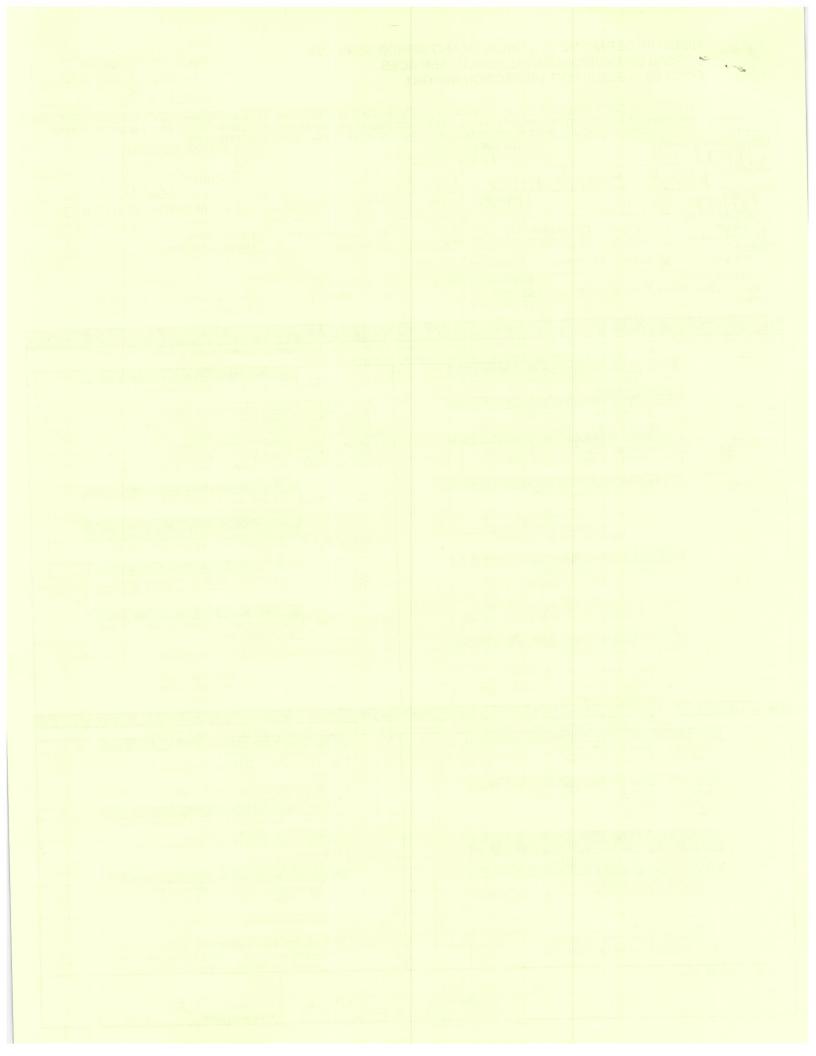


TIMEIN	60	TIMEOUT
PAGE	of	3

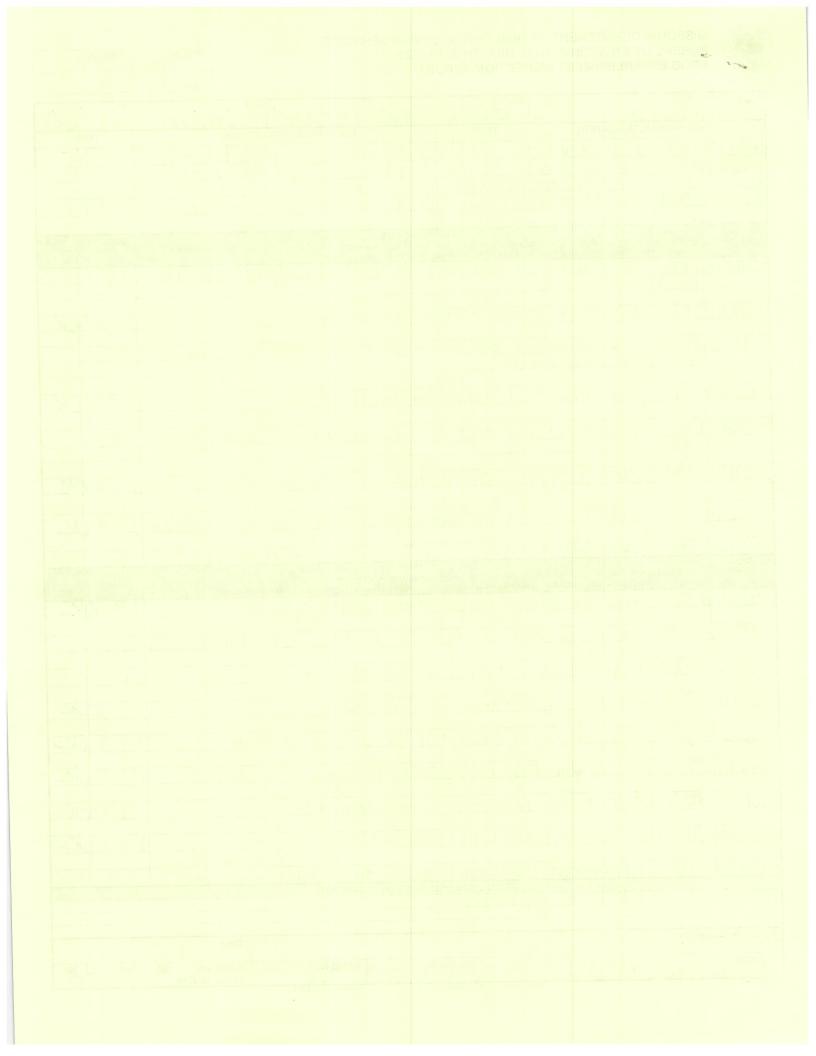
BASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILITIES WHICH MUST BE CORRECTED BY THE NEXT ROUTINE INSPECTION, OR SUCH SHORTER PERIOD OF TIME AS MAY BE SPECIFIED IN WRITING BY THE REGULATORY AUTHORITY. FAILURE TO COMPLY WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY BESULT IN CERSATION OF YOUR REGULATORY AUTHORITY. FAILURE TO COMPLY										
WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS AS MAY BE SPECIFIED IN WRITING BY THE REGULATORY AUTHORITY. FAILURE TO COMPLY ESTABLISHMENT NAME: OWNER:										
ADDRESS: JADEF Scenic Pivers Blud COUNTY: Ded										
CITY/ZIP:								1.		
] L			
PURPOSE										
FROZEN DE	FROZEN DESSERT									
Approved Disapproved Disapproved Not Applicable PUBLIC WATER SUPPLY License No. PRIVATE PRIVATE PRIVATE										
Risk factors a	re food i	RISK I	FACTC	DRS AN	ID IN	NTERVE	NTIONS			
foodborne illne: Compliance	ss outbr	preparation practices and employee behaviors mos eaks. Public health interventions are control mea Demonstration of Knowledge		prever	11100	uponne im	less of injur	у.	tors in	
IN OUT		Person in charge present, demonstrates knowled and performs duties	ge,	COS	R	Complian	N/O N/A	Potentially Hazardous Foods Proper cooking, time and temperature	C	OS R
INOUT		Employee Health Management awareness; policy present					N/O N/A	Proper reheating procedures for hot holding		
IN OUT		Proper use of reporting, restriction and exclusion Good Hygienic Practices				IN OUT	N/O N/A	Proper cooling time and temperatures Proper hot holding temperatures	L	
IN OUT N/O	7	Proper eating, tasting, drinking or tobacco use No discharge from eyes, nose and mouth					N/A N/O N/A	Proper cold holding temperatures Proper date marking and disposition		
		Preventing Contamination by Hands				IN OUT	N/0 (N/A)	Time as a public health control (procedures / records)		
IN OUT NO)	Hands clean and properly washed			+	IN OUT	N/A)	Consumer Advisory Consumer advisory provided for raw or		
IN OUT N/O		No bare hand contact with ready-to-eat foods or approved alternate method properly followed			+			undercooked food Highly Susceptible Populations		
INOUT	IN OUT Adequate handwashing facilities supplied & accessible		-	/	+	IN OUT	N/ON/A	Pasteurized foods used, prohibited foods not		
IN OUT		Approved Source Food obtained from approved source	-		-	-		Chemical		
IN OUT NON	IN OUT N/O N/A Food received at proper temperature					N OUT	N/A	Food additives: approved and properly used Toxic substances properly identified, stored and		
IN OUT IN OUT N/O N		Food in good condition, safe and unadulterated				-		Used Conformance with Approved Procedures	V	
		Required records available: shellstock tags, parasi destruction Protection from Contamination	te		11	N OUT	N/A	Compliance with approved Specialized Process and HACCP plan		
and the second s		Food separated and protected	L	-	- т	he letter t	o the left of	each item indicates that item's status at the time	of the	
IN OUT NO	IN OUT N/A Food-contact surfaces cleaned & sanitized				- "	IN = in	compliance	OUT = not in compliance		
		Proper disposition of returned, previously served, reconditioned, and unsafe food				N/A = nc COS = Cc	ot applicable prrected On	N/O = not observed		
	G	ood Retail Practices are preventative measures to	GOOD F	RETAIL	PRA	CTICES				
IN OUT	Deeter	ood Retail Practices are preventative measures to Safe Food and Water	CONTROL	R R	IN	on of path	ogens, cher	nicals, and physical objects into foods. Proper Use of Utensils		
	Water a	zed eggs used where required nd ice from approved source			V		In-use ute	nsils: properly stored	COS	R
2	-				L		Utensils, e handled	equipment and linens: properly stored, dried,		
1	Adequat	Food Temperature Control e equipment for temperature control			1		Single-use	e/single-service articles: properly stored, used		
	Approve Thermor	d thawing methods used neters provided and accurate			1			Utensils, Equipment and Vending		
V		Food Identification	-		6	-	uesignea,	nonfood-contact surfaces cleanable, properly constructed, and used	2.1.2	
Food properly labeled; original container				V	-	Warewash strips used	ing facilities: installed, maintained, used; test			
	Prevention of Food Contamination Insects, rodents, and animals not present							ontact surfaces clean Physical Facilities		
	Contamir	nation prevented during food preparation, storage				V	Hot and co	ld water available; adequate pressure nstalled; proper backflow devices		
F	Personal	cleanliness: clean outer clothing hair restraint			L			d wastewater properly disposed		
L V	Viping cl	s and jewelry oths: properly used and stored		-	レレ	1				
		d vegetables washed before use			-	1	Garbage/re	ies: properly constructed, supplied, cleaned fuse properly disposed; facilities maintained		
Person in Charg	ge /Title	mie feranchen. our	10 01			11	Physical fa	cilities installed, maintained, and clean Date:		
Inspector:	lona	1 0001	hone N	No.	110	E	PHS No.	Follow-up: Yes] No	
MO 580-1814 (11-14)	PULV	DISTRIBUTION: WHITE	- OWNER	N'S COPY	Xo	135	ANARY - FILE C	Follow-up Date:	2	



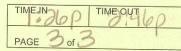


TIME INDER TIME OUT 60

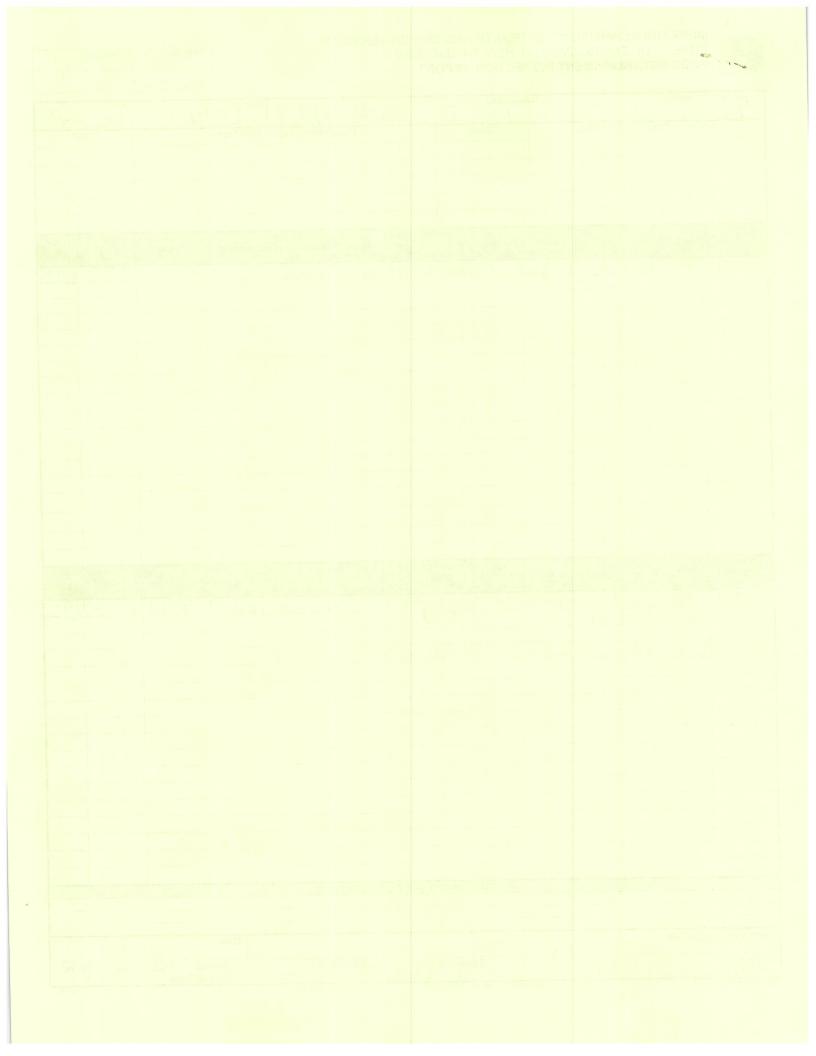
		PAGE of of						
ESTABLISHMENT NAME	ADDRESS 1205 E. Scenic	RIVENSBUR	CITY Salpm	ZIP 6551 D				
FOOD PRODUCT/LOCATION	TEMP.	FOOD PRODUCT/		<u>05560</u> темр.				
White vice vice cooker	191° Cuto	nion C	Vertible	360				
Friedrice Vice cooker	165° Fried	rice F	takeout	1410				
Ked suice hot hold	119º/188° Chix lo	mein	11 11	1430				
Chicken prestable	de Wabi	angoon	и и	145°				
Code	PRIORITY ITEMS	0						
Reference Priority items contribute directly to the elim or injury. These items MUST RECEIVE IN	ination provention and all I	acceptable level, hazards as	ssociated with foodborne illness	Correct by Initial (date)				
	ith a temp of	19 m hot	Dld vekee bod	(D) AATC				
10 188.			as a reradica	w m				
4-60110 Obs: Kennove St	nall fridag di	121	-0					
The set of Minister of	an inge ni	ty on insi	de	1-y-apk				
"Fab.12(A) Obs ! Can of Rai	d tor ant + roa	ch on shelf	under hothad	COS				
Nut for restaurant	use.							
4601.110 Obs: Drep table 1	th debis lundo	1:2		10000				
and high much	In wards while	114.		Mark				
3-30211 Obs: cheese under	meat and sh	oppeans in	unphin	200				
		00-11	have III					
6-50111005: mus durpo	nos on shol. es	in stores	100000	1 a anda				
	genshaus	11 STOYLOGE	room.	1-9-apr				
1-20612 Obs: Dacket of m	ouse poison lui	10 50 -9-	e luncadie i	19204				
	1	y on 1100	r Wildrittained	Frank				
4-101.11(A) Obs: park in Standi	proceed in an o	in halmas	than 1	DE MITC				
Reference Core items relate to general sanitation once	CORE ITEMS ational controls, facilities or structures	, equipment design, genera	maintenance or sanitation	Correct by Initial (date)				
standard operating procedures (SSOPs). TI 5501,116B Dbs; outdoor ave	to be concelled by th	te next regular inspection	or as stated.	(date)				
	we mup luced	when grea	Se,	1-9-20K-C				
5-205, 11(B) Obs; hand sink w	thankinit.	Hand sink f	rhandsmult	205				
5205 11(D) Ols' hours oiled		1	- and and any					
prad, 11(A) UBS, DOVES piled	A tront of ha	nd sink.		COS				
4-601,110 Obs: Wall behind	hand Sink di	rta		and				
F 20012 (2) OF 11	CONTRACTOR (M	9.		-9-200R				
2-202.12(A) Obs: Water wit	hatempof 90°	at hands	ink. 1	-9-200K				
1601.11C, Dbs: shelf under h	of hald di i	0						
Hermones. And while n	or nora arrig 1	D.Sight + to	uch.	4-abk				
4-601.11C Obstoutside of thed)	ice (Dokerdinta to	sight + touch	1- 1	9 20 51				
Labol has about a		0	1	- apr				
6501.12(A) Obs; Hoor around -	ned his cooker a	tirty.	1	9-200K				
3-300.11(4)(4) Obs: uncovered f	The Dian F	-las li all						
Do V. Still Ol	EDUCATION PROVIDED OR	dae twalki	n cooter, (US MJC				
Lec. 15 - Shipleys test control	receipt.							
Person in Charge /Title:	8							
) (My flaid to	owner		Date: 1-2-	21				
Inspector: Deveo FPHSTI	Telephone No.	EPHS Nog	Follow-up:	Yes I No				
MO 580-1814 (11-14) DISTR	IBUTION: WHITE - OWNER'S COPY	CANARY - FILE COPY	Follow-up Date:	<u>1-9-20</u> E6.37A				
V				L0.37A				







	DOD PRODUCT/LOCATION	ADDRESS 12,05 E, TEMP.	, ScenicRiverBlvd FOOD PRODUCT	CITY Salem	ZIR 55560 TEMP.
Code Reference	Priority items contribute directly to or injury. These items MUST REC ODS! Cracked, Chu	the elimination, prevention or re EIVE IMMEDIATE ACTION with the second se	DRITY ITEMS eduction to an acceptable level, hazards ithin 72 hours or as stated. White containers	associated with foodborne illness	Correct by Initial (date)
Code Reference 1.(601.11C 3.501, 13	Core items relate to general sanitati standard operating procedures (SSC DbS: Chest Freeze and Cleaned. Dbs: Hawing f	on, operational controls, facilitie DPS). These items are to be c Pr, and Jupr	RE ITEMS as or structures, equipment design, gener corrected by the next regular inspection ight theezers new bing water in sink	ding detworkd	Correct by (date) Initial I-9-20 DC
		EDUCATION PR	OVIDED OR COMMENTS		
Person in Chainspector: ^{O 580-1814 (11-14)}	Jones EPHSZ	DISTRIBUTION: WHITE - OWNERS	1 1 0 1 0 1 1 0 1	Date: Follow-up: Follow-up Date:	





TIME IN	OP	TIME OUT 50
PAGE	of	7

CITY/ZIP:	DE DETICRIVERS B	382	2 FAX: 29-0283 PH PRIORITY. MILEN P							
ESTABLISHMENT TYPE BAKERY ESTAURANT	C. STORE CATERER DELI			GROCERY STORE INSTITUTION						
PURPOSE Pre-opening	Deniest Deniest center Temp. FOOD TAVERN MOBILE VENDORS					MOBILE VENDORS		_		
FROZEN DESSERT SEWAGE DISP □Approved □Disapproved □Not Applicable Image: Constraint of the second s					UPPLY IUNITY	NON-COMMUNITY PRIVATE Date Sampled Results				
Risk factors are food	preparation practices and employee behaviors most as	CTORS AN	also del			sease Control and Prevention as contributing factors in				
foodborne illness outbr Compliance	eaks. Public health interventions are control measured because and complete behaviors most complete be	es to prevent	. 10001	ome iin	ess or injur	у.				
IN OUT	Person in charge present, demonstrates knowledge, and performs duties	03	100 Mar 100 Mar 100		N/O N/A	Potentially Hazardous Foods Proper cooking, time and temperature	COS	R		
IN OUT	Employee Health Management awareness; policy present		II IN		N/O N/A N/O N/A	Proper reheating procedures for hot holding Proper cooling time and temperatures				
IN OUT	Proper use of reporting, restriction and exclusion Good Hygienic Practices			LOUT	N/O N/A	Proper hot holding temperatures		-		
IN OUT N/O IN OUT N/O	Proper eating, tasting, drinking or tobacco use		IN		N/A N/O N/A	Proper cold holding temperatures Proper date marking and disposition				
	No discharge from eyes, nose and mouth		TIN	OUT	N/O N/A	Time as a public health control (procedures / records)				
IN OUT N/O	Preventing Contamination by Hands Hands clean and properly washed		IN	OUT	N/A	Consumer Advisory Consumer advisory provided for raw or		=		
IN OUT N/O	No bare hand contact with ready-to-eat foods or		-			undercooked food Highly Susceptible Populations		_		
IN OUT	approved alternate method properly followed Adequate handwashing facilities supplied &		IN	OUT	N/O N/A	Pasteurized foods used, prohibited foods not				
	Approved Source					offered				
IN OUT IN OUT N/O N/A	Food obtained from approved source			OUT	N/A	Chemical Food additives: approved and properly used		_		
			IN	OUT		Toxic substances properly identified, stored and used				
IN OUT Food in good condition, safe and unadulterated IN OUT N/O N/A Required records available: shellstock tags, parasite			INI	OUT	NI/A	Conformance with Approved Procedures		-		
	destruction Protection from Contamination			001	N/A	Compliance with approved Specialized Process and HACCP plan				
IN OUT N/A	Food separated and protected		Th	e letter t	o the left of	each item indicates that item's status at the time of the				
IN OUT N/A	Food-contact surfaces cleaned & sanitized			IN = in	compliance	e OUT = not in compliance	1			
IN OUT N/O	OUT N/O Proper disposition of returned, previously served		N/A = not applicable N/O = not observed COS = Corrected On Site R = Repeat Item							
	reconditioned, and unsafe food	OD RETAIL	PRAC	TICES						
	Good Retail Practices are preventative measures to con	ntrol the intro	ductio	n of path	ogens, che	emicals, and physical objects into foods.		-		
Pasteu	rized eggs used where required	COS R	IN	OUT		Proper Use of Utensils COS ensils: properly stored	R			
Water a	and ice from approved source				Utensils,	equipment and linens: properly stored, dried,		-		
Adamus	Food Temperature Control				handled Single-us	e/single-service articles: properly stored, used				
Approv	ate equipment for temperature control				Gloves us	sed properly				
Thermo	ometers provided and accurate				Food and	Utensils, Equipment and Vending nonfood-contact surfaces cleanable, properly		-		
	Food Identification				designed.	, constructed, and used hing facilities: installed, maintained, used; test	1	_		
Food pr	operly labeled; original container		-		strips use	contact surfaces clean				
Insects	Prevention of Food Contamination					Physical Facilities		- 3		
Insects, rodents, and animals not present Contamination prevented during food preparation, storage			-		Hot and c Plumbing	old water available; adequate pressure installed; proper backflow devices				
Personal cleanliness: clean outer clothing, hair restraint.			-			and wastewater properly disposed	all and a			
Wiping	cloths: properly used and stored									
Fruits an	nd vegetables washed before use		V		Garbage/r	lities: properly constructed, supplied, cleaned refuse properly disposed; facilities maintained		-		
Person in Charge /Titl	e		10		Physical fa	acilities installed, maintained, and clean		-		
Inspector:	Inspector D 2D									
MO 580-1814 (11-14)	DISTRIBUTION: WHITE-	-2106	Xa	50	PHS No.	Follow-up Date:	No			
	DISTRIBUTION: WHITE -	OWNER'S COPY		(ANARY - FILE	COPY	and the second se	and its		