

## MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES BUREAU OF ENVIRONMENTAL HEALTH SERVICES FOOD ESTABLISHMENT INSPECTION REPORT

| TIME IN | TIMEOUTZO |
|---------|-----------|
| PAGE of | 2         |

| PERSON NO CHARGE   | NEXT ROUTINE IN WITH ANY TIME L  | ISPECTION, OR SUCH SHORTER PE<br>IMITS FOR CORRECTIONS SPECIFIE  | RIOD OF TIME AS MAD IN THIS NOTICE IN | AY BE SP       | PECIF                                   | IED II                             | N WRI    | TING BY T                             | HE REGI                                |  |                   |    |  |
|--|--|--|---------------------------------------|----------------|---|------------------------------------|----------|---------------------------------------|--|--|-------------------|----|--|
| ADDRESS   PALE   PRONE   PRONE   PALE   PALE | ESTABLISHME  |  |                                       |                |   |                                    |          | Nad                                   | 2                                      | PERSON IN CHARGE:  | PERSON IN CHARGE: |    |  |
| ESTAURANT TYPE    C STORE   CATERER   DELPIPOO   TAVEEN   DAMOBILE VENDORS   | ADDRESS: // Plake  |  |                                       |                |   |                                    |          |                                       |  | COUNTY   | COUNTY            |    |  |
| GROCERY STORE   GARDER   GROCERY STORE   GROCERY STORE STORE   GROCERY STORE STORE STORE STORE   GROCERY STORE   | DIVES  | DIVESTON (1500) 856-9101   |                                       |                |   | FAX: P.H. PRIORITY:                |          |                                       |  | P.H. PRIORITY:  H  | ו 🗆 ב             |    |  |
| Progression   Complaints   Co   | ☐ BAKERY<br>☐ RESTAURA   | ☐ C. STORE ☐ CATERE  | R DEL<br>CENTER TEM                   | _I<br>IP. FOOD |   |                                    |          |                                       |  | I INSTITUTION<br>MOBILE VENDORS  |                   |    |  |
| Depress   Disapproved   Disa   |  | Routine  Follow-up   | ☐ Complaint [                         | Other          |   |                                    |          |                                       |  |  |                   |    |  |
| Rek factors are foct proparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodbornel lines outbreak. Public health interventions are control measures by prevent foodbornel lines outbreak.    No. OUT   | FROZEN DESSERT  Approved Disapproved (Not Applicable PUBLIC)   |  |                                       |                | Ċ                                       | Date Sampled Results               |          |                                       |  |  |                   |    |  |
| Coorplance Demonstration of Knowledge Cook R R R Cook R R R R R R R R R R R R R R R R R R  |  |  |                                       |                |   |                                    |          |                                       |  |  | 3 , III           |    |  |
| Person in charge present, demonstrates knowledge, and performs dules  Engloyee Health  NOUT (NO) NA  Proper cooking, the and temperature  IN OUT (NO) NA  Proper rehealting procedures for hot holding  Proper leading the and temperatures  IN OUT (NO) NA  Proper use of reporting, restriction and exclusion  IN OUT (NO) NA  Proper rehealting procedures for hot holding the and temperatures  NO OUT NO  Proper also of reporting, restriction and exclusion  IN OUT (NO) NA  Proper proper leading the and temperatures  NO OUT NO  No discharge from eyes, nose and mouth  No OUT (NO) NA  Proper colding the and temperatures  NO OUT NO  No discharge from eyes, nose and mouth  NO OUT (NO) NA  Proper colding the and temperatures  NO OUT NO  No discharge from eyes, nose and mouth  NO OUT (NO) NA  Proper colding the and temperatures  NO OUT NO  NO bare hand contact with ready-to-eat foods or approved and properly solved or approved and temperature approved and temperatures  NO OUT NO  NO DEAP hand contact with ready-to-eat foods or approved and temperature approved and temperatures  NO OUT NO  NO OUT NO  NO OUT NO  NO  NO OUT NO  NO  Proper despite the holding the presentures  NO OUT NO  NO  NO DEAP hand contact with ready-to-eat foods or approved and temperature approved and temperature approved and temperature approved and temperature approved and properly used offered  NO OUT NO  NO  NO  Proper despite the proper temperature  NO  NO  NO  NO  NO  NO  NO  NO  NO  N   |  |  |                                       |                |   | dborr                              | e illne  | ss or injury                          |  | itrol and Prevention as contributing factor  | sin               |    |  |
| and performs duties  Engicyce Health  IN OUT Management ewareness, policy present  IN OUT Proper use of reporting, residuotion and exclusion  IN OUT Proper use of reporting, residuotion and exclusion  IN OUT NO. Proper called planting through or the control of  | and the second second  |  |                                       | COS            | R                                       |                                    | <u>'</u> | V                                     | Proper                                 | The state of the s | cos               | R  |  |
| IN OUT   Management awareness, policy present   IN OUT   Michael   | IN OUT   | and performs duties  |                                       |                |   |                                    | <u></u>  | 7                                     |  |  |                   |    |  |
| IN OUT NO   Proper use of reporting, restriction and exclusion   IN OUT NO NA   Proper cating, famility of Proper cating, desiring, drinking or tobaccouse   IN OUT NO NA   Proper date marking and disposition   IN OUT (NO NA   Proper date marking and disposition   IN OUT (NO NA   Proper date marking and disposition   IN OUT (NO NA   Proper date marking and disposition   IN OUT (NO NA   Proper date marking and disposition   IN OUT (NO NA   Proper date marking and disposition   IN OUT (NO NA   Proper date marking and disposition   IN OUT (NO NA   Proper date marking and disposition   IN OUT (NO NA   Proper date marking and disposition   IN OUT (NO NA   Proper date marking and disposition   IN OUT (NO NA   Proper date marking and disposition   IN OUT (NO NA   Pasteurized foods not approved alternate method properly followed   IN OUT NO NA   Pasteurized foods used, prohibited foods not approved alternate method properly followed   IN OUT (NO NA   Pasteurized foods used, prohibited foods not differed   IN OUT (NO NA   Pasteurized foods used, prohibited foods not approved alternate from approved source   IN OUT (NO NA   Pasteurized foods used, prohibited foods not approved alternate from approved source   IN OUT (NO NA   Pasteurized foods used, prohibited foods not approved alternate from approved source   IN OUT (NO NA   Pasteurized spots used, prohibited foods not approved its proper temperature   IN OUT (NO NA   Pasteurized spots used approved and properly used and properly identified, stored and used food received at proper temperature   IN OUT (NO NA   Pasteurized spots used properly used and properly identified, stored and used food received alternate foods approved approved source   IN OUT (NO NA   Pasteurized spots used prohibited foods not approved source   IN OUT (NO NA   Pasteurized spots used where required   IN OUT (NO NA   Pasteurized spots used where required   IN OUT (NO NA   Pasteurized spots used where required   IN OUT (NO NA   Pasteurized spots used where required   IN OUT (NO NA   Pasteurized sp   | (N) OUT  |  |                                       |                | H                                       |                                    |          | 1                                     |  |  |                   |    |  |
| IN OUT NO   Proper celling, telling, drinking or tobacco use   IN OUT NO. NA   Proper grade marking, and disposition   IN OUT NO. NA   Proper grade marking and disposition   IN OUT NO. NA   Time set you head to not content the new you have not content to me set you have not   |  | Proper use of reporting, restricti   | on and exclusion                      |                |   | -                                  |          |                                       | Proper                                 | hot holding temperatures   |                   |    |  |
| Preventing Contamination by Hands   Preventing Contamination   Preventing Preventi   | IN OUT N/O   | Proper eating, tasting, drinking of  | or tobacco use                        |                |   | TN                                 | 1 TUC    | WO_N/A                                | Proper o                               | date marking and disposition   |                   |    |  |
| IN OUT N/O Hands clean and properly washed   | IN OUT N/O   |  |                                       |                |   | TN (                               | OUT (    | N/O N/A                               |  | ) "  |                   |    |  |
| IN OUT NO No bare hand contact with ready-to-eat foods or approved alternate rehibid properly followed alternate rehibid properly dead and social form approved source   | IN OUT N/O   |  |                                       |                |   | (IN)                               | TUC      | N/A                                   |  | ner advisory provided for raw or   |                   |    |  |
| Adequate handwashing facilities supplied & accessible accessible Approved Source   | IN OUT N/O   |  |                                       |                |   |                                    |          |                                       | underco                                |  |                   |    |  |
| Approved Source   Food additives: approved and properly used   IN OUT   Food additives: approved and properly used   IN OUT   NO N/A   Food additives: approved and properly used   IN OUT   NO N/A   Food in good condition, safe and unadulerated   IN OUT   Toxic substances properly identified, stored and used   IN OUT   N/A   Compliance with Approved Procedures   IN OUT   N/A   Compliance with Approved Procedures   IN OUT   N/A   Compliance with Approved Procedures   IN OUT   N/A   Compliance with approved Specialized Process and HACCP plan   Proper disposition from Contamination   IN OUT   N/A   Food-contact surfaces cleaned & sanitized   IN OUT   N/A   Food-contact surfaces cleaned & sanitized   IN OUT   N/A   Food-contact surfaces cleaned & sanitized   IN   In ompliance   N/A = not applicable   CS = Corrected On Site   R = Repeat Item   Repe   | IN OUT   |  |                                       |                |   | IN OUT N/O N/A Pasteurized foods u |          | ized foods used, prohibited foods not | 1                                      |  |                   |    |  |
| IN OUT NO NA   Food received at proper temperature   NO UT NO NA   Food received at proper temperature   NO UT NO NA   Food received at proper temperature   NO UT NO NA   Food received at proper temperature   NO UT NO NA   Food in good condition, safe and unadulterated   Conformance with Approved Procedures   NO UT NO NA   Required records available: shellstock tags, parasite   NO UT NO NA   Required records available: shellstock tags, parasite   NO UT NA   Required records available: shellstock tags, parasite   NO UT NA   Required records available: shellstock tags, parasite   NO UT NA   Required records available: shellstock tags, parasite   NO UT NA   Required records available: shellstock tags, parasite   NO UT NA   Required records available: shellstock tags, parasite   NO UT NA   Required records available: shellstock tags, parasite   NO UT NA   Required records available: shellstock tags, parasite   NO UT NA   Required records available: shellstock tags, parasite   NO UT NA   Required records available: shellstock tags, parasite   NO UT NA   Required records available: shellstock tags, parasite   NO UT NA   Required records available: shellstock tags, parasite   NO UT NA   Required records available: shellstock tags, parasite   NO UT NA   Required records available: shellstock tags, parasite   NO UT NA   Required records available: shellstock tags, parasite   NO UT NA   Required records available: shellstock tags, parasite   NO UT NA   Required records available: shellstock tags, parasite   NO UT NA   Required records available: shellstock tags, parasite   NO UT NA   Required records available: shellstock tags, parasite   NO UT NA   Required records available: shellstock tags, parasite   NO UT NA   Required records available: shellstock tags, parasite   NO UT NA   Required records available: shellstock tags, parasite   NO UT NA   Required records available: shellstock tags, parasite   NO UT NA   Required records available: shellstock tags, parasite   NO UT NA   Required records available: shellstock ta   |  | accessible   |                                       |                |   | _                                  |          |                                       |  |  | 1                 | -  |  |
| Nout      |  | Food obtained from approved so   | ource                                 |                |   |                                    |          | N/A                                   |  | dditives: approved and properly used   |                   |    |  |
| N OUT N/O_N/A   Required records available: shellstock tags, parasite destruction   Protection from Contamination   Protection from Contamination   N OUT N/A   Food separated and protected   Protection from Contamination   N OUT N/A   Food-contact surfaces cleaned & sanitized   N OUT N/A   Food-contact surfaces cleaned & sanitized   N OUT N/A   Food-contact surfaces cleaned & sanitized   N OUT N/A   Proper disposition of returned, previously served, reconditioned, and unsafe food   N OUT N/A   Proper disposition of returned, previously served, reconditioned, and unsafe food   N OUT N/A   Proper disposition of returned, previously served, reconditioned, and unsafe food   N OUT N/A   Proper disposition of returned, previously served, reconditioned, and unsafe food   N OUT N/A   Proper disposition of returned, previously served, reconditioned, and unsafe food   N OUT N/A   Required the introduction of pathogens, chemicals, and physical objects into foods.   N OUT   Proper disposition foods   N OUT   N/A   Proper disposition food   N OUT   N/A   Proper disp   | IN OUT N/O N/  | A Food received at proper temper   | ature                                 |                | (                                       | IN)                                | 001      |                                       |  | ubstances properly identified, stored and  |                   |    |  |
| Protection from Contamination  IN OUT N/A Food separated and protected  IN OUT N/A Food-contact surfaces cleaned & sanitized  IN OUT Safe Food and Water Courted  IN OUT Safe Food and Report Courted  IN OUT  | IN OUT N/O N/A Required records available: shellstock tags, parasite   |  |                                       |                | IN                                      | DUT                                | N/A)     | Complia                               | ance with approved Specialized Process |  |                   |    |  |
| IN OUT N/A Food-contact surfaces cleaned & sanitized  IN OUT N/O Proper disposition of returned, previously served, reconditioned, and unsafe food  GOOD RETAIL PRACTICES  The expect time interious and place of the property stored, used the property stored of the property stored on the property stored of the property sto | BU OUT NO  |  | amination                             |                |   | The                                | letter t | o the left o                          | f each iter                            | m indicates that item's status at the time   | of the            | -8 |  |
| IN OUT NO Proper disposition of returned, previously served, reconditioned, and unsafe food    R = Repeat Item   | THE CONTRACTOR OF THE PARTY OF  | TO SECURE TO SECURE THE CONTRACT OF THE CONTRA | P. conitized                          |                |   | inspection.                        |          |                                       |  |  |                   |    |  |
| Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.    N   | <u> </u>   |  |                                       |                | N/A = not applicable N/O = not observed |                                    |          |                                       |  |  |                   |    |  |
| Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.    No OUT  | reconditioned, and unsafe food   |  |                                       |                |   |                                    |          | orrected O                            | n Site                                 | R = Repeat Item  |                   |    |  |
| Pasteurized eggs used where required   Pasteurized eggs used where required   Valer and ice from approved source   Valer and Vale   |  | Good Retail Practices are preven   |                                       |                |   |                                    |          | hogens, ch                            | emicals, a                             | and physical objects into foods.   | _                 |    |  |
| Water and ice from approved source    Description of Food Temperature Control   Single-use/single-service articles: properly stored, used   Single-use/single-service articles: properly stored, used   Single-use/single-service articles: properly stored, used   Gloves used properly   |  | Safe Food and Water  |                                       |                |   |                                    |          |                                       | 1                                      | Proper Use of Utensils   | cos               | R  |  |
| Single-use/single-service articles: properly stored, used   Adequate equipment for temperature control   Gloves used properly   Approved thawing methods used   Utensilis, Equipment and Vending   Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used   Warewashing facilities: installed, maintained, used; test strips used   Nonfood-contact surfaces clean   Prevention of Food Contamination   Physical Facilities   Physical Facilities   Purmbing installed; proper backflow devices   Purmbing installed; proper backflow devices   Purmbing installed; properly disposed   Foud properly used and stored   Toilet facilities: properly constructed, supplied, cleaned   Physical facilities installed, maintained   Physical facilities installed, m   |  |  |                                       |                |   | 1                                  |          | Utensils                              | , equipme                              |  |                   |    |  |
| Approved thawing methods used Thermometers provided and accurate Food Identification Food Identification Food properly labeled; original container Prevention of Food Contamination Insects, rodents, and animals not present Contamination prevented during food preparation, storage and display Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry Wiping cloths: properly used and stored Fruits and vegetables washed before use Inspector: Felephone No. Follow-up: Food and nonfood-contact surfaces clean and very designed, constructed, and send vegetables and vegetables washed before use Food properly designed, constructed, surfaces clean and vegetables washed before use Food and nonfood-contact surfaces clean and vegetables and used; test strips used Nonfood-contact surfaces clean and vegetable, maintained, used; test strips used Nonfood-contact surfaces clean and vegetable, maintained, used; test strips used Nonfood-contact surfaces clean and vegetable, maintained, used; test strips used Nonfood-contact surfaces clean and vegetable, maintained, used; test strips used Nonfood-contact surfaces clean and vegetable, properly designed, constructed and vegetable, properly designed, constructed and vegetable, properly disposed Toilet facilities: properly constructed, supplied, cleaned Office and vegetables washed before use  Person in Charge /Title:  Date:  Inspector:  Felephone No. Fellow-up: Yes No.  |  | Food Temperature Con   | irol                                  |                |   | $\pm$                              |          | Single-u                              | ise/single                             |  |                   |    |  |
| Thermometers provided and accurate  Food Identification  Food Identification  Food properly labeled; original container  Food properly labeled; original container  Food properly labeled; original container  Frevention of Food Contamination  Insects, rodents, and animals not present  Contamination prevented during food preparation, storage and display  Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry  Wiping cloths: properly used and stored  Fruits and vegetables washed before use  Inspector:  Felephone No.   EPHS No.   Follow-up:   Yes   No.    Food and nonfood-contact surfaces cleanable, properly designed, clearable designed, constructed, and used  Warewashing facilities: installed, maintained, used; test strips used  Nonfood-contact surfaces cleanable, properly designed    Nonfood-contact surfaces cleanable, properly designed    Nonfood-contact surfaces cleanable, properly designed    Physical Facilities: proper backflow devices  Toilet facilities: properly constructed, supplied, cleaned    Garbage/refuse properly disposed; facilities maintained    Physical facilities installed, maintained, and clean    Date:  |  |  | entrol                                |                | -                                       | +                                  |          | Gloves                                |  |  |                   |    |  |
| Food properly labeled; original container Prevention of Food Contamination Insects, rodents, and animals not present Contamination prevented during food preparation, storage and display Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry Wiping cloths: properly used and stored Fruits and vegetables washed before use  Person in Charge /Title:  Warewashing facilities: installed, maintained, used; test strips used Nonfood-contact surfaces clean Nonfood-contact surfaces clean Nonfood-contact surfaces clean Physical Facilities Physical Facilities  Plumbing installed; proper backflow devices  Plumbing installed; proper backflow devices  Toilet facilities: properly disposed Garbage/refuse properly disposed; facilities maintained Physical facilities installed, maintained, and clean  Pater Date:  Telephone No. Follow-up: Yes No   | The state of the s |  |                                       |                |   |                                    |          | nd nonfood                            | d-contact surfaces cleanable, properly |  |                   |    |  |
| Food properly labeled; original container  Prevention of Food Contamination  Insects, rodents, and animals not present  Contamination prevented during food preparation, storage and display  Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry  Wiping cloths: properly used and stored  Fruits and vegetables washed before use  Person in Charge /Title:  Inspector:  Nonfood-contact surfaces clean  Nonfood-contact surfaces clean  Nonfood-contact surfaces clean  Physical Facilities  Sewage and waste available; adequate pressure  Plumbing installed; proper backflow devices  Sewage and wastewater properly disposed  Toilet facilities: properly constructed, supplied, cleaned  Garbage/refuse properly disposed; facilities maintained  Physical facilities installed, maintained, and clean  Date:  Telephone No.  Fellow-up:  Yes  No  | Food Identification  |  |                                       |                |   |                                    | Warewa   | shing fac                             |  |  |                   |    |  |
| Insects, rodents, and animals not present  Contamination prevented during food preparation, storage and display  Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry  Wiping cloths: properly used and stored  Fruits and vegetables washed before use  Person in Charge /Title:  Inspector:  Hot and cold water available; adequate pressure  Plumbing installed; proper backflow devices  Sewage and wastewater properly disposed  Toilet facilities: properly constructed, supplied, cleaned  Garbage/refuse properly disposed; facilities maintained  Physical facilities installed, maintained, and clean  Date:  Telephone No.  Fells No.  Follow-up:  Yes  No.  | Food properly labeled; original container  |  |                                       |                |   |                                    | Nonfood  | d-contact                             |  |  |                   |    |  |
| Contamination prevented during food preparation, storage and display  Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry  Wiping cloths: properly used and stored  Fruits and vegetables washed before use  Person in Charge /Title:  Inspector:  Plumbing installed; proper backflow devices  Plumbing installed; proper backflow devices  Sewage and wastewater properly disposed  Foilet facilities: properly constructed, supplied, cleaned  Garbage/refuse properly disposed; facilities maintained  Physical facilities installed, maintained, and clean  Date:  Telephone No. Follow-up: Yes No  |  |  |                                       |                | +                                       |                                    | Hot and  | cold water                            |  |  |                   |    |  |
| Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry  Wiping cloths: properly used and stored  Fruits and vegetables washed before use  Person in Charge /Title:  Inspector:  Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry  Toilet facilities: properly constructed, supplied, cleaned  Garbage/refuse properly disposed; facilities maintained physical facilities installed, maintained, and clean  Date:  Telephone No. Follow-up: Yes No   | Contamination prevented during food preparation, storage   |  |                                       |                |   |                                    |          |                                       |  |  |                   |    |  |
| Wiping cloths: properly used and stored  Viping cloths: properly constructed, supplied, cleaned  Carbage/refuse properly disposed; facilities maintained  Physical facilities installed, maintained, and clean  Person in Charge /Title:  Date:  Viping cloths: properly used and stored  Carbage/refuse properly constructed, supplied, cleaned  Physical facilities: properly constructed, supplied, cleaned  Carbage/refuse properly disposed; facilities maintained  Physical facilities installed, maintained  Date:  Viping cloths: properly constructed, supplied, cleaned  Carbage/refuse properly constructed, supplied, cleaned  Carbage/refuse properly constructed, supplied, cleaned  Carbage/refuse properly disposed; facilities maintained  Physical facilities: properly constructed, supplied, cleaned  Carbage/refuse properly disposed; facilities maintained  Physical facilities: properly constructed, supplied, cleaned  Carbage/refuse properly disposed; facilities maintained  Physical facilities: properly constructed, supplied, cleaned   | Personal cleanliness: clean outer clothing, hair restraint,  |  |                                       |                |   |                                    | Sewage   | and was                               | tewater properly disposed              |  |                   |    |  |
| Person in Charge /Title:  Date:  Inspector:  Telephone No. 7   EPHS No.   Follow-up:   | Wiping cloths: properly used and stored  |  |                                       |                |   |                                    |          |                                       |  |  |                   |    |  |
| Inspector: Telephone No. 7   EPHS No.   Follow-up:   Yes   No  |  |  |                                       |                |   | V                                  |          |                                       |  |  |                   |    |  |
|  | Person in Char   | - 1-10 William - 10 2020   |                                       |                |   |                                    |          |                                       |  |  |                   |    |  |
|  | Inspector:   | Le MATCLY  | n Felepi                              | hone No.       | 83                                      | 2                                  | 191      | EPHS N                                |  |  | P∕ N              | 0  |  |



## MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES BUREAU OF ENVIRONMENTAL HEALTH SERVICES FOOD ESTABLISHMENT INSPECTION REPORT

| TIMEINUO | TIME OUT |  |  |  |  |
|----------|----------|--|--|--|--|
| PAGE of  | 2        |  |  |  |  |

| ESTABLISHMEN          | TNAME  | ADDRESS                          | ake   | Sike Styn                        | ZIP 220              | 01      |
|-----------------------|--|----------------------------------|---|----------------------------------|----------------------|---------|
| FOOD PRODUCT/LOCATION |  | TEMP.                            | FOOD PRODUCT/ I   | LOCATION                         | TEMP.                |         |
| Ambi                  | ent Arfraideir   | 110°F                            |   |                                  |                      |         |
| MA A                  | NOTO COOLOR  | 175%                             |   |                                  |                      |         |
| / / / /               | 00111117   |                                  |   |                                  |                      |         |
| Code                  |  | ppr                              | DRITY ITEMS   | Section Selection                | Control So.          | VSUS    |
| Reference             | Priority items contribute directly to the elin   | nination, prevention or r        | reduction to an acceptable level, hazards as<br>Ithin 72 hours or as stated.                          | ssociated with foodborne illness | Correct by<br>(date) | Initial |
|                       | STATE OF THE STATE |                                  | THE PARTY OF STREET   |                                  |                      |         |
|                       |  |                                  |   |                                  |                      |         |
|                       | 10.70  | <u> </u>                         |   |                                  |                      |         |
|                       | /10/\  | $C/L^{1}$                        | VISTIME   |                                  |                      |         |
|                       |  |                                  |   |                                  |                      |         |
|                       |  |                                  |   |                                  |                      |         |
|                       |  | *                                | <u> </u>  |                                  |                      |         |
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|                       |  |                                  |   |                                  |                      |         |
|                       |  |                                  |   |                                  |                      |         |
| Code<br>Reference     | Core Items relate to general sanitation, op  | CC<br>erational controls, facili | DRE ITEMS<br>Nes or structures, equipment design, ganer<br>occurrected by the next regular inspection | al maintenance or sanitation     | Correct by<br>(date) | Initial |
| 11) 0.1               | standard operating procedures (SSOPs).   | These items are to be            | corrected by the next regular Inspection  | n or as stated.                  |                      | 170     |
|                       |  |                                  |   |                                  |                      |         |
|                       | MARC D   | + the                            | +IM o   |                                  |                      |         |
|                       | 110100   |                                  | 111.00  |                                  |                      |         |
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|                       |  |                                  |   |                                  |                      |         |
|                       |  |                                  |   |                                  |                      |         |
|                       |  |                                  |   |                                  |                      |         |
|                       |  | EDUCATION                        | PROVIDED OR COMMENTS  |                                  |                      | VE VIII |
|                       |  | LE SON IN SIN                    | No. 1040 OIL COMPLETE   |                                  |                      |         |
|                       |  |                                  |   |                                  |                      |         |
| Person in Ch          | large / Itie:  | 040                              | · · · · · · · · · · · · · · · · · · ·   | Date: 2/-13                      | - 200                | 3       |
| Inspector:            | de Mozeun  | Telepho                          | one No. 3 79 EPHS No. 8/  | Follow-up:  Follow-up Date:      | Yes                  | ₹ No    |