Compliance with Variance, Specialized Process, and	-	-	-	-		_			Utensils, Equi	pment, and Vendi	ng
	HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions								<ol> <li>Adequate h supplied, used</li> </ol>	andwashing fac	cilities: Accessible	and properly
	Consumer Advisory								32. Food and N designed, const		ct surfaces cleanab	le, properly
	26. Posting of Consumer Advisories; raw or under cooked	1	1	1	+						stalled, maintained	, used/
	foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label	0.323.00									facility provided	
0 I N N C	Core Items (1 Point) Violations Require Correctiv	e Act			o Ex	N	d 90	O Da	ys or Next Insp	ection , Which	never Comes First	f R
O I N N C U N O A O S	Prevention of Food Contamination			U T	N	o	Ā	0 5		Man and the	dentification	R
	<ol> <li>No Evidence of Insect contamination, rodent/other animals</li> </ol>		-						41.Original cor	itainer labeling	(Bulk Food)	
	35. Personal Cleanliness/eating, drinking or tobacco use		1					_	100		cal Facilities	
	Wiping Cloths; properly used and stored     Environmental contamination	+	1	1	-	-		-	42. Non-Food 0		s clean lighting; designated	areas used
	38. Approved thawing method								44. Garbage an	d Refuse prope	rly disposed; facili	ties maintained
	Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored,	+	+	1	-	-	100	-	45. Physical fa	cilities installed	d, maintained, and constructed, supplied	lean
	dried, & handled/ In use utensils; properly used										constructed, supplie	co, and cicali
	40. Single-service & single-use articles; properly stored and used	1	-						47. Other Viola	ations		
Received by:	J. Kal		P	rint:	Sa	brz	na	21	Rodrigue	2	Title: Person I	n Charge/ Owner
Inspected by:	a Walt		P	rint:	<	7	_		(111	_	Business Email:	-
(signature) Form EH-06 (Revised	09-2015)				_	Je	4	W	OV Gar	1		



Date	1-	3 1	12	3	Time in:	Time out:		License/P	ermit	#						Est. Type	Ris	k Category	Page of _	<u>+</u>
Purp						pliance	W 2	-Routine		13	3-Fiel	d In	esti	gatio	n	4-Visit		5-Other	TOTAL/SC	ORE
Estal	lish K	me (	nt N	lame			Con	tact/Owner l	Name	:						r of Repeat Vier of Violations			99	
Phys	ical	Ad	dres	\$-	14 Bander	aRd.	City/Cou	inty:		1	Zip Co	33	P	hone	:			r-up: Yes (circle one)	/ /	
Mark	the	app	ropr	omp	coints in the OUT box for	not in complia	nce IN =	in compliance	NO V'ac	= no	ot obse	rved in an	NA	= no	applicable CO	S = corrected of	n site	R = repeat vie	olation appropriate box	for R
					Pric	ority Items	(3 Point								ive Action no			SACTION 1 A	,	
Com				C		of the Spanish		Ser Sun Clorks		1	Com	plian	e St	atus	n la municipality (Pa					-
UT			Ä	0		degrees Fahre	nheit)	fety	R		U N			C O S			ployee H	ALL STATE OF STATE OF		R
		1	1		1. Proper cooling time										knowledge, r	ent, food emplesponsibilities,	and repo	orting	No. Shelling	
					2. Proper Cold Holding			F) .							<ol><li>Proper us eyes, nose, ar</li></ol>	e of restriction d mouth	and excl	usion; No dis	scharge from	
		+	+	+	<ol> <li>Proper Hot Holding</li> <li>Proper cooking time</li> </ol>	temperature(	135°F)		H	1	the page of	_	_	_	e till sette	Preventing C				200
	1	+		+	5. Proper reheating pro	ocedure for he	ot holding (	165°F in 2	-	1		+	-			eaned and prop and contact wi				
1	+	1	1		Hours)		Ngi a a a									od properly fo				
		1	_	+	6. Time as a Public He			& records	H	-		_	_	_	14.0			Populations		-
						pproved Sou						1				ed foods used; p egs used when			lered	
					<ol> <li>Food and ice obtains good condition, safe, a destruction</li> </ol>												Chemica	ed policina		
	+	+	1	1	8. Food Received at pr	roper tempera	ture		H	-	T	T		Г			l and pro	perly stored;	Washing Fruits	
	_	_	_	1	Protectio	n from Cont	amination		H	+		+		-	& Vegetables 18. Toxic sub	stances proper	v identif	ied, stored an	d used	+
	T	T			9. Food Separated & p			ng food		T	8798						er/ Plun		The state of	
$\vdash$	+	+	$\dashv$	+	preparation, storage, d 10. Food contact surfa			leaned and	H	1	-	1	1	1	10 Water fro	n approved so	urcer Dhy	mhing install	ad: proper	+
			-		Sanitized at	ppm/temper	ature								backflow dev		nce, Plu	mong nstan	eu, proper	
		1			<ol> <li>Proper disposition reconditioned</li> </ol>	of returned, p	reviously s	served or								Sewage/Waste	water D	isposal Syster	m, proper	1 100
3,3 (4)	7.50			0.00		iority Fou	ndation I	Itame (2 De	into	916	%15/19/A	D.	or seal		disposal rective Action	10 1		\$138 MAY 127	e a Silveri Silveri Silveri	and the
O I		N	N A	C O S	Demonstratio				R	1	O I	N	N A	COS		od Temperatu	) else	rol/ Identific	ation *	R
	1	1			21. Person in charge pand perform duties/ Co					T	Ϊ	T		3		oling method u		uipment Adec	quate to	
164		1			22. Food Handler/ no t	unauthorized	persons/ pe	ersonnel							28. Proper Da	te Marking and	disposit		- Jakan	
					Safe Water, Reco	ordkeeping a Labeling	nd Food P	ackage					1910		29. Thermom Thermal test	eters provided, strips	accurate	, and calibrate	ed; Chemical/	
		1			23. Hot and Cold Water	er available; a	dequate pr	essure, safe		T	2		7.3	12		t Requiremen	t, Prere	quisite for O	peration .	100
					24. Required records a destruction); Packaged			; parasite								iblishment Pe	A COLUMN	EVA:	5/3//19	3
	100				Conformance							N.				Utensils, Equ	ipment,	and Vendin	g	
					25. Compliance with V HACCP plan; Variance	e obtained fo	specialize	ed .							31. Adequate supplied, used	handwashing f	acilities:	Accessible ar	nd properly	
	_	1	_		processing methods; m	sumer Advi				-	1	T				Non-food Constructed, and u		ces cleanable	, properly	
	T	T			26. Posting of Consum foods (Disclosure/Rem					-				П	33. Warewasl	ing Facilities; or curb cleaning	installed		used/	
					Core Items (1 Poi			-	Actio	on N	lat to	Exce	ed 9	0 Da					11/02/2009	E. Wilde
	N I	N O	N A	C O S		of Food Cor			R	Ī	0 1 U N	N	N A	CO	/A.V.A.V.=Z.V.		Identifi		5-16-07-49-705-5-100-14-9-	R
	1	1		3	34. No Evidence of Ins	sect contamin	ation, rode	nt/other		-	T			S	41.Original co	ntainer labelin	g (Bulk )	Food)		
	+		7		35. Personal Cleanline	ss/eating, dri	king or tol	pacco use	152	1			_	38	E OR C. V DAS	Phys	ical Fac	ilities		355
H	1	1	1		36. Wiping Cloths; pro		d stored	Mark Spinish					展出			Contact surface	es clean	1182		16
-	-	+	-	-	<ol> <li>Environmental con</li> <li>Approved thawing</li> </ol>				-	1	-	-				ventilation and				
-			_	+		er Use of Ut	ensils	+	-	+	-	-	-			nd Refuse prop acilities installe				+
	T	T	1	1	39. Utensils, equipmen	nt, & linens; p	roperly use				-	1				ilities; properly				+
-	+	+	-	-	dried, & handled/ In u				$\sqcup$	-	1	_	_							$\sqcup$
Ш					40. Single-service & si and used	mgie-use arti	ics; proper	iy stored			M				47. Other Vio	ations				
Reco			y: (		200	)				Pri	int: _	To	av	1	Pena		Title	: Person In	Charge/ Owne	r
Insp (sign	ecte	d b	y>	<	en 1. ret					Pri	int: (				ilbert		Busin	ess Email:		
Form		_	-	_						_		_	• 1	_						

47) Make Sure to post one Food Manager's Certificate so that it is in a visible area to the public.

# Retail Food Establishment Inspection Report

Date:	1_	. ).	-7	Time in:	Time ou	it: License/F	erm	it#		V 2 1				Est. Type	Risk Category	Pageo	f
rurpo	se o		spec	tion: 1-	-Compliance	<b>4</b> 2-коиппе	eduma	anidest.	3-F	ieia	inv	estig	ation	4-VISIT	5-Utner	IUIAL/S	CO
Establ	isht 4	nent	Nar	ne:	lu	Contact/Owner	Nan	_	10°0					Number of Repeat V  Number of Violation		93	-
Physi	al A	Addı 8	ress:	SANSMA	rs	City/County:			Zip	Cod	e:	Ph	ione:		Follow-up: Yes No (circle one)	70	
Mark	the	annr		npliance Status: (e points in the OUT										pplicable COS = corrected of x for IN, NO, NA, COS	n site R = repeat vio Mark an asterisk 'O' in		for
									e Im	med	ate	Corr	ectiv	ve Action not to exceed 3 a		manufic the sections	22-13
Comp	_	-	_				R	-	Co	mpli I	n n ce	-	us C				$\mp$
UN					nd Temperature (F = degrees Fal				U	Ñ	o		os	Em	ployee Health		
				1. Proper coolin	ng time and tempe	erature							1   k	12. Management, food empl knowledge, responsibilities,	oyees and conditional and reporting	employees;	T
		-	al o	2. Proper Cold	Holding temperat	ure(41°F/ 45°F)			1					13. Proper use of restriction eyes, nose, and mouth	and exclusion; No disc	harge from	
	1	1			lolding temperatu		T	1					1.		ntamination by Hand		1
					ing time and temp	r hot holding (165°F in 2			E 84	+	+	+		<ol> <li>Hands cleaned and prope</li> <li>No bare hand contact with</li> </ol>			$\dagger$
	+	+	-	Hours)	iblic Health ( 'ontr	ol; procedures & records	-	1		L			a	alternate method properly fol	lowed (APPROVED Y ceptible Populations	(N)	+
		-1-		0. 11110 43 4 1 4	Approved S		T	1 1	T	T	T			6. Pasteurized foods used; p	rohibited food not offer	red	T
		1				proved source; Food in							P	Pasteurized eggs used when r			$\vdash$
				destruction /		B- JEATS ON S	540.	-				, la co	1.		hemicals	ahina Parita	
					ed at proper temp					_	_		&	<ul> <li>7. Food additives; approved</li> <li>b Vegetables</li> <li>8. Toxic substances properly</li> </ul>			
ar	T	1	T	9. Food Separa	ted & protected, p	revented during food	$\vdash$				-		1-10		r/ Plumbing	ascu .	
			+	10. Food contac	ct surfaces and Re	tasting Hoor-Free teturnables; Cleaned and	-		T	T	T	T		9. Water from approved sour	ce; Plumbing installed;	proper	
	1	+	+		ppm/tempersition of returned	d, previously served or	$\vdash$	1 1	$\dashv$	$\dagger$			20	0. Approved Sewage/Wastev	vater Disposal System,	proper	
	_			reconditioned	Priority Fo	oundation Items (2 Po	ints	) via	latio	ns R	eau	ire C		isposal ctive Action within 10 days			
O U T			N G			vledge/ Personnel	R			I	N	N C A C		CONT. T. I. MILE A PERSON OF THE PERSON OF T	e Control/ Identificati	on	R
			1	21. Person in ch	harge present, den ties/ Certified Foo	nonstration of knowledge, and Manager (CFM)		1 50					27 M	7. Proper cooling method use faintain Product Temperature			
		T	工	22. Food Handi	ler/ no unauthoriza	ed persons/ personnel	-	,	7	4	+	+	28	8. Proper Date Marking and 69. Thermometers provided, a	disposition & CNI)	Chamical	
				Safe Wate	r, Recordkeepin Labelin	g and Food Package g							Ti	hermal test strips		BU	e
			-			; adequate pressure, safe			.1	-	-	<b>—</b>	+	<del></del>	Prerequisite for Oper	ation	7
				destruction); Pa	ickaged Food labe				4				30	0. Food Establishment Perm		W-	
						pecialized Process, and			$\overline{}$	Т	$\top$		-	Y THE THE THE THE	pment, and Vending	permit	_
				HACCP plan; V	/ariance obtained nods; manufacture	for specialized		-						Adequate handwashing facupplied, used	ilities: Accessible and p	properly	
		_			Consumer Ad				9					<ol><li>Food and Non-food Contactions</li><li>constructed, and use</li></ol>		operly	
				foods (Disclosur	re/Reminder/Buff	ies; raw or under cooked et Plate)/ Allergen Label							Se	<ol> <li>Warewashing Facilities; in ervice sink or curb cleaning f</li> </ol>	acility provided	d/	
				Core Items (	1 Point) Violat	ions Require Corrective .	Actio	on N	ot to					r Next Inspection , Which	ever Comes First		S === 0 ===
0 I			0	Preve	ention of Food C	ontamination	R		O U T	N C		N C	•	Food I	dentification		R
Т	T		S	34. No Evidence	e of Insect contam	ination, rodent/other		Ī		lui E				Original container labeling	(Bulk Food)		
				35, Personal Cle		rinking or tobacco use			_				12	Physic 2. Non-Food Contact surfaces	al Facilities		218
	-	+-	-		hs; properly used tal contamination	and stored		-	+	+		+		3. Adequate ventilation and li		s used	
				38. Approved the	awing method				1		F	1	-	<ol> <li>Garbage and Refuse proper</li> <li>Physical facilities installed</li> </ol>		naintained	
	T	Т	Т	39. Utensils, equ	Proper Use of Us	properly used, stored, properly used	$\dashv$	+	+	+	+	+	-	<ol> <li>Toilet Facilities; properly c</li> </ol>		nd clean	
-	-		-			properly used ticles; properly stored	$\dashv$	-	+	+	+	+		Other Violations Nor	R-MANY RA	nouns.	11
Page	Ved	by		and used	, , ,		+	Pri	nt:		١.		17	TRIMS " BEST BY	Title: Person In Ch	arge/ Owner	4
Rece (signa	ure)		197	To gal Wy	We to			Pri				- ا			Business Email;		4
Inspe (signa			•	1).	75-	/LJ					<u>s</u>	. 5	N	IAYR			



Da	e:/	2	12	2	Time in:	Time out:	License/F	erm	it#							Est. Type		Risk Category	Page I of Z
Pu	11.	5	_	2	tion: 1-Comp	pliones 1	2 Pautina	The same	-	2 5	iold	Inve	stin	atio	n 1 4	Visit	-	5-Other	TOTAL/SCORE
	ablis					puance	2-Routine Contact/Owner	Nan	ne:	3-F	reia	inve	sug	2110	* Number o	f Repeat Vi	olati	ons:	00
	4	04	4	ร์	Pizzeria						3				✓ Number ò	f Violation	s CO	S:	9)
Ph	sica	A	ddre	SS:	Davidson P	City	/County:		1		Cod		Pf	none				ollow-up: Yes o (circle one)	10
-		<u> </u>	18	_	BUNDELA CO	17	elotes	_		_	Dê		_	_	F 11 COC.		_		plation
Ma	k th	e ap	prop	Con	points in the OUT box for	not in compliance r each numbered iter	IN = in compliance n Mark	·	O =	not ob ckma	nserv rk in	ed appr	NA =	= not ite bo	x for IN, NO, NA,	COS N	Mark	an asterisk ' * ' in	appropriate box for R
						ority Items (3 P											days		
Col	upli:	N	Sta	us C				R	-	Co	mpli	iance N	Stat	tus	an Market William	NAME OF THE OWNER OWNER OF THE OWNER OWNE			R
U	N	0	A	0		nperature for Foo legrees Fahrenheit)		1.		U	N	0	A	0 5		En	ploy	ee Health	
	1			3	1. Proper cooling time		7	+	1	H		$\neg$		3	12. Managemen	t, food emp	loye	es and conditional	employees;
H	-	-			2. Proper Cold Holding	tomograturo(A1°E	/ 45°F)	+	-	H		$\dashv$	-	-	knowledge, resp	onsibilities f restriction	, and	exclusion; No dis	charge from
															eyes, nose, and	mouth			
$\vdash$	+	-	_		Proper Hot Holding     Proper cooking time		)	+	-	H			_		14 Hands clear	eventing C	ont:	washed/ Gloves u	ised properly
H				-	Proper reheating pro-  5. Proper reheating pro-		ling (165°F in 2	+		H				13	15. No bare hand	d contact w	ith r	eady to eat foods o	or approved
$\vdash$	-		_		Hours)	alth Control: propo	duras & racarde	+	-					-				ved (APPROVED tible Populations	
-	-	_		_	6. Time as a Public Hea	proved Source	dures & records	+							16. Pasteurized	foods used;	prol	ibited food not of	fered
_	_	_						+		Ш					Pasteurized eggs	s used when	n req	uired	
					<ol><li>Food and ice obtaine good condition, safe, ar</li></ol>			1		3							Che	micals	
$\vdash$	+	-	-		8. Food Received at pro	oper temperature		+	+	$\vdash$			1		17. Food additiv	es; approve	ed an	d properly stored;	Washing Fruits
					a. I bou received at pre	oper temperature									& Vegetables	00-1			
	-	-	_	_	9. Food Separated & pr	of from Contamina		+	+	H			_		18. Toxic substa		_	lentified, stored an Plumbing	id used
					preparation, storage, dis	splay, and tasting				L									
	T				10. Food contact surfac		s; Cleaned and	-							19. Water from a backflow device		ource	; Plumbing install	ed; proper
$\vdash$	+	-	-	-	Sanitized at / 11. Proper disposition of	of returned, previous	isly served or	1	1	$\Box$					20. Approved Se		tewa	ter Disposal Syste	m, proper
					reconditioned					22249	199550	_	1.75		disposal	-11 10 1	THE S	653 • 67 5 47 5 47 E	
0		N.I	NI	C	Pri	ority Foundati	on Items (2 Po	R	s) vi	olati	ons	N	N	C	rective Action w	unin 10 ai	uys		R
U		O	A	C O S	Demonstration	of Knowledge/ P	ersonnel			U	N	0	Λ	0 5	Food	Temperat	ture	Control/ Identific	cation -
J	+	1		3	21. Person in charge pro	esent, demonstration	on of knowledge,		1				F0.					; Equipment Ade	equate to
-	+	4	$\dashv$		and perform duties/ Cer 22. Food Handler/ no ur			+	+	H		-	-	-	Maintain Produc 28. Proper Date			sposition	
-	_	1	_		Safe Water, Recon			1		V					29. Thermomete	rs provided		curate, and calibrat	ted; Chemical/
_	_	_	_			Labeling		+	+	1					Thermal test str		nt I	rerequisite for O	Ingration
1	+	+	1	_	23. Hot and Cold Water			-	-				$\neg$	-					
		1			<ol> <li>Required records av destruction); Packaged</li> </ol>	Food labeled	tags, parasite					0			30. Food Estab	lishment P	erm	it (Current & Cal	idy Si (2)
				50	Conformance w	vith Approved Pr	ocedures	18		L.					1	Jtensils, Ed	quip	ment, and Vendir	ıg
81				8	25. Compliance with Va HACCP plan; Variance	ariance, Specialize obtained for speci	d Process, and alized	100		V	'			V		ndwashing	faci	lities: Accessible a	and properly
					processing methods; ma	anufacturer instruct			1	H			1		supplied, used	6.10		- C 1 - 11	
					Cons	sumer Advisory									designed, constr			surfaces cleanabl	e, property
$\neg$	T	T	T		26. Posting of Consume				1						33. Warewashin	g Facilities	; ins	talled, maintained	, used/
$\perp$	$\perp$	$\perp$	_		foods (Disclosure/Remi			30,20				d dayed	100		Service sink or o			the same of the sa	
<u> </u>		. 1	v [	6	Core Items (1 Poin	t) Violations Re	quire Corrective	Aci		Not	to E	N	N	C	ys or Next Inspe	ction , we	исли	ever Comes First	R
U				CO	Prevention o	of Food Contamin	ation	1		U	N	0	A	0		Foo	d Id	entification	
T	+	+	+	S	34. No Evidence of Inse	ect contamination,	rodent/other	1		V				V	41.Original cont	tainer label	ing (	Bulk Food)	
-	+	+	+	-	animals 35. Personal Cleanliness	s/eating, drinking of	or tobacco use	+	+	H				-		Ph	ysica	l Facilities	18.5
1	+	+	1	1	36. Wiping Cloths; prop	erly used and store	ed		1						42. Non-Food C				1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1
	T				37. Environmental conta	amination		-	1	H	_	-					_	thting; designated	
1					38. Approved thawing n			-	+	H	-	-		-				ly disposed; facilit maintained, and c	
-	-	_	_	-	39. Utensils, equipment,	& linens: properly	vused stored	+	1			-						onstructed, supplie	
					<ol> <li>Utensils, equipment, dried, &amp; handled/ In use</li> </ol>			.18	1						70	1 3	, ,	,-17	
1	+	+	+	1	40. Single-service & single					V			78		47. Other Viola	tions			
-		1	1	1	and used				D	rint:		>	_		11	10	1	Title: Person Ir	Charge/ Owner
Rece (sign				7	13(74	~			1		-	N	1		TIWY	1			
Insp			y: (	7.	S. HIN	T			P	rint:	•	50	, 0	N	Gilde	A		Business Email:	
(sign	ture	)			sey of IV	-	March I Depter Anna March				-	_	-	-		-			



Establishment Name:	Physical A	ddress:	City/State:	License/Permit	# Page Z of Z
46th ST Pizzena	1251	o Baw dera Rd		es	
		TEMPERATURE OBSERVA			
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
			3/6		
			5.48	BIR WAY OF SERVICE	
The state of the s	OB	SERVATIONS AND CORRECT	IVE ACTION	NS	
Number NOTED BELOW:		NT HAS BEEN MADE. YOUR ATTEN			
21 Establishment	Will	leed to make Su od Manager Certil 1, All other emplo Certificate Win	re that	there is @ lea	st one
employee that	is fo	od Manager Certil	fied & p	hysically presen	ut during all
hours of ope	ration	1, All other emplo	yees s	hould o'6 take	a minimum
of a food Hon	Mecls	Certificate Win	304	along for	ment Be
Sure to correct	this	prior to next row	Tillo in	spection.	
29 Provide chlori	Ne ch	enical test strys	nier !	to New MSDEC	fical
31 Poside naver	21010	@ the hardwashin	Civi	chint: Lha	./
	buc is	a fre igningship	5 5 141	F. C.	7.
41 Label 911 bul	c proc	luct bins/conta			
41 Provide hand	washin	is Signs for all	hand	washing Sinch	C.
IN addition,	enisar	e to post e le	0 128	Ne Food Mgs	ugger's
		CONSPICUOUS Q	rea to-	the public DI	100
Next inspecti		COMPFICADE) Q	red in	MINICE	,
TO KE INSPECTION	ex.				
			1376		
	1201	//			
Received by:		Print:	(N-P.S	Title: Person In	Charge/ Owner
Inspected by		Print:	11.		
(signature)		234 01	ben	Samples: Y N	# collected

Form EH-06 (Revised 09-2015)



Date	1-	2 /	_	_	Time in:	Time out:	Li	icense/Po	ermit	#						Est. Type	Risk Category	Page _ of _	<u>J</u>
Puer	<u>, , , , , , , , , , , , , , , , , , , </u>	3/,	2	5_						2.1	Field	d Inv	esti	ioat	ion 1	4-Visit	5-Other	TOTAL/SCO	RE
Ectal	1111	OI.	LIIIS	peci		pliance	Contact/		lame:	3-1	rick	d AM	-	В	* Number	of Repeat Viol of Violations		100	\
	74	2/	O	10	s Flemen	tary				-			_			UI TIOIMIONS	Follow-up: Yes	VUC	)
Phys	ical	Ad	dre	ss:	Riggs Rd		City/County:	Loc		Zir	Co	de: <b>23</b>	F	Phor	ie:		No (circle one)		_
		2			pliance Status: Out =	and in complian	IN = in co	1'	NO:	- not c	heer	ved	NA	= n	ot applicable COS	S = corrected on	site R = repeat vie	olation	or D
Mark	the	арр	горі	iate	points in the OIIT boy for	r each numbere	d item	Mark	a ci	reckm	ark i	н арр	topi	late.	DON TOT ELTY TO THE			appropriate oux i	DI K
-					Pric	ority Items	(3 Points) vi	olations	Requ	ire In	nme	diate	Co	rrec	ctive Action not	o exceeu 3 uu	ys		
O 1	8	N	N	C	Time and Ter	mperature for	Food Safety		R	0	1		N	C		Emp	loyee Health		E
UT	1	0	A	0		degrees Fahren				U		0	A	S			yees and conditional	employees:	+
					1. Proper cooling time	and temperatu	ire								knowledge res	ponsibilities, a	nd reporting		+
	$\dagger$	+	1		2. Proper Cold Holding	g temperature(	41°F/ 45°F)						No.		13. Proper use eyes, nose, and	of restriction a	nd exclusion; No dis	charge from	
+	+	+	-	-	3. Proper Hot Holding	tamparatura(1	25°F)		Н	201		STORE STORE			P	reventing Cor	ntamination by Har	ıds	
	+	+	+		4. Proper cooking time	and temperatu	are					2000	NA.		14. Hands clea	ned and proper	rly washed/ Gloves u ready to eat foods o	r approved	+
					5. Proper reheating pro	cedure for hot	holding (165°	F in 2							15. No bare has	nd contact with	owed (APPROVED	Y N )	$\perp$
+	+	+	-	$\dashv$	Hours) 6. Time as a Public He	alth Control: n	rocedures & r	ecords	H	700			6812	TEN VIE	and the second second	Highly Susce	eptible Populations		180
					A	pproved Source	ce								16. Pasteurized Pasteurized egg	foods used; pr	ohibited food not off	ered	
	T	T	1		7. Food and ice obtained	ed from anneou	ved source: Foo	od in		100					i asteurized egg				
	STATE OF THE PARTY				good condition, safe, a	nd unadulterat	ed; parasite										hemicals		
+	+	-		-	8. Food Received at pr	oper temperatu	ire		H	1000		146	1000000	Г		ves; approved a	and properly stored;	Washing Fruits	
	1									-	_		5400	_	& Vegetables	ances properly	identified, stored an	d used	$\vdash$
					9. Food Separated & pr	n from Contai	mination ented during for	od							18. TOXIC SUBSC	Water	r/ Plumbing		
	5-95-00				preparation, storage, di	isplay, and tast	ing		_						10 Water from	approved sour	ce; Plumbing installe	ed: proper	
	2000				10. Food contact surface Sanitized at	ces and Return ppm/temperat		and							backflow device	2			_
+	+	900 0	-	$\dashv$	11. Proper disposition	of returned, pre	eviously served	or							20. Approved S disposal	ewage/Wastew	rater Disposal System	n, proper	
		NAME OF TAXABLE PARTY.			reconditioned	it- Foun	dation Itam	(2 Poi	nte) .	iolat	ions	Rea	uire	Co	rrective Action w	vithin 10 days			
0 1		N	N	C		A STATE OF THE STATE OF		5 (2 1 01	R	0	1	N	N	C	A SECURITY OF THE PROPERTY OF THE PARTY OF T		e Control/ Identifica	etion	R
U			A	0	Demonstration					U	N	0	A	8					1984
	1				21. Person in charge pr	resent, demons	tration of know	ledge,							Maintain Produc		d; Equipment Adeq	uate to	
-	-		-	$\dashv$	and perform duties/ Ce 22. Food Handler/ no u	mauthorized po	ersons/ personn	el							28. Proper Date	Marking and d	lisposition	v	_
					Safe Water, Reco	ordkeeping an	d Food Packa	ge							29. Thermomete Thermal test str		ccurate, and calibrate	d; Chemical	
	T	T	$\neg$		23. Hot and Cold Water	Labeling	equate pressure	safe							Permit l	Requirement,	Prerequisite for Op	eration	
+	18		$\dashv$	$\dashv$	24. Required records at				$\dashv$	П			$\neg$		30 Food Estab	lishment Perm	nit (Current & Valid	Exp: 5/31/2	13
					destruction); Packaged	Food labeled			CORP.	G64533	1000000		erita pe	56500			ment, and Vending		
	_				Conformance vi 25. Compliance with V	with Approve	d Procedures	and	976.7		2012								
	Estate S				HACCP plan: Variance	e obtained for s	specialized								31. Adequate ha supplied, used	nuwasning iac	ilities: Accessible an	и ргорену	
		0.6	12-0		processing methods; m	anufacturer ins sumer Adviso	structions			H	$\dashv$		25000		32. Food and No	on-food Contac	t surfaces cleanable,	properly	
										$\sqcup$			4		designed, constr			sed/	100
T	Table 1		1	1	26. Posting of Consume foods (Disclosure/Rem	er Advisories;	raw or under co late)/ Allergen	Label							33. Warewashin Service sink or c		stalled, maintained, u acility provided	SCU	
					Core Items (1 Poir	nt) Violation	s Require Con	rective /	1ction	Not	to E	xcee	d 90	Da	ys or Next Inspe	ction , Which	ever Comes First		
0 1			N	C		of Food Conta			R	O U	I N	N O	N A	C O			lentification		R
U I	N	0	A	o s						T				S	41.Original cont				
					34. No Evidence of Instantinals							-		7.00	41.Original Coll				
+					35. Personal Cleanlines	s/eating, drink	ing or tobacco	use			7	-			42. Non-Food C		al Facilities		
	8			1	36. Wiping Cloths; proj 37. Environmental cont	perly used and	stored			H	-			-			ghting; designated are	eas used	_
-	+	+	+	+	38. Approved thawing	method		200 6							44. Garbage and	Refuse proper	ly disposed; facilities	maintained	$\Box$
					Propo	er Use of Uten	sils							-			maintained, and clea onstructed, supplied,		-
					39. Utensils, equipment dried, & handled/ In us	i, & linens; pro se utensils: pro	perly used, sto perly used	ea,							40. Tonet Pacifit	ics, property co	onstructed, supplied,	and cican	
+	-	+	1	1	40. Single-service & sir	ngle-use article	es; properly stor	red		П					47. Other Violati	ons			
					and used	~			P	rint:							Title: Person In C	harge/ Owner	-
Reco			3	Je	n'd Ilol	it			ľ	mat:	C	)e	n	id	Gilber	-+		margo Omaci	
Insp	ect	ed b	y:	<	- NIT				P	rint:	<	50	0		6:110	+ 1	Business Email:		
(sign:	atura	06 (	2000	cod	09-2015)						_	-	41	1	JIBET				
-orm I	-m-I	ו) טע	١c٧	ocu.	VJ-EVEJ														



	OS: Follow-up: Yes No (circle one)	TOTAL/SCORE
Establishment Name:  He oftes Healthy Bakye  Contact/Owner Name:  *Number of Repeat Violations Contact/Owner Name:  *Number of Repeat Violations Contact/Owner Name:  *Number of Repeat Violations Contact/Owner Name:  *Number of Repeat Violations Contact/Owner Name:  *Number of Violat	OS: Follow-up: Yes No (circle one)	100
Physical Address: O City/County: Zip Code: Phone:	Follow-up: Yes No (circle one)	100
Physical Address: O City/County:	No (circle one)	
	k an asterisk ' * '	
Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on state of the compliance in compliance NO = not observed NA = not applicable COS = corrected on state of the compliance in		olation
Mark the appropriate points in the OUT box for each numbered item Mark of a checkmark in appropriate box for 11, 110, 110, 110, 110, 110, 110, 110,	K III III	ii appropriate dox for ac
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 day.  Compliance Status	m to be	
O I N N C Time and Temperature for Food Safety R O I N N C Emplo	oyee Health	R
U N O A O S (F = degrees Fahrenheit) T N O A S 1 Proper cooling time and temperature  12. Management, food employed	•	l employees:
knowledge, responsibilities, an	nd reporting	The state of the s
2. Proper Cold Holding temperature(41°F/45°F)  13. Proper use of restriction and eyes, nose, and mouth	d exclusion; No di	scharge from
2. December Healting townspersor(125°E)  Preventing Cont	tamination by Ha	nds
4. Proper cooking time and temperature 14. Hands cleaned and properly	ly washed/ Gloves	used properly
5. Proper reheating procedure for hot holding (165°F in 2 leaves) Hours)  15. No bare hand contact with alternate method properly follo	owed (APPROVE	D Y N )
4. Time on a Public Health Control, proceedures & records Highly Susce	ptible Population	S
Approved Source  16. Pasteurized foods used; pro Pasteurized eggs used when red	ohibited food not o quired	fiered
7 Food and ice obtained from approved source; Food in	y Village	
good condition, safe, and unadulterated; parasite	remicals	
destruction  8. Food Received at proper temperature  17. Food additives; approved as	and properly stored	; Washing Fruits
& Vegetables	identified stored a	nd used
	/ Plumbing	
preparation, storage, display, and tasting	an Dhumbing instal	llad: proper
Society of the proportion of t		
11. Proper disposition of returned, previously served or 20. Approved Sewage/Wastewa	rater Disposal Syst	em, proper
reconditioned disposal  Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days		
O I N N C R O I N N C U N O A O Demonstration of Knowledge/ Personnel R U N O A O Food Temperature		cation " R
T S 21. Person in charge present, demonstration of knowledge, 27. Proper cooling method used	d; Equipment Ad	equate to
and perform duties/ Certified Food Manager (CFM)  Maintain Product Temperature	:	
22. Food Handler/ no unauthorized persons/ personnel   28. Proper Date Marking and d   Safe Water, Recordkeeping and Food Package   29. Thermometers provided, ac		ited: Chemical/
Labeling Thermal test strips		,
23. Hot and Cold Water available; adequate pressure, safe Permit Requirement,		
24. Required records available (shellstock tags; parasite destruction): Packaged Food labeled	nit (Current & Va	न्त्रभः अ। ३। १२ ह
uestruction), i ackaged i ood labeled	pment, and Vendi	
25. Compliance with Variance, Specialized Process, and 31. Adequate handwashing fac	cilities: Accessible	and properly
HACCP plan; Variance obtained for specialized supplied, used supplied, used		
Consumer Advisory 32. Food and Non-food Contact designed, constructed, and used		le, properly
26. Posting of Consumer Advisories; raw or under cooked  foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label  Service sink or curb cleaning from the cooked		l, used/
foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label   Service sink or curb cleaning for Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Which	The second secon	1
0   1   N   N   C     R   O   1   N   N   C		R
T S S	dentification	
34. No Evidence of Insect contamination, rodent/other animals 41. Original container labeling		
35. Personal Cleanliness/eating, drinking or tobacco use Physic 36. Wiping Cloths; properly used and stored 42. Non-Food Contact surfaces	s clean	
37. Environmental contamination 43. Adequate ventilation and li	ighting; designated	
38. Approved thawing method 44. Garbage and Refuse proper Proper Use of Utensils 45. Physical facilities installed.	rly disposed; facili	ties maintained
Proper Use of Utensils 45. Physical facilities installed 39. Utensils, equipment, & linens; properly used, stored, 46. Toilet Facilities; properly c	constructed, suppli	ed, and clean
dried, & handled/ In use utensils; properly used		
40. Single-service & single-use articles; properly stored and used 47. Other Violations		
Received by: (signature)  Print: Ravi Culp  Inspected by: (signature)  Print: Segal Gilbert	Title: Person I	n Charge/ Owner
Inspected by:	Business Email:	
(signature) JC (No 1647)  Form EH-06 (Revised 09-2015)		



Purpose of Inspection:    Constitution   Content   Compliance   Content Content   Cont	ate:	1	2	2		Time in:	Time out:	License/Pe	rmit	#						Est. Type	Risk Category	Page _ of _	-
Contact/Orner Name:	_	_	4	2		1 Com	plianes 17	2 Pautina		T 3	Field	d In	vesti	gatio	n   4	-Visit	5-Other	TOTAL/SCO	RE
Privaced Adoption Report Physical Adoption Report R							ame	-	* Num			* Number o	of Repeat Violat	07					
Compliance States  And the appropriate from the Compliance May be an expelicable COS overrected using Re-report violations with the Property of the Code when the Compliance May be a spellicable COS overrected using the CO	0	a	ir	4	Qı						3				✓ Number			17/	
Compliance Status: Out — not nonpliance No — not observed. Na — not applicable COS — corrected on sile. R — report spring which is a constraint of the Mink to appropriate be for Na, NA, AC, OS — Man where "a "in appropriate" in Mink to appropriate position (NA, AC, OS — Man where "a "in appropriate" in Mink to appropriate position (NA, AC, OS — Man where "a "in appropriate" in Mink to appropriate position (NA, AC, OS — Man where "a "in appropriate" in Mink to appropriate of the NA, AC, OS — Man where "a "in appropriate" in Mink to appropriate of the NA, AC, OS — Man where "a "in appropriate" in Mink to appropriate of the NA, AC, OS — Man where "a "in appropriate of	hysical Address: A City/County:								12				Phone	:					
Mark the appropriate Politics	_	-	d	70	04	DANDELS !	Co. THE	10962	NO	\	11 -	-	NA	- not	applicable COS	= corrected on s	ite R = repeat vie	olation	
Priority   Items (3 Points) violations Require Immediate Corrective, Action not to exceed 3 days  Compliance States    Compliance States   Complia	lark	the	app	propr	om	soints in the OUT box fo	not in compliance or each numbered ite	m Mark	√ a	check	mark	in ap	propr	iate be	ox for IN, NO, NA	, COS Mar	k an asterisk '本'in	appropriate box for	r R
N   N   N   O   Federal Contamination   Protection from approved source; Food in Section of Federal Schemidter   Pasteurized and Semination of Human Contamination   Protection from approved source; Food in Section of Federal Schemidter   Pasteurized and Semination of Human Semination   Protection from approved source; Food in Semination of Human Semination   Protection from approved source; Food in Semination   Protection from approved source; Protection from approved from a									Reg	uire					ive Action not to	exceed 3 day	5		_
U. N. O. A. S.  I. Proper cooling time and temperature  1. Proper cooling time and temperature  2. Proper Codd Holding temperature(41°F/45°F)  3. Proper left Ideling temperature(41°F/45°F)  3. Proper left Ideling temperature(41°F/45°F)  3. Proper left Ideling temperature(41°F/45°F)  4. Proper cooking time and temperature  4. Proper cooking time and temperature  5. Proper left Ideling temperature(41°F/45°F)  4. Proper cooking time and temperature  5. Proper left Ideling temperature(41°F/45°F)  5. Proper left Ideling temperature(41°F/45°F)  6. Proper cooking time and temperature  6. Proper cooking time and temperature  7. Food and isocculated from the bidding (165°F in 2 librors)  8. Proper left Ideling temperature(41°F/45°F)  9. Proper left Ideling temperature(41°F/45°F)  10. I. Proper display growed source, Food in good condition, side, and unaddinenately parasite and unaddinenately pa						TO 17		16.64	R	+									R
1. Proper cooling time and temperature	N				0						UN			A O		Employee Health			_
13. Proper use fractistion and exclusion; No discharge from cycs, nose, and mouth   Preventing Contamination by Hands	1	1	1		3								18		12. Managemen	nt, food employ	ees and conditional	l employees;	
S. Proper Idea Holding temperature (15°F)  1	+	+	-	-	-	2. Proper Cold Holdin	g temperature(41°	F/ 45°F)			+	+	+	+	13. Proper use	of restriction an	d exclusion; No dis	scharge from	
1   4. Hybroger cooking time and temperature   1. Hybroger cooking the and temperature   1. Hybroger cooking the cook of approved   1. Hybroger cooking the cook of approved source   1. Hybroger cooking of them approved source; Food in good condition, safe, and unadulterated; parasite destruction   1. Hybroger cooking of them approved source; Food in good condition, safe, and unadulterated; parasite destruction   1. Hybroger cooking the cooking of them approved source; Food in good condition, safe, and unadulterated; parasite destruction   1. Hybroger cooking the cooking of the co	1								8						eyes, nose, and	mouth		E ( 240) (600) (40 × 5	+
S. Proper reheating procedure for hot holding (165°F in 2 hours)	+	+	4. Proper cooking time and temperature 14. Hands cle					14. Hands clea	leaned and properly washed/ Gloves used properly										
Comparison of Consumer Advisory Execution   Continued to the Continued of Safe Water, Recordiscipling and Food Practice   Conformance with Approved Forecture   Conformance with Appro	1	1				5. Proper reheating pr		ding (165°F in 2						18	15. No bare har	nd contact with	ready to eat foods of	or approved	
Appraved Source    Consumer Advisory   Consumer C	+	+	-		_		ealth Control: proc	edures & records				_			alternate metho				
1.   Protection from approved source; Food in good condition, safe, and unadulerated; parasite destruction   S. Food Received at proper temperature   Protection from Contamination   17. Food additives; approved and properly stored; Washing From the standard of the sta			7								T				16. Pasteurized	foods used; pro	ohibited food not of		
Section   Sect	_	1			0	7 Food and ice obtain	ned from approved	source: Food in	+					_	Pasteurized egg	gs used when re	quired		1
S. Food Received at proper temperature   Protection from Contamination   17. Food additives; approved and properly stored; Washing Fro & Vegetables   18. Toxic substances properly identified, stored and used   18. Toxic substances properly descaped   19. Water / Plambing   19. No. C   19. No. C   19. No. No. C   19. No. No. C   19. No. No.						good condition, safe,										Ch	iemicals		18
Protection from Contamination  Protection from Contamination  9. Food Separated & protected, prevented during food preparation, storage, display, and tasting 10. Food contact surfaces and Returnables; Cleaned and Sanitized at providence and testing 10. Food contact surfaces and Returnables; Cleaned and Sanitized at providence and testing 10. Food contact surfaces and Returnables; Cleaned and Sanitized at providence and testing 10. Food contact surfaces and Returnables; Cleaned and Sanitized at providence and testing 10. Food contact surfaces and Returnables; Cleaned and Sanitized at providence and testing 10. Food contact surfaces and Returnables; Cleaned and Sanitized at providence and testing 10. Food contact surfaces and Returnables; Cleaned and Sanitized at providence and testing 10. Food contact surfaces and Returnables; Cleaned and Sanitized at providence and testing 10. Food contact surfaces and Returnables; Cleaned and Sanitized at providence and Sanitized Sanitized at providence and Sanitized	+	+		-			proper temperature		+		T	T	1	T	17. Food additi	ves; approved a	and properly stored;	Washing Fruits	
Proof Separated & protected, prevented during food preparation, storage, display, and tasting   10, Food contact surfaces and Returnables; Cleaned and preparation, storage, display, and tasting   10, Food contact surfaces and Returnables; Cleaned and   11, Proper disposition of returned, previously served or reconditioned   12, Proper disposition of returned, previously served or reconditioned   12, Proper disposition of returned, previously served or reconditioned   12, Proper disposal   12, Proper disposal   13, Proper disposal   14, Proper disposal   15, Proper									1		-	1	-		& Vegetables			THE SAME	-
preparation. storage, display, and tasting 10. Food contact surfaces and Returnables; Cleaned and Sanitized at pmm/temperature 11. Proper disposition of returned, previously served or reconditioned  Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days  Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days  Proper disposition of returned, previously served or reconditioned  Proper disposition of returned, previously served or reconditioned  Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days  Proper disposition of Rowledge, and properly stored and perform duties' Certified Food Manager (CFM)  21. Person in charge present, demonstration of Knowledge, and perform duties' Certified Food Manager (CFM)  22. Food Handler' no unauthorized personse personnel Safe Water, RecordReeping and Food Package Labeling  23. Hot and Cold Water available; adequate pressure, safe 24. Required records available; decletistock tugs; parasite destruction; Packaged Food labeled  Conformance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions  Consumer Advisory  25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions  Consumer Advisory  26. Posting of Consumer Advisory  27. Provention of Food Contamination  Proper Vertical Food Manager (CFM)  31. Adequate handwashing facilities: Accessible and properly supplied, used  33. Warewashing Facilities; installed, maintained, used/  33. Warewashing Facilities, installed, maintained, used/  34. No Evidence of Insect contamination  Proper Vise of Utensils  Proper Vise of Utensils  44. On-Food Contact surfaces cleanable, properly designed, constructed, and used  45. Physical facilities  46. Toiler Facilities  47. Other Violations  47. Other Violations  47. Other Violations	Т	П	-						-		_	1		_	18. Toxic subs			nd used	1
Sanitized at ppm/temperature   Interpretation of retuned, previously served or   Interpretation of Reminded Personnel   Interpretation   Interpretation of Reminded Personnel   Interpretation   Interpret	1					preparation, storage,	display, and tasting		-			_		1	10 Water Gran	and and any	an Dhumbing instal	lad: proper	+
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days  Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days  Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days  Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days  Proority Foundation of Knowledge/ Personnel  Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days  Proority Foundation of Knowledge/ Personnel  Priority Foundation Items (2 Points) violations Require Control/ Identification  Proority Foundation of Knowledge/ Personnel  Priority Foundation Items (2 Points) violations Require Corrective Action With 1 No. N. C. The No. N. N. C. The No. N. C	1			18										1 8	backflow device	e			
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days    N		35				11. Proper disposition										Sewage/Wastew	ater Disposal Syste	em, proper	
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S   Person in charge present, demonstration of knowledge, and perform duties? Certified Food Manager (CFM)   22. Food Handler/ no unauthorized personnel   22. Food Handler/ no unauthorized personnel   23. Hot and Cold Water available; adequate pressure, safe   24. Required records available; adequate pressure, safe   24. Required records available; adequate pressure, safe   25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions   26. Posting of Consumer Advisory   31. Adequate handwashing facilities: Accessible and properly designed, constructed, and used   33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided   34. No Evidence of Insect contamination   34. No Evidence of Insect contamination   35. Prevention of Food Contamination   36. Wiping Cloths; properly used and stored   37. Environmental contamination   37. Environmental contamination   38. Approved thaving method   39. Utensils, equipment, & linens; properly used and used   40. Single-service & single-use articles; properly used and used   47. Other Violations   47. Other Vio	0						4375		R	1	0	1	N I	C	er a crement	Maria Cara	4	antion .	R
and perform duties? Certified Food Manager (CFM)  22. Food Handler' no unauthorized persons' personnel  Safe Water, Recordkeeping and Food Package Labeling  23. Hot and Cold Water available; dedquate pressure, safe  24. Required records available; shellstock tags; parasite destruction); Packaged Food labeled  Conformance with Approved Procedures  25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions  Consumer Advisory  26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Prevention of Food Contamination  R  O I N O A O S  31. No Evidence of Insect contamination, rodent/other animals  34. No Evidence of Insect contamination  R  O I N O A O S  35. Proced and Non-food Contact surfaces clean able, properly used and stored  41. Original container labeling (Bulk Food)  42. Non-Food Contact surfaces clean  43. Adequate handwashing facility provided Service sink or curb cleaning facility provided  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Prevention of Food Contamination  R  O I N O A O S  Prevention of Food Contamination  R  O I N O A O S  34. No Evidence of Insect contamination, rodent/other animals  35. Prosonal Cleanliness/eating, drinking or tobacco use  42. Non-Food Contact surfaces clean  43. Adequate ventilation and lighting; designated areas used  44. Garbage and Refuse properly desosed; facilities maintain  45. Physical facilities installed, maintained, and clean  46. Toilet Facilities; properly constructed, supplied, and clean  47. Other Violations											T	N	0 /					-	
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Form EH-06 (Revised 09-2015)



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Form EH-06 (Revised 09-2015)