

| TIME | 0 | TIME OUT |
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| PAGE | of | 4 |

| INEXT ROUTINE INSPE | CTION, OR SUCH SHORTER PE | RIOD OF TIME AS M | IAY BE SPI | ECIFIE | D IN | WRI ⁻ | TING BY T | THE RE | R FACILITIES WHICH MUST BE CORRECTED FOR THE COR | TED BY | THE |
|--------------------------------------------------|-----------------------------------------------------------------------|---------------------------------------------|----------------------------|---------------------------|---------------------------------------------------------------------------------|---------------------------|----------------------|--------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|---------|
| ESTABLISHMENT | S FOR CORRECTIONS SPECIFIE NAME: | OWNER: | MAY RESU | LT IN C | CESS | ATIC | N OF YO | UR FO | OD OPERATIONS. PERSON IN CHARGE: | | |
| ADDRESS: | House | Great | HA | NS | (| <u>n</u> | | | COUNTY COUNTY | er | - |
| CIFY/ZIP: | E Hurs lel |) DUONE | | 1 = 4 | V/ | | | | Mississipp | | |
| ESTABLISHMENT TYPE | ton 63\$34 | PHONE: | 6 | FAX: P.H. PRIORITY: H M L | | | | | | | |
| ☐ BAKERY ☐ RESTAURANT | ☐ C. STORE ☐ CATERE ☐ SCHOOL ☐ SENIOR | R | LI MP. FOOD | | | ROCE VERN | RY STOR | ŧΕ | ☐ INSTITUTION ☐ MOBILE VENDORS | | |
| PURPOSE Pre-opening | ☐ Routine ☐ Follow-up | ☐ Complaint 【 | ☐ Other | | | | | | | | |
| FROZEN DESSER¹ □Approved □Disapp License No. | Troved Not Applicable | SEWAGE DISPO PUBLIC PRIVATE | SAL | WA | TER | R SUI MML | PPLY JNITY | | NON-COMMUNITY PRIVAT | | |
| | NAME OF STREET | RISK FAC | | | | | | 8.3 | | 13 | E Miles |
| Risk factors are food foodborne illness outbi | preparation practices and employe eaks. Public health interventions | e behaviors most con are control measure | nmonly rep es to prever | orted to | the orne | Cent | ers for Dis | ease C | control and Prevention as contributing facto | rs in | |
| Compliance IN OUT | Demonstration of Kr Person in charge present, demo | owledge | cos | R | Comp | liance | | | Potentially Hazardous Foods er cooking, time and temperature | COS | R |
| 001 | and performs duties Employee Her | | | | | | N/A | | | | |
| (IN) OUT | Management awareness; policy | present | | 11 | 1 01 | UT(N | 1/Q) N/A | Prope | er reheating procedures for hot holding er cooling time and temperatures | | |
| IN OUT | Proper use of reporting, restriction Good Hygienic Pre | | | | _ | market by the last of the | I/O N/A | | er hot holding temperatures er cold holding temperatures | | |
| IN OUT N/O | Proper eating, tasting, drinking of No discharge from eyes, nose at | | | TIN | | | I/O N/A | | er date marking and disposition as a public health control (procedures / | | |
| | Preventing Contaminati | | | | | | | recor | | | |
| IN OUT N/O | Hands clean and properly washe | | | (IN | 1) 01 | JT | N/A | Cons | umer advisory provided for raw or recooked food | | |
| IN OUT N/O | No bare hand contact with ready approved alternate method prop | | | | | | | dildei | Highly Susceptible Populations | 0 | |
| IN OUT | Adequate handwashing facilities | | | IN | 1 01 | JT N | I/Q N/A | | eurized foods used, prohibited foods not | | + |
| | accessible Approved Sou | | | n | | | | offere | Chemical | | |
| IN OUT N/O N/A | Food obtained from approved so Food received at proper tempera | | | | 01 | | N/A | | additives: approved and properly used substances properly identified, stored and | | - |
| IN OUT | Food in good condition, safe and | l unadulterated | | \vdash | | | | Conformance with Approved Procedures | | | |
| IN OUT N/O N/A | Required records available: shell destruction | Istock tags, parasite | | 11 | 1 01 | JT | (N/A) | Comp | oliance with approved Specialized Process IACCP plan | | |
| ÎN OUT N/A | Protection from Cont Food separated and protected | amination | | | | | the left of | f each i | tem indicates that item's status at the time | of the | |
| IN OUT N/A | Food-contact surfaces cleaned & | sanitized | | - I'' | | l = in | compliand | | OUT = not in compliance | | |
| IN OUT N/O | Proper disposition of returned, p reconditioned, and unsafe food | | | , | N/A = not applicable N/O = not observed COS = Corrected On Site R = Repeat Item | | | | | | |
| | | GC | OD RETA | - | Same Parks | | 300 | | | II A IV | |
| IN OUT | Good Retail Practices are prevent Safe Food and Water | | ntrol the int | troducti | | path | ogens, ch | emicals | s, and physical objects into foods. Proper Use of Utensils | COS | R |
| | eurized eggs used where required r and ice from approved source | | | ~ | 1 | , | | | properly stored ment and linens: properly stored, dried | | |
| ,,,dic | Food Temperature Cont | rol | | | | | Handled | | le-service articles: properly stored, used | | |
| | uate equipment for temperature co | | | ~ | 1 | | Gloves u | used pr | operly | | |
| | oved thawing methods used nometers provided and accurate | | | | 1 | | | d nonfo | nsils, Equipment and Vending pod-contact surfaces cleanable, properly | | |
| 1000 | Food Identification | (15 3 Union | | | 1 | _ | Warewa | shing fa | tructed, and used acilities: installed, maintained, used; test | | |
| Food | properly labeled; original container | | | | | 1 | strips us Nonfood | | ot surfaces clean | | |
| Insec | Prevention of Food Contami ts, rodents, and animals not preser | | | | 1 | | Hot and | cold wa | Physical Facilities ater available; adequate pressure | | |
| Conta | amination prevented during food preisplay | | | V | 1 | | | | led; proper backflow devices | | |
| Perso | onal cleanliness: clean outer clothings and jewelry | g, hair restraint, | | L | 1 | | Sewage | and wa | astewater properly disposed | | |
| Wipin | g cloths: properly used and stored and vegetables washed before us | | | V | 1 | | | | properly constructed, supplied, cleaned | | |
| | | | | | | / | | | properly disposed; facilities maintained es installed, maintained, and clean | | |
| Person in Charge /1 | datana de | e | | | | | | | Date: 6 9 | | |
| Inspector: | Latanado | Teleph | none No. | 219 | 1 | l i | EPHS No | 0. | Follow-up: Yes Follow-up Date: 77-19 | | 0 |
| MO 580-1814 (11)(4) | | DISTRIBUTION: WHITE | - OWNER'S CO | - | _ | | CANARY - FI | LE COPY | Tollow-up Date. | | E6.37 |



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| PAGE Zof | 4 |

| ESTABLISHMENT NAME | ADDRESS | 1 | CITY | ZIP 702 | |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------|-------------------|---------|
| FOOD PRODUCT/LOCATION | 2760 t | FOOD PRODUCTI | Charleston | 6383 | _ |
| 1 COD PRODUCT/ECCATION | ICIVIF | FOOD PRODUCTI | LOCATION | TEMP | 20 |
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| Code Reference Priority items contribute directly to the eli- | PRIO mination, prevention or r | ORITY ITEMS reduction to an acceptable level, hazards a | ssociated with foodborne illness | Correct by (date) | Initial |
| or injury. These items MUST RECEIVE | IMMEDIATE ACTION W | reduction to an acceptable level, hazards a vithin 72 hours or as stated. | | II THE STATE OF | |
| 4-601.114 Wattle irons | Joiled W. | th food debris | | 96 | |
| 4-601.11A Clean dishes | soiled wi | the food debris | | 9-10 | |
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| Code Reference Core items relate to general sanitation, or | perational controls, facili | ORE ITEMS tes or structures, equipment design, gener corrected by the next regular inspection | rai maintenance or sanitation | Correct by (date) | Initial |
| 6-301.11 No 5000 St di | Thuse items are to be | Corrected by the next regular inspection | n or as stated. | 9-17 | |
| 1000 ter alea | Men diek | circa parid sink of | COSE | 1 1 1 | _ |
| | 0.075 | | | | |
| 4-601 110 110 | | | | | |
| Tourist Hay a sinks son | led with | gease and for | d debris | 9-17 | |
| | | greate and for | | 9-17 | |
| 6-50/12 Kitcher Floors | soiled wi | th smale and t | | 9-17 | |
| | soiled wi | th crease and t | | 9-17 | |
| 6-50/12 Kitcher Floors especially and | er Cookin | th crease and t | Food debris, | 9-17 | |
| 6-501.12 Kitcher Floors especially and 6-501.12 Walk-in cooler | er Cookin | th emade and to g equipment are floors soil | Food debris, | 9-17 | |
| 6-501.12 Kitcher Floors especially and 6-501.12 Walk-in cooler crease and F | er cookin | th crease and f g equipment czer floors soul | Food debris, | 9-17 | |
| 6-501.12 Kitcher Floors especially and 6-501.12 Walk-in cooler | er cookin | th crease and f g equipment czer floors soul | Food debris, | 9-17 | |
| 6-501.12 Kitcher Floors especially and 6-501.12 Walk-in cooler crease and f | and fro | the grease and to geguipment czer floors soil- ris with grease | Food debris, | 9-17 | |
| 6-501.12 Kitcher Floors especially and 6-501.12 Walk-in cooler crease and F | and fro | th crease and f g equipment czer floors soul | Food debris, | 9-17 | |
| 6-501.12 Kitcher Floors especially and 6-501.12 Walk-in cooler crease and f | and fro | th crease and to great the create floors souls with grease oiled with food | Food debris, ed with debris | 9-17 | |
| 6-501.12 Kitcher Floors especially and 6-501.12 Walk-in cooler crease and f 6-501.12 A Kitcher walls 6-501.12 A Dining area. | soiled with and from and from soiled with a reconstruction | th crease and to S equipment creat floors soil ris with grease oiled with food I for storing since ase and food de- | Food debris, ed with debris | 9-17 | |
| 6-501.12 Kitcher Floors especially and 6-501.12 Walk-in cooler crease and f 6-501.12 A Kitcher walls 6-501.12 A Kitcher walls 6-501.12 A Dining area. | soiled with and from and from soiled with a reconstruction | th stease and to S equipment czer floors soil- ris with grease oiled with food I for storing sine | food debris, ed with debris | 9-17 | |
| 6-501.12 Kitcher Floors especially and 6-501.12 Walk-in cooler crease and f 6-501.12 A Kitcher walls 6-501.12 A Kitcher walls 6-501.12 A Dining area. | soiled with and from and from soiled with a reconstruction | th crease and to S equipment creat floors soil ris with grease oiled with food I for storing since ase and food de- | food debris, ed with debris | 9-17 | |
| 6-501.12 Kitcher Floors especially and 6-501.12 Walk-in cooler crease and f 6-501.12 A Kitcher walls 6-501.12 A Kitcher walls 6-501.12 A Kitcher walls 14-60611 C Stainless Steel items Soiled | soiled with and from the soiled with creations | th crease and to S equipment creat floors soil ris with grease oiled with food I for storing since ase and food de- | ed with debris le service bris | 9-17 | |
| 6-501.12 Kitcher Floors especially and 6-501.12 Walk-in cooler grease and F 6-501.12 A Kitcher walls 6-501.12 A Kitcher walls 4-60611 C Stainless Steel items Soiled | soiled with and from the soiled with creations | th smale and to get significant souls with crease oiled with food of food deprovided or comments | ed with debris | 9-17 | No |



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| ESTABLISHMENT NAME HUSC | ADDRESS | Hwy 60 | Charleston | ZIP SOE | 34 |
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| FOOD PRODUCT/LOCATION | TEMP, | FOOD PROD | OUCT/ LOCATION | TEMP | P _{st} |
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| Code | PR | ORITY ITEMS | | Correct by | Initial |
| Reference Priority items contribute directly to the ell- or injury. These items MUST RECEIVE | minution, prevention or IMMEDIATE ACTION w | reduction to an acceptable level, his within 72 hours or as stated. | zards associated with footborne illness | (date) | |
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| Code Reference Core Items relate to general equitation, o standard operating procedures (SSOPs). | Coperational controls, facil | ORE ITEMS illes or aktictures, equipment design | , general maintenance or sanitation | Correct by (date) | Initial |
| 1-501.14) US IS (SOPS) | SMULLS N.C. | a corrected by the next regular ins | Laborian or as stated. | 9-17 | |
| 41-1001-11 B D-11 17-1100 | Vacu a | nd dish drug | na alia Triled | 9-17 | |
| 4112 Books ove | a gorded | with food of | lbris | 9-17 | |
| 11-bulle Food Carts | and to | the debas | | 9-17 | |
| 4-5,1.11A WOLK IN COLL | EL CENT | c, Lakerno, | | 9-177 | |
| 4-CILIL INTEROCUL | all Park | AC EQUIZMEN | t med with | 9-17 | |
| time (item | Y | | | | |
| 4 coult i der deur | c 1 2 1 5 5 | ind in hach | enarea | 9-17 | |
| 4 would Extended of | KICKEY | · COOKIAC, - GI | Lyment Souled | 9-17 | |
| | EDUCATION | PROVIDED OR COMMENTS | PRE SE INCREMENS | | Settle as |
| | | | | | |
| Person in Charge Title. Lalamado | | | Date: G = C | 9 | |
| Inspector: Sazfan Calle Ma | 1 Cu 573 DISTRIBUTION: WHITE - OWN | 183-2191 1120 | The state of the s | Yes [| No E6 37A |



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| ESTABLISHMEN | | ADDRESS | | CITY | ZIP | |
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| Hud | idle House | 2460 1 | E. Hichway 60 | Charleston | 6383 | 4 |
| | OD PRODUCT/LOCATION | TEMP | E. Hichway 60 FOOD PRODUCT | LOCATION | TEMI | |
| | | | TOOD THOUGHT | 200/11/01/ | 12.0 | 10 |
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| Code Reference | Priority items contribute directly to the elin | PRIC | ORITY ITEMS | resociated with foodborne illence | Correct by (date) | Initial |
| 100000000000000000000000000000000000000 | or injury. These Items MUST RECEIVE I | MMEDIATE ACTION W | reduction to an acceptable level, hazards a vithin 72 hours or as stated. | ssociated with foodborne limess | (date) | |
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| Code | | CC | ORE ITEMS | | Correct by | Initial |
| Code Reference | Core Items relate to general sabilitation, op | CC perational controls, facili | ORE ITEMS fles or structures, equipment design, gene | ral maintenance or sanitation | Correct by (date) | Initial |
| Reference | Coru Items relate to general scrittation, op- standard operating procedures (SSOPs). | erational controls, facili These Itams are to be | ities or structures, equipment design, gene a corrected by the next regular inspection | ral maintenance or sanitation in or as stated. | (date) | Initial |
| | Core Items relate to general amiliation, op- standard operating procedures (SSOPs). C Scda Syrup bus | erational controls, facili These Itams are to be | ities or structures, equipment design, gene a corrected by the next regular inspection | ral maintenance or sanitation on or as stated, | | Initial |
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| Reference | & Soda syrup bac | rerational controls, facility These Items are to be | riles or structures, equipment design, gene e corrocted by the next regular inspection of 1, and facks so | ited | (date) | Initial |
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