

-	Time in:	out:	License/P	ermit	#					Fat Type Risk Category Page 1 of 2
	ion: 1-Compliance	2-1	toutine		-,3-	Fletc	Inv	eath	gatio	
C	•			Name:		n Co	de:	Тр	hone	* Number of Repeat Violations:  Number of Violations COS:  ne: Follow-up: Yes
G	Bondona PX							L		No (circle one)
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		adamin'i Administration of the			-	omp				
0			ty	*			o	A	0	Employee Health
5				H	-1	+	+		8	12. Management, food employees and conditional employees;
4	2. Proper Cold Holding temper	ature(41°F/45°F)		H		-	Sile i	0.10		knowledge, responsibilities, and reporting  13. Proper use of restriction and exclusion; No discharge from
	7,		_ = 12		Ang Part	1 5	1475 1765 3	1 (4.1	ııtı	cyes, nose, and mouth
-					4.002	T	ya yada Nasari		i Sheli	Preventing Contamination by Hands  14 Hands cleaned and properly washed. Gloves used properly
1			5°F in 2		Н	+-				15. No bare hand contact with ready to eat foods or approved
	Hours)			$\perp$	_		L			alternate method properly followed (APPROVED Y N )
			& records	1111	100	U (4) (4)	144 MA 14 MA		89 ti	Highly Susceptible Populations  16. Pasteurized foods used, prohibited food not offered Pasteurized eggs used when required
	good condition, safe, and unad		Food in		500	10,20				Chemicals
		nperature				4	( 11 d) ( 12 d)			17. Food additives; approved and properly stored; Washing Fruits & Vegetables
27 87 3			รองกระบบจะเห็นกระกร	11-11-113		$\perp$		120.577		18. Toxic substances properly identified, stored and used
			food	Ш	101					Water/ Plumhing
			ned and		1			100	1	19. Water from approved source; Plumbing installed; proper backflow device
	11. Proper disposition of return		ved or			i.		3 - 7	F	20. Approved Sewage/Wastewater Disposal System, proper disposal
		Foundation Ite	ms (2 Po	ints)	viola	tions	Reg	uire	Cor	
0 S			9 - 7 9 3	R	U	I	N O	A	C O S	
								Ī	11_	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature
			2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2				234.214	133	1000	28. Proper Date Marking and disposition
			Kage	200		P	19-11		IIID	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips
			ure, safe		1217				10131	Permit Requirement, Prerequisite for Operation
			arasite	П					1	30. Food Establishment Permit (Current & Valid) 5.3/.7
0.00			es a marina de							Utensils, Equipment, and Vending
	HACCP plan; Variance obtained	ed for specialized	ess, and							31. Adequate handwashing facilities: Accessible and properly supplied, used
							201			32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used
11 1				111			nin.	1		33. Warewashing Facilities; installed, maintained, used/
				4200	n Mar			100	Da	Service sink or curb cleaning facility provided
cl			corrective	R	0	1	N	N	6	
5					T	7	0	^	8	Food Identification
	34. No Evidence of Insect contranimals	ammation, rodent/	omer					7.1	dæ	41.Original container labeling (Bulk Food)
	35. Personal Cleanliness/eating		co use		Air	1/25 Mt 5			11 64 7	Physical Facilities
+				-	-			1 4 5		42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used
	38. Approved thawing method									44. Garbage and Refuse properly disposed; facilities maintained
er in r			stored	1.11	-					45. Physical facilities installed, maintained, and clean  46. Toilet Facilities; properly constructed, supplied, and clean
É	dried, & handled/ In use utensi	ls; properly used						0 10 to 10 t	_	47. Other Violations
	40. Single-service & single-use	articles; properly	stored			61ii				
1	144				Print	: /	10	_	F	FLECKENSK Mitte: Person In Charge/ Owner  Jehrn 77  Business Email:
							-			
	Nam Cr SSS: Com nate CO S S Com Com CO S CO S CO	Priority I  Time and Temperature (F = degrees)  1. Proper Cooling time and tem  2. Proper Cooking time and tem  3. Proper Hot Holding temperature (F = degrees)  1. Proper cooking time and tem  3. Proper Hot Holding temperature (F = degrees)  3. Proper Hot Holding temperature (F = degrees)  4. Proper cooking time and tem  5. Proper reheating procedure (F = degrees)  6. Time as a Public Health Core (F = degrees)  7. Food and ice obtained from good condition, safe, and unad destruction  8. Food Received at proper tem  Protection from (P = degree)  9. Food Separated & protected preparation, storage, display, a separation of return reconditioned (P = degree)  21. Person in charge present, degree (P = degree)  22. Food Handler/ no unauthor (P = degree)  23. Hot and Cold Water available destruction); Packaged Food la (P = degree)  24. Required records available destruction); Packaged Food la (P = degree)  25. Compliance with Variance, HACCP plan; Variance obtains processing methods; manufactive (P = degree)  26. Posting of Consumer Advis foods (Disclosure/Reminder/Bit (P = degree)  34. No Evidence of Insect containmails  35. Personal Cleanliness/eating  36. Wiping Cloths; properly us (P = degree)  39. Utensils, equipment, & line dried, & handled/ In use utensilated (P = degree)  39. Utensils, equipment, & line dried, & handled/ In use utensilated (P = degree)  39. Utensils, equipment, & line dried, & handled/ In use utensilated (P = degree)  39. Utensils, equipment, & line dried, & handled/ In use utensilated (P = degree)  39. Utensils, equipment, & line dried, & handled/ In use utensilated (P = degree)  39. Utensils, equipment, & line dried, & handled/ In use utensilated (P = degree)  39. Utensils, equipment, & line dried, & handled/ In use utensilated (P = degree)	Periority Items (3 Points)  Time and Temperature for Food Safet (F = degrees Fahrenheit)  1. Proper cooling time and temperature  2. Proper Cold Holding temperature(41°F/45°F)  3. Proper Hot Holding temperature(135°F)  4. Proper cooking time and temperature  5. Proper reheating procedure for hot holding (16 Hours)  6. Time as a Public Health Control; procedures of Approved Source  7. Food and ice obtained from approved source; good condition, safe, and unadulterated; parasite destruction  8. Food Received at proper temperature  Protection from Contamination  9. Food Separated & protected, prevented during preparation, storage, display, and tasting  10. Food contact surfaces and Returnables; Clea Santized at ppm/temperature  11. Proper disposition of returned, previously ser reconditioned  Priority Foundation Ite  O Demonstration of Knowledge/ Personn September 11. Proper disposition of returned, previously ser reconditioned  Priority Foundation Ite  22. Food Handler/ no unauthorized persons/ personal food food Contamination food (Disclosure/Reminder/Buffet Plate)/ Allerg Consumer Advisory  26. Posting of Consumer Advisories; raw or undefoods (Disclosure/Reminder/Buffet Plate)/ Allerg Consumer Advisory  26. Posting of Consumer Advisories; raw or undefoods (Disclosure/Reminder/Buffet Plate)/ Allerg Consumer Advisory  26. Posting of Consumer Advisories; properly used and stored 37. Environmental contamination  34. No Evidence of Insect contamination, rodent/saminals  35. Wipng Cloths; properly used and stored 37. Environmental contamination  36. Wipng Cloths; properly used and stored 37. Environmental contamination  37. Environmental contamination  38. Approved thandled/ In use utensits; properly used 40. Single-zervice & single-us	Compliance Status: Out = not in compliance IN = in compliance and points in the OUT box for each numbered item Mark  Priority Items (3 Points) violation  Time and Temperature for Food Safety (F = degrees Fahrenheit)  1. Proper cooling time and temperature  2. Proper Hot Holding temperature(135°F)  4. Proper cooking time and temperature  5. Proper reheating procedure for hot holding (165°F in 2 Hours)  6. Time as a Public Health Control: procedures & records  Approved Source  7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction  8. Food Received at proper temperature  Protection from Contamination  9. Food Separated & protected, prevented during food preparation, storage, display, and tasting  10. Food contact surfaces and Returnables; Cleaned and Samitized at ppm/temperature  11. Proper disposition of returned, previously served or reconditioned  Priority Foundation Items (2 Potential Control) procedures (2 Potential Food Manager (CFM)  22. Food Handler/ no unauthonized persons/ personnel  Safe Water, Recordkeeping and Food Package  Labeling  23. Hot and Cold Water available; adequate pressure, safe  24. Required records available (shellstock tags, parasite destruction); Packaged Food labeled  Conformance with Approved Procedures  25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods, manufacturer instructions  Consumer Advisories, raw or under cooked foods (Disclosure/Reminder/Buffet Plater) Allergen I abel Core Items (1 Point) Violations Regulire Corrective  Prevention of Food Contamination  34. No Evidence 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, & Incens, properly used, stored, dinaded/ In use articles; properly used  40. Single-pervice & single-use articles; prop	Compliance Starus: Out = not in compliance IN = in compliance No mate points in the OUT box for each ministered item Mark ** not in compliance No mate points in the OUT box for each ministered item Mark ** not in compliance No mate points in the OUT box for each ministered item Mark ** not in compliance No mate points in the OUT box for each ministered item Mark ** not in compliance No mate points in the OUT box for each ministered item Mark ** not in compliance No mate points in the OUT box for each ministered item Mark ** not in compliance No mate points in the OUT box for each ministered item Mark ** not in compliance No mate points in the OUT box for each ministered item No Mark ** not in compliance	Continue   Continue	Contact Owner Name:   Compliance Status:   Out = not in compliance   No = not observate points in the OUT box for each numbered item   Mark * a checkmark   Priority Items (3 Points) violations Require Imme   Mark * a checkmark   Priority Items (3 Points) violations Require Imme   Comp   Out	Second   S	Projection: 1-1 ompliance   Contact/Owner Name:   Contact/Owner Na	Name:  Compliance Status: Out = not in compliance IN = in compliance No = not observed NA = nate points in the OUT box for each numbered stem Mark ** a checkmark in appropriate Priority Hems (3 Points) violations Require Immediate Corners  Compliance Status: Out = not in compliance IN = in compliance No = not observed NA = nate points in the OUT box for each numbered stem Mark ** a checkmark in appropriate Priority Hems (3 Points) violations Require Immediate Corners  Compliance Status: Out = not in compliance IN = in compliance No = not observed NA = nate points in the OUT box for each numbered stem.  Priority Hems (3 Points) violations Require Immediate Corners  Compliance Status: Out = not in compliance IN = in compliance Nature Status (F = degrees Fahrenheit)  I. Proper cooling time and temperature  2. Proper Cold Holding temperature(15°F)  3. Proper Hot Holding temperature(13°F)  4. Proper cooking time and temperature  5. Proper reheating procedure for hot holding (165°F in 2 Hours)  6. Time as a Public Health Control; procedures & records  Approved Source  7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated, parasite destruction, storage, display, and tasting  10. Food contact surfaces and Returnables; Cleaned and Sanntzed at propertemperature  11. Proper disposition of returned, previously served or reconditioned  Priority Foundation Items (2 Points) violations Require Completed at proper disposition of returned, previously served or reconditioned  Priority Foundation Items (2 Points) violations Require Completed and perform duties Certified Food Manager (CFM)  22. Food Handler's on unation reconditioned  Priority Foundation Items (2 Points) violations Require Corners (2 Points) violations Require Cor



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	k Cigars		TEMPERATURE O	BSERVATIONS		n overkriven i viden i vide sektovo system bovinsk storge, i viden i sektovi Provinsk storen overkriven i viden kantigen i viden sektovija in operanjene i kentije.
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em umber	AN INSPECTION OF YOU NOTED BELOW:	R ESTABLISHM	IENT HAS BEEN MADE. YO	UR ATTENTION IS DIR	ECTED TO THE CONDITIONS OB	SERVED AND
	( <u>pl</u>					=
Received			Print:		Title: Person In Ch	arge/ Owner

# Retail Food Establishment Inspection Report

pose or insp	THE RESERVE OF THE PARTY OF THE	mphance	Z-Koumie		1 3-7	iela II	IVAN-	77 W W W		Est. Type	Risk Category	Pageof_
Pi 77A	HUT		Contact/Owne	r Nam		Terd ()	vesu	ganor	ONumbe	4-VISIT	5-Orner	TUTALIS
vsical Address	BANATA	N	City County:			Code:		hone:		er of Violations(	Follow-up: Yes	97
Courk the appropri	ompliance Status: Out ale points in the OUT box	= not in complian x for eachnumbere	ce IN = in complian	ce NC	= not of	oserved ark in a	NA	= not a	pplicable CC	OS = corrected on	No (circle one)	plation
pliance Status	Constitution of the second	riority Items	(3 Points) violatio	ns Req	uire In	media	te Co	rrectiv	e Action no	to exceed 3 do	ark an asterisk 'O';	n appropriate bo
I N N C	Time and T	emnerature for	Food Cote	R	Co	mplian	ce Su	itus	inariana	or in the second second		
S	1. Proper cooling tin	degrees Fahren	heit)		U	N C		C O S		Emp	loyee Health	
						1×1.			12. Managem	nent, food emplo	yees and conditional	employees
	2. Proper Cold Hold			10			7.4		terro micago, i	caponalonnies, a	nd reporting nd exclusion; No dis	
	3. Proper Hot Holdin	ng temperature(1	35°F)		1820	Sering Constant		1. 16 10 10 10 10 10 10 10 10 10 10 10 10 10	0,03, 1103C, ar	id mouth		
	Proper cooking tir     Proper reheating p Hours)	ne and temperatu	helding (1650p)			5250	7.27	CHARLES AND A	14. Hands cle	aned and proper	ntamination by Han ly washed/ Gloves u	ed property
+++-						İ.			<ol><li>No bare h</li></ol>	and contact with	ready to set for de	22.22
	6. Time as a Public F	Health Control; p	rocedures & records		70.000			1 6 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	incinate meth	iou property total	ptible Populations	YŃ)
T. T. 1		Approved Sourc	tal and advantage					1	6. Pasteurize	d foods used pr	objbited food + - G	ered
	7. Food and ice obtain good condition, safe,	ined from approv	red source; Food in	2.53	3.7			1	asteurized eg	ggs used when re	quired	
	destruction					night.				Ch	emicals	
	8. Food Received at							1	7. Food addit	ives; approved a	nd properly stored; \	Washing Fruit
	9 Food Separated &	ion from Contan	nination	6 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 -		14.5	4.305		e · egetables		identified, stored and	
	<ol><li>Food Separated &amp; preparation, storage,</li></ol>	display, and tasti	ing	11				14	190,3192	Water	/ Plumbing	lused
	10. Food contact surf Sanitizedat	faces and Returna _ppm/temperatur	ables; Cleaned and					19	9. Water from		e; Plumbing installed	
						25-15-7	21/22/2019	1 ,	-1.0 1 :	approved source	c, riuntonig installed	a; proper
et anna de altre parte de Laborat de Angles. La companya de la co	11. Proper disposition reconditioned		eviously served or	AND READ IN THE	Water of Francisco	Name (dates)	(D)SWEETS	20	O. Approved	Sewage/Wastewa	nter Disposal System	, proper
N N C	reconditioned		eviously served or lation Items (2 P	cints)	U	E   W		20 di Correc	O. Approved Sposal	Sewage/Wastewa	nter Disposal System	and the second and the second second
N N C	Demonstrati	riority Found	dation Items (2 P	cinfs)	U	I V		20 di Correc	O. Approved Sisposal  ive Action 1  Foo	Sewage/Wastewa within 10 days d Temperature	nter Disposal System	tion
N N C	Demonstrati 21. Person in charge and perform duties/ C	riority Found on of Knowledge present, demonstratified Food Ma	eviously served or  lation Items (2 P  e/ Personnel  ration of knowledge,	ciu1s)	U	E   W		Correct Correct C S S	O Approved Sisposal  Proper cool  aintain Produ	Sewage/Wastewa within 10 days d Temperature ing method used lot Temperature	ater Disposal System  Control/ Identificat  ; Equipment Adequa	tion
N N C	Demonstrati	on of Knowledge present, demonstratified Food Ma unauthorized per cordkeeping and	ation Items (2 Personnel ration of knowledge, anager (CFM)	Gints)	U	E   W		20 di Correct C 9 27 M 28	O. Approved Sisposal  Foo  Proper cool aintain Product  Proper Date	Sewage/Wastewa within 10 days d Temperature ing method used lot Temperature	control/ Identificati Equipment Adequa	tion
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Date:	/	7	_	Time in:	Time out:	Licen	se/Pen	mit #						Est. Type Risk Category Page 1 of _	ζ
G.Z Purpose				ion: 1-Com	pliance	2-Routin	c T		3-1	Held	Inve	atig:	ation	The state of the s	ORE
Espiblish Hz(	my	ent l	Vame	01	Murcy	Contact/Ow	700	me:						* Number of Repeat Violations:   Y Number of Violations COS:   Follow-up: Yes	
Physical 147	Ac	ddre	ss:	12 Bondan	ed Z	City/County:				Cod		States and the state of the sta	one:	No (circle one)	
Mark the	apj	prop	Comp	points in the OUT box for	or each numbers	ed item N	fatk '	'a ch	eckm	ark in	appt	pria	te bo	applicable COS = corrected on site R = repeat violation ox for IN, NO, NA, COS Mark an asterisk '* in appropriate box	for R
			-	Pri	ority Items	(3 Points) viola	tions h	egu		ompl				ive Action not to exceed 3 days	$\neg \vdash$
	N O	Stat N A	COS		mperature for degrees Fahren	r Food Safety		R	O U T	N	N O	N A	C O S	Employee Health	R
	1			1. Proper cooling time	e and temperate	are								12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
				2. Proper Cold Holdin										13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	_ _
+	4	-	-	3. Proper Hot Holding				$\dashv$	-	_			-	Preventing Contamination by Hands  14. Hands cleaned and properly washed/ Gloves used properly	+
++	+		$\dashv$	<ol> <li>Proper cooking tim</li> <li>Proper reheating pr</li> </ol>			12	-	-	+				15. No bare hand contact with ready to eat foods or approved	$\neg$
				Hours)	occount for me	a moroung (1ee 1 m			1					alternate method properly followed (APPROVED Y N )	
				6. Time as a Public H	calth Control;		ords		F					Highly Susceptible Populations  16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
				7. Food and ice obtain good condition, safe,			in							Chemicals	
$\dashv$	+			8. Food Received at p	proper tempera	ture			-	Г				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	s
				Protecti	on from Cont	amination		201	-	+			-	18. Toxic substances properly identified, stored and used	-
				9. Food Separated & preparation, storage,	protected, pre-	vented during food								Water/ Plumbing	
				10. Food contact surf Sanitized at	ppm/temper	ature								19. Water from approved source; Plumbing installed; proper backflow device	
				<ol> <li>Proper disposition reconditioned</li> </ol>										20. Approved Sewage/Wastewater Disposal System, proper disposal	İ
				P	riority Fou	ndation Items (	(2 Poi							rrective Action within 10 days	
O I U N T	0	A	0 8	Andread and the second second		dge/ Personnel		R	1	N D	N O	A	C O S	Food Temperature Control/ Identification	R
$\perp$		L		21. Person in charge and perform duties/	Certified Food	Manager (CFM)	7		_					27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
				22. Food Handler/ no Safe Water, Re		and Food Package			F					Proper Date Marking and disposition     Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	+
				23. Hot and Cold Wa	-	adequate pressure.	safe			4			100	Permit Requirement, Prerequisite for Operation	$\dashv$
				24. Required records destruction); Packag	available (she	llstock tags; parasi			ľ					30. Food Establishment Permit (Current & Valid) 5-3/-7	6
				Conformano	e with Appro	ved Procedures							-	Utensils, Equipment, and Vending	
				25. Compliance with HACCP plan; Varian processing methods;	nce obtained fo	or specialized	nd							31. Adequate handwashing facilities: Accessible and properly supplied, used	
		_		AND THE RESERVE OF THE PARTY.	onsumer Adv									32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	+
				26. Posting of Consu foods (Disclosure/Ru	eminder/Buffet	Plate)/ Allergen L	abel							33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
0 1		1	1.0	Core Items (1 Pe	oint) <i>Violati</i>	ons Require Corr	rective	Actie	ou No	ot to				ays or Next Inspection , Whichever Comes First	
U N T	0	A	0 8		on of Food Co			R		O I U N T			0 8		B
$\perp$		-	-	34. No Evidence of animals  35. Personal Cleanli					-	1				41.Original container labeling (Bulk Food)	
		$\perp$	1	36. Wiping Cloths;			isc	-	-	-1	1	Т	T-	Physical Facilities  42. Non-Food Contact surfaces clean	
		L		37. Environmental of	contamination				-		1	1	1	43. Adequate ventilation and lighting; designated areas used	+
-		1_		38. Approved thawi										44. Garbage and Refuse properly disposed; facilities maintained	+
	_	T-	т-	39. Utensils, equipn	oper Use of U			-	-	_	-	-	1_	45. Physical facilities installed, maintained, and clean	
+	-	+	-	dried, & handled/ In 40. Single-service &	n use utensils;	properly used		_		_	-	_	_	46. Toilet Facilities; properly constructed, supplied, and clean 47. Other Violations	
				and used							1			Other violations	1
Receis (signate	ure)	1	_	125	2				Pri	ırt:	1	bu	W.	Stauwp Title: Person In Charge/ Ow	ner
Inspect			:						Pri	nt:	V	>	/	Business Email:	
			evise	ed 09-2015)	-					_/		4- /	_	JAME	



Establish	ngnt Name:	Physical A	Address:	City/S	State:	License/Permit #	Page ≥ of ≥
Helc	stes Corek Wi	-ray 143	91 0/2 Band	my # 2 /2	101-	r .	
		J	TEMPERATURI	E OBSERVATION	VS.	THE RESERVE AND ADDRESS OF THE PROPERTY OF THE	
Item/Loc	ation	Temp	Item/Location	T	emp	Item/Location	Тетр
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		0	BSERVATIONS AND	CORRECTIVE	CTIONS	2	The second second
Item Number	AN INSPECTION OF YOU NOTED BELOW:					TED TO THE CONDITIONS OBSE	RVED AND
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(signature	, c	<u> </u>	Print:	Davin Star	LUP	Title: Person In Char	e/ Owner
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	06 (Pentica+100 2015)			MANET		Samples: Y N # cc	ollected

## Retail Food Establishment Inspection Report

6 11612	Time in: Time out:	License/	Permit	#				Est. Type Risk Category Pageof
urpose or ins	The Assessment of the Control of the	- Z-Kounne	1	3-	Field	Inves	stigati	100 4-Visit 5-Other 19161/39
	INICIA)	Contact/Owner	Name	:				ONumber of RepeatViolations:  Number of ViolationsCOS:
hysical Address		ty/County:			Cod		Phon	No (circle one)
Tark the appropr	ompliance Status: Out = not in compliance iate points in the OUT box for eachnumberedite	IN = in compliance	NO:	= not o	bserve	d N.	A = no	ot applicable COS = corrected onsite R = repeatviolation box for IN, NO,NA,COS Mark an asterisk 'O' in appropriate box
ompliance Statu	Priority Items (3		s Requ	ire In	nmed	ate C	orrec	tive Action not to exceed 3 days
INN	C Time and Taxas 6. D		R		ompli	ince S		
	(F = degrees Fahrenhei	t)		. U .T		0 1		Employee Health
		ing our en						12. Management, food employees and conditional employees. knowledge, responsibilities, and reporting
	2. Proper Cold Holding temperature(41°				10			<ol> <li>Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth</li> </ol>
	<ul><li>3. Proper Hot Holding temperature(135°</li><li>4. Proper cooking time and temperature</li></ul>	F)						Preventing Contamination by Hands  14. Hands cleaned and properly washed/ Gloves used properly
	5. Proper reheating procedure for hot hol Hours)	ding (165°F in 2						15. No bare hand contact with ready to eat foods or approved
	6. Time as a Public Health Control; proce	edures & records		28000		469504	X 9 4 9 6 1	alternate method properly followed (APPROVED YN)  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 s good condition, safe, and unadulterated; idestruction	source; Food in parasite						Chemicals
	8. Food Received at proper temperature			200000	i Salah	Π		17. Food additives, approved and properly stored. Washing Fruits & Vegetables
	Protection from Contamina		1 30					18. Toxic substances properly identified, stored and used
	<ol><li>Food Separated &amp; protected, prevented preparation, storage, display, and tasting</li></ol>							Water/ Plumbing
	Food contact surfaces and Returnables     Sanitizedatppm/temperature	s; Cleaned and					1	19. Water from approved source; Plumbing installed; proper backflow device
	11. Proper disposition of returned, previous	usly served or	-				2	20. Approved Sewage/Wastewater Disposal System, proper disposal
N O A Q	21. Person in charge present demonstration and perform duties/Certified Food Manag 22. Food Handler/ no unatum rzed person Safe Water, Recordkeeping and Food Labeling	er (CFM)	AT Time				2 2	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Themometers provided, accurate, and calibrated; Chemical/
	23. Hot and Cold Water available; adequat	e pressure, safe		5-00-01	e de la co	111 S 725 121 345 4		Permit Requirement, Prerequisite for Operation
	24. Required records available (shellstock destruction); Packaged Food labeled	tags; parasite		la la			30	10. Food Establishment Permit (Current & Valid) المواكل وبعد
	Conformance with Approved Pro		4	7	ŤΠ			Utensils, Equipment, and Vending
	25. Compliance with Variance, Specialized HACCP plan; Variance obtained for special processing methods; manufacturer instruction	lized						Adequate handwashing facilities: Accessible and properly upplied, used
	Consumer Advisory			1			32 de	Food and Non-food Contact surfaces cleanable, properly esigned, constructed, and used
	26. Posting of Consumer Advisories; raw or foods (Disclosure/Reminder/Buffet Plate)/	undercooked					33 Se	3 Warewashing Facilities; installed, maintained, used/ ervice sink or curb cleaning facility provided
da er stave (setz lietakantilla) Ja 2005 generalista (seutota)			tion No	ot to E	xceec			r Next Inspection , Whichever Comes First
N N C O A O S	Prevention of Food Contamina	······································		O I U N T	N O	NO	C O S	Food Identification
	34. No Evidence of Insect contamination, ro animals	dent/other		1			41.	Original container labeling (Bulk Food)
	35. Personal Cleanliness/eating, drinking or		rnJ	<b>1</b>	ere la la la la la la la la la la la la la	7 (0,042)	42	Physical Facilities  Non-Food Contact surfaces clean
(A. 55)	36. Wiping Cloths; properly used and stored 37. Environmental contamination	HAIR ROO				59 - 28 - 28	43	Adequate ventilation and highting at a
	38. Approved thawing method				10	31-34 	44.	. Udi bdgc dild Kellise broberty disposati t
e- s. For a special sec	Proper Use of Utensils	and stored	1  -	-		70		Physical facilities installed, maintained, and clean  Toilet Facilities; properly constructed, supplied, and clean
91 1081	<ul> <li>39. Utensils, equipment, &amp; linens; properly u dried, &amp; handled/ In use utensils; properly us</li> <li>40. Single-service &amp; single-use articles; properly us</li> </ul>		-	-	15 23 23 25	NI NI		Other Violations
		city stored	1 1					
6.00 m	and used		حليا	1				
ved by:		>	Prin	t:		1 =1	1-21 -	Title: Person In Charge/ Owner



Date	1	1.5	7 (	-	Time in:	License/Pe	ermit	#						Rol	3	Page 1 of
	2/.25 pose of Inspection: 1-Compliance 2-Routine 3-Field Investigation 4-Visit 5-Other TOTAL/SCORE															
Esta	_	_	_	_		Contact/Owner N	lame	:					79	<b>★</b> Number of Repeat Viola  ✓ Number of Violations C		0
B	•	D	4	10	Ϋ́	1		٦,	7'	G . 1		Dt.		_l	Follow-up: Yes	196
Phys	ica / 4	IAG	ddre	ss:	MIX By Some	City/County:		1	Zip (	Code	3:	ED	one:		No (circle one)	, ,
					pliance Status: Out = not in compliance		NO	= 110	ot ob:	serve	d I	NA =	not	applicable COS = corrected on	site R = repeat vie	olation
Mark	th	e ap	prop	riate	points in the OUT box for each numbered	item Matk '	√'ac	check	kmar	k in	appro	ptia	te bo	x for IN, NO, NA, COS Mai	K an asterisk 本 ii	appropriate box for R
					Priority Items (	3 Points) violations	Regi	uire			i <i>ate</i> ance			ve Action not to exceed 3 da	y9	
Com	Т	N	N	C	Time and Temperature for	Food Safety	R	-	0	1	N	N	C		IIlsb	R
U	•	0	A	0	(F = degrees Fahrenh	neit)			U	N	0	^	0 5		oyee Health	
					Proper cooling time and temperatur	·e								<ol> <li>Management, food employ knowledge, responsibilities, a</li> </ol>		l employees;
$\dashv$	†	7	7	_	2. Proper Cold Holding temperature(4	1°F/ 45°F)	П	ı	7					13. Proper use of restriction a		scharge from
+	+	+	$\dashv$	$\rightarrow$	3. Proper Hot Holding temperature(13	(5°F)	Н	1		!	1		-	eyes, nose, and mouth  Preventing Cor	itamination by Ha	nds
	$\pm$	$\exists$	$\exists$		4. Proper cooking time and temperatu	re		t		$\Box$				14. Hands cleaned and prope	rly washed/ Gloves	used properly
	1				<ol><li>Proper reheating procedure for hot Hours)</li></ol>	holding (165°F in 2		١						<ol><li>No bare hand contact with alternate method properly foll</li></ol>		
$\pm$	1	1	$\exists$		6. Time as a Public Health Control; pr	rocedures & records	Ш	t				Total Control		Highly Susc	eptible Populations	
	er. 193		te n	1	Approved Source	e			T					<ol> <li>Pasteurized foods used; prepared eggs used when re</li> </ol>		ffered
$\top$	T	Т		-	7. Food and ice obtained from approv	ed source; Food in	Н	Ì					3F 978	Tastemized eggs used when i	equired	
	1	1	1	1	good condition, safe, and unadulterate destruction	ed; parasite							• ,	С	hemicals	
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Т	T	T	7	1	9. Food Separated & protected, preven										r/ Plumbing	
	+	+		$\dashv$	preparation, storage, display, and tasti 10. Food contact surfaces and Returns		H		- T				729	19. Water from approved sou	rre: Plumbing instal	led: proper
					Sanitized at ppm/temperat									backflow device		
	ı	İ	1		<ol> <li>Proper disposition of returned, pre- reconditioned</li> </ol>	eviously served or			ı					<ol> <li>Approved Sewage/Waster disposal</li> </ol>	water Disposal Syste	em, proper
_	_	<u>1</u>				dation Items (2 Po	ints)	vio	olati	ons.	Rea	uire	Cor	rective Action within 10 day		500 e- 51 fgc -
U I		N O	N A	0 8	Demonstration of Knowledg		R		O U T	I N	N O	N A	C O S		re Control/ Identifi	cation
Ì	Ì				21. Person in charge present, demonst and perform duties/ Certified Food M	anager (CFM)	1595004							27. Proper cooling method us Maintain Product Temperatur	e	equate to
					22. Food Handler/ no unauthorized per Safe Water, Recordkeeping and		1.55.7			-				<ol> <li>Proper Date Marking and</li> <li>Thermometers provided,</li> </ol>		ated: Chemical/
					Labeling	G I OUG I ackage	1.67							Thermal test strips	accurate, and canon	acu, chemicas
					23. Hot and Cold Water available; add									Permit Requirement	, Prerequisite for (	Operation
	1	-	١	ı	<ol> <li>Required records available (shells destruction); Packaged Food labeled</li> </ol>	tock tags; parasite								30. Food Establishment Per	mit (Current & Va	lid) + - 5-31.
	-				Conformance with Approve	d Procedures							1, 11		ipment, and Vendi	
					25. Compliance with Variance, Speci- HACCP plan; Variance obtained for s processing methods: manufacturer ins	specialized								31. Adequate handwashing fa supplied, used	cilities: Accessible	and properly
		_1	-1		Consumer Advisor				X					32. Food and Non-food Cont designed, constructed, and us		le, properly
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	1				foods (Disclosure/Reminder/Buffet P Core Items (1 Point) Violation		لبا		No.	40.10		Jo	0.75	Service sink or curb cleaning		
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U	N	0	A	0 5	Prevention of Food Cont	1			0 U T	N	0	A	8	Food	Identification	
T	T	T			34. No Evidence of Insect contaminat animals	tion, rodent/other								41.Original container labeling	g (Bulk Food)	
$\exists$	$\pm$				35. Personal Cleanliness/eating, drink		+-							Phys	ical Facilities	
$\bot$	Ŧ	$\neg$			36. Wiping Cloths; properly used and				A					42. Non-Food Contact surfac	es clean	
_	+	$\dashv$			37. Environmental contamination 38. Approved thawing method		+		$\vdash$		<b> </b>			<ol> <li>Adequate ventilation and</li> <li>Garbage and Refuse prop</li> </ol>	ngnting; designated erly disposed: facili	ties maintained
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					39. Utensils, equipment, & linens; prodried, & handled/ In use utensils; pro	perly used								46. Toilet Facilities; properly	constructed, suppli	ed, and clean
	1	7			40. Single-service & single-use article	es; properly stored	1		П					47. Other Violations		
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$\mathbb{L}^{\mathbb{R}}$	<u>.</u>	- 5	1	Pace	Comaci/Owner	Nam	e:						* Number of Repeat Violations:  V Number of Violations COS:	<i>- ب</i>
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150				ppliance Status: Out = not in compliance I	N = in complianc	c No	) =	not ol	oserv	red	NA:	= 110	nt applicable COS = corrected on site R = repeat violation	-
Mark	the :	ррго	priate	points in the OUT box for each numbered item	Mark	'~' a	che	ckma	tk in	appr	optia	ate b	pox for IN, NO, NA, COS Mark an asterisk * * ' in appropriate box f	or R
Com				Triordy Items (3 Pt	unts) violation	s Kee	71117			<i>iate</i> iance			tive Action not to exceed 3 days	T
UN			0	Time and Temperature for Food (F = degrees Fahrenheit)	Safety	R		O U	I N	N O	N A	C		R
T	T		S	Proper cooling time and temperature		100		T		11.E 1867		8	12. Management, food employees and conditional employees;	+-
	+	-	H	2. Proper Cold Holding temperature(41°F/	45°F)			$\vdash$		10.00	1562		knowledge, responsibilities, and reporting  13. Proper use of restriction and exclusion; No discharge from	$\bot$
-	+	-	-	3. Proper Hot Holding temperature(135°F)					0,000	(2) (2)	(8-1 27)	in the file	eyes, nose, and mouth	$\perp$
				4. Proper cooking time and temperature		+		H			- 1	er. et .	Preventing Contamination by Hands  14. Hands cleaned and properly washed/ Gloves used properly	+
				<ol><li>Proper reheating procedure for hot holdi Hours)</li></ol>	ng (165°F in 2			П	= 14	11			15. No bare hand contact with ready to eat foods or approved	$\top$
T				6. Time as a Public Health Control; proced	ures & records	Н		17.220	nadian			027	alternate method properly followed (APPROVED Y N )  Highly Susceptible Populations	
				Approved Source	15 23 4 3 4 3 4 4 4 4 4 4 4 4 4 4 4 4 4 4					14.01			16. Pasteurized foods used; prohibited food not offered	+
T	100		П	7. Food and ice obtained from approved so	urce; Food in	1 100		14008	902 (3			Carrier Carrier	Pasteurized eggs used when required	+
				good condition, safe, and unadulterated; padestruction	rasite			1.2	4		en de la		Chemicals	-
	Ī			8. Food Received at proper temperature		$\forall$		12-612-			Ī		17. Food additives; approved and properly stored; Washing Fruits	+
				Protection from Contaminat	ion 1900/7 1000	3 3374			$\dashv$	Maria Terra	1.2.95	-	& Vegetables  18. Toxic substances properly identified, stored and used	+
				9. Food Separated & protected, prevented of	luring food								Water/ Plumbing	
-	-			preparation, storage, display, and tasting 10. Food contact surfaces and Returnables	; Cleaned and	Н							19. Water from approved source; Plumbing installed; proper	-
-	-			Sanitized at ppm/temperature  11. Proper disposition of returned, previous	ly comed on	Ш							backflow device	
				reconditioned	siy served or								20. Approved Sewage/Wastewater Disposal System, proper disposal	
	1	100		Priority Foundation	n Items (2 Po	oints	) vi	olatie	ons.	Requ	iire	Cor	rrective Action within 10 days	
U N	O	A	0	Demonstration of Knowledge/Pe	rsonnel	R		O U T	N	N O	N A	C O S	Food Temperature Control/ Identification	R
- 15				21. Person in charge present, demonstration and perform duties/ Certified Food Manage								3	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
100	Ŀ			22. Food Handler/ no unauthorized persons			1	Y					28. Proper Date Marking and disposition	+
				Safe Water, Recordkeeping and Foo Labeling	d Package	10.11							29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	Г
		1. [		23. Hot and Cold Water available; adequate	pressure, safe					Salvin.			Permit Requirement, Prerequisite for Operation	1
				24. Required records available (shellstock t destruction); Packaged Food labeled	ags; parasite			1/2	e e U I	de			30. Food Establishment Permit (Current & Valid) 5.31.76	T
			7	Conformance with Approved Pro-			B	1000	ALA	(1/30)		77.	Utensils, Equipment, and Vending	
				25. Compliance with Variance, Specialized HACCP plan; Variance obtained for special	Process, and			7			(۱۰۰۰)		31. Adequate handwashing facilities: Accessible and properly	
		Ш		processing methods; manufacturer instruction  Consumer Advisory		10.31		$\Box$					supplied, used	
												1	Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
		0.18		26. Posting of Consumer Advisories; raw or foods (Disclosure/Reminder/Buffet Plate)/	under cooked Allergen Label		1 3		j				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
	10.00	de	26 20	Core Items (1 Point) Violations Req	uire Corrective	Acti	on l	Vot t	o Ex	cee	1 90	Da	ys or Next Inspection , Whichever Comes First	
O I U N T	O	A	OS	Prevention of Food Contamina		R		O U T	N	N	N.A	COS	Food Identification	R
A				34. No Evidence of Insect contamination, reanimals	dent/other	Jacob		-1					41.Original container labeling (Bulk Food)	
'				35. Personal Cleanliness/eating, drinking or	tobacco use				<del>_</del>  .	L	.,.l	-	Physical Facilities	10.00
<b>/</b>			-	<ol> <li>Wiping Cloths; properly used and stored</li> <li>Environmental contamination</li> </ol>				×				=	42. Non-Food Contact surfaces clean	
				38. Approved thawing method		$\vdash$		+	+	-	-	$\dashv$	43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained	-
		- 1	-	Proper Use of Utensils	The state of the s		١					=	45. Physical facilities installed, maintained, and clean	
				39. Utensils, equipment, & linens; properly dried, & handled/ In use utensils; properly to	ised				1	A selection of		. 1	46. Toilet Facilities; properly constructed, supplied, and clean	
				40. Single-service & single-use articles; pro and used	perly stored			7				$\exists$	47. Other Violations	
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(signati Inspec		by:	_	V		-	Pr	int:	-	>	7	<u> </u>	Title: Person In Charge/ Owner  Simulary  Business Email:	_
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(signature) Form EH-06 (Revised 09-201	5)	/(ar/	Juney	Samples: Y N # co	llected



Time in: Time out:	License/Pe	amit #							12-5	f l	Z Risk Category	Page _/ of _<
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HACCP plan; Variance obtained for	specialized				1					hing fa	cilities: Accessib	le and properly
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	pillance Status: Out = not in compliance points in the OUT box for each numbered Priority Items (3)  Time and Temperature for I (F = degrees Fahrenham 1. Proper cooling time and temperature(4)  Proper Cold Holding temperature(4)  Proper Cooking time and temperature(4)  Proper cooking time and temperature(5). Proper reheating procedure for hot Hours)  Time as a Public Health Control; proper temperature(5). Proper reheating procedure for hot Hours)  Thought and ice obtained from approved good condition, safe, and unadulterate destruction  Frod Received at proper temperature.  Protection from Contain 10. Food contact surfaces and Return Samitized at 10. Food contact surfaces and Return Samitized at 11. Proper disposition of returned, professional perform duties/ Certified Food M 22. Food Handler/ no unauthorized profession of returned professions and perform duties/ Certified Food M 22. Food Handler/ no unauthorized processing methods; manufacturer in Consumer Advisories; foods (Disclosure/Reminder/Buffet I Core Items (1 Point) Violation 26. Posting of Consumer Advisories; foods (Disclosure/Reminder/Buffet I Core Items (1 Point) Violation 37. Environmental contamination 38. Approved thawing method  Proper Use of Ute 39. Utensils, equipment, & linens; paried, & handled/ In use utensils; paried, & handled/ In	cition: 1-Compliance Contact/Owner Contact/O	tion: 1-Compliance Contact/Owner Name:    City/County    City/Coun	tion: 1-Compliance Contact/Owner Name:    Contact/Owner Name:   Contact/Owner Name:	tion: 1-Compliance 2-Routine 3-Field I Contact/Owner Name:    Contact/Owner Name:    City/County    ion: 1-Compliance 2-Routine 3-Field Investor: Contact/Owner Name: Compliance Name: Contact/Owner Name: Co	tion: 1-Compliance 2-Routine 3-Field Investigation: Contact/Owner Name: Contact/Owner	tion: 1-Compliance 2-Routine 3-Field Investigation Contact/Owner Name: Contact/Owner N	1. Compliance   2. Routine   3. Field Investigation   4. Number   1. Compliance   1. Complia	tion: 1-Compliance 2-Routine 3-Field Investigation 4-Visiat Contact/Owner Name: 8-Visiat Number of Nepative Contact/Owner Name: 8-Visiate Number of Number o	tion:  1-Compliance  2-Routine  3-Field Investigation  4-Valuit  4-Sumber of Repeat Violations  Number of Volations CO  Number of Volations CO  1-December of Volations  2-December of Volations  1-December of Volations  1-	Compliance   2-Routine   2-Routine   3-Field Investigation   4-Visit   5-Sther   Contact Owner Name:   Somewhat Repeat Violations:   Number of Violations COS   Number of Violations	



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Phy	sica	al Ac	idro	ss:		ty/County:		7	Zip (	Code	e:	Ph	onc:	Follow-up: Yes No (circle one)
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Ma	k tł	e app	prop	riate	points in the OUT box for each numbered i									ox for IN, NO, NA, COS Mark an asterisk ' * ' in appropriate box for I
()			64-	7	Priority Items (3	Points) violations	Reg	mire		_	_	_	_	ive Action not to exceed 3 days
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U	N	0	٨	0 8	(F = degrees Fahrenhe				U	N	0	٨	8	Employee Health
		T			1. Proper cooling time and temperature									12. Management, food employees and conditional employees;
$\dashv$	$\dashv$	$\dashv$	_	$\vdash$	2. Proper Cold Holding temperature(41	°F/ 45°F)	H		$\dashv$	$\dashv$			-	knowledge, responsibilities, and reporting  13. Proper use of restriction and exclusion; No discharge from
_						·								eyes, nose, and mouth
-	-	-		-	<ol> <li>Proper Hot Holding temperature (135)</li> <li>Proper cooking time and temperature</li> </ol>		$\vdash$				T	- 1		Preventing Contamination by Hands  14. Hands cleaned and properly washed/ Gloves used properly
$\dashv$	$\dashv$	$\dashv$	_		5. Proper reheating procedure for hot h		H						$\neg$	15. No bare hand contact with ready to eat foods or approved
_		_	ı.		Hours)		Ш						.,	alternate method properly followed (APPROVED Y N )
				Ч	6. Time as a Public Health Control; pro				т	Τī	4 44	ΞĪ		Highly Susceptible Populations  16. Pasteurized foods used; prohibited food not offered
	1.00					and the second	1							Pasteurized eggs used when required
		) 			<ol> <li>Food and ice obtained from approve good condition, safe, and unadulterated destruction</li> </ol>									Chemicals
					8. Food Received at proper temperatur	:						Ī		17. Food additives; approved and properly stored; Washing Fruits
-			_	-	Protection from Contam	ination	13/4		Н	$\dashv$	F12.	200		& Vegetables  18. Toxic substances properly identified, stored and used
					9. Food Separated & protected, preven	ted during food			10.50					Water/ Plumbing
				-	preparation, storage, display, and tasting 10. Food contact surfaces and Returnal		$\vdash$							19. Water from approved source; Plumbing installed; proper
					Sanitized atppm/temperatu	re								backflow device
					11. Proper disposition of returned, pre- reconditioned	riously served or						¥.71		20. Approved Sewage/Wastewater Disposal System, proper disposal
	-	_		1		ation Items (2 Po	ints	i) vi	olati	ons	Req	uire	Cor	rrective Action within 10 days
O U T	I N	N O	N A	0 8	Demonstration of Knowledge	e no de la company de la compa	R		O U T	I N	N O	N A	C O S	Food Temperature Control/ Identification
1				-	21. Person in charge present, demonstrand perform duties/ Certified Food Ma	ation of knowledge,	Ī							27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature
	-		-	$\vdash$	22. Food Handler/ no unauthorized per	rsons/ personnel		1		200				28. Proper Date Marking and disposition
					Safe Water, Recordkeeping and	Food Package								29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips
$\vdash$				Т	Labeling  23. Hot and Cold Water available; ade	quate pressure, safe		1						Permit Requirement, Prerequisite for Operation
				-	24. Required records available (shellst destruction); Packaged Food labeled			╡.						30. Food Establishment Permit (Current & Valid X x 5.7(
H	_		-	٠.	Conformance with Approved	Procedures								Utensils, Equipment, and Vending
					25. Compliance with Variance, Special HACCP plan; Variance obtained for s	lized Process, and pecialized			X					31. Adequate handwashing facilities: Accessible and properly supplied, used
-			_	J	processing methods; manufacturer ins Consumer Advisor	y			W					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used
H		Γ	Γ	Τ	26. Posting of Consumer Advisories; I foods (Disclosure/Reminder/Buffet Pl	aw or under cooked			16					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided
$\vdash$		1	_	1	Core Items (1 Point) Violation	Require Correctiv	e Ac	tion	Not	to E	xcec	ed 9	0 Da	ays or Next Inspection , Whichever Comes First
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U	N	O	A		Prevention of Food Conta		-	_	T				8	41.Original container labeling (Bulk Food)
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$\vdash$	$\vdash$	+-	1	+	35. Personal Cleanliness/eating, drink	ng or tobacco use	1			r	1	<b></b>		Physical Facilities 42. Non-Food Contact surfaces clean
					36. Wiping Cloths; properly used and	stored		+	-	-	<del>  -  </del>	-	-	43. Adequate ventilation and lighting; designated areas used
-	-	+	+	+	37. Environmental contamination 38. Approved thawing method									44. Garbage and Refuse properly disposed; facilities maintained
	_	1	-		Proper Use of Uten	sils		4	-	-		-	-	45. Physical facilities installed, maintained, and clean 46. Toilet Facilities; properly constructed, supplied, and clean
Γ					39. Utensils, equipment, & linens; prodried, & handled/ In use utensils; pro	perly used, stored, perly used							_	
-	$\vdash$	+-	+	+	40. Single-service & single-use article	s; properly stored	1							47. Other Violations
					and used		ل_	+,	rint	:	۲.		7	Title: Person In Charge/ Owner
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Establish	nment Name:	Physical A		^	City/State:		License/Permit #	Page _7of _
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Mark	the	app	יתחו	riate	points in the OUT box for	or each numbered	litem Mark '	√'ac	heck	mark	in ap	prop	riale	e bor	ox for IN, NO, NA, COS Mark an asterisk * in appropriate box for R
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	1	$\downarrow$						Н	51	2101 51	100	1			eyes, nose, and mouth  Preventing Contamination by Hands
+	+	+	-	-	Proper Hot Holding     Proper cooking tim	e and temperatu	ire	H	۲	T	E		T	MK-523	14. Hands cleaned and properly washed/ Gloves used properly
/		1			5. Proper reheating pr	ocedure for hot	holding (165°F in 2		Γ	E i	T				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )
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6 8/8/27/ 6 8/8/27/	N-9		1000	ar in the		on from Conta		91-3424 31-3424 31-3424					18.7		18. Toxic substances properly identified, stored and used  Water/ Plumbing
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al attended	C 2754-2	ur-and in trape	arekena rae espe	nederord southern		riority Foun	dation Items (2 Pe	oints	) via						prective Action within 10 days
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T	"	Š	A	S	Prevente	on of Food Cor	tamination			O T	N	0	٨	8	
			N 2011		34. No Evidence of animals	Insect contamin	ation, rodent/other			X	1				41.Original container labeling (Bulk Food)
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Emplaised functions    Compliance Emplayer   Content Court Name:			zs			ime in:	Time out	:	License/I	Permi	#	_				1	Est. Type	Ris	k Category	Page _1 of_	2
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3. Proper Fold Holding temperature (15°F)   Proper Positing time and temperature (15°F)   Proper Positing time and temperature (15°F)   Proper Probating procedure for hot holding (16°F in 2 Hours)   14. Hands cleared and properly washed (10°F to 2 Hours)   15. No bare hand consist with realy to eat foods or approved hours   15°F, Proper Position   15°F, Proper P					2.	Proper Cold Holdin	ng temperatur	e(41°F/ 45	°F)				1/2					and exc	lusion; No dis	scharge from	
S. Proper reheating procedures for bit holding (165°F in 2 Hours)   16. Time as Public Health Control; procedures & records   16. Pasteurized flowed (APROVED Y N )   17. Food and ice obtained from approved source; Food in destruction   2. Food Received at proper temperature   2. Food Received and property stored, Washing Fruits & Vegetables   2. Food Received at proper temperature   2. Food Separated & protected, prevented during food preparation, storage, display, and tasking.   2. Food additives, approved and property stored, Washing Fruits & Vegetables   2. Food additives, approved and property stored, Washing Fruits & Vegetables   2. Food additives, approved and property stored, Washing Fruits & Vegetables   2. Food additives, approved and property stored, Washing Fruits & Vegetables   2. Food additives, approved and property stored, Washing Fruits & Vegetables   2. Food additives, approved and property stored, Washing Fruits & Vegetables   2. Food additives, approved and property stored, Washing Fruits & Vegetables   2. Food additives, approved and property stored, Washing Fruits & Vegetables   2. Food additives, approved and property stored, washing Facilities and property stored, which is a food additives, approved and property stored in the section of the		t	+-	+	3.	Proper Hot Holding	g temperature	(135°F)		$\pm$	1-7		7		1	P	reventing Co				
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2. Proper Cold Holding temperature(4 1F; 45°F)   13. Proper use of restriction and exclusion; No discharge from cycs, note, and moult have been been been been been been been be	T -	-	╁	S	1	Proper coo					-	T		-		8	12 Monagem					+
S. Proper live Holding temperature (15°F)   S. Proper releasing procedure for to holding (16°F in 2 though   S. Proper releasing procedure for to holding (16°F in 2 though   S. Proper releasing procedure in the holding (16°F in 2 though   S. Proper releasing procedure in the holding (16°F in 2 though   S. Proper releasing procedure in the holding (16°F in 2 though   S. Procedure in the proper temperature   S. Food and ice obtained from approved source, Food in good condition, safe, and unadulterand; parasite destruction   S. Food Sectived as proper temperature   S. Food Sectived as proper temperature   S. Food Sectived as proper temperature   S. Food Sectived as Proper temperature   S. Food Sectived as Proper temperature   S. Food Sectived as Proper temperature   S. Food Sectived as Proper temperature   S. Food Sectived as Proper temperature   S. Food Sectived as Proper temperature   S. Food Sectived as Proper temperature   S. Food Sectived as Proper temperature   S. Food Sectived as Proper temperature   S. Food Sectived as Proper temperature   S. Food Sectived as Proper temperature   S. Food Sectived as Proper temperature   S. Food Sectived as Proper temperature   S. Food Sectived as Proper temperature   S. Food Sectived as Proper temperature   S. Food Section Se	_ _	L	_	_						91											employees,	
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14. Hands Cranted and properly washed Closes used property			1	1	3	Proper Ho	ot Holding	g temperature	(135°F)		$\vdash$					$\dashv$			Con	amination by Han	ıds	+
Hours   Approved Source   Food in Source   Food in good conditions, safe, and unadulterest, pransite   S. Food Received at proper temperature   Pasteurized foods used; prohibited food not offered   Pasteurized foods used; prohibited food ont offered   Pasteurized foods used; prohibited food ont offered   Pasteurized foods used; prohibited food ont offered   Pasteurized foods used; prohibited food ont offered   Pasteurized foods used; prohibited food ont offered   Pasteurized foods used; prohibited food ont offered   Pasteurized foods used; prohibited food ont offered   Pasteurized foods used; prohibited foods u	_	_	1	1	4	. Proper co	oking tim	e and temper	ature								14. Hands cle	aned and pro	рет	y washed/ Gloves u	ised properly	士
Approved Source  Approved Source  16. Patteurized floors used problems of the adult of the destruction of the adult of the adult of the adult of the adult of the adult of the adult of the ad							heating pr	rocedure for h	ot holdi	ng (165°F in 2	i I						15. No bare ha	and contact w	vith	ready to eat foods o	r approved	
Pateurized eggs used when required pool condition, safe, and unadulterated, parasite good condition, safe, and unadulterated, parasite destruction  S. Food Received at proper temperature  Presenting from Contamination  Presenting from Contamination  Presenting from Contamination  Presenting from Contamination  10. Food contest surfaces and Renumbles (Claned and Santitude)  Presenting from Contamination  11. Proper disposition of returned, previously served or reconditioned.  Presenting from the previously served or reconditioned from Contamination from Conta			1		6	. Time as a	Public H	calth Control	; proced	ures & records	$\Box$		100 10				ancinate meti					+
Print:   Chemicals   Chemica							A	Approved So	urce												fered	
S. Food Received at proper temperature   Protection from Contamination   S. Food Received at proper temperature   Protection from Contamination   S. Food Received at proper temperature   Protection from Contamination   S. Food Received at protected, prevented during food preparation, storage, display, and tasting   S. Food Separated & protected, prevented during food preparation, storage, display, and tasting   S. Food Separated & protected, prevented during food preparation, storage, display, and tasting   S. Food Separated & protected, prevented during food preparation, storage, display, and tasting   S. Food Separated & protected prevention of Feedometales (Cleaned and Statisticaed at pumplemperature   S. Food Separated & protected, prevented and perform during the protection of Feedometales (Cleaned and Statisticaed at pumplemperature   S. Food Separated & Priority Foundation Items (2 Points) wiolations Require Control Sevage Waitewater Disposal System, proper deposal of the protection of Feedometales (2 Points) wiolations Require Control Sevage Waitewater Disposal System, proper deposal of the protection of Feedometales (2 Points) wiolations Require Control Sevage Waitewater Disposal System, proper deposal of the protection of Feedometales (2 Points) wiolations Require Control Identification   S. Food Temperature Control Identification   S. Food Temperature Control Identification   S. Food Handler no unauthorized personnel Sandward Points (1 Points) Identification   S. Food Handler no unauthorized personnel Sandward Manager (CFM)   S. Food Handler no unauthorized personnel Sandward Manager (CFM)   S. Food Handler no unauthorized personnel Sandward Manager (CFM)   S. Food Handler no unauthorized personnel sandward (2 Points) Manager (2 Points) Manager (2 Points) Manager (2 Points) Manager (2 Points) Manager (2 Points) Manager (2 Points) Manager (2 Points) Manager (2 Points) Manager (2 Points) Manager (2 Points) Manager (2 Points) Manager (2 Points) Manager (2 Points) Manager (2 Points) Manager (2 Points)	T	T		T	7	. Food and	ice obtain	ned from app	roved so	urce; Food in	+	-	Ш	120	1	-	Pasteunzed eg	ggs used when	n re	Juired		+
S. Food Received at proper temperature   Protection from Contamination   Protection from Protection   Protection from Contamination   Protection from Protection   Protection from Contamination   Protection from Protection   Protection from Contamination   Protection from Protection   Protection from Contamination   Protection from Protection   Protection from Contamination   Pr					9	good condit					h h	-		25 x 100 00 2					Ch	emicals		1
Protection from Contamination  9. Food Separated & protected, prevented during food preparations. Storage, display, and tusing  10. Food contact surfaces and Returnables; Cleaned and Sanitzed at popule-membrate and stating  11. Proper disposition of returned, previously served or reconditioned.  Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days  Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days  Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days  Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days  Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days  Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days  Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days  Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days  Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days  Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days  Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days  Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days  Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days  Priority Foundation Items (2 Points) violations Require Corrective Action Within 10 days  Priority Foundation Items (2 Points) violations Require Corrective Action Within 10 days  Priority Foundation Items (2 Points) violations Require Corrective Action Mat to Exceeded 9D Days on Next Inspection, Whichever Comes First  Priority Foundation Items (2 Points) violations Require Corrective Action Nat to Exceeded 9D Days on Next Inspection, Whichever Comes First  Priority Foundation and Illinity Requirement and Illinity Responded Insulations (2 Points) (2 Points) (2 Points) (2 P	+	+	+	+			ceived at r	proper temper	rature		+			П	T		17 Food addi	tives: approv	ed a	nd properly stored:	Washing Fruite	+
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Sanitized at ppm/temperature   11. Proper disposition of returned, previously served or reconditioned   12. Proper disposition of returned, previously served or reconditioned   12. Proper disposition of returned, previously served or reconditioned   12. Proper disposition of returned, previously served or reconditioned   12. Proper disposition   12. Proper dispositio		$\perp$				preparation	, storage,	display, and	tasting									W	ater	Plumbing		
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Ţ	-		+	S	(F = degrees Fahrenheit)  1. Proper cooling time and temperature			T			^ 3			ployee Health	
					1. Project cooling time and temperature							12. Mana	gement, food emp e, responsibilities	loyees and conditional	employees;
					2. Proper Cold Holding temperature(41°F/45°F)		1 1	112		E L	-	13. Prope	r use of restriction	and exclusion; No dis	scharge from
			-	+-	3 Proper Hot Holding temperature(135°F)	+-				$\perp$			, and mouth		-
					Proper cooking time and temperature	+	1		-	Т	+	14 Hand		ontamination by Har perly washed/ Gloves i	
					5. Proper reheating procedure for hot holding (165°F in 2		1			+	+	15. No ba	re hand contact wi	th ready to eat foods of	or approved
-		-	+-	+-	Hours)  6. Time as a Public Health Control; procedures & records	4-				1	1	alternate	nethod properly fo	ollowed (APPROVED	Y_N_)
					Approved Source	- 1 TO 6.1	F	$\neg$	<del>-</del> T		Т	16 Paster		sceptible Populations prohibited food not of	
		_		_									d eggs used when		lered
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite	-	1						-,		
					destruction									Chemicals	
					8. Food Received at proper temperature	E E	Γ					17. Food	idditives; approve	d and properly stored;	Washing Fruits
			-		Protection from Contamination	out de	-	+	+	245 5 x 155		& Vegeta		y identified, stored an	dwad
		F.			9. Food Separated & protected, prevented during food	11		-	5 1 1 5			18. TOXIC		ter/ Plumbing	d used
-	$\dashv$		-	$\vdash$	preparation, storage, display, and tasting	4-1	L	+							
					10. Food contact surfaces and Returnables; Cleaned and Sanitized atppm/temperature			-1				backflow	trom approved sor	arce; Plumbing installe	ed; proper
					11. Proper disposition of returned, previously served or							20. Appro		ewater Disposal System	n, proper
_			_	ш	reconditioned	44				۷.		disposal			
o i	11	N	IN	(	Priority Foundation Items (2 P	IR				equi		rrective Act	ion within 10 day	vs	
U	N	0	A	0	Demonstration of Knowledge/ Personnel					) A				re Control/ Identifica	
		0.00			21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)							Maintain l	roduct Temperatu		quate to
_		-			22 Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package	+	-	+			+-		Date Marking and	disposition accurate, and calibrate	edi Chaminal/
	=			- H	Labeling	12.01			11:			Thermal (		accurate, and canonate	d, Chemical
					23. Hot and Cold Water available; adequate pressure, safe		12					Pe	rmit Requiremen	t, Prerequisite for Op	eration
$\neg$		- 1			24. Required records available (shellstock tags; parasite						T	30. Food	Establishment Per	24.70 . 0.37.17.1	5 5 747
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T	3 22	+-		200	1. Proper cooling time		Company of the Contract of the	Caralla Carall	10.24	1	T.	سأنته		ملب	8	12. Manager	nent, food er	mplove	es and conditiona	al employees:	
			L				1227							561		knowledge, i	responsibiliti	ies, and	reporting		, L
				1	2. Proper Cold Holding	g temperatur	re(41°F/ 45°	F)		G.		100	2	2000		13. Proper us eyes, nose, a		ion and	exclusion; No d	ischarge from	
	土	I	I		3. Proper Hot Holding						112			لمدة	100	Cyco, nooc, a		g Cont	mination by Ha	inds	1000
-	+	+	+		<ol> <li>Proper cooking time</li> <li>Proper reheating pro</li> </ol>			(165°E in 2	$\vdash$	L		-							washed/ Gloves		
2			1		Hours)	occurre for i	iot noiding i	(105 1 111 2			rii -			19	Hay.				eady to eat foods ved (APPROVE		
	1_	Ļ	$\perp$	4	6. Time as a Public He			s & records			, in the second			10043		e pose esperante de la companya del companya del companya de la co	Highly	Suscep	tible Population	19	
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T			18	T	7. Food and ice obtain	ed from app	roved sourc	e; Food in						Sarahari Sarahari	1007	Line and control of the second	ogga uaeu wi	- energial see	un co		inia.
_	1400		The state of the s		good condition, safe, a destruction 8. Food Received at p	medicam as equi peco		ite	Ш		-	energic.	*****	- i		a nation			micals		
		1														& Vegetable		oved an	d properly stored	l; Washing Fruits	
	Ť	1	4		Protection 9. Food Separated & p	on from Con	ntamination			2		$\Box$				18. Toxic su			dentified, stored a	and used	1975
	100		250	11	preparation, storage, o	display, and t	tasting											Water/	Plumbing	er er er	
	× Section 1		2,000		10. Food contact surfa Sanitized at	ppm/tempe	erature							0.0		19. Water fro	om approved	i source	e; Plumbing insta	lled; proper	
					11. Proper disposition	of returned,	, previously	served or						100				astewa	ter Disposal Syst	tem, proper	
s consend	sociation.	e e Veneza	0.20000	V ACETIMANS	reconditioned	riority Pos	oran di sala sala	74 (4 D		$\perp$						disposal				,, ,	
0 1			1 7	c]	er efficiente de la companya del companya del companya de la compa	MANAGEMENT AND STREET	<ul> <li>Kitchholoffegeigt</li> </ul>	taleate anniversal en en en en en	R	) VIOI					Cor	rective Actio	n within 10	days		Add Charles Constitute Constitute Conference on the Constitute Conference on the Constitute Conference on the Confere	90000 90000
U I	1	) /		o s	Demonstration  21. Person in charge p		Service Control	1,25 ( 6)						A	0 8		Annual Section 1		Control/ Identif		R
			1		and perform duties/ C	Certified Food	d Manager (	CFM)	128			9.				Maintain Pro	ooling metho oduct Tempe	od used erature	; Equipment Ac	lequate to	
			34.6		22. Food Handler/ no Safe Water, Rec	unauthorize	d persons/p	ersonnel								28. Proper D	Date Marking	and di	sposition		
1 10000			4			Labeling	and roou	rackage			i ai i					29. Thermor	neters provid	ded, ac	curate, and calibr	ated; Chemical/	1
	12		1		23. Hot and Cold Wat	ter available;	; adequate p	ressure, safe			es (ledicina N cursula	d was			175 T	the fact of the same of the sa	Charles and the second	ment. l	Prerequisite for	Operation	
		- A - C - C - C - C - C - C - C - C - C			24. Required records destruction); Package	available (sh	ellstock tag	s; parasite						T	10 1	30 Food Fe	tablishman	4 D	th (C)	Operation	(acre
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	T.	-	T	T	25. Compliance with	Variance, Sr	pecialized P	rocess, and	The second	ŀ	T	taines, sa	Ga ar	-1	3000				ment, and Vend	The state of the s	100
1	(A)		1		HACCP plan; Varian processing methods;	manufacture	r instruction									<ol> <li>Adequate supplied, us</li> </ol>	e handwashi ed	ing faci	lities: Accessible	and properly	
			1 60		Co	onsumer Ad	visory	4 10					100	4,1		32. Food an	d Non-food	Contac	surfaces cleanab	ole, properly	
1	ŕ		T	T	26. Posting of Consu	mer Advisor	ies; raw or t	inder cooked	T KINE	H	+		¥2.61	+	_	designed, co	onstructed, a	ad used			
ra response	18.674	Juli.	Artis.	in part	foods (Disclosure/Re	minder/Buff	et Plate)/ Al	lergen Label	1		1 1								talled, maintaine		
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OU T	I N	0	N A	C O S	Preventio	n of Food C	ontaminati	on	, R		U	N	Z Q	N A	000	A Marine	, P	ood Id	entification		R
					34. No Evidence of Lanimals											41.Original	container lab	beling (	Bulk Food)		
+		4	$\downarrow I$	4	35. Personal Cleanlin	ness/eating, d	trinking or t	obacco use		1	-		9	S. P. P.	19779	o vacuus no numeron	hours Additional and the second		d Facilities		
$\vdash$	Ŧ	+	1	+	36. Wiping Cloths; p 37. Environmental co	ontamination	and stored		-		7			3777		42. Non-Foo	od Contact si	urfaces	clean		11.5
J				,,,,	38. Approved thawin	ng method	7-1-35-191-9-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1-		1137	1	+			w.n.de		43. Adequat	te ventilation	and lie	ohting decionata	d areas used	
T	T	T	I	240	39. Utensils, equipm	oper Use of I	Utensils	end of the second second	1	1 1				****		L TJ. I Hysical	t tactiffies in:	stalled.	ly disposed; facil maintained, and	olana	
-		$\perp$		_	dried, & nandled/ in	use utensils:	: properly of	sed.	24.5	47						46. Toilet F	acilities; pro	perly co	onstructed, suppli	ied, and clean	
		6.6			40. Single-service & and used	single-use a	rticles; prop	erly stored	1	1	V		1010	***		47. Other V				The state of the s	
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