

Dat	2	,	12	1	Time in:	Time out:	License/Perm	it#						Est. Type Risk Category Page of
-		E 0	Ins	nort	tion: 1-Com	pliance	2-Routine	-1	3-Fi	eld	Inve	stie	atio	on 4-Visit 5-Other TOTAL/SCORE
Esta	ablic	hm		. 1.		To	ntact/Owner Nan	All Parks	-	CIO				* Number of Repeat Violations:
	2	1	10	1	en's Lighth	ouse						_		Number of Violations COS:
Phy	sica	3	ddre	ss:	. 0 - 1	City/Ci	ounty:	1	Zig	Cod	23	Ph	ione	e: Follow-up: Yes No (circle one)
Jan.		_	Н	0			10465	0-	10	_		NA -	- not	ot applicable COS = corrected on site R = repeat violation
Mai	k th	e ap	prop	riate	points in the OUT box fo	or each numbered item	Mark 'V'	a che	ckman	rk in	аррт	opria	te bo	ox for IN, NO, NA, COS Mark an asterisk '* in appropriate box for F
-					Pric	ority Items (3 Poi	nts) violations Re	quir		THE REAL PROPERTY.	and a little of	THE REAL PROPERTY.	TAXABLE IN	tive Action not to exceed 3 days
0	I	N	Sta	C	Time and Ter	mperature for Food S	Coffety H		0	mpli I	N		C	
U	N	0	A	0		degrees Fahrenheit)			U	N	0	A	0	
	-	181	層		1. Proper cooling time	and temperature		1	П				100	Management, food employees and conditional employees; knowledge, responsibilities, and reporting
					2. Proper Cold Holdin	g temperature(41°F/ 4	5°F)	1	\vdash	98		1		13. Proper use of restriction and exclusion; No discharge from
-	-	-		_	3. Proper Hot Holding	tomporatum(135%E)		-	Н				_	cyes, nose, and mouth Preventing Contamination by Hands
					Proper cooking time									14. Hands cleaned and properly washed/ Gloves used properly
					Proper reheating pro Hours)	ocedure for hot holding	(165°F in 2							15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)
					6. Time as a Public He	ealth Control; procedur	res & records							Highly Susceptible Populations
						pproved Source		1	11					Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required
					7. Food and ice obtain			1	1	_				
					good condition, safe, a destruction	and unadulterated; para	isite	1						Chemicals
	- 3				8. Food Received at pr	roper temperature		1			1			17. Food additives; approved and properly stored; Washing Fruits
	_	_	_		Protectio	on from Contaminatio	on l	+	H			+	-	& Vegetables 18. Toxic substances properly identified, stored and used
					9. Food Separated & p	protected, prevented du		1						Water/ Plumbing
\vdash	-				preparation, storage, d 10. Food contact surfa		Cleaned and	-	1			1	-	19. Water from approved source; Plumbing installed; proper
					Sanitized at	ppm/temperature		-				1		backflow device
				-	 Proper disposition reconditioned 	of returned, previousl	y served or						-	20. Approved Sewage/Wastewater Disposal System, proper disposal
					- Pr	riority Foundation	Items (2 Point	s) 17	olati	ons	Req	nire	Cor	rrective Action within 10 days
O U	I N	O N	N A	C	Demonstratio	on of Knowledge/ Per	sonnel	1	O	N	0 %	A	CO	Food Temperature Control/ Identification *-
T				S	21. Person in charge p		Section and the	-	T		-	-	S	27. Proper cooling method used; Equipment Adequate to
					and perform duties/ Co	ertified Food Manager	(CFM)	1	Ц					Maintain Product Temperature
H			_		22. Food Handler/ no Safe Water, Rec	unauthorized persons/ ordkeeping and Food		+	H	-		+		28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/
			_	_	Total Control	Labeling		-	Ш					Thermal test strips
					23. Hot and Cold Water			-	-				-	Permit Requirement, Prerequisite for Operation
					 Required records a destruction); Package 		gs; parasite							30. Food Establishment Permit (Current & Valid)
						with Approved Proc		-	_		_	-		Utensils, Equipment, and Vending 513(124)
					25. Compliance with V HACCP plan; Variance	Variance, Specialized l	rocess, and	1						31. Adequate handwashing facilities: Accessible and properly
		Til.			processing methods; n	nanufacturer instructio		1	H			-		supplied, used
					Cor	nsumer Advisory								32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used
					26. Posting of Consum			1						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided
100	1	5,70			foods (Disclosure/Ren			tion	Not	to F	xcee	d 90	Da	ays or Next Inspection , Whichever Comes First
O U	1	N	N	CO			B			1 N	0 0	N	CO	R
T	N	0	A	5		of Food Contaminat		1	O U T		U	A	S	
					 No Evidence of In- animals 	sect contamination, ro	dent/other	1						41.Original container labeling (Bulk Food)
					35. Personal Cleanline			7	二					Physical Facilities
H		Part .			 Wiping Cloths; pre Environmental cor 			+	H	-		-		42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used
	0.11				38. Approved thawing	method		1	口			二		44. Garbage and Refuse properly disposed; facilities maintained
-					Prop 39. Utensils, equipmen	per Use of Utensils nt, & linens; properly t	sed, stored.	1	H	-	-	+	-	45. Physical facilities installed, maintained, and clean 46. Toilet Facilities; properly constructed, supplied, and clean
					dried, & handled/ In a	use utensils; properly u	sed	1	Ш			1		
				1	40. Single-service & s and used	single-use articles; prop	erly stored	1						47. Other Violations
Re	ceiv	ed	by:	1	NAME AND ADDRESS OF THE OWNER, WHEN PERSON NAMED IN			P	rint:	N	10	ایر	10	Title: Person In Charge! Owner
(sig	natu	re)		1	dur Jen My			IP	rint:	11	IV	111	U	Jarcia Title: Person In Charge/ Owner Business Email:
	pec		pi:	•	gen Sol	IT		1	a alft:		2	ec.	2	Gloser
Forn	EH	-06	(Re	rised	09-2015)									



Date	:	,	1.	2	Time in:	ime out:	License	emu	(17						Est. Type Risk Cycgory Page of
IC	77	6		23	ion: 1-Complia	nce L	2-Routine		1	3-Fie	ld I	nves	tiga	atio	
Esta	blis	shm	ent	Dan		996	Contact/Owner N	Vame	2:						* Number of Repeat Violations: Valuable of Violations COS:
Phy	rici	JA P	ddre	ESS:	B dead	L City	County:		-	18	ode 52	3	Ph	one	Follow-up: Yes No (circle one)
				r	Tinnen Ctatree (Int = NOL)	п сощинансь	MA . MA	NO) = n	ot obs	serve	d N	iA=	not	applicable COS = corrected on site R = repeat violation
Mari	t th	e ap	prop	riate	points in the OUT box for each	ch numbered iter	II WELLE	- 61	CERC	PATE AND A STATE A	L MI	ppro	pus	(C 00	Mark an asterisk '* in appropriate box for
					Priorit	y Items (3 P	oints) violations	Reg	uure			ance			ive Action not to exceed 3 days
Con	ipli:	N.	Sta	C	Time and Tempe	rature for Foo	d Safety	R		0		N	N A	CO	
U	N	0	A	0	(F = degree)	ees Fahrenheit)		-		T	-	1	4	S	Employee Health
					1. Proper cooling time and	10 10									Management, food employees and conditional employees; knowledge, responsibilities, and reporting
+	1	1			2. Proper Cold Holding ter	mperature(41°F	/ 45°F)				1		-		13. Proper use of restriction and exclusion; No discharge from
+	+	-		\vdash	3. Proper Hot Holding tem	perature(135°F)								cycs, nose, and mouth Preventing Contamination by Hands
1					4. Proper cooking time and	i temperature	120 My 150			-	1	1	1		14. Hands cleaned and properly washed/ Gloves used properly
1					5. Proper reheating proced Hours)		Sustantill day of the						1		15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)
1	1				6. Time as a Public Health		dures & records			1					Highly Susceptible Populations
						oved Source									16. Pasteurized foods used; probibited food not offered Pasteurized eggs used when required
					7. Food and ice obtained fi good condition, safe, and to destruction	rom approved s madulterated; p	ource; Food in parasite			No.					Chemicals
T	1	1			8. Food Received at proper	r temperature	et dise	-			T	T	1		17. Food additives; approved and properly stored; Washing Fruits
_	_	_		-	Protection fr	om Contamina	ation	-		1	+	1		-	& Vegetables 18. Toxic substances properly identified, stored and used
T	1	-			9. Food Separated & prote	cted, prevented				1	1 (1)				Water/ Plumbing
+	+	-	_	\vdash	preparation, storage, displa 10. Food contact surfaces:		s ; Cleaned and			1	1	T	\neg	-	19. Water from approved source; Plumbing installed; proper
	1				Sanitized at pp	m/temperature		-			1	-	1		backflow device
				-	11. Proper disposition of reconditioned	eturned, previo	usiy served or					-			20. Approved Sewage/Wastewater Disposal System, proper disposal
						ity Foundati	ion Items (2 Po	ints) ri	olatic	ons.	Regi	uire	Cos	rrective Action within 10 days
	I N	0	N A	C O S	Demonstration of		And the Market of	R			N	0	N A	0 8	Food Temperature Control Identification
1					 Person in charge prese and perform duties/ Certifi 	nt, demonstrati	on of knowledge,								27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature
i	1				22. Food Handler/ no unau	uthorized person	ns/ personnel								28. Proper Date Marking and disposition
					Safe Water, Recordi	keeping and Fo abeling	ood Package								29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips
	1				23. Hot and Cold Water av		nte pressure, safe	1							Permit Requirement, Prerequisite for Operation
					24. Required records avail destruction): Packaged Fo		tags; parasite								30. Food Establishment Permit (Current & Valid)
	_				Conformance with					L.	-	_	_		Utensils, Equipment, and Vending
					 Compliance with Variation of HACCP plan; Variance ob processing methods; manual 	stained for spec	ialized								31. Adequate handwashing facilities: Accessible and properly supplied, used
						mer Advisory									32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used
					26. Posting of Consumer A			-				1			Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided
				-	foods (Disclosure/Remind			- 400	ion	Vate	n F	1000	d 01	n De	ays or Next Inspection, Whichever Comes First
O U	1 N	O N	N A	COS	Prevention of I			R		0	1 N	N O	N A	Cos	Food Identification
					34. No Evidence of Insect	contamination.	rodent/other	1	1						41.Original container labeling (Bulk Food)
1					animals 35. Personal Cleanliness/e	ating, drinking	or tobacco use		1	1				_	Physical Facilities
-			-		36. Wiping Cloths; proper	ly used and stor	red		1			1			42. Non-Food Contact surfaces clean
			1	-	 Environmental contam Approved thawing me 			-	1	-	-	-	7	_	43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained
1			_		Proper l	Use of Utensils	14								45. Physical facilities installed, maintained, and clean
1				1	39. Utensils, equipment, & dried, & handled/ In use u	itensils; properl	v used								46. Toilet Facilities; properly constructed, supplied, and clean
			/	1	40. Single-service & single and used	e-use articles; p	roperly stored								47. Other Violations
Re			br:		hel &	e		-	P	rint:	7	1		1,	Title: Person In Charge/ Owner
Ins	pec	ted	by:	~	\ -10				10		4	14		14	Title: Person In Charge/ Owner (5) Business Email:
isig	natt	Irc)	_	-	Jee Oy				P	rint:		7	ea	2	(5/50)
orm	EH	-06	(Re	vised	00.2015)			-	-	-	_	_	_	-	



D				_	Time	in-		Time ou	1-		License/I	Perm	nit #	_			_			Est. Type	Risk C	degoty	Page	of_
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	~		`	Co	mpliance S	tatus: (Out = n	ot in compl	iance	IN=inc		N	0=	not e	bscr	ved	NA	= no	et applicable COS	= corrected or	site R=	repeat via	olation	
Ma	rk th	ca	ррго	priza	e points in	the OUT I	ox for	each numb	red ite	m	Mark	.4.	a che	cckm	ark i	n app	topi	iate b	ox for IN, NO, NA	COS M	ark an asteri	业 * * i	appropriate	box for R
Co	mplia	ne	e St:	itus	$\overline{}$		Prior	rity Item	s (3 I	Points)	violation	5 Re	qui			liane			tive Action not to	exceed 3 d	गुड			
U	1	N.	N.	C	1	Time an	d Tem	perature i	or Fo	nd Safety		R		0	1	X		C		Fmr	oloyee Healt	th		R
T	+		-	5	I. Propo			grees Falu and tempera)	٠,	+	1	Ī	-	-	-	S	12. Managemen				employees	
\vdash	-		-		_	- 1							1	L					knowledge, resp	consibilities,	and reporting	g		
Ш					2. Prope	er Cold H	olding	temperatur	e(41°F	7 45°F)									13. Proper use of eyes, nose, and		and exclusio	n; No dis	charge from	
H	+							emperature		F)		F	1							eventing Co				
П				-	5. Prope	r reheatin	ig proc	and temper edure for h	ot hole	ding (165	°F in 2	-		-	-	-	-	\vdash	14. Hands clear 15. No bare ham					-
H	+			-	Hours)	ne n Publ	in Hand	th Control		Aura B		1	-	L			L	_	alternate method	properly fol Highly Susc			YN)
					U. Tune	25 4 1 404		roved Sou		aunes &	recoras	1	1	-	Г				16. Pasteurized				ard	
	T			_	7. Food	and ice of	htaineri	from appr	oved s	ourse Fr	and in	-		-				Щ	Pastcurized eggs	used when r	equired		100	_
					good co	ndition, sa	afe, and	d unadulter	ated; [parasite										C	hemicals			
					8. Food	Received	at prop	per temper	ature						4				17. Food additive & Vegetables	cs; approved	and properly	y stored;	Washing Fr	oits
-	_				0.5-4			from Con											18. Toxic substan				d used	
	1							steeted, pre play, and t		during l	ood									Wate	r/ Plumbin	g		
					10. Foot Sanitize			s and Retu pm/tempe		s; Cleano	ed and			П					19. Water from a backflow device	pproved sour	rce: Plumbin	g installe	d; proper	
П	T				II. Prop	er disposi		returned.		usly serve	ed or			П				1	20. Approved Se	wage/Waster	vater Dispos	al System	z. proper	
100		_		i es	reconditi		Drin	rity Fon	ndeti	on Itom	ne (7 Po		1			P			disposal rective Action wi	4L:- 10 J			- De 12 - Sym	
0	I I	N	N	C		16,						R	1	0	1	N	N	C						R
Ť	1	4	A	s			10.318	of Knewle		- Maria				T	N	0	^	5		Temperatur				
								icnt, demoi							1				27. Proper coolin Maintain Product			ent Adeq	mais to	
	1	-						authorized lkeeping a				_			\neg	\neg	-	-	28. Proper Date N			171		
_		_	_		54.1	.,,,,,,		Labeling		ou race	ge			Ш					29. Thermometer Thermal test strip		ccurate, and	Canoraia	d: Chemical	
1	_	1	_					available; a						L.		/		1		equirement,				
								ilable (shelo ood labele		tags: par	asite			1		İ	1	1	30. Food Establi	shment Perr	nit (Current	& Valid	MEL	ed
	_	_					_	th Approv							_	\equiv			U	tensils, Equi	pment, and	Vending	F	1
		-			HACCP	plan; Vari	iance o	iance, Spe btained for	specia	alized	, and								31. Adequate han supplied, used	dwashing fac	rilities: Acce	essible an	d properly	
	1	- 1		-	processin			ufacturer i mer Advi		10115				H	\dashv	+	+	+	32. Food and Nor	-food Conta	et surfaces e	beanable	nmovelse	-
_	_	_	_	-	76 P										4	_	_	1	designed, constru	cted, and use	d			
	1							Advisories der/Buffet								-	1	1	33. Warewashing Service sink or ex	Facilities, in ab eleaning t	stalled, mair acility provi	stained, u ided	sedi	
	-				Core It	ems (1 I	Point)	Violatio	ns Re	guire Co	rrective .	Acti	on l	Vot t	o E	ccee	190	Day	s or Next Inspec				F 9 32	
	N O		N A	0 5				Food Con				R		O U	N		N A	0		Food L	dentification	n		R
					34. No Ev	ridence of	Insect	contamina	tion, r	odent/oth	ecr	1				T			41.Original conta	iner labeling	(Bulk Food))		
1	1	Ť	丁	寸	35. Person			ating, drin			use		1			_		1			al Facilities	5		
+	+	+	+	+	36. Wipin			ly used an	store	d	-	\dashv	-	+	1	+	-	+	42 Non-Food Co					
İ	İ	1	İ	1	38. Appro								l		1	1	1	1	 Adequate ven Garbage and I 					
1	1	Т	T	+	39. Utensi			Use of Ute Linens; pr		need etc	Total I	-	F	1	T	T	1	1	45. Physical facili	ities installed	maintained	, and clea	an	
-	1	1	1	1	dried, & h	andled/ I	n use u	uensils: po	operly	used					-				46. Toilet Faciliti		constructed,	supplied,	and clean	
		1			40. Single and used	-service &	single	e-use articl	cz: bro	operly sto	ered			1					47. Other Violatio	ons				
Rece (sign:	ived ture)	by	r: .	5	7	- = /	1/1	/		_			Pr	int:	L	io	~	21	Alvara	200	Title: Per	rson In	Charge/ Or	wner
Insp (sign:			v:	\leq	ren	M	-1	W				1	Pr	int;	7	10	-		Alvara Gilba	8	Business I	mail:		
orm E	H-06	(R	evis	ed (09-2015)			0				-						-				-		

30) Foodpermst could not be located during today's visit; en Sure to always post the current God pennit in a visible area to the public. Correct willing to days



Da	le:/	6/	23	-	Time in:	Time out:	Licen	se/Perr	mit	#					Est. Ty7	c	Risk Category	Page / of	
Pu	rpo	se o	f In	spec	tion: 1-Com	oliance L	2-Routin	e i		3-	Field	d In	est	igati	ion 4-Visit	No.	5-Other	TOTAL/SC	ORE
1	71	90	nent	1	Boul		Contact/Own	THE PERSON NAMED IN	me:	1					* Number of Repeat ✓ Number of Violatio			90	,
Ph	ysic 9	al A	ddr	8	Business PKW	V Cit	County:			7	B 20	de:	1	Phor	ne:		Follow-up: Yes No (circle one)	10	
Į.				Con	pliance Status: Out = 1 points in the OUT box for	not in compliance	EN = in compli	iance I		= not	obscr	ved	NA		ot applicable COS = correcte	dons	ite R=repezi vi	olation	for R
		sic d	pino	n Late											box for IN, NO, NA, COS tive Action not to exceed:		THE RESERVE OF THE PERSON NAMED IN COLUMN TWO IS NOT THE PERSON NAMED IN COLUMN TWO IS NAMED IN COLUMN TWO IS NAMED IN COLUMN TWO IS NAMED IN COLUMN TWO IS NAMED IN COLUMN TWO IS NAMED IN COLUMN TWO IS NAMED IN COLUMN TWO IS NAMED IN COLUMN TWO IS NAMED IN COLUMN TWO IS NAMED IN COLUMN TWO IS NAMED IN COLUMN TWO IS NAMED IN COLUMN TWO IS NAMED IN COLUMN TWO IS NAMED IN COLUMN TWO IS NAMED IN COLUMN TWO IS NAMED IN COLUMN TWO IS NAMED IN COLUMN TW	парриорилле обх	101 10
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U T	N I	0		0 5	(F=d	aperature for Fo legrees Fahrenheit		1	R	t			A		E	mple	oyee Health		R
					1. Proper cooling time			11							 Management, food en knowledge, responsibilitie 			employees;	
					2. Proper Cold Holding		1965 Action								13. Proper use of restriction eyes, nose, and mouth				
			1	-	Proper Hot Holding Proper cooking time		n	+	4	1	1	1	-	1	Preventing 14. Hands cleaned and pr		tamination by Har		-
				-	5. Proper reheating pro	cedure for hot hol	ding (165°F in	2	-	1	t	\vdash	-	+	15. No bare hand contact				+
	_		-	-	6. Time as a Public He	alth Controls was	adama D. saaa	2-	4	-			L		alternate method properly			Y N)	+
			1	1		proved Source	edures & recor	as	-	-	T	T		T	Highly S 16. Pastenrized foods used		ptible Populations	fered	+
	_	1	_	_											Pastcurized eggs used who				
Profession A					7. Food and ice obtained good condition, safe, and destruction	nd unadulterated;	source; Food in parasite		-							Ch	emicals		
-	N				8. Food Received at pre	oper temperature			1	-	Γ				17. Food additives; approv & Vegetables	ed a	nd properly stored;	Washing Fruits	+
	_	_	-	_		from Confamin					İ		T		18. Toxic substances prop	erly i	dentified, stored an	dused	
-					 Food Separated & preparation, storage, di 				1	1					W	ater	Plumbing		T
On the Control					10. Food contact surfac		es; Cleaned and	1	1	T	T		W.	Г	19. Water from approved s backflow device	ourc	e; Plumbing installs	ed; proper	+
					11. Proper disposition or reconditioned				1	T	İ				20. Approved Sewage/Wadisposal	stewa	nter Disposal System	a. proper	+
		N.	1 4		. Pri	ority Foundat	ion Items (2	Point	is)	riola	tions	Reg	nire	Co	rrective Action within 10 d	ars	123 A 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1		9 07
O	1 X	NO		C		of Knowledge/			1	0	1	2	N			-			R
T		-	-	S	21. Person in charge pri		and hard said	e l	-	T	1.	0	Λ	S	27. Proper cooling method		Control/ Identifica		_
		-	1		and perform duties/ Cer 22. Food Handler/ no u	tified Food Mana	ger (CFM)		-	H					Maintain Product Tempera 28. Proper Date Marking a	ture		uate to	
The same of the sa					Safe Water, Reco	rdkeeping and F		1	1	-			The s		29. Thermometers provide	d, aco	sposition turate, and calibrate	d: Chemical	+
-			1	-	23. Hot and Cold Water	Labeling		-	-	-					Thermal test strips				
		-	-		24. Required records av				-	-		-	_		Permit Requireme				
-	_				destruction); Packaged	Food labeled		+	-	1					30. Food Establishment F			16074001	
			Г		25. Compliance with V:	with Approved Programme, Specialize		+	+	-							ment, and Vending		
					HACCP plan; Variance processing methods; ma	obtained for spec	ialized							19	 Adequate handwashing supplied, used 	facil	lities: Accessible an	d properly	
						sumer Advisory									 Food and Non-food Co designed, constructed, and 	ntact	surfaces cleanable.	properly	
					 Posting of Consume foods (Disclosure/Remi 	r Advisories; raw nder/Buffet Plate)	or under cooke Allergen Labo	d	1						33. Warewashing Facilities Service sink or curb cleaning	inst	alled maintained u	sed/	\vdash
			35.	1	Core Items (1 Poin	t) Violations R	eguire Correct	tive Ac	tion	Not	to E	xcee	d 90) Da	ys or Next Inspection , Wi	iche	ver Comes First	A 1 - 4110 B	-
U	N	0	A	0 5	Prevention of	Food Contami	nation	R		U	N N	0,	N A	0			entification		R
					34. No Evidence of Inseranimals										41.Original container label	ing (I	Bulk Food)		
\vdash	-				 Personal Cleanliness Wiping Cloths; prop 				-						Phy	rsica	l Facilities		H
					37. Environmental conta		cu	-	+	-		1	-	-	42. Non-Food Contact surf. 43. Adequate ventilation ar	aces o	clean		
					38. Approved thawing n	nethod									44. Garbage and Refuse pro	perh	y disposed: facilities	bonistaired	-
-1	7				39. Utensils, equipment,	Lineus proper	benzad stanad	+	+	H		-	-	-	45. Physical facilities instal	led, r	maintained and ele-	nn .	\vdash
1	-				dried, & handled/ In usa	e utensils; properl	y used								46. Toilet Facilities; proper	ly co	nstructed, supplied,	and clean	
					40. Single-service & sin and used	gle-use articles; p	roperly stored								47. Other Violations				
Re (sig		ed b	_	(highell	C.				rint	1	10	he	1/1	Chavez		Title: Person In (
(sig	natu	MICHIGAN CO.	by:	5	en Jille	4			I	rint	: 5	e	2	(silbert		Business Email:		-
orm	CH-	06	Rev	ised/	09-2015) Signe to . f	dot cu	ment	For	ed.	P	en	- T +	1	W	vilbert food	P	emit we	sast	1
			P	ט'	NO.											V			



Da	0	1.	21	23	Time in:	Time out:	License/F	ermi	it #							Est. Type	Risk Category	Page f of	
Pu	rpos	20	fIn	SDP	tion: 1-Com	liance 1	2-Routine	1	- Pass	3.Fi	ield	Inve	stio	ratio	on 1 4	Visit 1	5-Other	TOTAL/SCORE	E
Est	ablis	-				A house and	Contact/Owner	Nam	15: 	JA	CIG.	21110	Jug	, esta	* Number o	Repeat Viola	tions:	1	
		K	1	20	1 Karbac	69									✓ Number of	of Violations C	OS:	107)	1
Ph	sice	LA	ddr	255.	Bandenk	14103 Sip	County 25		+	Zig	Cod	5	Pl	hon	e:		Follow-up: Yes No (circle one)	100	8
-	-	Ø.					- Contraction of the Contraction	_	1	YC) 2	0		_					_
Ma	rk th	e ar	mror	Con	points in the OUT box for	ot in compliance	EN = in compliance	N	0=	not ob	scrv	cd i	NA:	= 110	e applicable COS ox for IN, NO, NA	COS Mar	ite R=repeat vio	olation appropriate box for 1	R
		-	-proj	A LEGIC		rity Items (3 P			-									appropriate out for a	-
Co	upli:	nc	e Sta	tus	1110	my Atems (5 X	olucy rioleavil	T	1	-	The Person Name of Street, or other Designation of the Person of the Per	iance			1	exceed 5 day	3		-
U	N I	O 7.	N A	C	Time and Ten	perature for Foo	d Safety	R	1	0	1	N O	N	C		Form	Uaelth		R
T	-	_	-	5		egrees Fahrenheit)				T	N	٥	A	S			wee Health		
					1. Proper cooling time	and temperature	• • •	1							l2. Managemen knowledge, resp		ees and conditional	employees;	
	1				2. Proper Cold Holding	temperature(41°F	45°F)	+	1	1	-	-	-	193			d exclusion; No dis	charge from	
-	-	- 11	_	_						Ш					eyes, nose, and	mouth			
1	1		_	-	 Proper Hot Holding t Proper cooking time)	-	1	-		-	-				tamination by Han		_
				-	5. Proper reheating prod		ing (165°F in 2	+		H	-	+	-	-			y washed/ Gloves u ready to cat foods o		-
-	-				Hours)												wed (APPROVED		e i
-		_	-	_	6. Time as a Public Hea	alth Control; process	dures & records	\vdash	-	-							ptible Populations		_
					Ap	proved Source									Pastcurized eggs		hibited food not off	ered	
					7. Food and ice obtaine	d from approved so	ource; Food in		1							abed White 12	ļui cu		-
					good condition, safe, an destruction	id unadulterated; p	arasite		1							Ch	emicals		
	1	1			8. Food Received at pro	oper lemperature		-	1	1	1	T	1	24	17 Food additiv	es: anninged a	nd properly stored;	Washing Fruits	_
													-		& Vegetables	ш, пррически	a property stored,		
	_	-		-		from Contamina			-		_				18. Toxic substa		dentified, stored an	d used	_
					Food Separated & propagation, storage, dis		during lood									Water	Plumbing		
					10. Food contact surfac	es and Returnables	; Cleaned and	T		T	1	T	1	WY.	19. Water from a	pproved source	e: Plumbing instalk	ed; proper	-
-	+			_	Sanitized at	ppm/temperature	•			\sqcup	1	1	1		backflow device				
					 Proper disposition or reconditioned 	i returned, previou	isly served or					-	1		20. Approved Se disposal	wage/Wastem	nter Disposal System	n, proper	
						ority Foundation	on Items (2 Po	ints	3.19	olani	200	Rean	ire	Con		thin 10 days	A.* 9	CASTAL Vise State	-
0	I N	N	N A	C		of Knowledge/ Po		R		0	i	N	N A	CO			Control/ Identific		R
T	+	-	_	S	A STATE OF THE STATE OF	and the second		-	1	T	1	4	7	5	STATE OF THE STATE			1	
					 Person in charge pre and perform duties/ Cer 										27. Proper coolii Maintain Produc	ig method used	l; Equipment Adec	prate to	
					22 Food Handler/ no ur	nauthorized person	s/ personnel		1		寸		T		28. Proper Date	Marking and d	isposition		_
					Safe Water, Recor	dkeeping and For Labeling	od Package				1	1	1		29. Thermomete	rs provided, ac	curate, and calibrate	ed; Chemical	-
T	T				23. Hot and Cold Water		ales entezent e			-			-	-	Thermal test stri				_
1	1				24. Required records av			-		-	T	-	1	-	Permit	cequirement,	Prerequisite for O	eration	
					destruction); Packaged I		ingo: parasite						1		30. Food Establ	ishment Perm	it (Current & Valid	Esp: 5/31/24	1
-	_	_		_		ith Approved Pro											ment, and Vending		-
		-		-	 Compliance with Va HACCP plan; Variance 						1	1	-		31. Adequate har	ndwashing faci	lities: Accessible ar	d properly	_
					processing methods; ma						1		1		supplied, used			a property	
					Cons	umer Advisory				T	T		1		32. Food and No	n-food Contac	surfaces cleanable	properly	-
-	-	-	_	-	76 Paris - 6C	115. 7.				1	4	1	1	1	designed, constr	ected, and used			
					26. Posting of Consumer foods (Disclosure/Remin	nder/Buffet Plate)/	Allergen Label								 Warewashing Service sink or c 	g Facilities; ins	talled, maintained,	used/	No.
1	KKE-	1	itelij.		Core Items (1 Point			Acti	ion	Vott	a F-	Cool	100	D	or New Jan	tion W.	mar Commercial		_
	I N	N	N	C				R		0	1	2		C	y or A LACAR ARSPE	atua , Which	rer comes Past	R	_
T	"	"	A	COS		Food Contamin				U			A	5		Food Id	entification	1	
	1				34. No Evidence of Inse	ct contamination, r	odent/other			1	1	1	1		41.Original contr	iner labeling (Bulk Food)		-
+	+	1	1	-	35. Personal Cleanliness	cating drinking or	r tohacea was	H				1		-					8
	士	1			36. Wiping Cloths; prop	erly used and store	d d			T	T	T	1	-	42. Non-Food Co	Physics	d Facilities		
	I	I		I	37. Environmental conta	mination					1	1	1	1	43. Adequate ver	ntilation and h	cican hting; designated a	reas used	-
	1	1		-	38. Approved thawing m			口			1		I		44. Garbage and	Refuse proper	y disposed; facilitie	s maintained	-
1	-	7	1	-	Proper 39. Utensils, equipment,	& lineus property	weed stant	\vdash		-	1		1	1	45. Physical faci	lities installed,	maintained, and ele	an	
	1	-			dried, & handled/ In use						1	1	1		46. Toilet Facilit	ies; properly c	onstructed, supplied	, and clean	
T		T	i	1	40. Single-service & single-			\Box	1	1	1	1	+	-	47. Other Violati	ons			-
1		1		1	and used					1	1				Total Trouble				
Rec (sign			y: ((21/Lig				Pr	int:	17	ار ا		ارد	1 Riss		Title: Person In	Charge/ Owner	-
Insp			v:	3	can Hiv	1			Pr	int:	7		-		Gilber		Business Email:		4
(sign			_	2							~	اع	Q.	1	Gilber				
orm	-H-0	15 /	Renni	haz	09-2015)			(N)	25.1		A- 3		STATE OF				The second secon		_



Por	./.	61	5	2	Time in:	Time out:										Est Tema	Risk Categor	v T	Page of	1
- ui	4201	20	T		Ou.	100	Lice	nse/Perm	iit#							Est, Type	2			
						oliance 1	2-Routi		1	3-Fie	ld Ir	res	tigati	ion	1 4	Visit	5-Oth	er	TOTAL/SC	ORE
						CK Roc	Contact/Or	wner Nan	ne:				-	-	* Number o	Repeat Viol	ations:		10	~
-	2	9	4	S. B	anders Rd.	0	ity/Country		_			_			✓ Number o	il Violations			11)1	1)
Mark			(Comp	liance Statement		Help	tes		78	ode.	2	Pho	ne:			Follow-up: Ye No (circle on			
	uic	app	горг	nate p	eliance Status: Out = 1 points in the OUT box for Prio	not in compliance	e IN = in com	pliance ?	(O = 1	not obe	-	2	· A				2 2			
	-	acc.	Stat	lis T	Prio	rity Items (item	Mark 'V'	a che	ckmarl	k in a	ppro	priate	box	x for IN, NO, NA	COS M	ark an asterisk '			for R
U	. 1 4	1	N A	CO	Time	(13) 1101	lations R	equir	e Inu	nedi	ate (Carre	cti	x for IN, NO, NA ve Action not to	exceed 3 d	ays		44	
+	+	+	-	S	/F - 1	1 TOT	rood Safety		R	-			Julia	s I						
-	1				1. Proper cooling time	and temperatur	leit)				N		A	0		Em	ployee Health			R
					2. Proper Cold Holding	7		17	-	T	1	+	+	5	12. Managemer	nt. food empl	oyces and condit	ional	menlessees	-
1		1	1	+	3 Prove 11	g temperature(4	1°F/ 45°F)		1	1	-	+	+	1	knowledge, res	ponsibilities.	and reporting			
+	+	1			Proper Hot Holding Proper cooking time Proper reheating per	temperature(13	5°F)		1				-	1	eyes, nose, and	of restriction	and exclusion; N	o disc	harge from	
				1	5. Proper reheating pro	and temperatu	re		+	-			_		P	reventing C	ontamination by	Han	ris	-
					6. Time as a Publicata	TO TOU HOU	nolding (165°F	in 2		1	1	+	+	+	14. Hands clea	med and prop	erly washed! Gl	Marc 11	arl mean la	
					6. Time as a Public He	pproved Source	rocedures & re	cords	-	H						du contact un	th ready to eat followed (APPRO	ad		
1		1							7	T	1	T	1	+	-	ALIGHEV SHIP	centible Desert-	42		-
				1	7. Food and ice obtaing good condition, safe, a destruction	ed from approv	ed source; Food	d in	-	H					Pasteurized eg	floods need-	prohibited for 1	ot off	ered	
	T	1			acsu action		cur nanasna		1											-
	1	1			8. Food Received at pr				-	-	-				16.37.2.17 10.21 14.		Chemicals			
	T	T			9 Food San Protection	n from Conta	mination		-				1		17. Food additi	ives; approve	d and properly st	ored: \	Vashing Fruits	-
+	+	+			preparation storme	notected, preve	nted during for	nd l	-	H					18. Toxic subs	tances proper	ly identified, stor	- 3	3 . ruis	
					10. Food contact surfa Sanitized at	ices and Return	ables : Class									Wa	ter/ Plumbing	ed and	used	\perp
	-	1		-	11. Proper disposition reconditioned	ppm/tempera	ture	and							19. Water from	annovad se	urce; Plumbing i			
tale in	-	_	No.										+	-	20 4			nstalle	d; proper	
	I	NI	N	C	- Pi	riority Foun	dation Item	s /2 Poi		_					disposal	Sewage/Wast	ewater Disposal	System	n, proper	+
U	7.	0	A	0 5	Demonstratio	on of Knowled	goi Da-	12701	R	violat	ions	Req	mire	Cos	disposal	within 10 de	n2 *:	100	Maria Programma	\perp
1		1			21. Person in charge p	mront J	The State of the S			U	N	0 %	A	0					WEDNESD WATER	R
1	+	+	_		and perform duties/ C 22. Food Handler/ po	ertified Food A	danager (CFM)	rledge,						S	27. Proper cor	ling mask-1	nre Control/ Ide	ntifica	rtion	"
									-	-	-	-			Maintain Prod	luct Temperat	used; Equipmen	1 Adec	juste to	
1	T	1			Safe Water, Rec				1		1				1 40. Proper Ha	to Martine as	11.			+
	+	1	14.5		23. Hot and Cold Wat	ter available; ac	dequate pressur	e, safe	-	+							d disposition l, accurate, and ca			\top
					 Required records : destruction); Package 			isite		-	I	1	1	_	Permi	it Requireme	nt, Prerequisite	for O	peration	+
	_	-			Conformance	with Approx	od Droond			-					30. Food Est	ablishment P	ermit (Current &	Ł Valie	. Eva:	+
	1	1			Computation with	Variance Space	inlimat D	and		-	1	1	_			Utensils, E	quipment, and V	endin	573/124	1
	1				HACCP plan; Varian processing methods; r										31. Adequate	bandwashing	facilities: Acces	riblan		-
					Co	nsumer Advis	ory			1	-	-								
	T	T			26. Posting of Consur	mer Advisa-i									32. Food and designed, cor	Non-food Co	entact surfaces ele	anable	: properly	-
	1				TO BCIOSUIC NE	minder/Bullet	Plate V Allarmor	Inhal					-		33. Warewas	hing Facilitie	s installed main	- ;	N - Walley	
οl	īT	N	N	10	Core Items (1 Po	int) Violatio	ns Require Co	orrective	Actio	n No	tto	Eve	ned D	DE	Service sink	or curb elean	ing facility provid	led	acu	
		0	A	0	Prevention	n of Food Con	tamination		R	0	1		1	1 -	THYS OF Next In	spection, W	hichever Comes	Füst		140
1	+	1		S	34. No Evidence of In					3	N	0	A	5		Fo	od Identification	1		R
-	1	-	_		animais							1				container labe	ling (Bulk Food)	_		-
1	+	-			35. Personal Cleanlin	ess/eating, drir	king or tobacc	o use			_		-	1						
					 Wiping Cloths; pr Environmental co 	ntamination	id stored			F	T		I	I	42. Non-Foo	ed Contact sur	hysical Facilities faces elean			-
	1	-	Mali		38. Approved thawin	g method			1	-	1	+	+	+	43. Adequat	e ventilation	and lighting desi	gnated	areas used	-
T	T	7			39. Utensils, equipme	per Use of Ute	ensils				1			1	45. Physical	facilities ins	oroperly disposed alled, maintained	and c	lean	
	1				dried, & handled/ In	use utensils; p	roperly used				1	1	1	1	46. Toilet F	acilities; prop	erly constructed,	suppli	ed, and clean	1
	1				40. Single-service & and used	single-use artic	cles; properly s	tored		1	1	1	1	1	47. Other V	iolations				-
Rec	eive	d l	01:	-						-	1	1		1						
(sign	atur	(3		90	Sure					Pri	nt:	2	ar	9	Rodina	Uez	Title: Pe	rson l	n Chargel Ow	ner
Inst			py:	-	Jen L'1	10				Pri	nt:	3			Roding bilbe	- 1	Business	Email:		
-	-		(Re	vised	109-2015)			-				<u>U</u>	- 4	-	י טווט	1				



nte:	12	2		Time in:	Time out:	License	Permit	#					1	Est. Type	Risk Category	Page _ c	of.
urpose	of Ir	OSDI	ctio	on: 1-Co	mpliance	2-Routine	1	1 3-	Field	Inv	estig	atio	on 4-Vi	isit [5-Other	TOTAL	SC
stablish	men	t No	me			Contact/Own	THE PERSON	C. Commercial Commerci		2241			* Number of F	Repeat Viola		10	_
U91	1/2	4	М	art #7		1968							✓ Number of V	Violations C	:OS:	10	
hysical	Add	ress T		3 caden	Rd. 9	ity/County:			p Co		P	hone	2:		Follow-up: Yes	10	×
		70	mn	linna Status Out	= not in compliance		N'0				274		applicable COS = c	amastad on		riplation	_
lark the	appro	opriz	te p	oints in the OUT box	for each numbered	item Ma	rk' ac	= not	natk i	vea a appi	ropri	= no	ox for IN, NO, NA, C	OS Ma	site R=πepeat rk an asterisk '*'		ox
			_	Pı	riority Items (3								ive Action not to e		rs		
Complian		tatu		700			R		Comp					100	100 m 1 m 1 m 1 m 1 m 1 m 1 m 1 m 1 m 1		
	0 1		0		Temperature for F = degrees Fahrenh		"	1	UN		A	0		Empl	oyce Health		
11	1	1	\rightarrow	1. Proper cooling tir			7 :	7	-	-		S	12. Management, f	ood employ	vees and condition	al employees:	
-	+	+	+	2. Proper Cold Hold	ion tama ambas (4)	IEE/ IEEE	-	-	-				knowledge, respon	sibilities, ar	nd reporting		_
				2. Proper Cold Flow	ing temperature(4)	(-F/ 45-F)							13. Proper use of re eyes, nose, and mo		id exclusion; No o	bscharge from	
	-	1	1	3. Proper Hot Holdi	ng temperature(13	5°F)							Prev	enting Con	tamination by H		
1	+	+	+	 Proper cooking ti Proper reheating 	me and temperatur	e militing (165°F in 7	-	-	-			_	14. Hands cleaned				
11	1	1		Hours)									 No bare hand of alternate method pre 				,
-			+	6. Time as a Public			S		_				Hi	ghly Susce	ptible Population	ıs	
					Approved Source				1			1	 Pasteurized foo Pasteurized eggs us 			offered	
	-	1		7. Food and ice obta	ained from approve	d source; Food in							Tuned Light a	ica When it	quire		_
				good condition, safe destruction	c, and unadulterated	i; parasite								Cb	emicals		
				8. Food Received at	t proper temperatur	2	1		T				17. Food additives;	approved a	nd properly stored	; Washing Fruit	LS
7	-		+	Protec	tion from Contam	ination	+	-	+			-	& Vegetables				_
1			T	9. Food Separated &	e protected, preven	ted during food	\forall	-	a ip.				18. Toxic substance		/ Plumbing	ind used	_
1	+	+	+	preparation, storage 10. Food contact su	c, display, and tasting	ng blos : Classed and	\perp	-	-	1 1			10.311 - 6	The Contract of		1	
	1		1	Sanitized at	ppm/temperatu	re					4		Water from app backflow device	roved source	e; Plumbing insta	lled; proper	
			-	 Proper dispositi reconditioned 	on of returned, pre-	viously served or			1				20. Approved Sewa	ge/Wastew	ater Disposal Syst	cm, proper	-
	T.N.				Priority Found	ation Itams (2	Points			D		_	disposal rective Action with				
		N A	C				R	17010	1 0	N	N		recuve Action with	n 10 days	*		Ų.
"			S		tion of Knowledge			U		0	Λ	0	Food Te	mperature	Control Identifi	cation	
		1		Person in charge and perform duties/	e present, demonstr	ation of knowledg	2,				8		27. Proper cooling r	nethod used	d; Equipment Ad	equate to	188
		I	1	22. Food Handler! r	no unauthorized per	sons/ personnel	+	-	+			-	Maintain Product To 28. Proper Date Ma				4
				Safe Water, R	ecordkeeping and	Food Package			T				29. Thermometers p	rovided, ac	curate, and calibra	ted; Chemical/	7.8
11	1	T	+	23. Hot and Cold W	Labeling later available: ade	muste pressure safe	+	-				-	Thermal test strips		The second of		
	1	+		24. Required record				-	7	1	1				Prerequisite for (
				destruction): Packag	ged Food labeled			V	1				30. Food Establish				
П	-	T	+	Conforman 25. Compliance with	ce with Approved		+	-	-				Uter	sils, Equip	ment, and Vendi	ng 5 13112	-
	-			HACCP plan; Varia	ince obtained for sp	eccialized		1.				٦.	31. Adequate handy	vashing fac	ilities: Accessible	and properly	3.00
		_		processing methods	; manufacturer inst	nictions		V				V	supplied, used				
					Consumer Advisor	,							 Food and Non-foodsigned, constructed 	ood Contac	t surfaces cleanab	le, properly	
		1	1	26. Posting of Const	umer Advisories; ra	nw or under cooke	1		1			1	33. Warewashing F	acilities; ins	stalled maintained	used/	
		1		foods (Disclosure/R					1		/		Service sink or curl	cleaning f	acility provided		
1 N		10	- 6	Core Helis (1 P	omi) violations	Keguire Correct	R R	n No	t to E	N	N	Da	ys or Next Inspectio	n, Which	ever Comes Firs		
N C	A	5		Preventi	on of Food Contar	mination		U	N	0	A	0		Food I	dentification		
	T	1		4. No Evidence of	Insect contamination	on, rodent/other		1	+	\Box		S	41.Original contain	er labeling	(Bulk Food)		_
-	+	+		mimals 35. Personal Cleanli	ness/enting drink-	a or tobacco us-		-									
		1		6. Wiping Cloths; p			+1	-	18		1		42. Non-Food Cont		al Facilities		_
-	1	+	_	7. Environmental o									43. Adequate ventil	ation and li	ghting; designated	areas used	-
	1	_	+	88. Approved thawir	ng method oper Use of Utensi	ils	-	T	1	H		-	44. Garbage and Ro	fuse proper	rly disposed; facili	ties maintained	
	T	1	3	9. Utensils, equipm	ent, & linens; prop	erly used, stored,	1	-	1	H			 Physical facilities Toilet Facilities 	s properly o	, maintained, and constructed, suppli	ed and clean	_
+	-	+	d	ried, & handled/ In	use utensils; propi	erly used	11	1	-						and and any pu	, and citali	
			1 9	0. Single-service & nd used	sugic-use articles	property stored							47. Other Violation	z			
ceived					1/4	N/C	1	Prin	it:	-	7				Title: Person I	n Charge! O.	-
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pected	2.2							Prin									-



	ment Name: Mey Mort #7	Physical 12	Address: Bandera Rd.	City/State:	License/Permit #	Page _of
	1		TEMPERATURE OBSE	RVATIONS		
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signature)			Print: (ell		Title: Person In Charg	e/ Owner
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Retail Food Establishment Inspection Report

Date:	by	/2	3	Time in:	Time out:	1	ense/Pe	rmit							Est. Type	Risk Category	Page_/of	7
TELEVA!		E E	3113	ction: 1 1-Com	iphance 🔄	2-Kour	C. Carles Strategy	NAME OF THE OWNER, OF THE OWNER, OF THE OWNER, OF THE OWNER, OWNER, OWNER, OWNER, OWNER, OWNER, OWNER, OWNER,		-Fie	la In	ves	ngar	ion 1 1 4	-Visit	5-Utner	TUTALISC	1 10
Estab L Physi	1)	+11	7	me: SICAL AN	WIR'S	Contact/O		ame			-			□ Number	of Repeat Vio of Violations	lations.	1012	<u> </u>
Physi	2 4	771				City/County: HZla					ode:	1	Phor		n 1	Follow-up: Yes No (circle one)	100	ر
Mark	the	appr	оргі	mpliance Status: Out = te points in the OUT box f	not in compliance for each numbered	e IN = in comp l item	oliance Mark 's	NO ('a	= not	obse	rved	NA	A = no	t applicable COS box for IN, NO, NA	= corrected on	site R = repeat vio	olation	
				Pri			lations	Rear	uire l	mm	ediat	o C	orrac	ctive Action not to	A, COS M	lark an asterisk 'O' in	appropriate box	for !
Comp	_	_	_					1		Com	plian	ce S	tatus	We Action not to	exceea 3 at	ays	g krant na 1.	179
UN		A C		(F =	emperature for degrees Fahrenl	heit)		R		O I U N T	N	I	C		Emp	oloyee Health		
				1. Proper cooling tim	e and temperatur	re								12. Managemer	it, food emplo	yees and conditional	employees;	+
	1			2. Proper Cold Holdi					F				T	knowledge, resp 13. Proper use of eyes, nose, and	of restriction a	and reporting and exclusion; No disc	harge from	+
+	+	+	+	3. Proper Gooking to	ig temperature(1.	35°F)							т.			ntamination by Hand	1e	+
+	9	1	+	Proper cooking tim Proper reheating p	ne and temperatu	helding (1650)		_				\Box		14. Hands clean	ed and proper	ly washed/ Gloves us	ed properly	+
+				1 rious)			- 1							15. No bare han	d contact with	ready to eat foods or lowed (APPROVED Y	approved	+
				6. Time as a Public F			ords			1		١		atternate metro	Highly Susc	eptible Populations		+
	L		100000	1	Approved Source	e								16. Pasteurized	foods used: no	phihited food not offe	red	+
				7. Food and ice obtain good condition, safe,	ined from approv	red source; Food	l in		F				_	Pasteurized eggs	used when re	equired		+
	+		-	destruction 8. Food Received at p				4		· -	_					hemicals	3-4 and a state of the state of	
				Protecti	on from Contar	nination				1				& Vegetables		and properly stored; V		
-				Food Separated & preparation, storage,	protected, preve display, and tasti	nted during food								18. TOXIC SUBSIZE		identified, stored and r/ Plumbing	used	t
-			_		_ppm/temperatur	re				Г				19. Water from a backflow device	pproved sour	ce; Plumbing installed	l; proper	+
				 Proper disposition reconditioned 	n of returned, pre	eviously served	or						- 1		wage/Wastew	vater Disposal System	, proper	┝
-				P	riority Found	lation Items	(2 Poir	its)	viola	tian	s Rec	wie	e Cor	rective Action wi	di. 10 1			_
I N	N				on of Knowledg			R	C L	1	N	N A				e Control/ Identificat		F
				21. Person in charge p and perform duties/ C	ertified Food Ma	anager (CFM)			j'				S	27. Proper coolin	g method use	d: Equipment Adam		H
				22. Food Handler/ no	unauthorized pe	rsons/ personne	1		F				-	Maintain Product 28. Proper Date I	i remperature		<u> </u>	
				Safe Water, Rec	Labeling									29. Thermometer Thermal test strip	s provided a	ccurate, and calibrated	l; Chemical/	+
				23. Hot and Cold Water	er available; ade	quate pressure,	safe							Permit R	equirement	Prerequisite for Ope		+
				24. Required records a destruction); Packaged	available (shellste d Food labeled	ock tags; parasi	te					4		30. Food Establi	ishment Pern	nit (Current & Valid)	000	+
					with Approved											pment, and Vending	MOS A	40
=				 Compliance with V HACCP plan; Variance processing methods; m 	e obtained for sn	pecialized	nd									cilities: Accessible and	l properly	T
				Con	sumer Advisor	у			H						n-food Contac	ct surfaces cleanable,	properly	+
		la.		26. Posting of Consum foods (Disclosure/Rem	under/Buffet Pla	te)/ Allergen La	bel l							33. Warewashing	Facilities; in	stalled, maintained, u		+
			1111	Core Items (1 Poir	nt) <i>Violations</i> I	Require Corre	ctive Ac	tion	Not	to F	xcee	d 91) Da	S of Nort Inches	tion Water	activity provided		
I N	N O	A	OS	Prevention	of Food Contan	nination		R	ū	N	N O	N A	C	s or reca mspec	eren ar a sa	dentification		T
				34. No Evidence of Instantimals			100		T				S	41.Original conta				+
T	J	\perp	\Box	35. Personal Cleanlines	s/eating, drinkin	g or tobacco us	e	+			$\sqcup 1$							
+	+	+	+	Wiping Cloths; proj	perly used and st	tored	424							42. Non-Food Co	intact surface	cal Facilities		T
+	+		\dashv	 Environmental cont Approved thawing r 	ainination method			1						43. Adequate ver	itilation and I	ighting designated ar	eas used	+
				Prope	er Use of Utensi	İs		-	H		\vdash			44. Garbage and	Ketuse prope	rly disposed: facilities	maintained	+
				39. Utensils, equipment dried, & handled/ In use	, & linens; prope	erly used, stored	d,	1						43. Physical facil	ities installed	i, maintained, and cleaconstructed, supplied,	in	#
				40. Single-service & sin and used	gle-use articles;	properly stored	1	1	17				+	47. Other Violati			unu cicali	+
eive		y:	1	(hth.	2000	atta		I	Priot:	:					250 756 Sa . 2 . 2 . 2 . 2 . 2 . 2 . 2 . 2 . 2 .	Title: Pousse F	Y- 10	
	/		_	wow	Sun	atta	,									Title: Person In (narge/ Owner	r
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