

TIME IN	520	TIME OUT
PAGE	of C	3

WITH ANY TIME LIMIT	CTION THIS DAY, THE ITEMS NOTED BELOW IDENTIF ECTION, OR SUCH SHORTER PERIOD OF TIME AS MA S FOR CORRECTIONS SPECIFIED IN THIS NOTICE MA	AY BE SPEC	LIFIED IN WRITING BY	THE RECLUATORY ALITHOPITY EASILIBE TO	ECTED BY THE COMPLY		
ESTABLISHMENT	NAME: OWNER: QS	SPIL'S	Tnc.	PERSON IN CHARGE:	h		
ADDRESS:	301 S. Main St.	0		COUNTY: Dent			
CITY/ZIP: ESTABLISHMENT TYPE	05560 PHONE: 541	92	FAX:	P.H. PRIORITY :	M 🗆 L		
BAKERY RESTAURANT	☐ C. STORE ☐ CATERER ☐ DELI		☐ GROCERY STO	RE INSTITUTION MOBILE VENDORS			
PURPOSE Pre-opening Routine Follow-up Complaint Other							
FROZEN DESSERT Approved Disapproved Disapproved Not Applicable License No. PRIVATE SEWAGE DISPOSAL							
Risk factors are food	preparation practices and employee behaviors most comm	monly reporte	INTERVENTIONS ed to the Centers for Di	sease Control and Prevention as contributing fact	tore in		
foodborne illness outb	reaks. Public health interventions are control measures Demonstration of Knowledge	to prevent fo	oodborne illness or injur	у.	29.41		
IN OUT	Person in charge present, demonstrates knowledge, and performs duties	(IN OUT N/O N/A	Proper cooking, time and temperature	COS R		
AN OUT	Employee Health Management awareness; policy present		IN OUT N/O N/A	Proper reheating procedures for hot holding			
IN) OUT	Proper use of reporting, restriction and exclusion		IN OUT N/O N/A IN OUT N/O N/A	Proper cooling time and temperatures Proper hot holding temperatures	1		
IN OUT N/O	Good Hygienic Practices Proper eating, tasting, drinking or tobacco use		IN OUT N/A	Proper cold holding temperatures Proper date marking and disposition			
IN OUT (N/O	No discharge from eyes, nose and mouth		IN OUT N/O N/A	Time as a public health control (procedures / records)	1		
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 approved alternate method properly followed			undercooked food Highly Susceptible Populations			
IN OUT	Adequate handwashing facilities supplied & accessible	(IN OUT N/O N/A	Pasteurized foods used, prohibited foods not			
IN OUT	Approved Source			offered Chemical			
IN OUT N/O N/A	Food obtained from approved source Food received at proper temperature		IN OUT N/A	Food additives: approved and properly used Toxic substances properly identified, stored and	d		
IN OUT	Food in good condition, safe and unadulterated		- Company	Conformance with Approved Procedures			
IN OUT N/O N/A	Required records available: shellstock tags, parasite destruction		IN OUT N/A	Compliance with approved Specialized Process and HACCP plan	3		
IN OUT N/A	Protection from Contamination Food separated and protected		The letter to the left o	f each item indicates that item's status at the time	of the		
IN OUT N/A	Food-contact surfaces cleaned & sanitized		inspection. IN = in compliance		1		
IN OUT N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food		N/A = not applicabl COS = Corrected Or				
	Good Retail Practices are proventative measures to	D RETAIL P	RACTICES				
110 001	Good Retail Practices are preventative measures to control Safe Food and Water CC	OS R	IN OUT	emicals, and physical objects into foods. Proper Use of Utensils	COS R		
	urized eggs used where required and ice from approved source		In-use ut	tensils: properly stored	000 11		
Valer			Utensils, handled	equipment and linens: properly stored, dried,			
Adequ	Food Temperature Control late equipment for temperature control		Single-u	se/single-service articles: properly stored, used			
Appro	ved thawing methods used		Gloves L	sed properly Utensils, Equipment and Vending			
Therm	ometers provided and accurate		Food and	nonfood-contact surfaces cleanable, properly			
	Food Identification		Warewas	I, constructed, and used shing facilities: installed, maintained, used; test			
Food	properly labeled; original container		strips us Nonfood	ed -contact surfaces clean			
Insects	Prevention of Food Contamination s, rodents, and animals not present		list and	Physical Facilities			
Contar and dis	mination prevented during food preparation, storage		Plumbing	cold water available; adequate pressure g installed; proper backflow devices			
Persor	nal cleanliness: clean outer clothing, hair restraint, lails and jewelry		Sewage	and wastewater properly disposed			
Wiping	cloths: properly used and stored			illities: properly constructed, supplied, cleaned			
Fruits	and vegetables washed before use		Garbage	/refuse properly disposed; facilities maintained facilities installed, maintained, and clean			
Person in Charge /Ti	tle: Lave, Sm	Ston	c Manager	Date: 3-38-37	125		
Inspector:	ASNO FPHSTI Felephon	ie No.	EPHS No		D No		
MO 580-1814 (11-14)	DISTRIBUTION: WHITE - OW	VNER'S COPY	CANARY - FIL	Follow-up Date:	7.04 F6 27		



TIME IN 5 2	D TIME OUT 6 P
PAGE and	2

ESTABLISHMENT NAME	1	ADDRESS		CITY	0 1	7IP	
Laseus # 0	4	2015	main	-	palem	1055	(0)
FOOD PRODUCT/LC	CATION	TEMP.	FOOD P	PRODUCT/ LOCA	ATION	TEMI	P
Ambient temp D	ventable	360	mill	Pronsul	moussonla	///	0
Chicken matthes the	184 hocket	1/40	Ampliant Ci-	eand.	vier acres	7	1110
chickenchunk Du	k o bidae	196	MINION WY	au uu	ich capinet	33-	41
Chicken Sollade	1 Gide	200	Lucumbers	SUDSMO	p prep table	52)
Chicken Swad >	wornage	27	pologna	Sub 8h	9011 11	34	
Chiadrianunks.	Sub trade	40	0		1		71
Code Reference Priority items contri or injury. These item	bute directly to the eliminms MUST RECEIVE IM	nation prevention or r	ORITY ITEMS eduction to an acceptable level ithin 72 hours or as stated.	el, hazards associa	ted with foodborne illness	Correct by (date)	Initial
3-501,17 Obs: 017	70 Slices	potato	cheese tots	and so	ndunches	100	115
not da	te labele	d. Volu	ntarily this	un au	au		1
2 (2)					1.		
3-501.18 Ups, An	ner cheese	2 dicos d	ated 3-16+	03-221	nost date	as	
Of OUSCO	ura, Voli	untarily	thrown au	Day.			
7 - 1 1 0		J		J			1
3-501,11 Obs: Cu	t lettuce	nodat	e-Volunta	relative	MIN QUAL	00	115
				7	Jewie HALLEN		
H-601,11(A) (D/05)	two over	n mits	requily &	NEd.	akenou	1005	
of con	mission	to laur	odni batho	7	ance i ou	us	1
V. 100.	erried and i	in mu	ury ensue	<i>X</i> ,			
3-5011 DAS' Q	veen nen	ners an	down	P.F. In	1		
dated	and oth	It d'ata	- China		WARRY	COS	
No as in	un fu) have	· Voluntari	ly throu	m away		
3-50117065 -03	00 - 2-3	0115	0.1-0	2, -			
John ODB MI	HUR DO	070 7-5	1001090Ma	2/23-5	7/30.	COS	
PEDDENO	w-not	DY VEGLI	udate las	Plod - Y	nonoger		
(Dyrer	od with	COrrec	Adata	The state of	our ing is		
1-107.11 Obs: Lun	abel hot	the at	Sint sink.		1	RUMBA	10
Code Reference Core items relate to		CO	REITEMS			Correct by	Initial
standard operating p	general sanitation, opera	ational controls, faciliti	es or structures, equipment de corrected by the next regula	esign, general main	tenance or sanitation	(date)	irilliai
3-31414 Ohsenier	Ligina	othe la	corrected by the next regula	- A - 1-		000	1/
microrus	Live Dana	1500 10	MININ DI LOU	inter ac	ove	100	1/5
10110000	are us la	DIF IU	ging on ku	chen nu	and ank.		
1-501 11 Olas DVD	Oto bla fin	Jac C o	2==0 1001:			100	
133 10	1 - U - F	THE TON D	Clas horir	good re	Day L	1-07-00	
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1-308. 1 000 NO	usuble tes	ot Strips (C	mes there we	re dama	paed) (105	
16011101-1111		0	1				
FULL UDSI Wat	eranppin	a unto	a bucket Ity	om whit	e linter 1	25-22	
HITER) in	Stordae	hoom.	Not in amo	1 vomir	L MAIN	0700	
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Havi. III, Obs! tys	nts of du	ink mach	ines anour	d track	h Can	25.21	K
menings	and fus	nts of c	ahinotsin	dire	nan 4	0) (6	UV.
aveasabe	ed Peans	7	MICIAIN	WINK	Station		
10,100	H CKKWIK	11.					
		EDIICATION DE	OVIDED OR COMME				
Ice Cream	marhi	DO 15	OVIDED OR COMMENTS		mition ou	a Do.	1
			0101	Mer - U	muy 4 N	pur	12,
Person in Charge /Title:					<i>U</i> .		
1 Trans	mio	Store	manager		Date: 2-20	2-200	2
nspector:	MICTO	Telephone	No. EPHS N	0 6	Follow-up:) ac	
O 580-1814 (11-14)	PHOLL	1013	106 X106 111		Follow-up: Date:	Yes	No
000-1014 (11-14)	DISTR	IBUTION: WHITE - OWNER	S COPY CANARY - F	ILE COPY		and a	E6.37A



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BASED ON AN INSP NEXT ROUTINE INS	ECTION THIS DAY, THE ITEMS NOTED BELOW IDE PECTION, OR SUCH SHORTER PERIOD OF TIME A: ITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE	NTIFY N	IONCOI	MPLIA	ANCE II	N OPERATI	ONS OR FAC	ILITIES WHICH MUST BE CORRE	CTED	BY THE
ESTABLISHMEN		E MAY I	RESUL	TINC	ESSA	TION OF YO	OUR FOOD O	PERATIONS.	COMP	LY
Caseus	5 # 2	ias	ey's	5	Ln	2		PERSON IN CHARGE:	+	
ADDRESS:	301 S. Main Street							COUNTY: Dent		
CITY/ZIP:	655600 PHONE-5	149	2	FA	X:			P.H. PRIORITY :	М	L
ESTABLISHMENT TYPE BAKERY RESTAURAN	C. STORE CATERER	DELI EMP. FO	000	R	GRO	CERY STOR		ISTITUTION		
PURPOSE Pre-opening	☐ Routine ☐ Follow-up ☐ Complaint				TAVE	IXIN	L MC	OBILE VENDORS		
FROZEN DESSERT SEWAGE DISPOSAL WATER SURDLY										
□ Approved □ Disapproved □ Not Applicable License No. □ Disapproved □ Not Applicable □ PUBLIC □ PRIVATE □ PRIVATE □ PRIVATE □ PRIVATE										
						NTIONS				
Risk factors are foo foodborne illness ou	d preparation practices and employee behaviors most of the state of th	common	ly repor	ted to	the Ce	enters for Dis	sease Control	and Prevention as contributing fact	ors in	
Compliance IN OUT	Demonstration of Knowledge	CC		2 0	complian	ice	Po	otentially Hazardous Foods	CC	os I
110 001	Person in charge present, demonstrates knowledg and performs duties	Э,				N/O N/A	Proper cook	ring, time and temperature		
IN OUT	Employee Health Management awareness; policy present			IN		N/O N/A		eating procedures for hot holding	100	
IN OUT	Proper use of reporting, restriction and exclusion				OUT	N/O N/A	Proper cooli	ng time and temperatures nolding temperatures		
IN OUT N/O	Good Hygienic Practices Proper eating, tasting, drinking or tobacco use				OUT	N/A N/O N/A	Proper cold	holding temperatures marking and disposition		
IN OUT N/O	No discharge from eyes, nose and mouth			IN	OUT	N/O N/A	Time as a pr	ublic health control (procedures /	31.5	
111 01111111111111111111111111111111111	Preventing Contamination by Hands						records)	Consumer Advisory		
IN OUT N/O	Hands clean and properly washed			IN	OUT	N/A	Consumer a undercooked	dvisory provided for raw or		
IN OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed							hly Susceptible Populations		
IN OUT	Adequate handwashing facilities supplied &			IN	OUT	N/O N/A	Pasteurized	foods used, prohibited foods not		100
	accessible Approved Source	100			-		offered	Chemical		
IN OUT IN OUT N/O N/A	Food obtained from approved source			-	OUT	N/A	Food additive	es: approved and properly used		
	Food received at proper temperature			IN	OUT		Toxic substa used	nces properly identified, stored and		
IN OUT IN OUT N/O N/A	Food in good condition, safe and unadulterated Required records available: shellstock tags, parasit			INI	OUT	NIA	Conform	ance with Approved Procedures	12157	ALC: NO.
	destruction	,		ė.	OUT	N/A	and HACCP	with approved Specialized Process plan		
IN OUT N/A	Protection from Contamination Food separated and protected			The	eletter	to the left of	each item ind	icates that item's status at the time	of the	
IN OUT N/A	Food-contact surfaces cleaned & sanitized			insp	pection	n compliance		OUT = not in compliance		
IN OUT N/O	Proper disposition of returned, previously served,			CC	V/A = nc	ot applicable orrected On	9	N/O = not observed		
	reconditioned, and unsafe food	SOOD RE	ETAIL E			orrected Orr	Site	R = Repeat Item		
IN OUT	Good Retail Practices are preventative measures to o	control th	e introd	uction	of pat	hogens, che	emicals, and pl	hysical objects into foods		
	Safe Food and Water eurized eggs used where required	cos	R	IN	OUT		Proper	r Use of Utensils	cos	R
	er and ice from approved source					Utensils,	ensils: properly equipment and	y stored d linens: properly stored, dried,		100
	Food Temperature Control				-	handled		ce articles: properly stored, used		
Adec	uate equipment for temperature control oved thawing methods used					Gloves u	sed properly			
	mometers provided and accurate					Food and	Utensils, Eq	uipment and Vending act surfaces cleanable, properly		100
V	Food Identification					designed	, constructed,	and used		55.5
Food				1		strips use	d	installed, maintained, used; test		
	properly labeled; original container Prevention of Food Contamination			1		Nonfood-	contact surface	es clean sical Facilities		
Insec	ts, rodents, and animals not present amination prevented during food preparation, storage					Hot and c	old water avai	lable; adequate pressure		21 313
and c	lisplay							per backflow devices		
finge	onal cleanliness: clean outer clothing, hair restraint, rnails and jewelry					Sewage a	and wastewate	r properly disposed		
	g cloths: properly used and stored and vegetables washed before use					Toilet faci	lities: properly	constructed, supplied, cleaned		
				1		Physical f	acilities installe	y disposed; facilities maintained ed, maintained, and clean		
Person in Charge /1		Bever	100	of.	00	les	Date:	10-10 200	7	
Inspector:	Jelep	hone N	lo.	Out	10.5	EPHS No.	Follow	v-up:	D No	0
MO 580-1814 (11-14)	DISTRIBUTION: WHITE	- OWNER	S COPY	40	6	CANARY - FILE	Follow	/-up Date:		-



TIME IN	15p	TIME OUT
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ESTABLISHMEN	NT NAME	1 -	ADDRESS		CITY	ZIP/ ~~	
Lase	45 \$	‡a .	2015	main St.	Salem	655	60
FO	OD PROD	OUCT/LOCATION	TEMP.	FOOD PRODUCT/	TEM	0	
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Code Reference	Priority to	ms contribute directly to the eli-	PRIC	DRITY ITEMS		Correct by	· Initial
Reference	or injury. T	These items MUST RECEIVE I	MMEDIATE ACTION wi	eduction to an acceptable level, hazards a ithin 72 hours or as stated.	ssociated with foodborne illness	(date)	
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	1					4	-
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Code			COI	RE ITEMS		Correct by	Initial
Code Reference	Core items	relate to general sanitation, operating procedures (SSOPs)	COI erational controls, facilitie	RE ITEMS es or structures, equipment design, gener	al maintenance or sanitation	Correct by (date)	Initial
Code Reference	Core items standard or	relate to general sanitation, opportunity of the procedures (SSOPs).	erational controls, facilitie These items are to be o	RE ITEMS es or structures, equipment design, gener corrected by the next regular inspection		(date)	Initial
Code Reference	Core items standard op	PREDIABLETY	col erational controls, faciliting These items are to be a	es or structures, equipment design, gener corrected by the next regular inspection	d verrely-	Correct by (date)	Initial
Code Reference	As of	relate to general sanitation, operating procedures (SSOPs). DVED Table Trades Rade	erational controls, facilitie These items are to be o	RE ITEMS es or structures, equipment design, gener corrected by the next regular inspection IZ705 NOT IN 0000 EM VEDOURED TWICE	d verrely-	(date)	Initial
Code Reference	Core items standard op Obs 1	PREDIABLETY	erational controls, facilitie These items are to be o	es or structures, equipment design, gener corrected by the next regular inspection 12705 NOT IN GOOD RM VERBURED TWICE	d verrely-	(date)	Initial
Code Reference	As of	PREDIABLETY	erational controls, facilities items are to be of the facility	es or structures, equipment design, gener corrected by the next regular inspection 12705 NOT IN GOOD RM VERBURED TWICE	d verrely-	(date)	Initial
Code Reference	As of	PREDIABLETY	erational controls, facilities items are to be of the facility	es or structures, equipment design, gener corrected by the next regular inspection 12705 NOT IN GOOD RM VERBURED TWICE	d verrely-	(date)	Initial
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Code Reference	As of	PREDIABLETY	reational controls, facilities items are to be a little for the control of the co	es or structures, equipment design, gener corrected by the next regular inspection 12705 NOF IN ORDIN EN VERSURED TRANSCO	d verrely-	(date)	Initial
Code Reference	As of	PREDIABLETY	reational controls, facilities items are to be a little for the control of the co	es or structures, equipment design, gener corrected by the next regular inspection 12705 NOT IN GOOD RM VERBURED TWICE	d verrely-	(date)	Initial
Code Reference	As of	PREDIABLETY	reational controls, facilities items are to be a little for the control of the co	es or structures, equipment design, gener corrected by the next regular inspection 12705 NOF IN ORDIN EN VERSURED TRANSCO	d verrely-	(date)	Initial
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Reference 1-501,111	AS OF	Distribution of the second of	erational controls, facilities items are to be of idae to prove the same to be of idae to provide the same and the same are to be of idae to provide the same and the same are to be of idae to provide the same are to be of	es or structures, equipment design, genericorrected by the next regular inspection 12705 NOT NOTO ADDITIONAL PROPERTY OF THE	d verrely-	(date)	Initial
Reference H-501, 11 Person in Cha	AS OF	Distribution of the second of	EDUCATION PE	es or structures, equipment design, genericorrected by the next regular inspection 12705 NOT IN ORTH EN VERTURAL TWICK EN VE	Date: 5-0	(date) p-15-22	
Reference 1-501,111	AS OF	Distribution of the second of	erational controls, facilities items are to be of idae to prove the same to be of idae to provide the same and the same are to be of idae to provide the same and the same are to be of idae to provide the same are to be of	es or structures, equipment design, genericorrected by the next regular inspection 12705 NOT IN ORTH EN VERTURAL TWICK EN VE	Verally— e 4 lis still t did not	(date) p-15-22	Initial



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ESTABLISHMENT NAME	ADDRESS 01.5	main St.	CITY Salem	ZIP 551	00
FOOD PRODUCT/LOCATION	TEMP.	FOOD PRODUCT/		TEMI	P.
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Code	PRIC	DRITY ITEMS		Correct by	Initial
Reference Priority items contribute directly to the elicon injury. These items MUST RECEIVE	nination, prevention or r MMEDIATE ACTION w	eduction to an acceptable level, hazards a ithin 72 hours or as stated.	ssociated with foodborne illness	(date)	
				-	
3.					- 1
Code Reference Core items relate to general sanitation on	CO	RE ITEMS			Initial
standard operating procedures (SSOPs).	These items are to be		al maintenance or sanitation n or as stated.	(date)	
1-50,11 Obs: Preptable, to	of the	been remixed to	Vepair-	29200	17
Still leaking. Wo	uting for	replacement.	OIC 115		
- 204,112 Obs: no men the	mometer	in bread aren	- Do- Host	250	10
was sent from	COND. ON	fice - 150 Stem	themompter	0/3	17
that only apes	B 4995 0	ven goes highe	r that that.	01-	
2001.1000	10 10 0				
				-	
	EDUCATION P	ROVIDED OR COMMENTS			
		CONSTRUCTION OF THE PROPERTY O			
Person in Charge /Title:					
nspector:	77.1	- No.	Date: 4-25	5-202	32
DOMUCINIO EXTELL	Telephon	51010 X1010 11100	Follow-up: Follow-up Date:	Yes 🗆	No