EMAIL

	DDRESS OF		TION			40000		CITY			***************************************	
	9400)	Old	H L	¥ -	991 Reinspection	MOTELLA	ISHMENT TYPE 9	Tyn RISK (CATEG	ORY	······
MEALS SERVED B L B C O PURPOSE OF Illnes	s Investig	gation				☐ Complaint	011	^ /				
DATE TIME IN ELAPSED TIME TOTAL	POINTS	RE	ED POINTS		REPEA	T RED		PHONE				
2/5/18 2:05 3.5				voorsyki)) <i>)}}}</i>	4230244754	***************************************
High Risk Factors are improper practi		cedure		ed as the	most p	orevalent cont		of foodborne illness or injur	y.			
IN = In Compliance OUT = Not In Compliance	N/O =	Not Ob	served	N/A = I	Not App			During Inspection R = R	lepeat Violati			
# Compliance Status Demonstration of Knowledge	CDI	R 2009	PTS			liance Status y Hazardous	s Food Time	and Temperature		CDI	R	PTS
1 NOUT PIC certified by accredited program, or compliance with Code, or correct answer	ers 🗆		5	16	IN O	UT(N/A) N/O	Proper cooli	ng procedures				25
2 NOUT Food Worker Cards current for all food workers; new food workers trained			5	17	IN O	UT(N/A) N/O		nolding temperatures				25
Employee Health							(5 pts if 130	°F to 134°F)			,	(5)
Proper ill worker and conditional employee practices; no ill workers			25	18	(in) or	UT (N/A N/O		ing time and temperature; of noncontinuous cooking				25
present; proper reporting of illness Preventing Contamination by Hands				. 19	(N)	UT N/A N/O		nperature storage; proper	use of		. П	25
4 IN OUT (N/O) Hands washed as required			25	:	,	UT N/A N/O	ume as a cu	introl ating procedures for hot hi	oldina			15
5 IN OUT N/A N/O Proper barriers used to prevent bare ha contact with ready-to-eat foods	nd 🔲		25	21	7	UT N/A		holding temperatures				10 (5)
6 INOUT Adequate handwashing facilities			10	22	(IN) OI	UT N/A	Accurate the	ermometer provided and u	sed to			5
Approved Source, Wholesome, Not Adulterated					100	r Advisory	evaluate ter	nperature of PHFs				
7 (IN)OUT Food obtained from approved source 8 (IN)OUT Water supply, ice from approved source	, 0		15	23	IN O	UT(N/A)	Proper Con undercooke	sumer Advisory posted for d foods	raw or			5
9 IN OUT N/A N/O Proper washing of fruits and vegetables		ō	10	Alg	hly Su	sceptible P	~**************************************					
10 IN OUT Food in good condition, safe and unadulterated; approved additives			10	24	(M)O	UT N/A	Pasteurized foods not of	foods used as required; p fered	rohibited			10
Proper disposition of returned, previous served, unsafe, or contaminated food	ly 🗆		10	Che	emical		1	ances properly identified, s	etorod			
12 IN OUT (N/A) N/O Proper shellstock ID; wild mushroom ID parasite destruction procedures for fish	. 0		5	25	(IN)O	UT	used	ances properly identified, s	stored,			10
Protection from Cross Contamination Food contact surfaces and utensils user				Con	iforma	nce with Ap		edures with risk control plan, van	2020	Legicti		
13 (IN OUT N/A N/O for raw meat thoroughly cleaned and			15	26	(IN)O	UT	plan of oper	ation; valid permit; approv	ed			10
sanitized; no cross contamination 14 IN OUT N/A N/O Raw meats below or away from ready-to	o- 🗆		5	27	IN O	UT N/A	Variance ob	for noncontinuous cooking tained for specialized production				10
eat food; species separated 15 IN OUT N/A) N/O Proper handling of pooled eggs			5				methods (e	g., ROP)				10
13 IN 301 MAXIVE Proper handling of pooled eggs		SATIONNO PRODUC		N RISk	K FAC	TORS		Company of the Compan				
Low Risk Factors are preventive measures to control t Food Temperature Control	he additio		athogens,	chemica	als, and	physical obje	ects into foods.	Circled points indicate items	not in compl	iance.		
28 Food received at proper temperature	CDI		5	40	Food			operly used and construct	ed;		. к П	5
	,		*		clea	nable ewashing fa	cilities properl	y installed, maintained, us	ed; test			
29 Adequate equipment for temperature control 30 Proper thawing methods used			5 3	41 42	strip	s available a	and used	ined, cleaned, sanitized				5 5
Food Identification	SCHOOLSENS AND STREET,			43				ntained and clean				3
31 Food properly labeled Protection from Contamination			5 9///*////	Phy	AND THE PROPERTY OF THE PROPER	PASASA AND AND AND AND AND AND AND AND AND AN	anakasista saamuututa samuutata sa		IMMOOSSASSAAAAAAAAAAAAAAAAAAAAAAAAAAAAAA			\$4365}/(() \$4
32 Insects, rodents, animals not present; entrance controlled			5	44				lled, and maintained; prop ns; no cross-connections	er			5
Potential food contamination prevented during delivery, preparation, storage, display			5	45	Sew	age, wastev	water properly	disposed	,,,			5
34 Wiping cloths properly used, stored; proper sanitizer		О	5	46				ucted, supplied, cleaned				3
35 Employee cleanliness and hygiene			3	47	Dhw	and the second second	r. r s	osed; facilities maintained alled, maintained, cleaned				3
36 Proper eating, tasting, drinking, or tobacco use Proper Use of Utensils			3	48 49	unne	ecessary per	rsons exclude	d from establishment designated areas used				2
37 In-use utensils properly stored			3	50	4	African and a second	2 1.2m 1.1m2 1	blishment name easily visi	ble			2
38 Utensils, equipment, linens properly stored, used, handled	i 🗆		3				2 (4) Y		3	lue P	olnts	
39 Single-use and single-service articles properly stored, use	d 🛚		3	-	2.000007.00000		Use the follow	ving blank lines to write co	mments.	i i i i i i i i i i i i i i i i i i i	athasanna/	account annual formation
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Person In Charge (Signature)	Persor (Print	n In Ch: Name)	arge	Me	1/15	satta	irris	Date 2/5/	18			on on an annual control of the contr
Regulatory Authority (Signature)	Regula	atory A	uthority	te un	, 7	sa Ha Imne	IMa.	Follow-up Needed?	? Y	es′	No	β
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Jitter bug ESPA			99 No11 La Reinspection	ESTABLISHMENT TYPE	RISK CATEGORY
MEALS SERVED B L D C O	PURPOSE OF INSPECTION Inspection Other:	ation ☐ Temporar	y Complaint	Small Food	
DATE TIME IN		RED POINTS	REPEAT RED	PHONE	
2/5/13/2:05	ELAPSED TIME TOTAL POINTS	TEMPERATURE	DRSERVATIONS		Anna Cara
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Food	Location	(°F)	Food	Location) I
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Item Number	Violations cited in this re	port must be correct	ed within the time frames	s specified.	Points
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