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Date Time in Time out License	ren	mit						For Type Risk Category Page L off	
Halled .			1						F
Purpose of Inspection: 1 1-Compliance V 2-Routine			-	L ICIC	i Inv	સા	gath		E
TITOS MERICAN SPACE BAY	7 Na	me						* Number of Repeat Violations:	
Titos mexican single offi	L		_			_			
Physical Address: 0 1. 01 City/Gounty, 10	C		Zi	p Co	de:	F	bon		
13914 Banderard Cintente	۷		1	UZ	3			No (circle one)	
Compliance Status: Out - not in compliance IN - in complian	act i	NO	n nati	obser	ved	NA	- 80	applicable COS - corrected on site R = repeat violation os for IN, NO, NA, COS Mark an asterisk '#' in appropriate box for	D
Mark the appropriate points in the OUT box for each mambered item Ma Priority Items (3 Points) violation	_								^
Compliance Status	T	-			liapo				-
and a first large	+	R	h	11	IN	N	C		R
C I S S C Time and Temperature for Food Safety C S O A O (F = degrees Fahrenheit)			UT T	N	0	*	0	Employee Health	
1. Proper cooling time and temperature						1.00		12. Management, food employees and conditional employees;	
	_							knowledge, responsibilities, and reporting	
2. Proper Cold Holding temperature(41°F/45°F)								13. Proper use of restriction and exclusion: No discharge from	
	_							eyes, nose, and mouth	_
3. Proper Hot Holding temperature(135°F)	\perp			_		_	_	Preventing Contamination by Hands	_
4. Proper cooking time and temperature								14. Hands cleaned and properly washed/ Gloves used properly	_
5. Proper reheating procedure for hot holding (165'F in 2	4							15. No bare hand contact with ready to eat foods or approved	
Hours)	+	-		-		_		alternate method properly followed (APPROVED Y N)	-
6. Time as a Public Health Control; procedures & record	4	-		-	_	_	_	Highly Susceptible Populations	-
Approved Source								16. Pasteurized foods used: prohibited food not offered Pasteurized eggs used when required	
7. Food and ice obtained from approved source: Food in	Т		Г						
good condition, safe, and unadulterated; parasite								Chemicals	
destruction				_					
8. Food Received at proper temperature								17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
Protection from Contamination	-			1				18. Toxic substances properly identified, stored and used	
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	Τ		Γ					Water/ Plumbing	
10. Food contact surfaces and Returnables ; Cleaned and	+			T				19. Water from approved source: Phumbing installed; proper	-
Sanitized at ppm/temperature								backflow device	
11. Proper disposition of returned, previously served or								20. Approved Sewage/Wastewater Disposal System, proper	
reconditioned						1		disposal	
Priority Foundation Items (2)	Poin	ts)	viola	tions	Req	mire	Con	rective Action within 10 days	
0 I N N C T N O A O T S O A S Demonstration of Knowledge/ Personnel	Γ	R	0	I N	N O	N A	C O S	Food Temperature Control/ Identification	R
21. Person in charge present, demonstration of knowledge	e.		F				Ť	27. Proper cooling method used: Equipment Adequate to	\neg
and perform duties' Certified Food Manager (CFM)								Maintain Product Temperature	

	1		22. Food Handler' no unauthorized persons' personnel		1			8		28. Proper Date Marking and disposition	T
			Safe Water, Recordkreping and Food Package Labeling	\Box						29. Thermometers provided, accurate, and calibrated; Chemical' Thermal test strips	Γ
	1		23. Hot and Cold Water available; adequate pressure, safe							Permit Requirement, Prerequisite for Operation	Г
11	1		24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	Π			Π			30. Food Establishment Permit (Current & Valid)	5
			Conformance with Approved Procedures							Utensils, Equipment, and Vending	Г
			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	Γ
			Consumer Advisory	Π						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
			26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label							33. Warewashing Facilities; installed, maintained, used' Service sink or curb cleaning facility provided	Γ
			Core Items (1 Point) Violations Require Corrective	Actio	n Not	to E	xcee	1 90	Do Do	rys or Next Inspection, Whichever Comes First	-
		0	Prevention of Food Contamination	R	0 U T	I N	Ň	N A	COS	Food Identification	['
11	T		34. No Evidence of Insect contamination, rodent/other animals	П	Ē		Π			41.Original container labeling (Bulk Food)	T
			35. Personal Cleanliness'eating, drinking or tobacco use							Physical Facilities	
			36. Wiping Cloths; properly used and stored						· · · · ·	42. Non-Food Contact surfaces clean	
	1		37. Environmental contamination							43. Adequate ventilation and lighting; designated areas used	
11	1		38. Approved thaving method					100		44. Garbage and Refuse property disposed; facilities maintained	
	-	_	Proper Use of Utensils							45. Physical facilities installed, maintained, and clean	
			39. Utensils, equipment, & linens; properly used, stored, dried, & handled' in use atensils; properly used							46. Toilet Facilities: properly constructed, supplied, and clean	
			40. Single-service & single-use articles: properly stored and used	Π						47. Other Violations	Γ
Received	•	Ž	allet	1	Print	6	\overline{n}	α	2	da ConezU Title: Person In Charge/ Owner	
(signature)									· ·		



	cation	and making in	AVC 12914 Band	CHRITTELLOUID	A LANGE MARKEN STATE	いなのの記述語
		Temp	Item/Location	Temp	Item/Location	Тетр
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	Must +11	De u	deittenonf	ackage)		
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*	A reinspection is s	cheduled		••	are on a charged bas	sis. Fees are
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	A reinspection is s payable within 10 c	cheduled	for All	reinspections	Laros Title: Person In Cl	





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Pu	T	SC C	Q of In	Spe	tion: 1-Compliance 2-Routine	1	1	3-F	īcld	Inv	esti	gatic	on 1 4-Visit 1 5-Other TOTAL/SC	ORE
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Ph	ysic	al A	Agar	150	8 Bandela Helotes		ŀ	议	52	3	ľ	none	No (circle one)	
					pliance Status: Out - not in compliance IN - in compliance	N	0 * 1	not of	bsen	red	NA	- 80	applicable COS - corrected on site R = repeat violation	
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Ca	mpl		e Sta	tus	Priority Items (3 Points) violations	T	quir	-		liate				
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					1. Proper cooling time and temperature								 Management, food employees and conditional employees; knowledge, responsibilities, and reporting 	
					2. Proper Cold Holding temperature(41°F/ 45°F)	Γ	1						13. Proper use of restriction and exclusion: No discharge from	
-	-	-	-	-	3. Proper Hot Holding temperature(135°F)	+		μ	_		-		eyes, nose, and mouth Preventing Contamination by Hands	+
					4. Proper cooking time and temperature								14. Hands cleaned and properly washed/ Gloves used properly	
					5. Proper reheating procedure for hot holding (165'F in 2 Hours)								15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
	-				6. Time as a Public Health Control; procedures & records				_			_	Highly Susceptible Populations	
					Approved Source								16. Pasteurized foods used: prohibited food not offered Pasteurized eggs used when required	
	1		-	Г	7. Food and ice obtained from approved source: Food in	\vdash		P	-	-			Pasteurized eggs used when required	-
					good condition, safe, and unadulterated; parasite destruction								Chemicals	
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					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at ppm/temperature								19. Water from approved source; Plumbing installed; proper backflow device	
					11. Proper disposition of returned, previously served or		1	П					20. Approved Sewage/Wastewater Disposal System, proper	
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					21. Person in charge present, demonstration of knowledge, and perform duties' Certified Food Manager (CFM)		1	Π					27. Proper cooling method used: Equipment Adequate to	
-	-		-		22. Food Handler' no unauthorized persons' personnel	\vdash	1	\vdash	-				28. Proper Date Marking and disposition	+
					Safe Water, Recordkeeping and Food Package	Γ	1	Π					29. Thermometers provided, accurate, and calibrated; Chemical'	
Т			1.22		23. Hot and Cold Water available; adequate pressure, safe	+	1			_		-	Thermal test strips Permit Requirement, Prerequisite for Operation	+
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				_	destruction); Packaged Food labeled								0,51,6	料
	-	- 1			25. Compliance with Variance, Specialized Process, and	+		⊢			-		Utensils, Equipment, and Vending	+
					HACCP plan: Variance obtained for specialized								31. Adequate handwashing facilities: Accessible and properly supplied, used	
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					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label			М					33. Warewashing Facilities; installed, maintained, used' Service sink or curb cleaning facility provided Install	
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Ť		-	-	s				T	~	0	*	s	Food Identification	UR.
					34. No Evidence of Insect contamination, rodent/other animals								41.Original container labeling (Bulk Food)	
					35. Personal Cleanliness/eating, drinking or tobacco use				_		-		Physical Facilities	
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					39. Utensils, equipment, & linens; properly used, stored.	Γ	1	Π					46. Toilet Facilities: properly constructed, supplied, and clean	1.
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-	1			4	and used								COULER .	
Rec (sign			y: (_	ACC A		P	rint:	11	00	11	in	bonales Title: Person In Charge/ Owne	r
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		_			tion: 1 1-Compliance 1 2-F	loutine	1	1	3-Fi	rld	Inve	stie	atie		L/SCORE
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					estic Rd THETO				Zip	Cad	e	P	ben	r Follow-up: Yes No (circle one)	50
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					Priority Items (3 Points)	violations	Re	quir	e Inu	med	liate	Cor	red	tive Action not to exceed 3 days	
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		_												knowledge, responsibilities, and reporting	
					2 Proper Cold Holding temperature(41°F: 45°F)									13 Proper use of restriction and exclusion: No discharge from eyes, nose, and mouth	n
	-				3. Proper Hot Holding temperature(135°F)				-	-	-	_	-	Preventing Contamination by Hands	
					4. Proper cooking time and temperature									14. Hands cleaned and properly washed/ Gloves used proper	
					5 Proper reheating procedure for hot holding (10 Hours)	55 F in 2								15 No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N	, 1
H	1	-			6. Tume as a Public Health Control: procedures	& records			-	-	-	_	-	Highly Susceptible Populations	
	-				Approved Source				П		Т			16. Pasteurized foods used: prohibited food not offered	
	_	-	-	-	7. Food and see obtained from approved source.	East in	-		μ	_	_	_	-	Pasteurized eggs used when required	
					good condition, safe, and unadulterated, parasite									Chemicals	
H	-	-			8. Food Received at proper temperature		-		\vdash	-				17 Food additives: approved and properly stored: Washing F	ruits
														& Vegetables	
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					Food Separated & protected, prevented during preparation, storage, display, and tasting	1000								Water/ Plumbing	
Н					10 Ford contact surfaces and Returnables . Clear	ned and			T	Т	Т			19. Water from approved source: Plumbing installed; proper	
	_	-			Sanitized at ppm/temperature	and as			\vdash	\rightarrow	+	_	_	backflow device	
					11 Proper disposition of returned, previously ser reconditioned	ved of								20 Approved Sewage Wastewater Disposal System, proper disposal	
					Priority Foundation Ite	ems (2 Po	ints) vie	letio	ons l	Reg	uire	Co	rrective Action within 10 days	
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					 Person in charge present, demonstration of kn and perform duties. Certified Food Manager (CF) 									27 Proper cooling method used. Equipment Adequate to Maintain Product Temperature	
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	-	-	-		23 Hot and Cold Water available: adequate pres 24. Required records available (shellstock tags,)		-		\vdash	-	-	-	-	Permit Requirement, Prerequisite for Operation	
					destruction): Packaged Food labeled									30. Food Establishment Permit (Current & Valid) 31	31125
					Conformance with Approved Procedu									Utensils, Equipment, and Vending	-1
	1				25 Compliance with Variance, Specialized Proc					T	T	T		31 Adequate handwashing facilities: Accessible and properly	
					HACCP plan. Variance obtained for specialized processing methods, manufacturer instructions									supplied, used	
					Consumer Advisory		Γ		Π					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	T				26. Posting of Consumer Advisories; raw or und			1	H	+	+			13 Warewashing Facilities, installed, maintained, used'	
					foods (Disclosure Reminder Buffet Plate) Aller								1	Service sink or curb cleaning facility provided	
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-					34 No Evidence of Insect contamination, rodent	other		1	1	1	1		-	41 Original container labeling (Bulk Food)	
			-		35. Personal Cleanliness'eating, drinking or toba	cco use	1		-	_		_	-	Physical Facilities	
					36. Wiping Cloths; properly used and stored									42. Non-Food Contact surfaces clean	
-	-	_		_	37 Environmental contamination				4	1	-	1		43. Adequate ventilation and lighting; designated areas used	
-	_	_	-	-	38 Approved thawing method Proper Use of Utensils		-		\vdash	+	-	-		44. Garbage and Refuse properly disposed; facilities maintain 45. Physical facilities installed, maintained, and clean	L. D.
T	Т			-	39 Utensils, equipment, & linens; properly used.	stored.	t		\vdash	+	+	-	-	46 Toilet Facilities, properly constructed, supplied, and clean	
	4		_		dried. & handled' in use atensils; property used	9 54 154 54 05 20									
					40 Single-service & single-use articles, properly and used	stored								47 Other Violations	
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I	Date	12	6	24	Time in Time out License	Permi	1 #						For the Risk Category Page (of)	
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					5 old Fashioned Foud	Nam	c						* Number of Repeat Violations: Q2	
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0	I	N	N	C	Demonstration of Knowledge/ Personnel	R		0	1	N	N	C O	Food Temperature Control/ Identification	R

1 i l	•	0	A	5	Demonstration of Knowledge/ Personnel		Ť	N .	0	^	s	Food Temperature Control Identification	
					21. Person in charge present, demonstration of knowledge, and perform duties' Certified Food Manager (CFM)							27. Proper cooling method used. Equipment Adequate to Maintain Product Temperature	T
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				_	Proper Use of Utensils		V					45. Physical facilities installed, maintained, and clean	
					39 Utensils, equipment & linens: properly used, stored, dried, & handled: In use atensils; properly used							46 Toilet Facilities, properly constructed, supplied, and clean	
					40 Single-service & single-use articles: properly stored and used	Π						47 Other Violations	
Rec (sign			y:	U	11 lina taxe		Print	:	V	N	a	LD PEZ Title: Person In Charge/ Owner	r
Insp	pect	ed l	by:	D	Iana Saraa		Print	: 4	D	11	70	MA GANCIA Business Email	





11/20/24

	ubes old Fash	Temp	Item/Location	Temp	Item/Location	Tem
		Temp	Tell Location	Temp	Rem/Location	
		OI	SERVATIONS AND COR	RECTIVE ACTIO	NS	
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	STABLISHM	ENT HAS BEEN MADE. YOUR	ATTENTION IS DIRE	CTED TO THE CONDITIONS O	DBSERVED AND
Hq	Ensuro th	at R	aw Chickow	is star	ed at bott	TOM
	Sholf DE	Coole	IN Chicken	DIPM F	show God	Moduct
	(Cos)	COOR	IN. CONCIDENT	OULIC (STILL TWU	parmen
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Tart	CRUST FR				0 .	
世华	Clean ve	ntr	High , book	ens)		
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	Difference	· No	vents, a	hand	14 00)	
	JUST OFF	AIC	vents, U	rining c	1 Mes	
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	TCS Foods (Time/Te	emperatu	ire Control for Safety	/)		
*					are on a charged ba	sis. Fees are
*	TCS Foods (Time/To A reinspection is sch payable within 10 day	neduled f			are on a charged ba	sis. Fees are
*	A reinspection is sch	neduled f			are on a charged bas	sis. Fees are
* eceived b	A reinspection is sch payable within 10 day	neduled f ys.	or All r		are on a charged bas	





Da	(c)	2/	1-	10	Time in: Time out: License/P	erm	it #					- 202	Est Lype Risk Category Page of	7
	4	24	90	74	tion: 1 1-Compliance 2-Routine	-	T	3.1	ield	Inv	esti	gatic	on 1 14-Visit 1 5-Other TOTAL/SCO	RE
Es	tabl	ishn	nent	Nam		Nam	/. c:		ICIU			Sarra	* Number of Repeat Violations:	
					Banderard Citteres		·	Zip	Cox (D	3	F	hon	e: Follow-up: Yes No (circle one)	
Ma	rk t	hc a	pprof	Con	pliance Status: Out - not in compliance IN - in compliance points in the OUT box for each numbered item Mark	N	che	not o ckm	bser ark in	ved app	NA	no no	ot applicable COS - corrected on site R = repeat violation ox for IN, NO, NA, COS Mark an asterisk '*' in appropriate box for	R
					Priority Items (3 Points) violations	Re	qui	re In	ime	diate	Co	rrec	tive Action not to exceed 3 days	
Co	mpl	innc	e Sta	tus				C	omp	lianc	e Sta	tus		
000	IN	NO	N A	005	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R		U U T	N	N O	N A	C O S	Employee Health	R
					1. Proper cooling time and temperature								 Management, food employees and conditional employees; knowledge, responsibilities, and reporting 	
					2. Proper Cold Holding temperature(41°F/ 45°F)								 Proper use of restriction and exclusion: No discharge from eyes, nose, and mouth 	
					3. Proper Hot Holding temperature(135°F)							23 - 28 	Preventing Contamination by Hands	
					4. Proper cooking time and temperature								14. Hands cleaned and properly washed/ Gloves used properly	
					5. Proper reheating procedure for hot holding (165'F in 2 Hours)								15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
					6. Time as a Public Health Control: procedures & records				-	-	_		Highly Susceptible Populations	
_	_				Approved Source								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 								Chemicals	
					8. Food Received at proper temperature								17. Food additives: approved and properly stored: Washing Fruits & Vegetables	
		_			Protection from Contamination								18. Toxic substances properly identified, stored and used	
					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting								Water/ Plumbing	
4				~	10. Food contact surfaces and Returnables : Cleaned and Sanitized at ppm/temperature CHAN ICL								 Water from approved source; Plumbing installed; proper backflow device 	
					11. Proper disposition of returned, previously served on the reconditioned	8	12e	F					20. Approved Sewage/Wastewater Disposal System, proper disposal	
					Priority Foundation Items (2 Po	ints) w	olat	ions	Reg	uire	Co		
0 ľ	1 N	N O	N A	C O S	Demonstration of Knowledge/ Personnel	R	Γ	0"1	1 N	NO	N A	C O S	Food Temperature Control/ Identification	R
					21. Person in charge present, demonstration of knowledge, and perform duties' Certified Food Manager (CFM)								27. Proper cooling method used. Equipment Adequate to Maintain Product Temperature	
1				1	22. Food Handler,' no unauthorized persons/ personnel		1						28. Proper Date Marking and disposition	

		_		and the transition in anadara med personer personal	_			_	_	_	28. Hoki Date Marking and dependent	_
				Safe Water, Recordkeeping and Food Package Labeling							29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal_test strips	
Т	Τ			23. Hot and Cold Water available: adequate pressure, safe		[2010500			Permit Requirement, Prerequisite for Operation	Ι.
T				24. Required records available (shellstock tags: parasite destruction): Packaged Food labeled			X	Τ	Τ		30. Food Establishment Permit (Current & Valid)	
				Conformance with Approved Procedures		[Utensils, Equipment, and Vending Tdays.	to
				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions							<i>U</i> .	
120000		200-200		Consumer Advisory							32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label							33. Warewashing Facilities; installed, maintained, used' Service sink or curb cleaning facility provided	Γ
				Core Items (1 Point) Violations Require Correction	e Acti	on N	Vot to	Exc	eed 9	0 De	ays or Next Inspection , Whichever Comes First	0
	Ň	N N	COS	Prevention of Food Contamination	R		U U U		A	COS	Food Identification	-
1	1		1	34. No Evidence of Insect contamination, rodent/other			Ť		\top	Ľ	41.Original container labeling (Bulk Food)	T
		_		animals					1			1
	+	+		35. Personal Cleanliness/eating, drinking or tobacco use					1		Physical Facilities	E
+	+	+	F	35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored	E						42. Non-Food Contact surfaces clean	E
		+		35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored 37. Environmental contamination	E			+	E	E	42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used	
				 35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored 37. Environmental contamination 38. Approved thawing method 					E		42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained	
				35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored 37. Environmental contamination 38. Approved thawing method Proper Use of Utensils							42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained 45. Physical facilities installed, maintained, and clean DUSED	
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				35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored 37. Environmental contamination 38. Approved thawing method Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored.							 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained 45. Physical facilities installed, maintained, and clean DXISHOM 46. Toilet Facilities; properly constructed, supplied, and clean 	
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uł	/J				ion: 1-Compliance 2-Routine	1	<u>3-</u> F	ield	Inve	stig	ation	4-Visit 5-Other TOTAL/SCOR
la	blis	shme	ent	Nan	Howa on Helorn I	Name:					3	* Number of Repeat Violations:
y:	sica	A Ac	d dre	•S SS:	Hown on Helorns II City/County: Halorns		Zip	Cod	le:	Pł	ione:	
1				Com	bliance Status: Out = not in compliance. IN = in compliance	NO	= not of	hserv	red	NA :	= not :	
1	k th	e ap			points in the OUT box for each numbered item Mark	·/'ac	heckma	rk in	appr	pria	te box	k for IN, NO, NA, COS Mark an asterisk '*' in appropriate box for I
	mbia	ance	Stat	ine	Priority Items (3 Points) violation	Requ			liate iance	_	-	ve Action not to exceed 3 days
-	IT	NO	N A		Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	0 U T		N O	N A	C O S	Employee Health
					1. Proper cooling time and temperature							 Management, food employees and conditional employees: knowledge, responsibilities, and reporting
	1	1			2. Proper Cold Holding temperature(41°F/ 45°F)	+						13. Proper use of restriction and exclusion; No discharge from
	+				3. Proper Hot Holding temperature(135°F)	+	10					cycs, nose, and mouth Preventing Contamination by Hands
-	-	-	-	-	 Proper cooking time and temperature Proper reheating procedure for hot holding (165°F in 2 	+			200			14. Hands cleaned and properly washed/ Gloves used properly 15. No bare hand contact with ready to eat foods or approved
					Hours) 6. Time as a Public Health Control; procedures & records			Clark J				alternate method properly followed (APPROVED Y N) Highly Susceptible Populations
1					Approved Source							16. Pasteurized foods used; prohibited food not offered
Γ					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite							Pasteurized eggs used when required Chemicals
-				1	destruction 8. Food Received at proper temperature	+		stati p Gran				17. Food additives; approved and properly stored; Washing Fruits
1	1			18. a. 7	Protection from Contamination							& Vegetables 18. Toxic substances properly identified, stored and used
			a de c		9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							Water/ Plumbing
4					10. Food contact surfaces and Returnables; Cleaned and Sanitized at ppm/temperature							19. Water from approved source; Plumbing installed; proper backflow device
T					11. Proper disposition of returned, previously served or reconditioned						-	20. Approved Sewage/Wastewater Disposal System, proper disposal
i en Mari	(1)) (1)) (1))	ur an Ur en mart				oints)	violat	ions	Reg	ire		ective Action within 10 days
	I N	N O	N A	0	Demonstration of Knowledge/ Personnel	R	0 U	I N	N O	A	e o	Food Temperature Control/ Identification
-	-			\$	21. Person in charge present, demonstration of knowledge.		<u> </u>				5	27. Proper cooling method used; Equipment Adequate to
+			-	-	and perform duties/ Certified Food Manager (CFM) 22. Food Handler/ no unauthorized persons/ personnel	+ -			1 H 1 H			Maintain Product Temperature 28. Proper Date Marking and disposition
					Safe Water, Recordkceping and Food Package Labeling							29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips
1					23. Hot and Cold Water available; adequate pressure, sale							Permit Requirement, Prerequisite for Operation
					24. Required records available (shellstock tags: parasite destruction): Packaged Food labeled							30. Food Establishment Permit (Current & Valid)
-					Conformance with Approved Procedures						1919 - L	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
				ľ.	26. Posting of Consumer Advisories; raw or under cooked							33. Warewashing Facilities; installed, maintained, used
T	1	1.5		999.	foods (Disclosure Reminder/Buffet Plate)/ Allergen Label	3 101		In B	1800	.1 01	1 0	Service sink or eurb cleaning facility provided
		* **		-	Coro Accus (A Come) - controls Acquire Correct	R		1.	NO	N	C	
	1	Ň	N	1	Designed of Freed Contractor Star	1 1	1 61			A		- Food Identification
	1 N	N O	N A	C Q S	Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent other		0 C T	N		202	S	41.Original container labeling (Bulk Food)
	1 N	N O	N A	0 5	 No Evidence of Insect contamination, rodent other animals Personal Cleanliness/eating, drinking or tobacco use 		0 					Physical Facilities
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2

Retail Food Estab	lishment Ins	pection R	Report
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PF	ysica O	4)	dress	PARAICIN RS City Contact Dur	۵		Zip	Cod	le:	Ph	one:	✓ Number of Violations COS: Follow-up: Yes No (circle one)	97
			C	mpliance Status: Out = not in compliance IN = in complia	nce I							applicable $COS = corrected on site R = repeat violaticx for IN, NO, NA, COS Mark an asterisk ' * ' in app$	
Ca	na ka		itatus	Priority Items (3 Points) violati			ire Im	med	liate	Corr	ectiv		analis linkarian 1977 - Salari 1977 - Salari
			N C	Time and Townsentons for Early C. C. t.	1	R	0	I	N	Statu A	C		
T	2	1	s				U T	N	0	^	0 5	Employee Health	
_	_	1									1	12. Management, food employees and conditional emp knowledge, responsibilities, and reporting	
				2. Proper Cold Holding temperature(41°F/ 45°F)								 Proper use of restriction and exclusion; No dischar eyes, nose, and mouth 	ge from
+		+	+-	3. Proper Hot Holding temperature(135°F) 4. Proper cooking time and temperature		-	- T	1	-			Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used	properly
	T			5. Proper reheating procedure for hot holding (165°F in 2 Hours)		1		1		-	1	15. No bare hand contact with ready to eat foods or app	proved
1		T	1	6. Time as a Public Health Control: procedures & record	\$	+	1973 - S.			1	a	alternate method properly followed (APPROVED Y Highly Susceptible Populations	<u> </u>
				Approved Source				1.1.1				 Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required 	i
				7. Food and ice obtained from approved source: Food in good condition, safe, and unadulterated; parasite		1				192		and the second secon	
	1	1.		destruction				19-12-2				Chemicals	
		2.9		8. Food Received at proper temperature				1.11				17. Food additives; approved and properly stored; Was & Vegetables	hing Fruits
T	in a star	1	1	Protection from Contamination 9. Food Separated & protected, prevented during food		1						8. Toxic substances properly identified, stored and use	ed
1				preparation, storage, display, and tasting								Water/ Plumbing	
4				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at ppm/temperature								 Water from approved source; Plumbing installed; p backflow device 	roper
1				11. Proper disposition of returned, previously served or reconditioned				1.			20	 Approved Sewage/Wastewater Disposal System, pr lisposal 	oper .
(internet) Second	i arter art	- - çan		Priority Foundation Items (2 I	oints) vi	olatio	ns R	equi	re Ca			ala anna d- an anna bha an Targar ann an
IN	N O	NA	0	Demonstration of Knowledge/ Personnel	R		U		N N D A	C O	1000	Food Temperature Control/ Identification	and the second second
-		24	\$	21. Person in charge present, demonstration of knowledge.			τ	1.1.1		S	27	7. Proper cooling method used; Equipment Adequate	
	1.14	-	-+	and perform duties/ Certified Food Manager (CFM) 22. Food Handler/ no unauthorized persons/ personnel				14	<u>.</u>	-	M	faintain Product Temperature 8. Proper Date Marking and disposition	
				Safe Water, Recordkeeping and Food Package Labeling							29	 Proper pare blacking and disposition Thermometers provided, accurate, and calibrated; C hermal test strips 	hemical/
				23. Hot and Cold Water available; adequate pressure, safe				1				Permit Requirement, Prerequisite for Operation	
				24. Required records available (shellstock tags: parasite destruction): Packaged Food labeled							30	0. Food Establishment Permit (Current & Valid)	lyp Sl
	T	1		Conformance with Approved Procedures				1-1	्			Utensils, Equipment, and Vending	
			1	5. Compliance with Variance, Specialized Process, and IACCP plan; Variance obtained for specialized rocessing methods; manufacturer instructions							su	 Adequate handwashing facilities: Accessible and pr applied, used 	
			1	Consumer Advisory							32 de	 Food and Non-food Contact surfaces cleanable, pro esigned, constructed, and used 	perly
T		T		6. Posting of Consumer Advisories; raw or under cooked		Ī		1	+	1	33	3. Warewashing Facilities; installed, maintained, used	/
	Care Las	1. 1. A.	_	oods (Disclosure Reminder Buffet Plate): Allergen Label Ore Hems (1 Point) Violations Require Corrective	Acti		10115	Fre	0010	10 0.		ervice sink or curb cleaning facility provided	CAR BORN
N			3	Prevention of Food Contamination	R		0 I U N	N	N	C		A CONTRACT OF A CONTRACT. CONTRACT OF A CONTRACT OF A CONTRACT OF A CONTRACT. CONTRACT OF A CONTRACT OF A CONTRACT. CONTRACT OF A CONTRACT OF A CONTRACT OF A CONTRACT. CONTRACT OF A CONTRACT. CONTRACT OF A CONTRACT OF A CONTRA	and the second secon
		18					F	1	A	S	1 1	Food Identification	
-			ar	 No Evidence of Insect contamination, rodent other imals 							+1	I.Original container labeling (Bulk Food)	
+		+		. Personal Cleanliness/eating, drinking or tobacco use . Wiping Cloths; properly used and stored			1	T	T.	T	17	Physical Facilities	
1	1	1	37	Environmental contamination		Ľ	1		1		43	Adequate ventilation and lighting; designated areas	used
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urei		7	2	Tita le ano		Pri						Title: Person In Cha	irge/ Owner
ctec wc)	l by:		. 1	I TY- RS		Prin	nt:	1×).	7	-77	Business Email:	
	(Ro)	ised	09	015)								in some Sinsilar /	



1 11	12	1	1~	1	Time in Time out License	Perm	it #						For Risk Category Page _ of _	L
- <u> </u>	_	-	Ø	-	tion: 1-Compliance V 2-Routine		T	1.0	L.L.I	Inve	stie	atio		DRE
Esta		_		_		Nam	-	3-1	iciu	Inve	yug	-	* Number of Repeat Violations:	
5	S	0	20	id	The loaves								Number of Vinlations COS:	
						1000	Т	Zip	Cod	e:	Pl	bone		
	14	1	14	3	ON Bardenard Helstes			1Ý		_			No (circle one)	/
Ur	IH	.1	e	Con	pliance Status: Out - not in compliance IN - in compliance	e N	0 - 1	not of	bserv	ed I	NA ·	- 10	applicable COS - corrected on site R = repeat violation	
Mar	k th	c ar	prop	rinte							_		ox for IN, NO, NA, COS Mark an asterisk '#' in appropriate box for	OFR
Con	n Na		. Sta	ture	Priority Items (3 Points) violation	I Ka	quir	-	-	ADCE	-	_	I CUDA NOT ID ECCELL 5 Mays	T
0	iT	N	N	C	Time and Temperature for Food Safety	R		0	1	N	N	C	Employee Health	R
τ	N	0	•	5	(F = degrees Fahrenheit)			i	N	0	^	S		
П					1. Proper cooling time and temperature								 Management, food employees and conditional employees; knowledge, responsibilities, and reporting 	
\vdash	+	-		-	2. Proper Cold Holding temperature(41"F/ 45"F)	+		H		+	+	-	13. Proper use of restriction and exclusion: No discharge from	1
\vdash	_	_		_	2 Deser Use Use Line tomorrow (1259D)								eyes, nose, and mouth	+
\vdash	+	-	-	-	 Proper Hot Holding temperature(135°F) Proper cooking time and temperature 	+						-	Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly	+
H	+				5. Proper reheating procedure for hot holding (165 'F in 2			H		1			15. No bare hand contact with ready to eat foods or approved	1
\vdash	+	_		-	6. Time as a Public Health Control: procedures & records			Ц				_	alternate method property followed (APPROVED Y N) Highly Susceptible Populations	-
\vdash	1	_		-	Approved Source	+		H				-	16. Pasteurized foods used: prohibited food not offered	1
		_		_				Ш				_	Pasteurized eggs used when required	
					Food and ice obtained from approved source: Food in good condition, safe, and unadulterated; parasite								Chemicals	
					destruction				_					
					8. Food Received at proper temperature								17. Food additives: approved and properly stored: Washing Fruits & Vegetables	
		_		-	Protection from Contamination	+		H		+	+		18. Toxic substances properly identified, stored and used	
	Т				9. Food Separated & protected, prevented during food	T							Water/ Plumbing	
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					Sanitized at ppm/temperature								backflow device	
					11. Proper disposition of returned, previously served or reconditioned								20. Approved Sewage/Wastewater Disposal System, proper disposal	
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1 H	N	0	A	0 S	Demonstration of Knowledge/ Personnel			Ť	N	•	*	0 S	Food Temperature Control/ Identification	
					21. Person in charge present, demonstration of knowledge,	Г		Π					27. Proper cooling method used: Equipment Adequate to	
\vdash	+			_	and perform duties' Certified Food Manager (CFM) 22. Food Handler' no unauthorized persons' personnel	+	1	H	-	_	_	-	28. Proper Date Marking and disposition	-
	-			-	Safe Water, Recordkreping and Food Package		1	П		+	+	-	29. Thermometers provided, accurate, and calibrated; Chemical'	
					Labeling			П					Thennal test strips	
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Co	mpli	anc	r Sta	tus	110	ing items (5 i	Units) Hotalion	T		_	_	ince S	_	_	entuen nor to Excert 5 unj			T
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i			-	5		egrees Fahrenheit)			ì	-	<u> </u>		5				-
					1. Proper cooling time:	and temperature									12. Management, food employe knowledge, responsibilities, and		employees;	
					2. Proper Cold Holding	temperature(41 T	145°F)	+		+	+	+	+		13. Proper use of restriction and	and the second se	harge from	+
	_	_			2 December Unit Unit	(1)(3)	-							-	eyes, nose, and mouth			-
	-	-	-		 Proper Hot Holding t Proper cooking time 	the second se	-)	-		-	-	-	-	+	14. Hands cleaned and properly	washed/ Gloves u		+
	-			\square	5 Proper reheating prov		ding (165 'F in 2				+	+	+		15 No bare hand contact with re	eady to eat foods or	approved	-
	_	_			Hours)	Maria								-	alternate method properly follow		Y N)	-
-		_	_	4	6. Time as a Public Hea	proved Source	dures & records			-	-	-	-	+	Highly Suscep 16. Pasteurized foods used: prol	tible Populations	cred	-
					.4	provide Source									Pasteurized eggs used when req		aco	
					7. Food and ice obtained								-					
					good condition, safe, an destruction	d unadulteraled;	parasile								Che	micals		
					8. Food Received at pro	per temperature		+		T	T	T	T	+	17. Food additives: approved an	d properly stored:	Washing Fruits	
				4	Destastia	from Contrain		1			-	_	_		& Vegetables	lastified stand and		
	1				9. Food Separated & pr	from Contamin		+		-				+	18. Toxic substances properly in Water/	Plumbing	used	+
		_	1		preparation, storage, di											·		
	1				10. Food contact surfac	0.52		Т				Т	T		19. Water from approved source	Plumbing installe	d: proper	
	-	-	-		Sanitized at 11. Proper disposition of	ppm/temperature of returned, previo		+			+	+	+		backflow device 20. Approved Sewage/Wastewa	ter Disposal System	, proper	
					reconditioned	,	,								disposal	1 1	- propa	
			_		Pri	iority Foundat	ion Items (2 Po	oints) vie	olatio	ons I	Requi	ire C	orre	ective Action within 10 days			
U U U	N	0	A	C O S	Demonstration	n of Knowledge/	Personnel	R		0"1	1	N P	N O		Food Temperature	Control/ Identifica	tion	R
\checkmark					21. Person in charge pr				11			1	T		27. Proper cooling method used.	Equipment Adequ	uate to	
-	-	-	-		and perform duties' Cer 22. Food Handler' no u			+			+	+	+		Maintain Product Temperature 28. Proper Date Marking and dis	sposition		+
	- '			-	Safe Water, Reco		the second se	+		+	+	+	+		29. Thennometers provided, acc		d; Chemical	
		_	_			Labeling									Thermal test strips			
				_	23. Hot and Cold Wate						/	_	_		Permit Requirement, P	rerequisite for Op	eration	
					24. Required records an destruction): Packaged		k tags: parasite			N					30. Food Establishment Permi	t (Current & Valid	EXP5/31	12
	- '	-	-	-		with Approved P	rocedures	+		-	-	-	-	+	Utensils, Equipt	nent, and Vending	KONEW	
					25. Compliance with V	ariance, Specializ	ed Process, and	+	1		1	Т	T		31. Adequate handwashing facil			
					HACCP plan: Variance	obtained for spec	rialized			M					supplied, used Hands	an V ALL	SL MOMO	
-		-	_	-	processing methods; m Con	sumer Advisory	anons.	+		X	4	+	+		32. Food and Non-food Contact	surfaces cleanable.	properly	
										V					32. Food and Non-food Contact designed, constructed, and used	shelver 4 cc	polery 1000	P
					26. Posting of Consuma foods (Disclosure/Rem										3.3. Warewashing Facilities; inst Service sink or curb cleaning fac		sed'	
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U T	N	0	A	05	Telleburg of Second Second	of Food Contami				Ŭ T	N	•	A 9	2		ntification		
					34. No Evidence of Ins animals	ect contamination	, rodent/other							1	41.Original container labeling (I	Bulk Food)		
	_				35. Personal Cleanlines					-	-		-	1		I Facilities		
	-	-	-		 Wiping Cloths; pro Environmental cont 		teu	+		+	-	-	+	_	 42. Non-Food Contact surfaces 43. Adequate ventilation and lig 		ras used	+
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-	_	_	_			er Use of Utensils				V				_	45. Physical facilities installed,	and the second se		
					39. Utensils, equipmen dried, & handled' In us									1	 46. Toilet Facilities: properly co 	instructed, supplied,	and clean	
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1000	natu		by:	X	min	This			5	plît:	K	tr	22	rr	w Ruiz	Title: Person In C	harge/ Owner	
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11/24/24

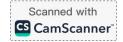
Establishment Name: MQILCUS PIZZP		Address. BUSINESS BUR TEMPERATURE	Kurg Heli	Hes License/Permit #	Page O of
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Item AN INSPECTION OF YO Number NOTED BELOW:		BSERVATIONS AND CO	ALL A REAL AND A	ECTED TO THE CONDITIONS OBS	SERVED AND
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30 PROVIDE fi	A HUQ	lid food te	rmit to	be posted.	
(Expired) (days t	o levew	Food Permit	<u> </u>
32 Ensure	that si	nelves iv	walk in	s coster ar	
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(Note: 3	Comp. E	SINK had	not a cold		vol (h)
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TCS Foods (Tin	ne/Temperat	ure Control for Safe	ety)		
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gnature) XMM	Thin	- Print: An	trew Ru	iZ Title: Person In Char	ge/ Owner
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EH-06 (Revised 09-2015)				Samples: Y N # co	ollected





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-	#	3		Ces	apliance Status: Out not in compliance IN in compliance	N	0 - 1	fo ka	-	ed	NA	- 83	applicable COS - corrected on site R - repeat violation	
Ma	nt 1	fic a	100	TRA	points in the OUT how for each numbered item Mark	1	che	clina	nt in	1ppr	opra	nic b	es fer IN, NO, NA, COS Mark an atterisk . in appropriate box f	NN
					Priority Items (3 Points) violation	Re	quir	e In	mo	liate	Co	red	tive Action not to exceed 3 days	
Ce	apl	is net	r Ste	fus		Г		Ce	mp	inner	Su	fas		
0	1	N	N	C	Time and Temperature for Food Safety	R	1	0	1	8	N	C		R
5	•	0	•	0	() = degrees Fahrenheit)			19	N	0	A	0	Employee Health	
1	_	-	-	3		+		щ	_		-		12 Management, food employees and conditional employees.	-
					1 Proper cooling tene and temperature	1								1
	_	_		_		+	1	\vdash	_		-	-	knowledge, responsibilities, and reporting	+
					2 Proper Cold Holding temperature(41 F 45 F)								13 Proper use of restriction and exclusion. No discharge from	
	_	_		-		-	1		5 2			_	eyes, nose, and mouth	+
				1	3 Proper Hot Holding temperature(135°E)	-		⊢	_		_	_	Preventing Contamination by Hands	-
					4 Proper cooking time and temperature	-		\square	_		_		14 Hands cleaned and properly washed/ Gloves used properly	-
				1	5 Proper reheating procedure for hot holding (165 F m 2			11					15 No bare hand contact with ready to eat foods or approved	1
	-			L	Hours)				_				alternate method property followed (APPROVED Y N)	-
					6 Time as a Public Health Control, procedures & records						_		Highly Susceptible Populations	-
					Approved Source								16 Pasteurized foods used, prolubited food not offered	
													Pasteurized eggs used when required	-
					7 Food and see obtained from approved source. Food in									
					good condition, safe, and unadulterated, parasite destruction								Chemicals	
					8. Food Received at proper temperature	Γ		Π					17 Food additives: approved and properly stored. Washing Fruits & Vegetables	
-	-	-	-	-	Protection from Contamination	+	1	H	-		-	-	18 Toxic substances properly identified, stored and used	
-	-		-	—	9 Food Separated & protected, prevented during food	+	1	H			_	-	Water/ Plumbing	
				1	preparation, storage, display, and tasting	L .		1						
-	-	-	+-	-	10 Lood contact surfaces and Returnables . Cleaned and	+-	1	H	-	_	-	-	19 Water from approved source. Plumbing installed, proper	
					Sanitized at ppm/temperature	1		11	11				backflow device	
	-	-	-	-	11 Proper disposition of returned, previously served or	+	•	H	-	-	-	-	20 Approved Sewage-Wastewater Disposal System, proper	-
					reconditioned								disposal	
-	_	-	-	_					-	_		-		-
_					Priority Foundation Items (2 Po	ints	1 11	olati	ons	Keq	tire	Cor	rective Action Millin IV days	
1	:	0	1	0.5	Demonstration of Knowledge/ Personnel	 *		1 P	8	ò	1	0	Food Temperature Control/ Identification	1.1
-	-		-	1	21 Person in charge present, demonstration of knowledge.	1	1	T1	-	-	-	-	27 Proper cooling method used. Equipment Adequate to	
					and perform duties' Certified Food Manager (CFM)								Maintain Product Temperature	
					22. Food Handler no unauthorized persons- personnel		1						28. Proper Date Marking and disposition	
_		_			Safe Water, Recordkreping and Food Package	1	1						29 Thermometers provided, accurate, and calibrated, Chemical	
		11 21			Labeling								Thermal test stops	
					23 Hot and Cold Water available: adequate pressure, safe								Permit Requirement, Prerequisite for Operation	
					24 Required records available (shellstock tags, parasite destruction); Packaged Food labeled								30. Food Establishment Permit (Current & Valid) 5/31/25	
		0.0	-	-	Conformance with Approved Procedures	1	1			_			Utensils, Equipment, and Vending	
		1		T	25 Comphance with Variance, Specialized Process, and	t	1							
					HACCP plan, Variance obtained for specialized								31 Adequate handwashing facilities Accessible and properly	
				1	processing methods, manufacturer instructions	1							supplied, used	1

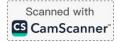
			processing methods, manufacturer instructions				_				supplied, used	
			Consumer Advisory			M					32 Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 1000 9RAOL Configure	le
Ι			26 Posting of Consumer Advisories, raw or under cooked foods (Disclosure Reminder Buffet Plate) Allergen Label			Π					33 Warewashing Facilities, installed, maintained, used School Service sink or curb cleaning facility provided Busy DOO	T'
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T			35. Personal Cleanliness-cating, drinking or tobacco use		1			_			Physical Facilities	
T			36. Wiping Cloths, properly used and stored		1						42. Non-Food Contact surfaces clean	
T			37 Environmental contamination								43. Adequate ventilation and lighting, designated areas used	
T			38. Approved thawing method		1						44 Garbage and Refuse property disposed, facilities maintained	Γ
			Proper Use of Utensils		1						45. Physical facilities installed, maintained, and clean	
T	Τ		39 Utensils, equipment & linens; properly used, stored, dried, & handled' in use intensils, properly used								46 Toilet Facilities, properly constructed, supplied, and clean	
T			40 Single-service & single-use articles, properly stored and used								47 Other Violations	
by	X	(Mary Palmer		1%	(int:		5		d	INC V Palmer Title: Person In Charge/ Owner	
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d	1 8	by:	169: 1	26 Posting of Consumer Advisories, raw or under cooked foods (Disclosure Reminder Buffet Plate) Allergen Label Core Items (I Point) Violations Require Corrective N C 0 Prevention of Food Contamination 34 No Lvidence of Insect contamination, rodent/other animals 35 Personal Cleanliness/eating, drinking or tobacco use 36 Wiping Cloths, properly used and stored 37 Environmental contamination 38 Approved thawing method Proper Use of Utensits 39 Utensils, equipment & linens, properly used 40 Single-service & single-use articles, properly used 40 Single-service & single-use articles, properly used 40 Single-service & single-use articles, properly stored and used by MAND PAMARY	26 Postung of Consumer Advisories, raw or under cooked foods (Disclosure Reminder Buffet Plate) Allergen Label Core Items (I Point) Violations Require Corrective Act of Prevention of Food Contamination 8 9 9 Prevention of Food Contamination 8 34 9 Prevention of Food Contamination 8 34 9 Personal 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_	stabl	ishn	nent	Nar		Nam							Number of Repeat Violations: Number of Violations COS:	
P	iysje	3	Side	50	leslie Rd Ttelotes		-		Code		P	hone	Follow-up: Yes No (circle ane)	
e M	ark 1	Li al	UZ pprop	Con	pliance Status: Out - not in compliance IN - in compliance points in the OUT box for each numbered item Mark	N	0 · n chec	ut ob kmar	sene k in a	d	NA	- no	applicable COS - corrected on site R = repeat violation ox for IN, NO, NA, COS Mark an asterisk * in appropriate box for	or R
					Priority Items (3 Points) violation	s Rei	quire	Inu	medi	ate	Cor	red	tive Action not to exceed 3 days	
C	mnl	in DC	e Sta	tus		T		-	mplis	-	_	-		
0 17	IN	NO	N A	00.	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R		0	×	0 N	NA	COS	Employee Health	R
Ľ				-	1. Proper cooling time and temperature	T		1	1			-	 Management, food employees and conditional employees; knowledge, responsibilities, and reporting 	
					2. Proper Cold Holding temperature(41°F. 45°F)								 Proper use of restriction and exclusion: No discharge from eyes, nose, and mouth 	
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					Hours)								alternate method property followed (APPROVED Y N)	
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													Pasteurized eggs used when required	
					 Food and ice obtained from approved source: Food in good condition, safe, and unadulterated; parasite destruction 								Chemicals	
					8. Food Received at proper temperature	Π							17. Food additives; approved and properly stored: Washing Fruits & Vegetables	
	-	_	-		Protection from Contamination		1		+	1			18. Toxic substances properly identified, stored and used	
					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting								Water/ Plumbing	
					10. Food contact surfaces and Returnables ; Cleaned and		1	T					19. Water from approved source; Phumbing installed; proper	
					Sanitized atppm/temperature								backflow device	
					 Proper disposition of returned, previously served or reconditioned 								20. Approved Sewage/Wastewater Disposal System, proper disposal	
					Priority Foundation Items (2 Po	oints) vie	letie	ns k	Real	tire	Cor	rective Action within 10 days	
0 L'I	1 N	NO	N A	C O S	Demonstration of Knowledge/ Personnel	R	Í	0 Ľ T	N	Ň	N A	C o s	Food Temperature Control/ Identification	R
V					21. Person in charge present, demonstration of knowledge,		11		T				27. Proper cooling method used: Equipment Adequate to	
Ľ					and perform duties' Certified Food Manager (CFM)								Maintain Product Temperature	
					22. Food Handler' no unauthorized persons/ personnel		1 [28. Proper Date Marking and disposition	
					Safe Water, Record keeping and Food Package Labeling			T		T			29. Thermometers provided, accurate, and calibrated; Chemical' Thermal test strips	

						- F					
T		T	T	23. Hot and Cold Water available; adequate pressure, safe	\Box	4 J	_	-			Permit Requirement, Prerequisite for Operation
	Γ	T	T	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	\square	\int	J	Ι	Τ	Γ	30. Food Establishment Permit (Current & Valid) 5131125
	-			Conformance with Approved Procedures	\Box	11					Utensils, Equipment, and Vending
	Γ	Γ	Γ	25. Compliance with Variance, Specialized Process, and HACCP plan: Variance obtained for specialized processing methods; manufacturer instructions		1	1		Ι	1	31. Adequate handwashing facilities: Accessible and property supplied, used 50Ap + PAPertouels
	_	-		Consumer Advisory	\Box	1	J	T	T		32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used
			Γ	26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label	\Box	\int	\Box	T	T	Γ	33. Warewashing Facilities, installed, maintained, used' Service sink or curb cleaning facility provided
			-	Core Items (1 Point) Violations Require Corrective	: Acti	on N	Not t	o Ex	ceed	90 D	ays or Next Inspection , Whichever Comes First
I N	NC	5	i c	Prevention of Food Contamination	R	Π	OU UT	N /	6	C O S	Food Identification
	Γ	T	T	34. No Evidence of Insect contamination, rodent/other animals	\Box	1	Ì	T	T	T	41.Original container labeling (Bulk Food)
		T	T	35. Personal Cleanliness/eating, drinking or tobacco use		11	-				Physical Facilities
	C	T	T	36. Wiping Cloths; properly used and stored		11	4	1	T	L	42. Non-Food Contact surfaces clean
		L	L	37. Environmental contamination		11	1	I	T	L	43. Adequate ventilation and lighting; designated areas used
	L	L	L	38. Approved thawing method	\square	11	1	L	I	L	44. Garbage and Refuse properly disposed; facilities maintained
	_			Proper Use of Utensils		AV.	M	T	T	L	45. Physical facilities installed, maintained, and clean AISTOFFI
				39. Utensils, equipment, & linens; properly used, stored, dried. & handled/ In use atensils; properly used	\Box	1]			46. Toilet Facilities; properly constructed, supplied, and clean
				40. Single-service & single-use articles: properly stored and used	\Box	1	1	I	T		47. Other Violations Post Must Current Inspec
Receiv		d by: ;)	Х	ALLA		Pri	nie fi	5	1	6	astion Appleton
inspect signatu			:1	liana Maria	7	Pri	rint:	r	11	0	JAGANCIA Business Email:





	Retail Food Est	tablishment Inspec	tion Report	11/26/2
Establishment Name:	Physical Address:	Steyle City/St		License/Permit # Page
Sebuary Warmar	The second design of the secon	TURE OBSERVATIONS		Alexander to a Mariahald
Item/Location	Temp Item/Location	Te	mp Item/Locatio	n Ter
	OBSEDUATIONS	AND CODDECTIVE A	TIONS	
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all times.			20	
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	emperature Control for			
		All reinspectic	ons are on a c	harged basis. Fees are
payable within 10 da	ys.			
eceived by: / / //	Prifer			itle: Person In Charge/ Owner
ignature)	Print: C Aller Print: D	LANA GA	pleton	itle: Person In Charge/ Owner





Dat	5/-	1	in!	Time in: Ti	me out:	License/P	ermi	it #					Est. Type	Risk Category	Page of	5
Pu	40	10	Ispec	tion: 1-Complian	rr N/1 2-1	Routine	1	1	3-Fie	ld In	vesti	patio	n 1 4-Visit	1 5-Other	TOTAL/SCO	ORE
						act/Owner h	Nam		-110	10 11		Barri	* Number of Repeat Violat	ions:	I O I ME O O	
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Phy	sical	44	res.	uld Banden	CKA City Chun	Totes			THE R	ode	3 P	hone		follow-up: Yes No (circle one)	45	
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Mai	k the	appro	printe	points in the OUT box for each	numbered item	Mark '	1.1	chec	kınark	in ap	propri	ate b	ox for IN, NO, NA, COS Mari	an asterisk * m	appropriate box f	for R
				Priority	Items (3 Points)) violations	Req	uire		No. of Concession, name			tive Action not to exceed 3 day.	5		_
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ř,	NO	-	0		s Fahrenheit)	v			U T	N O	^	05	Emplo	yee Health		
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				good condition, safe, and un									Ch	emicals		
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T	Т	Г	+	26. Posting of Consumer Ad	lvisories; raw or und	ler cooked	-		-	+	+		33. Warewashing Facilities; ins	talled, maintained, u	sed'	\vdash
				foods (Disclosure/Reminder	Buffet Plate) Aller	gen Label							Service sink or curb cleaning the			
-	-			Core Items (1 Point)	Violations Require	Corrective	Acti	ion l	Not to	Exce	eed 9	0 Da	ys or Next Inspection, Which	ever Comes First		
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				34. No Evidence of Insect co animals	ontamination, rodent	other		11					41.Original container labeling	(Bulk Food)		Π
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				38. Approved thawing metho									44. Garbage and Refuse proper			
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				39. Utensils, equipment, & li dried, & handled/ In use uter	usils; properly used	, stored.							46. Toilet Facilities: properly o	ousuructed, supplied	, and clean	
		Γ		40. Single-service & single-t				11	V				Bother Violations + C(inpentio	content	100
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11/26/24

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212	clean vent	him	(fitters)			
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45	And the second sec	A: 1	s Kitchen.			
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411	Post most	2424	ent inspection	, Repa	ort. (No Repor	Lt Posted
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	TCS Foods (Time/T	emperat	ture Control for Safety)			
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			for All rein	spections	are on a charged basis	. rees are
	payable within 10 da	ys.				
ceived by					Title: Person In Cha	

