

D	ato	5/	91	23	Time in:	Time out:	Lica	nse/Per	mi	1#						Est. Type Risk Category Page_ of
P	arpa	OSE (of In	ispec	tion: 1-Com	liance 17	2-Routh	ne J		7	2.57	ield	Inv	estie	zatio	m 4-Visit 5-Other TOTAL/SCORI
E	stab	lisju	mint	Nag	$\Omega = 0.0$		Contact/Ou	-	311)	THE ADDRESS	5-44		100	54	Carrie	* Number of Repeat Violations:
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Ļ	_		/	4	43601208	lerg City	Feld	tes			Zip	Cod	<u>e-</u>	P	hom	E Fallow-ap: Yes (() No (circle ane)
М	ark	the a	-	Can	pliance Status: Out = r	nt in compliance	IN=in comp	liance	NO)=1	ot ob	ISCEV	cd	NA	= ספו	applicable COS = connected on site R = repeat violation
<u> </u>					possible in the O'C' FUL IO	ESCIT ISDIBUCIÓN ISCI	m l	Mark J	1	chec	STERN	広 10	appr	oprix	ale b	ox for EN, NO, NA, COS Mark an asterisk * * in appropriate box for 1 five Action not to exceed 3 days
įυ	1	liane N	TE St	C									iance			Account not to exceed 3 days
U T	N	0			Time and Ten (F=d	perature for Foo egrees Fahrenheit)	nd Safety	1	R		υ	IN	N	N A	0	Employee Health
					1. Proper cooling time :	and temperature	/	11	•		T	-	-		5	12. Management, food employees and conditional employees;
	İ	T	1		2. Proper Cold Holding	lemperature(41°F	45%		-			_	_			knowledge, responsibilities, and reporting
	2. Proper Cold Holding temperature(41°F/45°F) 3. Proper Hot Holding temperature(135°F)														13. Proper use of restriction and exclusion; No discharge from eyes, nose, and month	
-	-		-		4. Proper cooking time	and Leannerstone			-			-	-			Preventing Contamination by Hands 14. Hands cleaned and properly washed? Gloves used properly
-					5. Proper releasing proc Hours)	cedure for hotisold	ting (165°F i	a2				1				15. No bare hand contact with ready to cat foods or approved
	_	i		1	6. Time as a Public Hea	alth Control; proce	dares & reco	nds					-		-	alternate method property followed (APPROVED Y N) Highly Susceptible Populations
	1	_				proved Source										16. Pasteurized foods used; prohibited food not offered
					7. Food and ice obtaine good condition, safe, an	d from approved s id unadulterated a	ousce: Food i	in	1		-				-	Pastcurized eggs used when required
-		-	1		destruction		ALL SILL									Chemicals
_	1			1	8. Food Received at par											17. Food additives; approved and properly stored; Washing Fruits & Vegetables
			1		9. Food Separated & pr	from Contamina	ation during Could				İ	1	1			18. Taxic substances properly identified, stored and used
-	-	-	-		preparation, storage, dis	play, and tasting										Water/Plumhing
_			1		10. Food contact surface Sanitized at	ppm/temperature		· 1								19. Water from approved source: Plumbing installed; proper backflow device
			l	· .	11. Proper disposition of reconditioned	f returned, previor	usly served or	r	1	İ	1	T	1	1	1	20. Approved Sewage/Wastemater Disposal System, proper
0		1	-		the second second second second second second second second second second second second second second second s	arity Foundati	ion Items (2 Poin	Its	ria	Intio	1	Rem	mire	Cor	disposal rective Action within 10 days
UT	N	O	A	CO		of Knowledge/ P			R		0	1	2	X	C	
				5	21. Person in charge pro			tao	_	+	T	-	-	A	0 5	roou remperature Control/ Identification
					and perform duties/ Cer 22. Food Handler/ no un	tified Food Manag	er (CEM)			ļ						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature
					Safe Water, Recut	discoping and Fo	od Package		-	-	+	+	-	-		28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical!
					23. Hot and Cold Water	Labeling available: adame		-01	_	+		1			-	inclinat test strips
					24. Required records av	ailable (shellstock	tags: perasite	2	-	ł	T	1	1	-	-	Permit Requirement, Prerequisite for Operation
-		_			destruction): Packaged]	Food labeled ith Approved Pro			_	ļ					1	Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current & Valid) Utensils, Equipment, and Vending
					25. Compliance with Va	mance. Specialize	d Process and	d	-	ł	T	T	1	-	-	
					HACCP plan: Variance processing methods; ma	obtained for special aufacturer instruct	alized								1	31. Adequate handwashing facilities: Accessible and properly supplied, used
						umer Advisory			1	ŀ	+	+	+	1	+	32. Food and Non-food Contact surfaces cleanable, properly
					26. Posting of Consume	r Advisories; raw o	or under cook	and 1	-	+	+	+	-	-	+	usigned, constructed, and used
- 1	- 1	-	1	-	100ds (Disclosure Remi	oder/Buffet Plate}	Allergen I al	bel	1	1	1			1	1	33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided
0	IN	N	N	C	Core Atends (A 1 offe	C) FINDUORS KE	quire Carrel	CIDE A		N au	of to	E	N	190 N	Day	Service sink or cub clozoing facility provided s or Next Inspection , Whichever Comes First
TI	4	-	A	s		Food Contamin					U T				D S	Food Identification R
1					34. No Evidence of Inse animals					Γ	T	T	1	1		41.Original container labeling (Bulk Food)
+	+	-	-	-+	35. Personal Cleanliness 36. Wiping Cloths: prop	cating, drinking o	r tobacco uso	-		E	-	_	_	_		Physical Facilities
1					37. Environmental conta	mination	20		-	ŀ	+	+	+	+	-	42. Non-Food Contact surfaces clean
1		1	1	-	38. Approved thawing a Prone	r Use of Utensils			-	F	X	4	1	1	1	43. Adequate ventilation and lighting: designated areas used 44. Garbage and Refuse properly disposed; facilities maintained
1	Τ	1	1	1	39. Utensils, equipment,	& linens; pronerly	used, stored	-	-	F	4	+	+	+		45. Physical facilities installed, maintained, and clean 46. Toilet Facilities; properly constructed, supplied, and clean
+	+	+	-	-	dried, & handled/ In use	ele-use articles; properly	used openly stored		-	F	+	+	-	-	-	47. Other Violations
1	1				find used	1			1			1		1		Are court a Intellible
	cive		17.2 1		Una	<u></u>				Pri	nt:	1	B	6)	ANDERSON Title: Person In Charged Owner
			Ņ.	2	Ja J.M.	1			1	Pri	nt:	4	Se	an	1	ADDUG 201 OWNER
sie	EH-	of the local division in which the	Revi	sed (-			-	-	(-	-110417
	2	H.) (OF	ctinue work	ING ON IN	tensity	ink	21	ef	F.	1.	- 4	6	~	netrol fly harborage Socret thurs / floors (walt & color), d than hes built up.
	ĩ	K	5	S	ous genera	l'eleen	ing Nel	ede	1	A	55	R	sh	4	50	Nevrol Juy harborage Seent
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F	urpo	Se o	fIn	spe	ction: 1-Compliance 2-Routin	-	-		Fie	ld In	125	tiga	
E	stabl		Gent	Nar 20	lato	ier Na	ame						Number of Repeat Violations: Number of Violations COS:
Pl	sic	A le	dda	55.	1 Q I OI City/County:			17	în C	ode:	T	Pho	
-	10	17	4	-	Die Dunverg no I Helote)			1			1		No (circle one)
1	ark o	he ap	prop	Con	pliance Status: Out = not in compliance IN = in comple points in the OUT box for each numbered item M	ince i	NO	= not	obse	aved	N	A=1	not applicable COS = connected on site R = repeat violation
_	-				Priority Items (3 Points) violat	ions R	ac	nine l	internet	m app	nop	nale	box for IN. NO. NA. COS Mark an asterisk * * 'in appropriate box
D	i I	N	Sta	C				1	Com	pliam	e S	tatus	5
	N	a	λ	0 S	Time and Temperature for Food Safety (F = degrees Fahrenheit)		R	1			1		
					1. Proper cooling time and temperature	1.1	-	P		-	\vdash	5	12. Management, food employees and conditional employees;
1		-	-	-	2. Proper Cold Holding temperature(41°F/ 45°F)	_		·					knowledge, responsibilities, and reporting
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1				-	3. Proper Hot Holding temperature(135°F) 4. Proper cooking time and temperature	DF) Preventing Contamination by Hands					Preventing Contamination by Hands		
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					7. Food and ice obtained from approved source: Food in good condition, safe, and unadulterated; parasite								Chemicals
t		1	+	-	destruction 8. Food Received at proper temperature	1	-	L			2	_	
1				-									17. Food additives; approved and properly stored; Washing Fruits & Vegetables
T	T	1	1	+	Protection from Contamination 9. Food Separated & protected, prevented during food	-	1			11			18. Toxic substances properly identified, stored and used
+	-	+	+	+	preparation, storage, display, and tasting								Water/ Plumbing
1	1	1			10. Food contact surfaces and Returnables ; Cleaned and Sanitized at ppm/temperature								19. Water from approved source: Plumbing installed; proper
l			1	.]	11. Proper disposition of returned, previously served or	1	1	H		-	-	1	backflow device 20. Approved Sewage/Wastewater Disposal System, proper
	1	-	-	-	reconditioned			11	_		1	1	drsposal
			N	C	Priority Foundation Items (2 I	OLAIS	5} E	iolati	i l	Requ N			rective Action within 10 days
1	-	0	A	5	Demonstration of Knowledge/ Personnel			U T	s		4	COS	Food Temperature Control/ Identification
				1	 Person in charge present, demonstration of knowledge, and perform duties? Certified Food Manager (CFM) 		1	T		1	1	T	27. Proper cooling method used; Equipment Adequate to
		1	1		72 Food Handler' no unauthorized persons/ personnel	1	1	H	+	+	+		Maintain Product Temperature 2S. Proper Date Marking and disposition
					Safe Water, Recordsceping and Food Package Labeling			Π		1	1		29. Thermometers provided, accurate and calibrated: Chamicall
	_									_	-	+	Thermal test stops
_	T	1	T		23. Hot and Cold Water available; adequate pressure, safe								Parmit Description 17
	-	-	-		 Hot and Cold Water available; adequate pressure, safe Required records available (shellstock tags: parasite 	+		\vdash	1	T	T	+	Permit Requirement, Presequisite for Queration
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Date	5	12	3	Time in: Time out: License	Pem	nîtf	111.					Est. Type	Risk Category	Page of /
Purp	058	of In	ispe	ction: 1-Compliance 2-Routine	-	-	3-1	Field	IInv	esti	gati	on 4-Visit	5-Other	TOTAL/SCOR
Estab	lisin		No S	60 Market(Shell) Contact/Owner	Nar	ne						* Number of Repeat Viola Violations C		04
Physi	cal	Add	00	Q I City/County:		-	Zij	p Co	de:	P	hon	e: [Follow-up: Yes No (circle one)	91
Mark	the	-	Co	upliques Statute Ont = not in compliance Dia in someline								tapplicable COS = corrected on s	ile R= repeat vio	
	City of	appro	Inter	points in the OUT box for each numbered item Mar Priority Items (3 Points) violation									k an asterisk " * " in	appropriate box, for
Com	lian	ce St			T	1	-	-	linne		-			1
UN		A	0	Time and Temperature for Food Safety	F	2	0	IN				Emple	wee Health	
T S (F = degrees Fahrenheit) 1. Proper cooling time and temperature i:							T	-	-	-	5	12. Management, food employ	-	comboyees:
	2. Proper Cold Holding temperature(41°F/ 45°F)						-	-	-		_	knowledge, responsibilities, an 13. Proper use of restriction and	d reporting	1.64
	+	-	-	3. Proper Hot Holding temperature(1357F)	1	-					1	eyes, nese, and mouth		
1	1	i	1	4. Proper cooking time and temperature	+	-	\vdash	1		-	-	Preventing Com 14. Hands cleaned and proper	tamination by Han	
			1.	5. Proper releasing procedure for hot holding (165°F in 2	T	1	F	1	1		1	15. No bare hand contact with	ready to cat foods o	approved
-	-	1	-	6. Time as a Public Health Control; procedures & records	-	1					1	alternate method properly follo	wed (APPROVED	
			1	Approved Source	+	-	-	1		-	-	Highly Susce 16. Pasteurized foods used: pro	ptible Populations	
1	1	-	-				L					Pastcurized eggs used when ret		
				 Food and ice obtained from approved source: Food in good condition, safe, and unadulierated: parasite destruction 								Ch	emicals	
			1	8. Food Received at proper temperature	Ì	1	-	1				17. Food additives; approved at & Vegetables	nd properly stored;	Washing Fruits
-	1	-	1	Protection from Contamination	1	1	E	i				18. Toxic substances properly i	dentified, stored and	lused
		1		 Food Separated & protected, prevented during food preparation, storage, display, and tasting 		1							Plumbing	
-			1	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at ppm/temperature	1	1	-					19. Water from approved source backflow device	e: Plambing installe	d; proper
	1			11. Proper disposition of returned, previously served or reconditioned	T	1		1				20. Approved Sewage/Wastern	ater Disposal System	L proper
	1	-		Priority Foundation Items (2 P	1	1				_	-	disposal		
011	N		C	The second second second second second second second second second second second second second second second se	R		0		N	N	C	recuve. Action within 18 days	and the state of the	
T	0	A	05	Demonstration of Knowledge/ Personnel	1		E T	X	0	Λ	0	Food Temperature	Control/ Identifica	tīsn -
				 Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 								27. Proper cooling method used Maintain Product Temperature	t; Equipment Adeq	uate to
1	-	1		22 Food Handler' no unauthorized persons' personnel	-					1		2S. Proper Date Marking and di	isposition	
1				Safe Water, Recordsceping and Food Package Labeling	1							29. Thermometers provided, ac Thermal test strips	curate, and calibrate	d; Chemical'
1				23. Hot and Cold Water available; adequate pressure, safe	T	1	F		-	-	-1	Permit Requirement,	Pressinite En O	
				24. Required records available (shellstock tags: parasite destruction): Packaged Food labeled	T	1				1	1	30. Food Establishment Perm		
	-			Conformance with Approved Procedures	1	1	-		1		-			
				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized	T	1		1	1	1		31. Adequate handwashing faci	meat, and Vending	
1	1		-	processing methods; manufacturer instructions Consumer Advisory	-	1	Ľ				V	addinied, asen		
-				26. Posting of Consumer Advisories; raw or under cooked	1						1	32. Food and Non-food Contact designed, constructed, and used		
				tonds (Disclosure Reminder Buffet Plate)' Allergen Label								33. Warewashing Facilities; insi Service sink or curb eleaning fa	Inter more interil	sed/
		14		Core Items (1 Point) Violations Require Corrective	act	ion	Not	ta E	xcee	1 90	Dm	s or Next Inspertion Which	The Comer From	and the second second
	0	A	COS	Prevention of Food Contamination	R	Γ	0 U	1 N	2	NA	5	A Contraction of the second second second second second second second second second second second second second	entilication	ī
				34. No Evidence of Insect contamination, rodent/other animals			T	1	1	-	5.	41.Original container labeling (
1				35. Personal Cleanliness/cating, drinking or tobacco use	-	1	-	1		-	-	Dhusing	l Facilities	
			-	36. Wiping Cloths: properly used and stored 37. Environmental contamination				1	1			42 Non-Food Contact surfaces	clean	
i				38. Approved thawing method	-			-	-	-	1	43. Adequate ventilation and list	htine: designated an	cas used
12	_	-	İ	Proper Use of Utensils		1	H	-	+	+		 Garbage and Refuse propert Physical facilities installed, 	y disposed; facilities	maintained
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	1	1	1	dried, & handled/ In use utensils: properly used	1		1	-	-	-	-	47. Other Violations		
Receiv	ed h	NV/	4	And asod		P	K	1			.1			
signatu	(37	7/	4	len acto		1	rinti	/ė	FLI	MC)10	a Jahl 1	Title: Person In C	harge/ Owner
inspec signan		pi.	4	Jea Zint		P	rint:		-		N	A	Business Email:	
rm EH				09-2015)	-	-		1			-	the second second second second second second second second second second second second second second second s		
	3	1.)	f	Provide paper towels @ ha	ndi	No	:SL	in	7	Sc	ns la	c ins back		

42) Provide handwashing soon to back Londwashing sint.

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E	gie:	1 5	-1:	23	Time in: Time out:	License	Perm	nit #				-		Est. Type	Rish Egicgory	Page of
_	-	-			ection: 1-Compliance	2-Rontine	1	-	1 2	Field	Int	net	inati	on 4-Visit	5-Other	TOTAL/SCORE
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L	1	11	sn	ec	1's House of Heldes 7 Co							_		✓ Number of Violations COS	ś=	QI
1 P	hysi	cal	Add	1655	10410 Perrigian RD Givico	Lalec			Zī	p Co	de:	1	Phon		nllow-up: Yes (circle ane)	10
Γ	-	-		Co				10				N.4				hai -
M	ark	the :	appn	pniz	mpliance Status: Out = not in compliance IN = repoints in the OUT box for each numbered item											appropriate box for R
L					Priority Items (3 Poin	ts) violation	s Ri	equi	ire I	nme	diate	Co	nrec	tive Action not to exceed 3 days		
0	1	N	ce St				H			Comp			ntus C			R
UT	N	0	1	0 S	Time and Temperature for Food S:	alety				N	0				ce Health	
	1. Proper cooling time and temperature								F	1			1	12. Management, food employees	s and conditional	employees:
\vdash	2. Proper Cold Holding temperature(41°F/45°F)							1	L	-	-		-	knowledge, responsibilities, and a		·
	-	1			- crojec con noving temperand (11.17-2)	r)			1					 Proper use of restriction and a cyes, nose, and mouth 	CULINIUM, INO LISC	nugz nom
-	1	+	+	+	3. Proper Hot Holding temperature(135%)		1		F	-	1	_	1	Preventing Contan		
	İ	\uparrow	+		4. Proper cooking time and temperature 5. Proper reheating procedure for hot holding	(165°F in 2	+		+	1	-	-	1	 Hands cleaned and properly v No bare hand contact with real 		
\vdash	-	-	+	-	(Hours)				L				1	alternate method properly followe	ed (APPROVED	
			1	-	6. Time as a Public Health Control; procedure Approved Source	s & records	+	-	1	1		-	1	Highly Suscepti 16. Pastenrized foods used; probil	ible Populations	rod
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a de la dela dela dela dela dela dela de					Food and ice obtained from approved source good condition, safe, and unadulterated; paras	e; Food in	1							Chem	-icele	
		L	1		destruction	nc.	1							Cuen	licals	
					8. Food Received at proper temperature	101.1	1							17. Food additives; approved and	properly stored; \	Washing Fruits
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			1		9. Food Separated & protected, prevented duri	ing food	1	1	-					Water/ P		
			t	\mathbf{t}	preparation, storage, display, and tasting 10. Food contact surfaces and Returnables ; Cl	leaned and	-		-	11		-	1	19. Water from approved source;	Plumbing installe	d: proper
		1	-	<u> </u>	Sanitized at ppm/temperature								1	backflow device		
			1	-	 Proper disposition of returned, previously s reconditioned 	served or								 Approved Sewage/Wastewater disposal 	r Disposal System	L proper
		-	1.20			Items (2 Po	inte	5) 17	iolat	ions	Reg	uire	Co	rective Action within 10 days		a talihi sa ng MPA na s
0	1 X	NO	A	C			R	-	U U		NO	NA	C			R
T		_	1	5	Demonstration of Knowledge/ Perso				T	N	0	A	0	Food Temperature Co	butrol/ Identifica	non -
					 Person in charge present, demonstration of and perform duties/ Certified Food Manager (C 						1			27. Proper cooling method used; Maintain Product Temperature	Equipment Adequ	uate to
			ĺ		22. Food Handler/ no unauthorized persons/ pe	rsonnel		1						2S. Proper Date Marking and dispa	osition	
					Safe Water, Recordkeeping and Food P Labeling	ackage		1	V					29. Thermometers provided, accur	rate, and calibrate	Chemidal'
			1		23. Hot and Cold Water available; adequate pro-	essure, safe			ŀ			-	-	Thermal test stups Permit Requirement, Pre	requisite for On	artion
			İ		24. Required records available (shellstock tags:		1	1			1		T	30. Food Establishment Permit		
- 1	_	_		_	destruction): Packaged Food labeled		_					_				
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					HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	d								31. Adequate handwashing facilities supplied, used	es: Accessible and	l properly
-					Consumer Advisory		-				1	1	-	32. Food and Non-food Contact su	urfaces cleanable.	properly
-	-	1	-	-	76 Parties of Carries Advised	descended					-	_	-	designed, constructed, and used		
					26. Posting of Consumer Advisories; raw or un foods (Disclosure/Reminder/Buffet Plate)/ Alle									 Warewashing Facilities; install Service sink or curb cleaning facilities 		sed/
		633			Core Items (1 Point) Violations Require	e Corrective.	Acti	on l	Not	to Ex	ceel	190	Day			Provide and
	N	NO	N A	COS	Prevention of Food Contamination	a	R		0 U	1 N		NA	C	Food Ident	tification	R
1	1	1			34. No Evidence of Insect contamination, roden animals	it/other			T	1	1	-	N	41.Original container labeling (Bu	ik Food)	
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insp	pected by: Business Email: nature)															
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		4	7,) (rovide chemical test abel bulk constainers Ensure to post @ 14	ast c	m-1	F	FO	rd	d	a	na	sers Certificate	v	



D	Date: 6 (5/23) Time in: Time out: Lice									1					Est.	Type	Risk Category	Page_/ of_/	
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E	stabi	lishr	Gent	Na	ction: 1-Comp		2-Routine Contact/Owner	Nan	12	5-4	ZCI0	1 2.14	250	-	A Number of Repr	at Violat	boos:	QE	
					House at the lot	es II									✓ Number of Viol		Follow-up: Yes	$ - \rangle$	
P	iysi		Add	155		City	County			Zīp	Co	de	P	hon	No (circle one)				
	-	-	4		MISTER Status: Out=n		elotes		0=	nate	hser	ved	NA	= 10	applicable COS = come	cted on s	ite R= repeat vio	lation	
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L			-	-		rity Items (3 P	oints) violation	s Re	qui			diate			tive Action not to excel	al 3 Cay	2	1	-
0	1	N	TE SE	C	Time and Tem	merature for Foo	d Safety	R		0	11	N	N	C	· · · · · · · · · · · · · · · · · · ·	Empla	wee Health	R	R
	U X A C Time and Temperature for Food Safety T S (F=degrees Fahrenheit)									UT		0	Λ	05	12. Management, food	-	-		-
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					 Food Separated & pro preparation, storage, dis 		during ford			1						Water	Plumbing		
	-		Ì	1	10. Food contact surface	s and Returnables	; Cleaned and	Í	1						19. Water from approv	ed sourc	e: Plumbing installe	xt; proper	1
-		1	1	-	Sanitized at p 11. Proper disposition of	pm/temperature [returned, previous	sly served or	1	1	H					backflow device 20. Approved Sewage/Wastewater Disposal System, proper				
				· ·	reconditioned						_				disposal				_
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U T	2	0	A	C O S		of Knowledge/ Pe				U T	N	0	A	0 5			Control/ Identific:	stion "-	
					21. Person in charge pres and perform duties' Certi										27. Proper cooling met Maintain Product Tem		i; Equipment Adeq	uate to	
					22. Food Handler' no un			-]				_		28. Proper Date Marking and disposition 29. Thermogneters provided, accurate, and calibrated; (Thermogneters)				
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_	_	1	_	-	38. Approved that ing me	CARL MUTHING CAN THE PROPERTY OF THE CARD		_			-	-	_	_	44. Garbage and Relieve	property	y disposed; facilities	(instations)	1
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					्या. अवक्रिक स्टार्थ्य प्रथम द्राव्य कार्य	in non arneses; pao	berth section			V				1	47. County Ausomaticana				
			77C	7	ofel				P	int,	k	h	1	11	Va Brade	Inc	Title: Person In (Chargel Owner	1
-	pect	Concession in which the	17:	ć	1-11			-	P	int)	11	0	+	10			Hudness Freath	which is a second and property is	
(sig	-	17		<	the still	144			-		1	ي ا	CQ.	N	Oilbert		Contraction of Contraction		
into	EH-	061	De	bee	ide chemical	had at !													nă.
-	1	1	é	10	UE SERVICAI	Test STA	21 1				-	. 1							

31.) Ensure to keep handscop Phondwashing sink. 42.) Post @ least one Food Wanager's Certificate & current health report.



Dat	2:/	-	-	-	Time in:	Time out:	License	Barr	nît f	5						Est. Type	-1	Risk Category	Page of	2
6	,1	9	12	3		I mie out	LICENSE	ren	III T									2	ruge O	-
Pu	Thos	se o	fIn	spec	tion: 1 1-Com	aliance E	2-Routine	T		3-1	Field	d Inv	rest	igati	on 1 4	Visit	1	5-Other	TOTAL/S	CORE
Est	abli	son	inse	Mar	5 Place		Contact/Owner	Nar	ne:						* Number of Repeat Violations:					2
Ph	sic	AA	dàn	255.	(10)	rg Pd Sig	County:			Zij	p Co	de:	1	Phon	e:			ow-up: Yes (circle one)		
			1	Cor				-		1			-							
Ma	rk ti	he at	ppror	vizte	points in the OUT box for	each munpered iten	n Mari								ox for IN, NO, NA		lark an	asterisk * * "in	appropriate be	x for R
						rity Items (3 P		IS R	equi	ire lı	atmic	diste	C	ntec	tive Action not to	exceed 3 d	lars			12.65
0	I	N	e Sta	C			1 N	1	1			lianc			1		101203			 R
UT	X	0		0 S		operature for Food egrees Fahrenheit)		1		U	N			0		Em	ployee	Health		
			1	13	1. Proper cooling time:	-	1	-	-	T	-	-	-	5	12. Management	food camb	overs :	and conditional	employees:	
	-	-	-	-		Providence of the		1	1	L					knowledge, resp	onsibilities.	and re	porting		
					2. Proper Cold Holding	temperature[41-15	(45°F)		1						13. Proper use of eyes, nose, and		කාර කර	clusion; No dist	inarge from	
	-		1		3. Proper Hot Holding)	1		E	-		-	_	Pr	eventing Co		nation by Han		
	-	-	1-		4. Proper cooking time 5. Proper reheating pro		ing (16595 in 2	+	-	-	-	-	-	-	14. Hands clean					
			1		(Hours)										15. No bare hand alternate method					
		1	1	1	6. Time as a Public He		dures & records	1	1	E	1.00		-	19.00	anter Calmana	Highly Sus	ceptibl	e Populations		
					Ap	proved Source		1							16. Pasteurized I Pasteurized eggs				ered	
					7. Food and ice obtaine good condition, safe, an destruction	ni from approved so ad unadulteristed; p	arasite	T	1	F					Turun curu	Same S	bemic		in the second	
			1		8. Food Received at par	oper temperature		T	1	-	1	Π			17. Food additive	s; approved	and pu	operly stored; V	Vashing Fruits	
		_		-		from Contamina		1	t	E	i	1			18. Toxic substar	ces properly	videnti	ified. stored and	nsed	
-					 Food Separated & pr preparation, storage, di 		during food	1	1							Wate	er/ Piu	mbing	B-SER	
	•	T	Ì	1	10. Food contact surfac		; Cleaned and	t	1	-	1	T	-		19. Water from a	proved sou	rce: Ph	umbing installer	t proper	+
	-	-	1	-		ppm/temperature	abu a second as	-	1	1	1		_		backflow device	APPENDER.		Carrie Marie	and a state of the	
L			1	· .	11. Proper disposition of reconditioned	or retained, previou	siy served or	1	1	1					20. Approved Sen disposal	rage waster	water L	hsposal System	. proper	11
	-	198	145	1327	Pri	erity Foundation	on Items (2 P	oint	5) r	iolat	tions	Req	uire	e Cos	rective Action wi	hin 10 day	s °			1
U U T	X	D	A	C O S	Demonstration	n of Knowledge/ Po	ersonnel	R	-	0 E T	1 X	Ň	X A		Food	l'emperatur	re Con	trol/Identificat	īsn	R
					21. Person in charge pro and perform duties/ Ce	tified Food Manag	er (CFM)				1				27. Proper cooling Maintain Product	Temperatur	5	NAMES OF STREET	ate to	T
-	-	-	1	-	22 Food Handler' no u Safe Water, Reco			+	-	-	1				28. Proper Date M 29. Thermometer				Chaminal	
-		_	1	-		Labeling	Bullion and		1	M					Thermal test strip	3			- Chenneat	
-			1		23. Hot and Cold Water			1	1		1				Permit R	equirement	Prere	quisite for Ope		
Theread					24. Required records an destruction): Packaged		tags: parasite			V	r				30. Food Establis	shment Per	mit (C	urrent & Valid)	5/31/201	12
		-	-	1		with Approved Pro									Ut	ensils, Equi	pmeat	, and Vending	21211 001	
					25. Compliance with V: HACCP plan: Variance processing methods: ma	obtained for specia	lized			M	ſ			V	31. Adequate han supplied, used	dwashing fa	cilities	: Accessible and	properly	
Autoday					Cons	umer Advisory	194360		1	Π					32. Food and Non designed, construe	-food Conta	ct surfa	ices cleanable, p	properly	
		4			26. Posting of Consume foods (Disclosure/Remin	r Advisories; raw o ader/Buffet Plate)	e under cooked Allergen Label	1	1						33. Warewashing Service sink or co	Facilities; in	stalled		ied/ ·	11
-		1			Core Items (1 Poin	t) Violations Reg	puire Correctiv	Ac	ion						s or Next Inspect	ion, Whici	ierer	Comes Fust	1005039	1
O U T	N	N O	A	COS	Prevention	Food Contamin:	ation	R		0 U T	1 N	NO	N A	CDS		Ford 1	dentif	ication		R
					34. No Evidence of Inse animals	The Manager Provide			1						41.Original contai	ner labeling	(Bulk	Feed)	1. 1. 1.	
	-	_		_	35. Personal Cleanliness			1		F	_	-						cilities	10.00	1
	1	-			 Wiping Cloths: prop Environmental conta 		d	-	-	\square		-	-		42. Non-Food Co. 43. Adequate ven	ntact surface	es clear			
1	Í				38. Approved thawing a	and an other state of the state		i	1	H			1		44. Garbage and I	Refuse prop	erly dis	posed; facilities	maintained	++
	-	-		_	Proper	r Use of Utensils	distant of the second	1	1						45. Physical facili	ties installe	d, main	stained, and clea	n	
_	1				39. Utensils, equipment, dried, & handled/ In use	utensils: properly	nsed				1				46. Toilet Faciliti	es; properly	constr	ucted, supplied,	and clean	
1					40. Single-service & sing and used	gle-use articles; pro	perly stored			M					47. Other Violatio	2625	and the second			
Rec (sign		ed b r)	īž.:	-	1 2.	- Ps-			P	rint:	-	10	0	n	Glasor	1	Tit	le: Person In (barge Own	er
Ins			by:	L	MIL	T	1. N. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1.		P	rint;	1	1	-		Gileaso Silbert	-	Bus	iness Email:		
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Form EH-06 (Revised 09-2015)



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Establishment Name: Peters Place	Physical A	ddress: 143 Old Banderg Rd	City/State Heloc	tep	License/Permit #	Page _ of _
	S STATE OF	TEMPERATURE OBSERV		-		
Item/Location	Temp	Item/Location	Temp	Item/Loca	ation	Тетр
	remp	Actual Liveanon	remp	Atena Lota		Temp
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Item AN INSPECTION OF YOUR ES		ENT HAS BEEN MADE. YOUR ATTE			UE CONDITIONS OBSET	AND
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Received by:	Co	Print: Adam	Gleas	en	Title: Person In Charge	/ Owner
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(signature) Am / A / M	1	Uncer CI			Samples: Y N # coll	lected

Form EH-06 (Revised 09-2015)