

D	ne:		10	7	Time in:	Time out:						A 1413	pe		on Atoport		Risk Category	Page of_	L
Pi	ITO	1	9	5		rime out.	License/I	erm	iit#						Est. Ty	pe	Z Z		
E	tabl	ish (	nent	Spe	ction: 1-Comp	liance	2-Routine	1	1	3-F	ield	Inve	stie	ratio	on 4-Visit	-	5-Other	TOTAL/SCO	ORE
_	1	35	11	- 1	Miller BBD	Cor	ntact/Owner	Nan	ie:						* Number of Repeat	Viola	tions:	00	
Pl	ysic	al A	ddr	<b>CSS</b> ;	000	1 16: 15			_				_		✓ Number of Violati			190	
-	1	2	20	2	Bandera R	d SipyCo	oves		1	Zip	Cod	e:	P	hone	2:		Follow-up: Yes No (circle one)	1	
M	wel- s	h		Cor	points in the OUT box for a		in compliance	. 3'	_				_	_		-	ite R=repeat vi	alation	
	AIL (	ne a	ppro	mate		COLUMN TO SERVICE DE LA COLUMN TO SERVICE DESTRUCTURA DE LA COLUMN TO SERVICE	AVEGUE D.		a coe	CKITCH	rk m	SHOOL	anna	alic by	ov for IN NII NA 1715	0.000	Can asichse 🕆 1	n appropriate box f	or R
C	mpl	ianc	e Sta	tus	Prior	ity Items (3 Poin	ts) violation	s Re	qui	e In	med	ligte	Cor	rect	tive Action not to exceed	3 day	3		
U	N	N	N.	C		perature for Food Sa		R		Co	unpli	iance	Sta	tus					R
T	."	0	A	0	(t = de	grees Fahrenheit)	lety	1		U	I N	O	A	0		Emple	yee Health		1
		100			1. Proper cooling time as	nd temperature	11	1.	1	T	$\dashv$	-	$\dashv$	5	12. Management, food c			l employees:	1
					2. Proper Cold Holding	conventuo (AISE) 150		1		Ш					knowledge, responsibilit	ics, an	d reporting		-
-		_	-	_			T)		1						13. Proper use of restrict	ion an	d exclusion; No dis	scharge from	1
		-	-	-	Proper Hot Holding to     Proper cooking time a	mperature(135%F)							_		cyes, nose, and mouth Preventing	Con	tamination by Ha	nds	
	1				5. Proper reheating proce	edure for hot holding	165°E in 2	1	-		_	1			14. Hands cleaned and p	roper	y washed/ Gloves	used properly	$\vdash$
-	-	-		-	( ziours)				1		- 1				<ol> <li>No bare hand contact alternate method properli</li> </ol>	with	ready to cal foods o	or approved	
		_	1		6. Time as a Public Heal	th Control; procedure roved Source	s & records										ptible Populations		
8			_									-	-		16. Pasteurized foods use	ed; pro	hibited food not of	Tered	
				-	7. Food and ice obtained	from approved source	e; Food in					-			Pasteurized eggs used w	hen rec	uired		H
8					good condition, safe, and destruction	unadulterated; parasi	ite									Ch	emicals		
		- 31			8. Food Received at prop	er temperature		1		T		T	1	-	17. Food additives; appro	wed a	ad properly storada	Washing Emile	H
				_	Protection	from Contamination		-			-	1			& Vegetables				
					<ol><li>Food Separated &amp; pro</li></ol>	tected, prevented duri	ng food	-						-	18. Toxic substances pro			d used	
		_		-	preparation, storage, disp	play, and tasting										Vater	Plumbing		
					10. Food contact surface Sanitized at p	pm/temperature					1		1	1	19. Water from approved	sourc	e: Plumbing install	ed; proper	
				~	11. Proper disposition of	returned, previously s	served or	1		1	1	+	+	-	backflow device 20. Approved Sewage/W	actore	nter Dienesal System		
10			3 63	_	reconditioned	* 5		1							disposal		inci Disposar System	u, proper	
0	1	N	N	C				R	) vi	olati	i l	Regi		Cor	rective Action within 10	days			
U	N	0	A	5		of Knowledge/ Perso					N		A	0			Control Identific		R
					<ol> <li>Person in charge pres and perform duties/ Certi</li> </ol>	ent, demonstration of fied Food Manager (	knowledge,					1		-	<ol> <li>Proper cooling method</li> <li>Maintain Product Temporary</li> </ol>	d used	; Equipment Adea	quate to	
-				_	22. Food Handler/ no una	authorized persons/ pe	rsonnel						1		28. Proper Date Marking	and d	isposition		
						lkeeping and Food P Labeling	ackage					1	1		29. Thermometers provide	led, ac	curate, and calibrat	ed; Chemical/	
					23. Hot and Cold Water a		essure, safe		1		-	-	-	1	Thermal test strips	mant I	Prerequisite for O		
					24. Required records ava-	ilable (shellstock tags:				T	T	T	T	1					
_		_		-	destruction); Packaged Fo			-	-		1			1	30. Food Establishment	Perm	it (Current & Valid	d) 31/24	
1	T	1		-	25. Compliance with Var	th Approved Proced		-		-	-	_	_	-	Utensils,	Equip	ment, and Vendin	60	
					HACCP plan; Variance of processing methods; man	brained for specialize			V.				-		<ol> <li>Adequate handwashis supplied, used</li> </ol>	ng faci	lities: Accessible as	nd properly	
						mer Advisory					1		1	1	32. Food and Non-food Odesigned, constructed, an	ontaci	surfaces cleanable	, properly	П
T	T			1	26. Posting of Consumer					1	1	1	1	1	33. Warewashing Faciliti	es; ins	talled_maintained_	used/	H
_					foods (Disclosure/Remine		The Company of the Control of the Co			1		- 1	100	_	Service sink or curb clear	ning fa	cility provided	CONTRACTOR OF THE CONTRACTOR	
0	1	N	N	c	Core Items (1 Point)	violutions Keguir	e Corrective	Acti	on .				N	Day C	ys or Next Inspection , V	hich	ever Comes First		
T	N	0	A	5		Food Contamination				U			A	0			entification		R
					34. No Evidence of Insect animals						1				41.Original container lab	eling (	Bulk Food)		
+	-	1	-	-	35. Personal Cleanliness/o		acco use				-		_				l Facilities	e Pontari d	
+	+	+	-	+	<ol> <li>Wiping Cloths; proper</li> <li>Environmental contant</li> </ol>					V	+	-	+	+	<ol> <li>Non-Food Contact su</li> <li>Adequate ventilation</li> </ol>			hose pead	
j	1	1	1		38. Approved thawing me						1		1		44. Garbage and Refuse	огорег	ly disposed; faciliti	es maintained	H
-	_	_	-	-	The second secon	Use of Utensils	A -1 1			M	1		1	1	45. Physical facilities ins	talled,	maintained, and cl	can	
					<ol> <li>Utensils, equipment, &amp; dried, &amp; handled/ In use i</li> </ol>										46. Toilet Facilities; prop	crly c	onstructed, supplied	d, and clean	
1	1	1	T	1	40. Single-service & single		and the same of th				1		1	1	47. Other Violations				
D-		11		-	and used	11		- 8			1		1			-			
	natur		À:	6	I by				Pr	M (	ad	eli	In	e	RODEMONE	2	Title: Person In	Charge/ Owner	
	pect		by:L	~	Der 14/184	1			Pr	int:	<	?	01	N	Golfest		Business Email:		-
or passed in	-		Rovi	has	09-2015)	1)			-	_	-	-							

42.) General cleaning needed around extense surfaces to equipment where food buildup was seen (concentrate on cleaning knobs/handles also).
45.) Some cleaning needed on Floors/baseboards, especially uniderneath? behind equipment.



I	ate:	,	1		Time in: Time out: License/	Pem	nit #	-	_	_	-	_	Est. Type Risk Category Page of
Ľ	7	7	-	3									3
					ction: 1-Compliance 2-Routine			3-1	Field	Inv	esti	gati	
L	_(	<u>_t</u>	men LQ	1	o DelCilo	Nan	ne:						* Number of Repeat Violations:  Vamber of Violations COS:
P	hysi		Add	K	Cooler Rd Stc 108 City/County:			Zip	р Со	de:	P	hon	Follow-up: Yes / / No (circle one)
١.	land.	-		Ca	upliance Status: Out = not in compliance IN = in compliance								ot applicable COS = corrected on site R = repeat violation
F	ISIN.	the a	ppre	priat						STATE OF THE OWNER, WHEN			box for IN, NO, NA, COS Mark an asterisk '*' in appropriate box for R
C	omp	liam	ce St	atus	Priority Items (3 Points) violation	15 KG	equi.	_	Comp	-		_	
U	N	N	1 2	C	Time and Temperature for Food Safety (F = degrees Fahrenheit)	T	2	0	IN	N	N	C	Employee Health
				1	1. Proper cooling time and temperature	+		T	1			5	12. Management, food employees and conditional employees:
					2. Proper Cold Holding temperature(41°F/ 45°F)	$\dagger$	1	-	1		-		knowledge, responsibilities, and reporting  13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth
					3. Proper Hot Holding temperature(135°F)	+	1	$\vdash$	-	_	_	_	Preventing Contamination by Hands
$\vdash$	-	-	-	-	4. Proper cooking time and temperature	I	]						14. Hands cleaned and properly washed/ Gloves used properly
					5. Proper reheating procedure for hot holding (165°F in 2 Hours)	1							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 & records	+		-	_	_	_	-	Highly Susceptible Populations
L	_	_	_	_	Approved Source						M		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required
					Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction	T							Chemicals
					8. Food Received at proper temperature	t		-	T				17. Food additives; approved and properly stored; Washing Fruits
			_		Protection from Contamination	+	1	-	1		-		& Vegetables  18. Toxic substances properly identified, stored and used
					9. Food Separated & protected, prevented during food	1	1					-	Water/ Plumbing
					preparation, storage, display, and tasting 10. Food contact surfaces and Returnables; Cleaned and	+	1	-	1		_		Water from approved source; Plumbing installed; proper
		_			Sanitized at ppm/temperature								backflow device
				-	<ol> <li>Proper disposition of returned, previously served or reconditioned</li> </ol>		1						20. Approved Sewage/Wastewater Disposal System, proper disposal
2.15					Priority Foundation Items (2 Po	oint	s) 17	iolai	ions	Reg	nire	Con	
U	N N	N O	N A	C O S	Demonstration of Knowledge/ Personnel	R		U T	I N	0	N A	0 5	Food Temperature Control/ Identification R
					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)	1		V				3	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature
_					22 Food Handler/ no unauthorized persons/ personnel		1						28. Proper Date Marking and disposition
					Safe Water, Recordkeeping and Food Package Labeling								29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips
					23. Hot and Cold Water available; adequate pressure, safe						51		Permit Requirement, Prerequisite for Operation
					<ol> <li>Required records available (shellstock tags; parasite destruction); Packaged Food labeled</li> </ol>								30. Food Establishment Permit (Current & Valid)
					Conformance with Approved Procedures								Utensils, Equipment, and Vending
					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions								31. Adequate handwashing facilities: Accessible and properly supplied, used
					Consumer Advisory	$\vdash$	1	Н				1	32. Food and Non-food Contact surfaces cleanable, properly
	1				26. Posting of Consumer Advisories; raw or under cooked	1	1	H		1	-	-	designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/
-	-		_		foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label	_							Service sink or curb cleaning facility provided
n l	1 1	N I	N	c	Core Items (1 Point) Violations Require Corrective			Nat	to E				ys or Next Inspection , Whichever Comes First
U	N	O	A	0	Prevention of Food Contamination	R		U	N N	0	A	0 5	Food Identification
	1				34. No Evidence of Insect contamination, rodent/other /animals								41.Original container labeling (Bulk Food)
VΪ	1	-		V	35. Personal Cleanliness/eating, drinking or tobacco use		1				_		Physical Facilities
+	1	+	-	-	36. Wiping Cloths; properly used and stored			Ш	_	1	1		42. Non-Food Contact surfaces clean
+	+	+	+	-	37. Environmental contamination 38. Approved thawing method	-	1	H	-	+	-	-	43. Adequate ventilation and lighting; designated areas used
	- 1	- 1		1	Proper Use of Utensils			H		-	-	-	44. Garbage and Refuse properly disposed; facilities maintained 45. Physical facilities installed, maintained, and clean
				1	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						1	-	46. Toilet Facilities; properly constructed, supplied, and clean
1	1	1	1		40. Single-service & single-use articles; properly stored and assignment of the stored assignment of the stored and assignment of the stored assignment			H		1	1	1	47. Other Violations
Re	eive	ed b	y:		War and the same of the same o	-	P	int:	1	1		-1	O Title Barry V. Ci.
(sig	natus	e)		4					0	70	YC	70	Title: Person In Charge/ Owner
	pect		1	/	Jand It		Pr	rint:	(	10	4	1/	Business Email:
-		-	Revi	sed (	19-2015) 27 \ Check and cool ?	1		1/1	-1	1	7	_	1047
	1		10	1	50. 5 11 MERCH IN LO	016	1	us.	XY	70	0	10	ill; ambient, temperature was observed

between 52-55 digres Fiftens were placed in an itelmater bath & equipment will be checked troubleshooted 45.75.

34) Ensure to cover employee drinks w/ a lid/protective covening-



٦	1-	1.	23		Time in: Time out:	License	Petr	nit 7	7					Est. Type Risk Lategory Page 7 of	
Pu	rpos	e of	Insp	ecti	ion: 1-Compliance	2-Routine	T		3-	Field	i Inv	resti	igati	ion 4-Visit 5-Other TOTAL/SC	ORE
Est	ablis	hme	ņt N	ame	e:	Contact/Owne	r Nai	ne:		bes				* Number of Repeat Violations:  Number of Violations COS:	in la
Ph	) c	IN	C.	N	Donuts	·/C	_	_	1 7			Т,	21	100	
	2	42	3	R	anderake He	y/County:			Zij	p Co	de:	1	Phon	No (circle one)	
	5		C	omp	cliance Status: Out = not in compliance	IN = in complian	ce ?	07	= not e	obser	ved	NA	= ne	not applicable COS = corrected on site R = repeat violation	
Ma	k the	app	ropri	ate p	soints in the OUT box for each numbered its	m Mar	k.√.	a ch	neckm	ratk i	n app	ropri	iate l	box for IN, NO, NA, COS Mark an asterisk '* in appropriate box	for R
Co	uplia		-		Priority Items (3	Points) violatio	ns R	equi	_	_	_	_	_	ctive Action not to exceed 3 days	-
0	1	N	N	C	Time and Temperature for Fe	ad Safata	-	R	100	Comp	hand				R
U T	N	0		0	(F = degrees Fahrenheit		1		U	N				Employee Health	1
		T	1	1	1. Proper cooling time and temperature	1	7	1	1				1	12. Management, food employees and conditional employees:	
	+	+	+	+	2. Proper Cold Holding temperature(41°	F/ 45°F)	+	+	-	+	-	-	-	knowledge, responsibilities, and reporting  13. Proper use of restriction and exclusion; No discharge from	+
	1	1	1	1					L					eyes, nose, and mouth	
1	+	+	+	+	<ol> <li>Proper Hot Holding temperature(135%</li> <li>Proper cooking time and temperature</li> </ol>	F)	+	-	-	_	1	_	_	Preventing Contamination by Hands  14. Hands cleaned and properly washed/ Gioves used properly	+
		1	+		5. Proper reheating procedure for hot hol	ding (165°F in 2	+	1	-	-	-	-	-	15. No bare hand contact with ready to eat foods or approved	+
H	+	+	+		Hours)		_	1	L			19/		alternate method properly followed (APPROVED Y N )	
	_	-		+	<ol> <li>Time as a Public Health Control; proce Approved Source</li> </ol>	edures & records	+	+	-	1		_	_	Highly Susceptible Populations  16. Pasteurized foods used; prohibited food not offered	+
-	-	_		1					L					Pasteurized eggs used when required	
-	1			1	<ol> <li>Food and ice obtained from approved good condition, safe, and unadulterated; destruction</li> </ol>	source; Food in parasite								Chemicals	
	1	T	1	_	8. Food Received at proper temperature		1	1					1	17. Food additives; approved and properly stored; Washing Fruits	
-	-	1		+	Protection from Contamin	ation	+	1	-	-			-	& Vegetables  18. Toxic substances properly identified, stored and used	-
	T	T	T		9. Food Separated & protected, prevented		$\top$	1	-	_			-	Water/ Plumbing	+
+	+	+	+		preparation, storage, display, and tasting 10. Food contact surfaces and Returnable	c : Classed and	+	-	-			110	_	10 Water Communication of Physics in the Party	+
		1		1 5	Sanitized at ppm/temperature									<ol> <li>Water from approved source; Plumbing installed; proper backflow device</li> </ol>	
	1	1	1		<ol> <li>Proper disposition of returned, previoreconditioned</li> </ol>	usly served or	T	1						20. Approved Sewage/Wastewater Disposal System, proper	
1185	15.00	30 %		1,		ion Items (7 P	oint	2 (2	iolat	2400	Ren	mire	Co	disposal  rrective Action within 10 days	12.00
	N C			1	Demonstration of Knowledge/ F		R		O U T	1	0	N A	COS	AND THE PROPERTY OF THE PROPER	R
	1	T	T	2	21. Person in charge present, demonstration			1	H			1.11	3	27. Proper cooling method used; Equipment Adequate to	
+	+	+	+		and perform duties/ Certified Food Manage 22. Food Handler/ no unauthorized person			+	H					Maintain Product Temperature  28. Proper Date Marking and disposition	-
146	Aut.	jjá.		T	Safe Water, Recordkeeping and Fo			1	П					29. Thermometers provided, accurate, and calibrated; Chemical/	İ
T	T	1	T	1	Labeling  3. Hot and Cold Water available; adequa	to proscure enfo	+	+	H					Thermal test strips	-
+	+	+	+	+-	4. Required records available (shellstock	•	+	1	1		1	1		Permit Requirement, Prerequisite for Operation	-
					estruction); Packaged Food labeled				Ш					30. Food Establishment Permit (Current & Valid) 5/3/24	
	_	-	_	1	Conformance with Approved Pr		1	1	L.			_	1	Utensils, Equipment, and Vending	
		1		H	<ol> <li>Compliance with Variance, Specialize IACCP plan; Variance obtained for speci rocessing methods; manufacturer instruct</li> </ol>	alized								31. Adequate handwashing facilities: Accessible and properly supplied, used	
					Consumer Advisory									Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	1		1		<ol> <li>Posting of Consumer Advisories; raw ( oods (Disclosure/Reminder/Buffet Plate)</li> </ol>									Warewashing Facilities; installed, maintained, used/     Service sink or curb cleaning facility provided	
93	lu-lu	17.0	el en				Acti	ion	Not t	to E	ccee	1 90	Da	ys or Next Inspection , Whichever Comes First	1000
0 1	N O	N A	COS		Prevention of Food Contamin		R		O U T	_	N		C O S	Food Identification	R
T	T				No Evidence of Insect contamination, usuals	odent/other			M		1	1		41.Original container labeling (Bulk Food)	
1	1	-	-	_	5. Personal Cleanliness/eating, drinking o	r tobacco use	-		1				1	Physical Facilities	
-	-				6. Wiping Cloths; properly used and store	d			$\Box$	1	1	T		42. Non-Food Contact surfaces clean	
+	-	-	-		7. Environmental contamination S. Approved thawing method		-		1	+	1	+	+	Adequate ventilation and lighting; designated areas used     Garbage and Refuse properly disposed; facilities maintained	
_	_	_	_	30	Proper Use of Utensils					_	+	+	1	45. Physical facilities installed, maintained, and clean	
					Utensils, equipment, & linens; properly						T	T		46. Toilet Facilities; properly constructed, supplied, and clean	
+	1	-			ied, & handled/ In use utensils; properly  1. Single-service & single-use articles; pro		H		+	+	+	+	1	47. Other Violations	H
1					dused							1			
Recci signal		by:	É	人				Pr	rint:	A	2/	21	6	RYINERS Title: Person In Charge! Owner  Similary Business Email:	
Inspe signat		by:	<	2	2 Just			Pr	int:	S	eq	N	(	Business Email:	
rm F		_	_						_			_			- 1



Date	112	12	3	Time in: Time out:	License/F	erm	it#						Est. Type Risk Category Page of	5
Pur	pase	of In	SDE	ction: 1-Compliance / 2	-Routine	1	7	3-1	Field	Inv	esti	gati	ion 4-Visit 5-Other TOTAL/SCO	RE
	-	ment	Nai		tact/Owner	Nam	ne:						* Number of Repeat Violations:   Vnumber of Violations COS:	
Phy	igi	Addr		BONDERGED #102 Gin/Con	nty:			Zij	Co	de:	P	hon	ric: Follow-up: Yes / 0	
	fine	11	Cer	npliance Status: Out = not in compliance IN =	in compliance	· N	0=	not e	obscr	ved	NA	_ mc	ot applicable COS = corrected on site R = repeat violation	- D
Mari	the	appro	priate	points in the OUT box for each numbered item	Mark	.A. I	chi	eckm	ark i	n app	ropri	iate b	box for IN, NO, NA, COS Mark an asterisk + in appropriate dox to	ii k
-	- Ir		_	Priority Items (3 Point	s) violation	s Re	qui	_	_	_	_		ctive Action not to exceed 3 days	T
0	N C		C	Time and Temperature for Food Sai (F = degrees Fahrenheit)	fety	R		U	I N	N O		C	Employee Health	R
Ť	$\dagger$	$^{\dagger}$	5	Proper cooling time and temperature	$I_I$	+		T	$\vdash$			5	<ol><li>Management, food employees and conditional employees;</li></ol>	
$\vdash$	+	+	$\vdash$	2. Proper Cold Holding temperature(41°F/ 45°)	F)	+		1	$\vdash$			T	knowledge, responsibilities, and reporting  13. Proper use of restriction and exclusion; No discharge from	
-	+	+	-	2 Process Mark Market and Company (1759E)		+	-	-	_				cyes, nose, and mouth  Preventing Contamination by Hands	$\vdash$
	+	+	-	Proper Hot Holding temperature(135%)     Proper cooking time and temperature		+		-	Т	T	Т	Т	14. Hands cleaned and properly washed/ Gloves used properly	
				5. Proper reheating procedure for hot holding (	165°F in 2	+	1		1				15. No bare hand contact with ready to eat foods or approved	
	_			Hours)				L	L				alternate method properly followed (APPROVED Y N )	$\vdash$
				<ol><li>Time as a Public Health Control; procedures</li></ol>	& records	-	1	_	_		_		Highly Susceptible Populations	-
				Approved Source									16. Pastenrized foods used; prohibited food not offered Pasteurized eggs used when required	
				Food and ice obtained from approved source good condition, safe, and unadulterated; parasit		T							Chemicals	
+	+	+	$\vdash$	8. Food Received at proper temperature		+		$\vdash$	Т			Г	17. Food additives; approved and properly stored; Washing Fruits	
						-		-	-		_	-	& Vegetables	
$\neg$	_	T	1	Protection from Contamination  9. Food Separated & protected, prevented durin	n food	-		$\vdash$	_			_	18. Toxic substances properly identified, stored and used  Water/ Plumbing	-
				preparation, storage, display, and tasting	ig tood								Water Funding	
	T			10. Food contact surfaces and Returnables; Clo	cancd and	T	1						19. Water from approved source; Plumbing installed; proper	
+	+	_	_	Sanitized at ppm/temperature				L					backflow device	
			-	<ol> <li>Proper disposition of returned, previously se reconditioned</li> </ol>	crved or								<ol> <li>Approved Sewage/Wastewater Disposal System, proper disposal</li> </ol>	
				- Priority Foundation I	tems (2 Po	ints	) r	iolat	ions	Req	nire	Cos	errective Action within 10 days	100
U :			0 5	Demonstration of Knowledge/ Person	mel	R		U T		0	N A	0 5		R
				21. Person in charge present, demonstration of l and perform duties/ Certified Food Manager (C	-								27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	$\top$	1		22. Food Handler/ no unauthorized persons/ per			1						28. Proper Date Marking and disposition	
				Safe Water, Recordkeeping and Food Pa Labeling	ickage								29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
T	T	T		23. Hot and Cold Water available; adequate pre	ssure, safe			Г					Permit Requirement, Prerequisite for Operation	
				<ol> <li>Required records available (shellstock tags; destruction); Packaged Food labeled</li> </ol>	parasite								30. Food Establishment Permit (Current & Valid P . 5/3/24	
		_		Conformance with Approved Procedu	ires								Utensils, Equipment, and Vending	
	1			25. Compliance with Variance, Specialized Pro-									31. Adequate handwashing facilities: Accessible and properly	
				HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions									supplied, used	
	_			Consumer Advisory									Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
				<ol> <li>Posting of Consumer Advisories; raw or und foods (Disclosure/Reminder/Buffet Plate)/ Aller</li> </ol>									Warewashing Facilities; installed, maintained, used/     Service sink or curb cleaning facility provided	
						Acti	on	Nat	to E	rcee	d 90	) Da	nys or Next Inspection , Whichever Comes First	
0 1 U 5	N O	N A	0 5	Prevention of Food Contamination		R		U T	terrino de la constanta	0	N A	0 5	Food Identification	R
				34. No Evidence of Insect contamination, rodent	/other			H		$\forall$	7	3	41.Original container labeling (Bulk Food)	$\neg$
				35. Personal Cleanliness/eating, drinking or toba	cco use								Physical Facilities	$\dashv$
				36. Wiping Cloths; properly used and stored									42. Non-Food Contact surfaces clean	
-	-			37. Environmental contamination									43. Adequate ventilation and lighting; designated areas used	
	_		-	38. Approved thawing method		$\vdash$		V	4	+	+	1	44. Garbage and Refuse properly disposed; facilities maintained 45. Physical facilities installed, maintained, and clean	
1	T	П	-	Proper Use of Utensils 39. Utensils, equipment, & linens, properly used	stored	-			-	+	-	-	46. Toilet Facilities; properly constructed, supplied, and clean	-
				dried, & handled/ In use utensils; properly used					1	-			to come rocanics, property constructed, supplied, and cican	
				<ol> <li>Single-service &amp; single-use articles; properly and used</li> </ol>	stored			4					47. Other Violations	
Rece (signa		by:	14	1 Konir Sofo			Pr	int:	A	Afe	The	8	90 to Title: Person In Charge/ Owner	
Inspe (signa		pă:	<	Ja J. Met			Pr	int:	<	5-	20	N	( Gilbert Business Email:	
orm F	4-06	(Revi	hazi	09-2015)					_		-	-		_

45.) Store employer dinks away & below from where food & equipment storage is 45.) Provide handwashing signs for all handwashing sinks



Di	ig:	7/	2	2	Time in: Time out:	License/F	erm	it#						Est. Type Risk Category Page of
Pt	Tpo	9 92	of In	SDE		-Routine	L	1	3-F	ield	Inv	esti	gati	ion 4-Visit 5-Other TOTAL/SCOR
Es	labli	shr	pent	Na	heryb Child care Center Con	act/Owner	Nan	ne:		13				* Number of Repeat Violations:  Valuable of Violations COS:
Ph		al/	da		/ / City/Con	Totes			Zip	Cod	ie:	P	hon	ne; Follow-up: Yes No (circle one)
١				Cor	nuliance Status: Out = not in compliance IN =	in compliance	N	0=	not ol	sen	red	NA	= nc	ot applicable COS
Ma	rk ti	ne a	ppro	priat	e points in the OUT box for each numbered item	Mark	v :	a cae	CKITE	rk m	ı abbı	ropri	iate b	box for IN, NO, NA, COS Mark an acteriel ' de ' in monado la contra
Co	mpli	anc	e Sta	tres	Priority Items (3 Points	s) Wording	T	1	Co	mp	liance	- St	rtne	ctive Action not to exceed 3 days
O U T	N N	N O	N	COS		ety	R		O U T	I N	NO	N A	C	Employee Medit
				3	Proper cooling time and temperature	1,	1		1		)	100	5	12. Management, food employees and conditional employees;
	-	_	-	$\vdash$	2. Proper Cold Holding temperature(41°F/ 45°F	)	+	1	H	10.		die	-	knowledge, responsibilities, and reporting
	-	_	-	_		- 4	+	-	Ш	200		1		13. Proper use of restriction and exclusion; No discharge from cyes, nose, and mouth
		-	-	-	Proper Hot Holding temperature(135%F)     Proper cooking time and temperature		1					_	1	Preventing Contamination by Hands
					5. Proper reheating procedure for hot holding (	65°F in 2	T	1		200		7	1	Hands cleaned and properly washed/ Gloves used properly     No bare hand contact with ready to cat foods or approved
	1	-	-	-	Hours) 6. Time as a Public Health Control; procedures	& records	+	1	H	100				atternate method properly followed (APPROVED Y N )
			Πþ.		Approved Source	No. of		1		W.			I	Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered
	T	_		1	7. Food and ice obtained from approved source:	Food in	+	1	$\vdash$			100		Pasteurized eggs used when required
					good condition, safe, and unadulterated; parasit destruction				200					Chemicals
		12		100	8. Food Received at proper temperature				П			1		17. Food additives; approved and properly stored; Washing Fruits & Vegetables
	-			_	Protection from Contamination			1				NI.		18. Toxic substances properly identified, stored and used
Ц					<ol> <li>Food Separated &amp; protected, prevented durin preparation, storage, display, and tasting</li> </ol>									Water/ Plumbing
					10. Food contact surfaces and Returnables ; Cle Sanitized at ppm/temperature	aned and						60		19. Water from approved source; Plumbing installed; proper
	-			-	Proper disposition of returned, previously so reconditioned	rved or	6		H		1			backflow device 20. Approved Sewage/Wastewater Disposal System, proper
	-6			88		ame (7 Po	-	, .				1		
O U	1 N	N	N	C			R	1	O	1	Negr	N	Col	rrective Action within 10 days
T	+	-	A	5	Demonstration of Knowledge/ Person  21. Person in charge present, demonstration of le				T	N	0	Λ	S	1 and 1 competation 2 Control Identification
	1				and perform duties/ Certified Food Manager (C	FM)								27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature
	_	_	Ш		22. Food Handler/ no unauthorized persons/ per Safe Water, Recordkeeping and Food Pa	sonnel	-	-	$\vdash$	-				28. Proper Date Marking and disposition
_	_	_	_		Labeling			1						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips
-	1	_			23. Hot and Cold Water available; adequate pre-	ssure, safe								Permit Perminant Description
					<ol> <li>Required records available (shellstock tags; destruction); Packaged Food labeled</li> </ol>	parasite			I				20	30. Food Establishment Permit (Current & Valid)
					Conformance with Approved Procedu	res		1	-		_	_	-	Utanih Fari A Ni n 5 3 2 20
	1	-			25. Compliance with Variance, Specialized Proc	ess, and		1	T	T	T	1		Utensils, Equipment, and Vending
				_	HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory				Ц					31. Adequate handwashing facilities: Accessible and properly supplied, used
-	_	-	_	-					Ш		10			Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used
	$\perp$				<ol> <li>Posting of Consumer Advisories; raw or und foods (Disclosure/Reminder/Buffet Plate)/ Aller</li> </ol>	gen Label				3				33. Warewashing Facilities; installed, maintained, used/
01		- 1	41	-	Core Items (1 Point) Violations Require	Corrective	Act	ion	Not t	o E	tcee	d 90	) Da	nys or Next Inspection , Whichever Comes First
		o	A	COS	Prevention of Food Contamination		R		0	N	0 %	N A	0 5	Food Identification R
1	1				<ol> <li>No Evidence of Insect contamination, rodent animals</li> </ol>									41.Original container labeling (Bulk Food)
1	+	1	-	1	35. Personal Cleanliness/eating, drinking or toba	icco use		1			_	_		Physical Facilities
1	1	+	+	+	Wiping Cloths; properly used and stored     Environmental contamination		-	-	H	+	-	-		42. Non-Food Contact surfaces clean
1		1	1	1	38. Approved thawing method			1	1	+	1			43. Adequate ventilation and lighting; designated areas used     44. Garbage and Refuse properly disposed; facilities maintained
T	T	7	-	+	Proper Use of Utensils									45. Physical facilities installed, maintained, and clean
	1	1			39. Utensils, equipment, & linens; properly used dried, & handled/ In use utensils; properly used					1				46. Toilet Facilities; properly constructed, supplied, and clean
1	1	T		T	40. Single-service & single-use articles; properly and used	stored			V	1		1		47. Other Violations
Rece			7:	-	( Kiliba			P	rint:	_	U	11	H	A COLLI Title: Person In Charge/ Owner
nsp	_	_	v:		5-112			D.	rint:		7			Business Email:
signa	ture)			ed (	09-2015)						>	e	en	W West Dustiness Enterlie

Provide a handwashing Sign & handwashing Sink in Kitchen



Date	1-	12	2	Time in:	Time out:	License	Perm	it#						Est. Type Risk Category Page / of	6
Pur	anse i	of In	SDec	tion: 1-Com	pliance 17	2-Routine	7-10	7	3-F	Field	Inv	estis	vati	particular	ORE
Esta						Contact/Owner	Nan	ne:		LESC	2.05	C.S.C.	E) and the	* Number of Repeat Violations:	5
(	20	10	10	Chi-ese	BISBO									✓ Number of Violations COS:	_
Phys	igil :	pldi	428	1201		County:		T	Zip	Co	de:	P	hon		)
	1 .	_	1 1	1 Sanderg	(213) He								_	No (circle one)	
Mark	the -	. Processor	Can	opliance Status: Out =	not in compliance I	N = in compliant	e N	0=	not e	bscr	red	NA	= no	ot applicable COS = corrected on site R = repeat violation on for IN, NO, NA, COS Mark an asterisk * * 'in appropriate box	for F
141 MIN	the 2	ppro	prizate	points in the OUT box fo				_	_				_		101 1
Com	plian	or St	atus	III	may neus (3 Fo	iiits) violatioi	IS RE	quu	_	omp	_		-	tive Action not to exceed 3 days	T
U	1 N	N	C	Time and Ter	mperature for Food	Safety	R		0	I	N	N	C		3
T	0	A	5		degrees Fahrenheit)	Dately			U		0	A	5		
				Proper cooling time	and temperature	- 1	7 -	1						12. Management, food employees and conditional employees;	
	+	+	+	2. Proper Cold Holdin	a Lamp ambum/419E/	1590	+	1	$\vdash$	$\vdash$	-	_	-	knowledge, responsibilities, and reporting  13. Proper use of restriction and exclusion; No discharge from	+
				2 i rojici Cola rioada	g temperature(+1 F7	45 1)	1							cyes, nose, and mouth	
+	-	-		3. Proper Hot Holding				1		_				Preventing Contamination by Hands	1
+	+	+	$\vdash$	Proper cooking time     Proper reheating pre		(16505 2	+	-	$\vdash$	-	_	-	-	14. Hands cleaned and properly washed/ Gloves used properly	+
				Hours)	occurre for mot motion	7 m 4, cot) gr								No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )	-
				6. Time as a Public He	The second secon	ures & records	土			_				Highly Susceptible Populations	
				Aj									16. Pasteurized foods used; prohibited food not offered		
1	T	T	T	7. Food and ice obtain	ed from approved so	arce; Food in	+	1	-	_				Pasteurized eggs used when required	+
				good condition, safe, a										Chemicals	
+	+	+	+	8. Food Received at pr	money Leave manufacture		+	1	$\vdash$	_				17 Ened additions assessed and assessed which the Engine	-
				n. 1 000 Received at pr	oper temperature									<ol> <li>Food additives; approved and properly stored; Washing Fruits</li> <li>Vegetables</li> </ol>	
-	_	_	_		n from Contaminat		工	1	V				V	18. Toxic substances properly identified, stored and used	
				9. Food Separated & p		luring food								Water/ Plumbing	
	+	+	1	preparation, storage, d 10. Food contact surfa		Cleaned and	+	1	$\vdash$	T				19. Water from approved source; Plumbing installed; proper	+
$\vdash$	+	1	_	Sanitized at 50									backflow device		
			-	11. Proper disposition reconditioned	ly served or		1						20. Approved Sewage/Wastewater Disposal System, proper	1	
		_	-		iarity Foundatio	n Itame (7 P	oint	1	-	ione	Pan	_	Ca	disposal streetive Action within 10 days	-
0	N	N			ioi ity Foundatio	it ttems (2 I	R	-	0			N	C	l ecuve Action within 10 mays	R
U	0 0	A	0	Demonstratio	n of Knowledge/ Pe	rsonnel			U	N	0	Λ	0	Food Temperature Control/ Identification *-	1"
			Ť	21. Person in charge p	resent, demonstration	of knowledge,	1	1	<u> </u>				3	27. Proper cooling method used; Equipment Adequate to	1
-	+	+	-	and perform duties/ Co			$\perp$	1		_				Maintain Product Temperature	
		1	_	22. Food Handler/ no a	manthorized persons ordkeeping and Foo		+	1		-	Н			Proper Date Marking and disposition     Thermometers provided, accurate, and calibrated; Chemical	1
				Sate Water, Ree	Labeling	u racuage								Thermal test strips	
				23. Hot and Cold Water	er available; adequate	pressure, safe	1	1						Permit Requirement, Prerequisite for Operation	T
		Т		24. Required records a		ags; parasite	T	1						30. Food Establishment Permit (Current & Valid) TPP	1
		_		destruction); Packaged			+	1	$\vdash$				_	7/2/12	4
-		1	_	25. Compliance with \	with Approved Pro		+	-						Utensils, Equipment, and Vending	1
		1		HACCP plan; Variance			1	1						31. Adequate handwashing facilities: Accessible and properly	
	$\perp$	_		processing methods; n		ons	_	1		_				supplied, used	
				Cor	isumer Advisory			1	V					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
T	T	T	T	26. Posting of Consum	er Advisories; raw or	under cooked	+	1				$\dashv$		33. Warewashing Facilities: installed, maintained, used/	+
				foods (Disclosure/Ren	inder/Buffet Plate)/	Allergen Label		L						Service sink or curb cleaning facility provided	
- 1-				Core Items (1 Poi	nt) Violations Reg	uire Correctiv	e Act	ion.	Nat	to E	xcee	d 90	Da Da	nys or Next Inspection , Whichever Comes First	
U	NO		C	Prevention	of Food Contamina	tion	R		O U	I N	S O	N A	C	Food Identification	R
T	1	1.	5				+	1	T			^	5		
V				34. No Evidence of Ins animals	sect contamination, re	odent/other								41.Original container labeling (Bulk Food)	
1	1		1	35. Personal Cleanline	ss/cating, drinking or	tobacco use	+	1	H					Physical Facilities	+
	T			36. Wiping Cloths; pro	perly used and stored			1						42. Non-Food Contact surfaces clean	+
1	-	-	1	37. Environmental con			+	1						43. Adequate ventilation and lighting; designated areas used	
V			V	38. Approved thawing		+	-	H		-	-		44. Garbage and Refuse properly disposed; facilities maintained	-	
T	T	T	Г	Prop 39. Utensils, equipmen	used, stored	+	1	H			-		45. Physical facilities installed, maintained, and clean     46. Toilet Facilities; properly constructed, supplied, and clean	+	
		1		dried, & handled/ In u	se utensils; properly	used									
				40. Single-service & si	ngle-use articles; pro	perly stored						1		47. Other Violations	
Per	ison i	her	-/	and asoph A	h			n			H A	_		I man by the control	_
Reco		Dy:		IN Wail	Inn			P	rint		M	. (	11	Title: Person In Charge/ Owner	ar.
Insp	-	by:	(	0-11	5			P	rint	:	0		-	Business Email:	
(sign	ture)			301	'						).	eq.	N	O) (bla)	
Form I	H-06	(Re	vised	09-2015)											



Establishment Name:	Physical A	ddress:	City/State:	0.00	License/Permit #	Page '	Z of Z
Dolong Chinese Biston	1241	1 Bandera Rd	Helote	5			
)		TEMPERATURE OBSERV	ATIONS				
Item/Location	Temp	Item/Location	Temp	Item/Locati	ion		Temp
	,						
		SERVATIONS AND CORREC					
Number   AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	ENT HAS BEEN MADE. YOUR ATTE	ENTION IS DIRE	CTED TO TH	E CONDITIONS OBSER	VED AN	D
18 Property label	alla	working chemical s	pray bot	Hes W/	the conkon	NOH	e of
		e to also store	chenical	5 in the	ir designated	areq	Frot
9 boue squie	packet	5.	1/	10-	51-1-0-0	/ +	
32 Establishment	Will	need to remove a	ard 0801	o trom	Sheroes 9	11 NC	W-
food contact s		ermegble.	Sighed ;	9/10W8	d to be eas	ela	
		weed to provide u	on thorst	minedan	Harrivera	1/2	
back crit Sca	on do	or if leave man	or will	aroad Fo	close made	dor	-
to aspent a	x 26/2	extracas for as	efe				
38 6 - 11	111	Ila correction	cho /	0 1	0 06	1	
38 Ensure to pr	blocky	entryway for pe than vary chi	ndr. cd	June 1	not be sub	2000	ed
in Standing	valer.	p. oda g , pr	2000 2	31.04.19	NO1 28240	A CE	0
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				7 1 97			11/2
			t	- 1			
							-6
		The W					-
000							
Received by: (signature)	1	Print: M. Clark	ksh	1	Title: Person In Charge/	Owner	
Inspected by:	J	Print: Seas /	1/60-	_			
Form EH-06 (Revised 09-2015)	,	3 471 6	ni des	5	Samples: Y N # collec	ted	

# Retail Food Establishment Inspection Report

Date	/-	. 1			T	ime in:	Time out	: Licenso	/Pern	nit#						Est. Type	Risk Category	Page_ of_	2
Pur	POS	101	2:	Deci	DOD.	: I-Comp	duance	Z-Koutine	inations.	The same of	0307 807 <b>3-1</b>	rielo	ıınv	esn	gati	00 4-VISIT	5-Otner	TUTALISC	UKE
Esta	blis	hme	ent l	Van	ie:		AND MEETINGS	Contact/Owne	r Nar	ne:						O Number of Repeat Viol  Number of Violations		00	~
Phy	sica	l Ac	ldre	SS:	<u>. ن ا</u>	NIC DRI	un In	City/County:			Zip	p Co	de:	P	hon	ne:	Follow-up: Yes No (circle one)	00	
	<u>'2</u>	YC	12		13.	ANSTRA		HALOTAL					.ad	NIA :	- no	t applicable COS = corrected on	site R = repeat vio	lation	1.70 (00)
Ma	k th	e ap	proi	Com	plia											00:1:10:, ,		appropriate box i	for <b>R</b>
A 1 = 2	i I				poi	Pric	ority Item	s (3 Points) violatio	ns R	equi	re In	nme	diate	Co	rrec	tive Action not to exceed 3 da	ys		
0	npli:	N	N	С		Time and Ter	mperature	for Food Safety	+	R	0 0	i	N O	e Sta N A	C		loyee Health		R
U	N	0	A	o s		(F = c)	degrees Fah	renheit)		-	T	)	ļ .		S	12 Management food emplo	yees and conditional	employees;	+1
					100	Proper cooling time				4	-					knowledge, responsibilities, a	na reporting		+-1
4					2.	Proper Cold Holding	g temperatu	re(41°F/45°F) <b>52</b> °						Û		eves, nose, and mouth	tamination by Hand		+
		15				Proper Hot Holding						Г		-		14 Hands cleaned and proper	ly washed/ Gloves us	ed properly	口
-			-	-		Proper cooking time		hot holding (165°F in 2		1		T				15. No bare hand contact with alternate method properly follows:	ready to eat foods or	approved	
					H	ours)		A STATE OF THE STA	- 15	4	-					Highly Susce	ptible Populations		
-		L	_	<u></u>	6.		pproved So	l; procedures & records urce	+	1		Γ				16. Pasteurized foods used; pr Pasteurized eggs used when re	ohibited food not offe	ered	
	_	_	_						-	-	-	<u> </u>		لــــ		Pasteurized eggs used when re	quired	The second second	
					go	ood condition, safe, a	ed from app and unadulte	roved source; Food in rated; parasite									nemicals		
1	-	-	+	-		Estruction Food Received at pr	roper tempe	rature	+	$\exists$		Π	П			17. Food additives; approved a & Vegetables	and properly stored; V	Vashing Fruits	
_					-		_ 226	itamination		-	-		$\vdash$	-		18. Toxic substances properly	identified, stored and	used	
-	Т	T		Τ	9.	Food Separated & n	protected pr	evented during food	13 CT			Fig.		370 870 (1)			r/ Plumbing		
-	+	H		$\vdash$	pr	reparation, storage, d	ces and Ret	urnables: Cleaned and		1	7		П	T		19. Water from approved sour	ce; Plumbing installed	d; proper	
A	1_				S	anitized at	ppm/temper	ature ICC practic	15	+	-			-	-	backflow device SPAAY 1 20. Approved Sewage/Wastew	ater Disposal System	, proper	+
1					l l	conditioned		previously served or	4							disposal			$\vdash$
						Pr	iority For	indation Items (2	Point	ts) v		ions				rrective Action within 10 days			R
O U T	N	N O				Demonstratio	n of Knowl	edge/ Personnel			U	N	O	A	O S		e Control/ Identifica		
+			$\vdash$	1	21	. Person in charge pr d perform duties/ Ce	resent, demo	onstration of knowledge Manager (CFM)	2,		1					27. Proper cooling method use Maintain Product Temperature	d; Equipment Adequa	ate to	$\sqcup$
V	-		-	+-	22	. Food Handler/ no u	unauthorized	persons/ personnel		1						28. Proper Date Marking and c		d: Chamical/	+
						Safe Water, Reco	ordkeeping Labeling	and Food Package								29. Thermometers provided, as Thermal test strips	ccurate, and canorate	u, Chemical	$\sqcup$
-					23	Hot and Cold Wate		adequate pressure, safe								Permit Requirement,			
H		ile 3			24	. Required records av	vailable (she	ellstock tags; parasite								30. Food Establishment Pern	nit (Current & Valid)	Kup 5/31	124
-					ae			ved Procedures								Utensils, Equip	oment, and Vending		
	-   1		. 12	1 ;	25.	. Compliance with V. ACCP plan; Variance	ariance, Spe	ecialized Process, and								31. Adequate handwashing fac supplied, used	ilities: Accessible an	d properly	
Ш					pro	cessing methods; ma	anufacturer sumer Advi	instructions			H			+		32. Food and Non-food Contac		properly	+
				_					+	-	H			+		designed, constructed, and use  33. Warewashing Facilities; in		used/	+
	.ii ≪ı				foo	de (Disclosure/Remi	inder/Buttet	s; raw or under cooked Plate)/ Allergen Label	P (12)			12.				Service sink or curb cleaning f	acility provided		
1 2 2			4-		Co	re Items (1 Poin	t) Violatio	ns Require Correctiv	e Act	ion .	Not i	to Ex	xceed	190	Day	ys or Next Inspection , Which	ever Comes First	Company of Consense F	R
O U T	N	N O	N A	C O S		Prevention of	of Food Cor	tamination	R		O U T	N	N O	N A	C O S		dentification		
8	$\forall$	$\top$	7	-	34.	No Evidence of Inse	ect contamin	ation, rodent/other								41.Original container labeling	(Bulk Food)		
+	+	+	+	+	35.	nals ONAS Personal Cleanliness	eating, dru	nking or tobacco use	1	1				_			cal Facilities		
口	$\exists$	$\perp$	1	1	36.	Wiping Cloths; prop	erly used ar	nd stored		-	$\vdash$	$\dashv$	$\dashv$	+	+	<ol> <li>Non-Food Contact surface</li> <li>Adequate ventilation and I</li> </ol>		reas used	
$\vdash \vdash$	+	+	+	+		Environmental conta Approved thawing m				1				1		44. Garbage and Refuse prope	rly disposed; facilitie	es maintained	
世				$\pm$		Proper	r Use of Uto				4		4	4		45. Physical facilities installed			+-
				- 1	dried	d, & handled/ In use	utensils; pre	roperly used, stored, operly used								46. Toilet Facilities; properly of		Lat minimum	
					40. 5	Single-service & singused	gle-use artic	les; properly stored								47. Other Violations	MJ Ripo	<b>π</b>	
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# Retail Food Establishment Inspection Report

Establishment Name:	Physical	· · · · · · · · · · · · · · · · · · ·	City/State:	License/Permit #	Page_of_
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Dat	1	7/	12	3	Time in:	Time out:	Lice	nse/Pen	mit #	7					Est. Type Risk Category Page of
Pur	post	0	Ins	pec	tion: 1-Comp	oliance I L	2-Routi	ne l'	A Labor	3-	Field	Inv	esti	gatie	
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		_	_	Com					N'O-				774		
Mar	k the	ap	ргор	riate	points in the OUT box for	each numbered ite	em l	Mark *	a ch	eckn	nark i	vca n app	ropri	= no	not applicable COS = corrected on site R = repeat violation box for IN, NO, NA, COS Mark an asterisk '* in appropriate box for 1
-					Prio	rity Items (3									ective Action not to exceed 3 days
0	nplia I	N		C	70 17				R	10	Comp		_	_	
U		0	A	0		perature for Fo egrees Fahrenheit				1	I N		A	0	O Employee Health
I		1			1. Proper cooling time a		,	11	-	1	+	1		5	12. Management, food employees and conditional employees:
$\vdash$	+	+	-	1	2. Proper Cold Holding	tama umbuna(A15	E/ 159E)	-	-	-	-	-		_	knowledge, responsibilities, and reporting
	1								1	1		-			Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth
+	+	-	-	_	3. Proper Hot Holding t	emperature(135%	F)				_				Preventing Contamination by Hands
T	1	1			<ol> <li>Proper cooking time</li> <li>Proper reheating proc</li> </ol>	edure for hot hol	dine (165°F i	n?	+	-	+	-	-	-	Hands cleaned and properly washed/ Gloves used properly     So bare hand contact with ready to eat foods or approved
1	+	1	-		Hours)					L					alternate method properly followed (APPROVED Y N )
-	-	_	_		6. Time as a Public Hea	nith Control; proc proved Source	edures & reco	ords	-		_	_	_		Highly Susceptible Populations
_	_	_								1	1				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required
			-		7. Food and ice obtained	d from approved	source; Food	in	7	T	1992	181 1			
					good condition, safe, an destruction	id unadulterated;	parasite								Chemicals
	1	1	-		8. Food Received at pro	12. 11. 11		7		1				17. Food additives; approved and properly stored; Washing Fruits	
	-	- 1		-	Protection	eation	-	+	-	+	-	-		& Vegetables	
	T	-			9. Food Separated & pro	d during food		1	-	1	_		_	18. Toxic substances properly identified, stored and used  Water/ Plumbing	
1	+	-	-		preparation, storage, dis	splay, and tasting		,	-	1	_				
					Sanitized at	ppm/temperature			1	1					19. Water from approved source; Plumbing installed; proper backflow device
	11. Proper disposition of returned, previously ser reconditioned							г	7		1				20. Approved Sewage/Wastewater Disposal System, proper
134	3 1 2	-	-			arity Foundat	ion Thomas	7 D.:-		1	1	Щ	108		disposal
0	1	N	N	С					R	1010		Keg	N	C	orrective Action within 10 days
T	N	0	A	5	14.00	of Knowledge!			1	T		0	Λ	0	Food Temperature Control/ Identification
					<ol> <li>Person in charge pre and perform duties/ Cer</li> </ol>	tified Food Mana	ger (CFM)	dge,		1					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature
$\vdash$	1	- 1		-	22. Food Handler/ no ur	nauthorized perso	ns/ personnel		1		18				28. Proper Date Marking and disposition
					Safe Water, Recor	Labeling	ood Package								29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips
					23. Hot and Cold Water	available; adequ	ate pressure, s	afe	7	T	100	in the			Permit Requirement, Prerequisite for Operation
	1	1			24. Required records av	ailable (shellstoc	k tags; parasit	e			18				30. Food Establishment Permit (Current & Valid) Esp (
-		-1		-	destruction); Packaged	rood labeled with Approved P	racadurar		-	H		Ш		-	F13,128
T	T	1			25. Compliance with Va			d	$\dashv$	-					Utensils, Equipment, and Vending
		1		-	HACCP plan; Variance										31. Adequate handwashing facilities: Accessible and properly supplied, used
-	-	•			processing methods; ma Cons	nmacturer instru tumer Advisory	LHOHS	-	+	H	-		-	-	32. Food and Non-food Contact surfaces cleanable, properly
	-	_	_												designed, constructed, and used
	1	-	-		26. Posting of Consume foods (Disclosure/Remi	r Advisories; raw nder/Buffet Plate	or under cool  / Allergen 1 a	ked	1						33. Warewashing Facilities; installed, maintained, used/
100	145	Œ.	49.7	100					tion	Nat	to F	xcee	d 90	Do	Service sink or curb cleaning facility provided  ays or Next Inspection, Whichever Comes First
	N	N	N A	C		of Food Contami		I	2	0	I N	0 0	N	C	The state of the second of the state of the second of the
T	1	1	_	5		15, 1512				U T	N	0	A	5	Food Identification
		1	1	1	34. No Evidence of Inse animals	ct contamination,	rodent/other								41.Original container labeling (Bulk Food)
1	1	1	1		35. Personal Cleanliness			e	1						Physical Facilities
	+	+	1	-	36. Wiping Cloths; prop	erly used and stor			7						42. Non-Food Contact surfaces clean
	37. Environmental contamination 38. Approved thawing method							-	-	-			-		43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained
		Proper Use of Utensils													45. Physical facilities installed, maintained, and clean
	1	39. Utensils, equipment, & linens; properly used, st dried, & handled/ In use utensils; properly used												-	46. Toilet Facilities; properly constructed, supplied, and clean
1	+	+	+	1	40. Single-service & single	y usea roperly stored		+	-		-	-	-	47. Other Violations	
1	8	1			and used		Mile Comment			1					The state of the s
Rece (sign			v: ,	/	Codolla			44 10	P	rint	0	101	51	01	Title: Person In Charge/ Owner
Insp			7	15	14	111			IP	rint	-	-	V	10	Business Email:
(sign:	iture	1		_	Je 1		VI TO THE		1			5	e	an	a Golbert Business Emilie
orm f	H-0	6 (1	Revi	sed	09-2015)			His collection of			11 12	6		1150	A CONTROL OF THE CONT

in ) Food pervit currently posted is expired (5/31/23). Management believes food permit is convenent taill take core of this Asthe



D	Z/	7	10	3	Time in:	Time out:	License	Perr	nit #	9				_	Est. Type Risk Category Page of	_
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	stabil	ichm	non-1	3.1.		The second liverage and the se	2-Routine		-	3-	Field	d In	resti	igati	* Number of Repeat Violations:	_
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١.	112211	-14 P	1DD/	225	and P	PI City/Co	ounty:			Zi	р Со	de:	1	Phon	ne: Follow-up: Yes	
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					Prio	rity Items (3 Poir	nts) violation	ıs R	a co	ire I	minic	dian	e Co	птес	ctive Action not to exceed 3 days	_
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U	N	0		0	Time and Ten	perature for Food S	afety	1	R		N	O N	N A	0	Employee Health	
۲	1	$\vdash$	-	S	1. Proper cooling time a	egrees Fahrenheit)		+	-	7	+	+	-	S	12. Management, food employees and conditional employees:	
H	-	-	-	╀				1		L		_	L	Ļ	knowledge, responsibilities, and reporting	-
L					2. Proper Cold Holding	temperature(41°F/ 45	S°F)								13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	_
-	-				3. Proper Hot Holding t						_	-	_		Preventing Contamination by Hands	_
$\vdash$	+	+	-	+	Proper cooking time:     Proper reheating proc		(165°F in 2	+	-	$\vdash$	$\vdash$	-	-	$\vdash$	Hands cleaned and properly washed/ Gloves used properly     No bare hand contact with ready to eat foods or approved	
-	_			L	Hours)										alternate method properly followed (APPROVED Y N )	_
H					6. Time as a Public Hea	hth Control; procedure proved Source	es & records	+	-	-	_	1			Highly Susceptible Populations  16. Pasteurized foods used: prohibited food not offered	
L					- stp[	hieren Senice									Pasteurized eggs used when required	_
1					<ol><li>Food and ice obtained good condition, safe, an</li></ol>										Chemicals	
L				L	destruction		MC.									_
					8. Food Received at pro	per temperature									17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
L	_		_	_	Protection	from Contamination	1				1				18. Toxic substances properly identified, stored and used	
					9. Food Separated & pro		ing food								Water/ Plumbing	
r	+				preparation, storage, dis 10. Food contact surface		leaned and	t	1	1	V				19. Water from approved source: Plumbing installed; proper	
H	-	-	-	-		opm/temperature		+	-	V	_		_		backflow device	_
				-	<ol> <li>Proper disposition of reconditioned</li> </ol>	returned, previously	served or								20. Approved Sewage/Wastewater Disposal System, proper disposal	
					- Prio	rity Foundation	Items (2 Po	int	s) 11	iolat	ions	Req	uire	Cos	nrective Action within 10 days	
U T		O	N A	0 5	Demonstration	of Knowledge/ Perso	nnel	R		U	I N	0 2	N A	0		R
Γ					21. Person in charge pres			$\vdash$	1	Ė					27. Proper cooling method used; Equipment Adequate to	
$\vdash$					and perform duties/ Certi 22. Food Handler/ no un			+	1	$\vdash$		Н	-		Maintain Product Temperature  28. Proper Date Marking and disposition	_
Г					Safe Water, Record	dkeeping and Food l		$\vdash$	1						29. Thermometers provided, accurate, and calibrated; Chemical/	
$\vdash$						Labeling		$\vdash$	-	$\vdash$					Thermal test strips	_
H			-	_	<ol> <li>Hot and Cold Water :</li> <li>Required records ava</li> </ol>			⊦	+					H	Permit Requirement, Prerequisite for Operation	_
					destruction); Packaged F		- Parane								30. Food Establishment Permit (Curpunt & Palid) 3//24	
_		_	_			th Approved Proces						_	_		Utensils, Equipment, and Vending	
					25. Compliance with Var HACCP plan: Variance of	btained for specialize	d			V				V	31. Adequate handwashing facilities: Accessible and properly supplied, used	
					processing methods; man Consu	macturer instructions imer Advisory		-	1	H		-	-		32. Food and Non-food Contact surfaces cleanable, properly	_
		-					_								designed, constructed, and used	
					<ol> <li>Posting of Consumer foods (Disclosure/Remine</li> </ol>										Warewashing Facilities; installed, maintained, used/     Service sink or curb cleaning facility provided	
								Act	ion	Nat	to E	xcee	d 90	) Day	nys or Next Inspection , Whichever Comes First	
O U	1 N	N	N A	0				R	Г	0	1	2	N	C		R
T		9	A .	5		Food Contaminatio				U	N	0	A	0 S'	Food Identification	
					34. No Evidence of Insect animals	contamination, rode	nt/other								41.Original container labeling (Bulk Food)	
1		1	1		35. Personal Cleanliness/e		acco use						_		Physical Facilities	-
+	+	+	+	+	<ol> <li>Wiping Cloths; proper</li> <li>Environmental contant</li> </ol>					H	-	-	-		42. Non-Food Contact surfaces clean	
1		1	+	1	38. Approved thawing me					H	$\dashv$	+	+	-	43. Adequate ventilation and lighting; designated areas used     44. Garbage and Refuse properly disposed; facilities maintained	
-		_	_		Proper	Use of Utensils						$\exists$			45. Physical facilities installed, maintained, and clean	
			6		<ol> <li>Utensils, equipment, &amp; dried, &amp; handled/ In use u</li> </ol>										46. Toilet Facilities; properly constructed, supplied, and clean	
T		1	1	1	40. Single-service & single					$\forall$	1	+	1	$\dashv$	47. Other Violations	_
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Sign	elver	by	-	n	man	more	$\sim$		Pr	rint:	1	2	9	n	Cilbert Business Email:	
ns	ecte	d by	-:	<	La MILA				Pr	int;		_			Business Email:	_
	H-0	_	pyica	od r	9-2015)					_	_	26	Q	N	() ( Dest	



Establishment Name:	Physical A	ddress:		Ci	ity/State:		License/Permit #	Page	01
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		TEMP	ERATURE O	BSERVATI	IONS			1 2	Forms.
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Form EH-06 (Revised 09-2015)



Dat	1/2	12	3	Time in: License	Pern	nit #	,					Est. Type Risk Category Page of
Street, or other Desirement	of the latest text to the latest text text to the latest text text text text text text text			ction: 1-Compliance 2-Routine			3-1	Field	d Inv	esti	gati	ion 4-Visit 5-Other TOTAL/SCOP
_	TI	) e Addi	racked 149	Nar	ne:	Zip	Co	de	T	hor	* Number of Repeat Violations:  V Number of Violations COS:  Fallow-up: Yes	
14743 do Bandus to Heliotes												No (circle one)
Mari	k the	appro	pria	npliance Status: Out = not in compliance IN = in compliance points in the OUT box for each numbered item Mari	DE 1	10 =	not o	obser ork i	ved n ann	NA	= m	ot applicable COS = corrected on site R = repeat violation box for IN, NO, NA, COS Mark an asterisk ' * ' in appropriate box for
				Priority Items (3 Points) violation	ns Re	equi	re In	TIME	diate	Co	rrec	clive Action not to exceed 3 days
		N N				1	C	omp	liane	e St	atus	
		A		(F = degrees Fahrenheit)	18		U	N		A	0 5	Employee Health
			-	Proper cooling time and temperature	1	1						12. Management, food employees and conditional employees;
	I			Proper Cold Holding temperature(41°F/ 45°F)	1	1		T			1	knowledge, responsibilities, and reporting  13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth
+	+	+	+	3. Proper Hot Holding temperature(135%)		1			_		_	Preventing Contamination by Hands
$\vdash$		+	+	Proper cooking time and temperature     Proper reheating procedure for hot holding (165°F in 2).	+	-	-	L	-	-	$\vdash$	Hands cleaned and properly washed/ Gloves used properly     S. No bare hand contact with ready to eat foods or approved
1	+	1	-	Hours)								alternate method properly followed (APPROVED Y N )
-		_	_	6. Time as a Public Health Control; procedures & records	1	-					_	Highly Susceptible Populations
				Approved Source	1							16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required
	1			Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction								Chemicals
				8. Food Received at proper temperature	1	1	П					17. Food additives; approved and properly stored; Washing Fruits  & Venetables
-	_	_	-	Protection from Contamination		1	V				V	18. Toxic substances properly identified, stored and used
			1	Food Separated & protected, prevented during food preparation, storage, display, and tasting								Water/ Plumbing
			T	10. Food contact surfaces and Returnables; Cleaned and	$\top$	1						19. Water from approved source; Plumbing installed; proper
	1	+	-	Sanitized at ppm/temperature  11. Proper disposition of returned, previously served or	+	-	H		H	_		backflow device
			1	reconditioned								20. Approved Sewage/Wastewater Disposal System, proper disposal
0.1			1 =	Priority Foundation Items (2 Pe	oint	s) vi		ons		nire	Co	rrective Action within 10 days
U	, C		0 5	Demonstration of Knowledge/ Personnel	R		U T	N	0	N A	COS	
				<ol> <li>Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)</li> </ol>								27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature
				22. Food Handler/ no unauthorized persons/ personnel		1					1	28. Proper Date Marking and disposition
				Safe Water, Recordkeeping and Food Package Labeling								29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips
1	T	T	I	23. Hot and Cold Water available; adequate pressure, safe	1	1				_		Permit Requirement, Prerequisite for Operation
				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled		1	П			1		30. Food Establishment Permit (Current & Valid) 5/31/24
-			_	Conformance with Approved Procedures								Utensils, Equipment, and Vending
				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions								31. Adequate handwashing facilities: Accessible and properly supplied, used
				Consumer Advisory								32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used
			1	<ol> <li>Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label</li> </ol>								Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided
	103			Core Items (1 Point) Violations Require Corrective	Act	ion	Nat t	o E	xcee	1 90	Da	ys or Next Inspection , Whichever Comes First
UNT			COS	Prevention of Food Contamination	R			N N	0	N A	0 5	Food Identification
1				34. No Evidence of Insect contamination, rodent/other animals					1	1		41.Original container labeling (Bulk Food)
+	+			35. Personal Cleanliness/eating, drinking or tobacco use	-			-	-	-		Physical Facilities
-	1	$\vdash$	-	Wiping Cloths: properly used and stored     Environmental contamination	-		+	+	+	+	$\dashv$	Non-Food Contact surfaces clean     Adequate ventilation and lighting; designated areas used
				38. Approved thawing method								44. Garbage and Refuse properly disposed; facilities maintained
	_			Proper Use of Utensils  39. Utensils, equipment, & linens; properly used, stored,	-		-	-	-	-	-	Physical facilities installed, maintained, and clean     Toilet Facilities; properly constructed, supplied, and clean
-	-	H		dried, & handled/ In use utensils; properly used  40. Single-service & single-use articles; properly stored			+	-	-	+	-	47. Other Violations
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Inspe (signat		akr.	<	Ja IM		Pr	rint:	_	20	a.	7	Gilbert Business Email:

Form EH-06 (Revised 09-2015)

18.) Label all working chemical spray bottles withe common name of the chemical. For addition, store chemical spray bottles in a designated area away from food preparation Surfaces.