

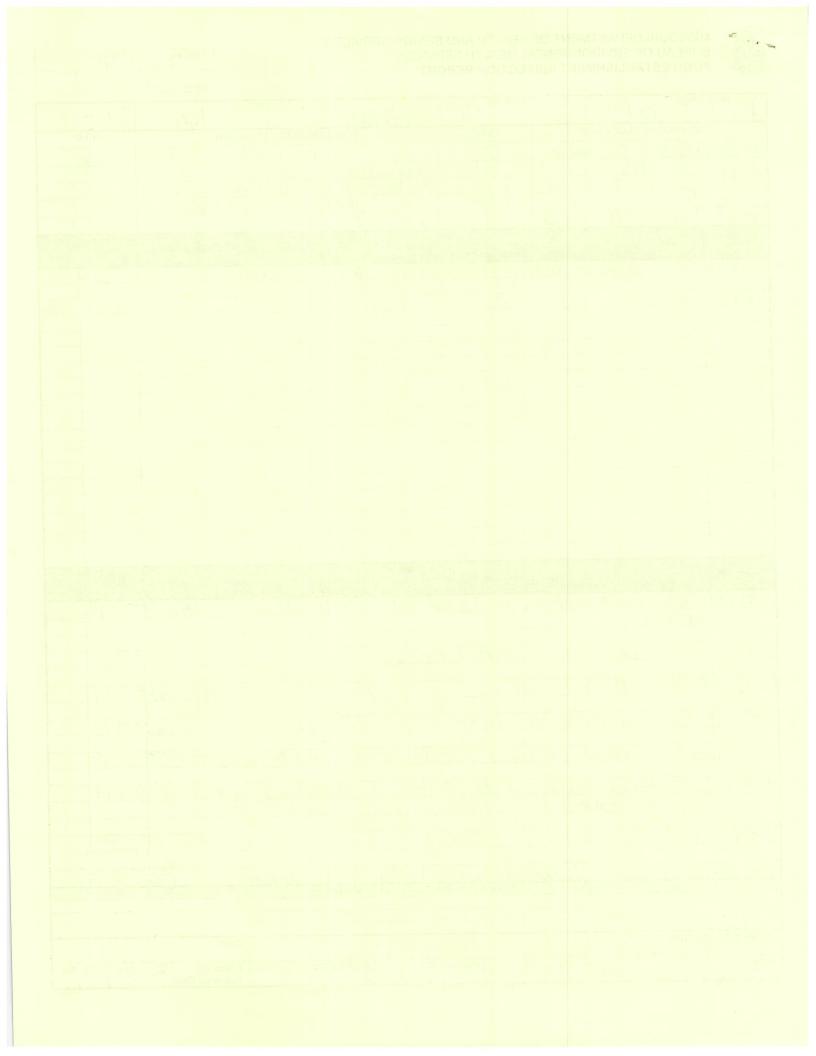
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NEXT ROUTINE INSPECTION, OR SUCH SHORTER PERIOD OF TIME AS MAY BE SPECIFIED IN WRITING BY THE REGULATORY AUTHORITY. FAILURE TO COMPLY WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT IN CESSATION OF YOUR FOOD OPERATIONS.											
KEC	,/1	aco Bell	OWNER:			dwi			PERSON IN CHARGE:	y KS	5
ADDRESS:	70	14 5, Main	5t.						COUNTY: Dent		
CITY/ZIP: Salem 65560 PHONE: -8700 FAX: 39-8701 P.H. PRIORITY: DICH M. M.						М 🗆	L				
BAKERY C. STORE CATERER DELI GROCERY STORE INSTITUTION RESTAURANT SCHOOL SENIOR CENTER TEMP. FOOD TAVERN MOBILE VENDORS							4				
☐ Pre-open	-	Routine   Follow-up		Other			200				
FROZEN DESSERT  Approved Disapproved Not Applicable License No  SEWAGE DISPOSAL  PUBLIC  PRIVATE  WATER SUPPLY  COMMUNITY NON-COMMUNITY PRIVATE  Date Sampled Results Results											
			RISK FACT	TORS AN	ND II	NTERVEN	NTIONS				
Risk factors at foodborne illnes	re food p	preparation practices and employ eaks. Public health intervention	ee behaviors most com	monly rep	ortec	to the Cer	nters for Dis	sease Control	and Prevention as contributing fact	ors in	
Compliance		Demonstration of K	nowledge	COS	R	Compliance		Particular and Partic	otentially Hazardous Foods	CO	S R
IN) OUT		Person in charge present, demo	onstrates knowledge,		1	IN OUT	N/O N/A		ing, time and temperature	00	0 ),
INDOUT		Employee He Management awareness; policy				IN OUT		Proper rehe	eating procedures for hot holding		
IN OUT		Proper use of reporting, restrict	on and exclusion		-	IN OUT		Proper cooli	ng time and temperatures olding temperatures		
IN OUT N/O		Good Hygienic P	ractices		(	IN OUT	N/A	Proper cold	holding temperatures		
IN OUT N/O	)	Proper eating, tasting, drinking No discharge from eyes, nose a	or tobacco use		4	IN OUT	N/O N/A	Proper date	marking and disposition ublic health control (procedures /	10 10 10	
					1	11,001	IN/O IN/A	records)	ablic fleatiff control (procedures /		
IN OUT N/O		Preventing Contaminat  Hands clean and properly wash	ion by Hands ed		-	IN OUT	(N/A)	Consumer a	Consumer Advisory dvisory provided for raw or		
IN OUT N/O		No bare hand contact with read approved alternate method prop	y-to-eat foods or					undercooked Hig	d food hly Susceptible Populations		
IN OUT		Adequate handwashing facilities accessible	s supplied &		1	IN OUT	N/O N/A		foods used, prohibited foods not		
		Approved Sou					-51	offered	Chemical		
IN OUT N/O	N/A	Food obtained from approved so Food received at proper temper				IN OUT	N/A	Food additive	es: approved and properly used notes properly identified, stored and		
IN OUT	~	Food in good condition, safe and	d unadulterated		1			used	ance with Approved Procedures		
IN OUT N/O	N/A	Required records available: she destruction	llstock tags, parasite		1	IN OUT	N/A		with approved Specialized Process		
IN OUT N	N/A	Protection from Cont	amination			The letter t	o the left of		icates that item's status at the time	of the	
- Marine	V/A	Food-contact surfaces cleaned &	& sanitized	1	-	inspection. IN = in	compliance	е	OUT = not in compliance	or the	
IN OUT NO		Proper disposition of returned, p	reviously served,			N/A = nc $COS = Cc$	ot applicable orrected On	Site	N/O = not observed R = Repeat Item		
			GOO	DD RETAI	L PR	ACTICES					
IN OUT	(	Good Retail Practices are prevent	ative measures to cont	rol the inti	oduc	ction of path	nogens, che	micals, and pl	nysical objects into foods.		
	Pasteu	Safe Food and Water rized eggs used where required	C	OS R		IN OUT	In use ut	Prope ensils: properl	r Use of Utensils	cos	R
1/	Water	and ice from approved source					Utensils,	equipment an	d linens: properly stored, dried,		
		Food Temperature Cont	rol				handled				
		ate equipment for temperature con	ntrol				Gloves u	sed properly	ce articles: properly stored, used		1
	Approv	red thawing methods used cometers provided and accurate						Utensils, Eq	uipment and Vending		
	memic				1		Food and designed	nonfood-cont , constructed,	act surfaces cleanable, properly and used		
		Food Identification		1				hing facilities:	installed, maintained, used; test		
	Food p	roperly labeled; original container Prevention of Food Contami				V	Nonfood-	contact surfac			MA E
	Insects	, rodents, and animals not presen	t		1		Hot and o	cold water avai	sical Facilities lable; adequate pressure		
V	Contam and dis	nination prevented during food pre	eparation, storage		1	/	Plumbing	installed; prop	per backflow devices	17 19 10	
Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry  Sewage and wastewater properly disposed											
	Wiping	cloths: properly used and stored				1	Toilet faci	lities: properly	constructed, supplied, cleaned		1
0	Fruits a	nd vegetables washed before use				1	Garbage/	refuse properly	v disposed: facilities maintained		
Person in Cha	rge /Tit	le: Mi Ma	ile A	Ma	n	1001	Physical 1	Date:	ed, maintained, and clean		
Inspector:	The	ADDISTR	Telepho	ne No.	N	250	EPHS No				0
MO 580-1814 (11-14)	7	W GIIJAL	DISTRIBUTION: WHITE - O	WNER'S COP	Y	300	CANARY - FILE		v-up Date: 8-9	77	E6.37



TIMEINOP	TIMERUTOR
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ESTABLISHMENT/NAME ADDRESS TO L CITY	ZIP -
LAFULING BELL 104 3, Main 5+ Dalem	705560
FOOD PRODUCT/LOCATION TEMP. FOOD PRODUCT/ LOCATION	TEMP
enredded cheese proptable of chopped onions walk in cooler	280
Chopped tomates 11 11 390 Colesian 11 11 11	380
Mashed potatoes not hold 171° Chickenstrips out of fiver	a51°
retired begins " " 174° original chicken hot hold	1570
Scheese bland walkincooler 41 crispy chicken " "	1820
Code Reference Priority items contribute directly to the elimination prevention or reduction to an accordable level hazarda and acco	Correct by Initial
Reference Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	(date)
Tai. In Ups: grease laden potholder Thrown away	casss
460.11A Ops: Amana microwave divtu on inside	200
raillings, rimuna microwave divty on inside	CO2 88
Code Reference Core items relate to general sanitation, operational controls for IIII	Correct by Initial
Reference Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.	(date)
out land outs. Some along on Floor along way in washing	8-9-19 50
copier.	119
I (NIII) DOCT I I I OT I I I I I I I I I I I I I I I	
+WILL UDS: White cart with debis.	3-9-19
FOLDO DOS: MOS. I	
o-501.12(A) DIS: paper towel rack - chicken side with debigite	,-9-19
-601 12/19) Obs! a voose on Good bal	
out to the on their behind tyers. OKE	3-9-19
-501.12(A) Obs: wall behind togster over table with debite	
wilder over table with debits	3-9-19
+601,110 Obs; soda machine drive thru around 100 short on 6	10.10
Grander Stand in the standard of the standard of the	1-9-19
Stainless Steel with moldy looking Substance.	
2-304.11 Obs: exhaust fan womens vestroom not working wi	Il replace
Partill Ups, Exhaust tan Womens restroom not working.	remodel.
HOLLIC Obstactside of bottomburder Fridge Liveth dating	2010
EDUCATION PROVIDED OR COMMENTS ON S	
A A STATE OF CONTINUENTS	
Person in Charge /Title: Date: Date:	
nspector.	-19
Telephone No. EPHS No. Follow-up:	
10 580-1814 (11-14) PISTRIBUTION: WHITE OWNERS CODY	Yes D No





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ESTABLISHMENT NAME	ADDRESS 104 6	minGl	CITY	ZIP C5/	
FOOD PRODUCT/LOCATION	TEMP.	FOOD PRODUCT/	LOCATION	TEMP	)
arter bottled waterfridge	38°				
applesance undercounter fridage	, 41°				
					- 1
Code Reference Priority Items contribute directly to the elim	nination, prevention or re	ORITY ITEMS eduction to an acceptable level, hazards a	ssociated with foodborne illness	Correct by (date)	Initial
or injury. These items MUST RECEIVE II	MIMEDIATE ACTION WI	thin 72 hours or as stated.			
					5
					1 N 1
3					
			<del></del>		
			8		
					9
Code					
Reference   Core items relate to general sanitation one	erational controls facilities	RE ITEMS es or structures, equipment design, genera	al maintenance or sanitation	Correct by (date)	Initial
standard operating procedures (SSOPs). HOLLIC Obs mant social of	of Soda ma	chine has moldus	or as stated.	will be	0
around spout a	ining room	7.	ansku i	renbad	3)
e-501.11 Obs Vigned Seats	on hook	45		dith	CR
ann vos. rippu aus	UN DOOM	ns .		remodile	00
	1 2				
	EDUCATION PR	ROVIDED OR COMMENTS			
Person in Charge /Title;	4.	10			
) Conwill Dia	UD	Manager	Date: 8-1	-19	
nspector: 4 (11-14) EPHS 17	Telephone	100000 1160	Follow-up Date:	0 1-11	No



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ESTÄBLISHMENT NAME	aca Pall Adi	DRESS	1 01	CITY	ZIP	10
FOOD PRO	DUCT/LOCATION	1045, Ma	FOOD PRODUCT/	Dalem	655	60
			1 0001 11000017	LOCATION	TEM	۲.
						0
Code Reference Priority	tems contribute directly to the eliminati	PRIORITY ITEI on, prevention or reduction to	an accontable level bezorde e	ssociated with foodborne illness	Correct by (date)	Initial
or injury	These items MUST RECEIVE IMME	DIATE ACTION within 72 ho	ours or as stated.			
galateria y nego a propo di la tega di di selata						
			g Committee Appli	West production of the second		
			1000 10 10 10 10 10 10 10 10 10 10 10 10			
			٥.			
y .						
		A Silver				
Code						
Reference Core iter	ns relate to general sanitation, operation operating procedures (SSOPs). These	CORE ITEMS nal controls, facilities or struct	turos oquinment decian seres	al maintenance or sanitation	Correct by (date)	Initial
2-304.11 Obs.	exhaust fan	Womens Y	estrom no	t working	Allas	00
HATTIC ONE	1 - h + sno + 6	2-1- 000-1			1	08
ausi	- nan sucu 3	ning vom	ne has mold	y substance	these	
	a opon on	9 10011	1.		WILL DEST	
0-501.11 Ubs:	VIPPED SEATS	on booth.			addresse	1
	/ /				with	
					remodel	
					61	1.
					orbu	
					Ihr and	
		t. 2			of the	
					bear.	
	1				Day.	15
		EDUCATION PROVIDED	OR COMMENTS		1	
Person in Charge /Title	Vanhania	100,111	no acrost	Date: 6 5	10	
nspector:	ALL DIET	Telephone No.	EPHS/No.	0-3	Yes 🗆	No
MO 580-1814 (11-14)	YUU CHTOLI	JTION: WHITE - OWNER'S COPY	CANARY - FILE COPY	Follow-up: Follow-up Date:	ill Cal	No



TIME IN	00,	TIME OUT
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BASED ON AN INSI	PECTION THIS DAY, THE ITEMS NOTED BELOW IDENTI	FY NON	COMF	PLIAN	ICE IN	OPERATIO	NS OR FACILITIES WHICH MUST BE CORRECT	TED B	V THE
	SPECTION, OR SUCH SHORTER PERIOD OF TIME AS M MITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE M							COMPL	Y
ESTABLISHMEN	NT NAME: OWNER:	1 1			0 .		PERSON IN CHARGE;		
ADDRESS:	INDOPTI LOVING	111	Ш	111	WI	Her	Stephanie Spa	rKS	5
CITY/ZIP:	04 5. Main St.	See		FAX			COUNTY: Dent		
ESTABLISHMENT TY	en 65560 P189-B	1700	)	FAX	124	1-87	P.H. PRIORITY: H   I	N 🗆 I	
BAKERY RESTAURAN	□ C. STORE □ CATERER □ DEL	LI AB EQQU				ERY STORE			
PURPOSE  Pre-opening				ш	AVER	V	☐ MOBILE VENDORS		
FROZEN DESSE	, , , , , , , , , , , , , , , , , , , ,	Othe		Λ/Λ TI	ED CII	IDDLV			
□ Approved □ Disapproved □ Not Applicable □ PUBLIC □ COMMUNITY □ NON-COMMUNITY □ PRIVATE						Έ			
License No.	Date Sampled Results								
	RISK FACT								
Risk factors are fo foodborne illness or	od preparation practices and employee behaviors most com utbreaks. <b>Public health interventions</b> are control measures	monly re	eported	d to th	ne Cent	ters for Dise	ase Control and Prevention as contributing facto	rs in	
Compliance	Demonstration of Knowledge	COS	R		mpliance		Potentially Hazardous Foods	COS	3 R
IN OUT	Person in charge present, demonstrates knowledge, and performs duties			IN	OUT N	N/O N/A	Proper cooking, time and temperature		
IN OUT	Employee Health					I/O N/A	Proper reheating procedures for hot holding		
IN OUT	Management awareness; policy present Proper use of reporting, restriction and exclusion						Proper cooling time and temperatures Proper hot holding temperatures		
IN OUT NO	Good Hygienic Practices			IN	OUT	N/A	Proper cold holding temperatures		
IN OUT N/O	Proper eating, tasting, drinking or tobacco use  No discharge from eyes, nose and mouth					I/O N/A	Proper date marking and disposition		
				IIV	001 1		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				2000		undercooked food Highly Susceptible Populations		-
IN OUT	approved alternate method properly followed								
114 001	Adequate handwashing facilities supplied & accessible						Pasteurized foods used, prohibited foods not offered		
IN OUT	Approved Source Food obtained from approved source		+	IN	OUT	N/A	Chemical Food additives: approved and properly used		
IN OUT N/O N/A	Food received at proper temperature			IN			Toxic substances properly identified, stored and		
IN OUT	Food in good condition, safe and unadulterated				7		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		
IN OUT N/A	Protection from Contamination Food separated and protected			The	letter to	17. 4	each item indicates that item's status at the time of	of the	
IN OUT N/A	Food-contact surfaces cleaned & sanitized			inspe	ection.			n tile	
IN OUT N/O	Proper disposition of returned, previously served.			N/	A = not	compliance tapplicable	OUT = not in compliance N/O = not observed		
	reconditioned, and unsafe food			СО	S = Co	rrected On S	Site R = Repeat Item		
	Good Retail Practices are preventative measures to con	OD RETA	AIL PR	ACT	ICES of noth				
IN OUT	Safe Food and Water	COS   F	3	IN	OUT	ogens, chen	Proper Use of Utensils	cos	R
	steurized eggs used where required ater and ice from approved source						nsils: properly stored		le color
VVa						Utensils, e handled	equipment and linens: properly stored, dried,		
Adı	Food Temperature Control equate equipment for temperature control					Single-use	e/single-service articles: properly stored, used ed properly	7200	100
Apı	proved thawing methods used						Utensils, Equipment and Vending		
The	ermorneters provided and accurate						nonfood-contact surfaces cleanable, properly constructed, and used		
	Food Identification			9	1 3	Warewash	ing facilities: installed, maintained, used; test		
Foo	od properly labeled; original container		-			Strips used Nonfood-c	ontact surfaces clean		
Ins	Prevention of Food Contamination ects, rodents, and animals not present						Physical Facilities	- 7.557	
Cor	ntamination prevented during food preparation, storage	1	+				old water available; adequate pressure installed; proper backflow devices		
Per	d display rsonal cleanliness: clean outer clothing, hair restraint,		+			Sewage ar	nd wastewater properly disposed		
Wip	gernails and jewelry ping cloths: properly used and stored		1			Toilet facili	ties: properly constructed, supplied, cleaned		
Fru	its and vegetables washed before use					Garbage/re	efuse properly disposed; facilities maintained	344	
Person in Charge	Title en 10 mg for 101	- (	00	0	200	Oel	Date:		
Inspector:	EDIS 10 Jelepho	one No.	1	10	700	EPHS No.	Follow-up:  Yes	NO NO	)
MO 580-1814 (11-14)	Man CPHD II / 124	-310 OWNER'S C	6X	di	20	JII/08	Follow-up Date:		