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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 RESULT IN CESSATION OF YOUR FOOD OPERATIONS.							
ESTABLISHMEN	IT NAME: OWNER:	Dach	3	WC of	GON	PERSON IN CHARGE:	vis
ADDRESS: 40	DO Scenic Rivers Blvd (<u>nui</u>	uu F	22 Fr	st)	COUNTY: DEOT	115
CITY/ZIP:	65560 PHONE: 51	590	77	FAX:	ASI)		1 🗆 I
	C. STORE CATERER DE			GROC	ERY STOP		
PURPOSE Pre-opening				TAVER		MOBILE VENDORS	
FROZEN DESSE	RT SEWAGE DISPO	Other SAL	W	VATER SU	JPPLY		
License No.	Approved IN Not Applicable			сомм		NON-COMMUNITY PRIVATI Date Sampled Results	Ξ
	RISK FAC						
loodborrie miless oc	od preparation practices and employee behaviors most con tbreaks. Public health interventions are control measure	s to prever	orted	to the Cen dborne illne	nters for Dis	ease Control and Prevention as contributing factor	s in
Compliance IN OUT	Demonstration of Knowledge Person in charge present, demonstrates knowledge,	COS	R	Complianc		Potentially Hazardous Foods Proper cooking, time and temperature	COS R
INOUT	and performs duties Employee Health			IN OUT I		Proper reheating procedures for hot holding	
IN OUT	Management awareness; policy present Proper use of reporting, restriction and exclusion			IN OUT I	N/O_N/A N/O_N/A	Proper cooling time and temperatures Proper hot holding temperatures	
IN OUT N/O	Good Hygienic Practices Proper eating, tasting, drinking or tobacco use			IN OUT	N/A N/O_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)	
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		1	IN OUT I	N/O N/A	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 OUT		Toxic substances properly identified, stored and used	
IN OUT N/O N/A	Food in good condition, safe and unadulterated Required records available: shellstock tags, parasite destruction			IN OUT	N/A)	Conformance with Approved Procedures Compliance with approved Specialized Process	
IN OUT N/A	Protection from Contamination Food separated and protected			The letter to	o the left of	and HACCP plan each item indicates that item's status at the time o	f the
IN OUT N/A	Food-contact surfaces cleaned & sanitized	1	i	inspection.	compliance		ule
IN OUT N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food	-		N/A = no	ot applicable prrected On	N/O = not observed	
	GO	OD RETAI	L PR	ACTICES			
IN OUT		COS R	roduc	IN OUT	logens, che		COS R
Wa	ter and ice from approved source		1		In-use ut Utensils,	ensils: properly stored equipment and linens: properly stored, dried,	
	Food Temperature Control		1		handled	se/single-service articles: properly stored, used	
App	equate equipment for temperature control		L			sed properly Utensils, Equipment and Vending	
The	prmometers provided and accurate		L	/		nonfood-contact surfaces cleanable, properly , constructed, and used	
	Food Identification		L	/		hing facilities: installed, maintained, used; test	
Foo	d properly labeled; original container Prevention of Food Contamination		-			contact surfaces clean Physical Facilities	
Cor	ects, rodents, and animals not present atamination prevented during food preparation, storage		V			installed; proper backflow devices	
and Per-	display sonal cleanliness: clean outer clothing, hair restraint,					and wastewater properly disposed	
Wip	ernails and jewelry ing cloths: properly used and stored	V	1			ilities: properly constructed, supplied, cleaned	
	ts and vegetables washed before use		L		Garbage/	refuse properly disposed; facilities maintained facilities installed, maintained, and clean	
Person in Charge	There					Date: 9-25-1	9
Inspector:	ones PPHSII Telepho	one No.	5X	235	EPHS No	8 Follow-up: Yes E Follow-up Date: 0-11-1	No No
MO 580-1814 (11-14)	DISTRIBUTION: WHITE - O	OWNER'S COP	PY		CANARY - FILE		E6.37



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bone in winas small trida-	26					
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ESTABLISHMENT NAME	ADDRESS	ic Rivers BI	val	Galem	ZIP/ 6F	i/n
FOOD PRODUCT/LOCATION	TEMP.		PRODUCT/ L		TEN	IP.
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Code Reference or injury. These items MUST RECEIVE I	PRIC nination, prevention or n	ORITY ITEMS eduction to an acceptable le	evel, hazards as	sociated with foodborne illr	Correct by ness (date)	Initial
or injury. These items MUST RECEIVE I	MMEDIATE ACTION w	ithin 72 hours or as stated	1.			
Code						San San
Reference Core items relate to general sanitation on	erational controls faciliti	RE ITEMS es or structures, equipment	design, general	I maintenance or sanitation	Correct by (date)	Initial
standard operating procedures (SSOPs) <u> -501.134 Observed</u> Walls +	hroughou	f facility d	iver to	or as stated.	(10-11-19	ma
	0	manga	11910	Signational		
205,15B Ubsi leaking p	lumbing	under Hepsi	Machu	ne unit	011-19	MIK
enuriori.		V				
-501.12/Obs: Cabinet und	er Pepsi M	achine dir	ty Smo	elles &	(10-11-19)	MAC
defenorating.			J'			
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	EDUCATION PI	ROVIDED OR COMMEN	NTS			
Person in Charge//Title:	/			Detai	2210	
nspector:	Teleshow		2 Min	Date: 9-	25-14	
ADMULADIES PHS IP	Telephon	5106225 1	168	Follow-up: Follow-up Date:	Ves [10-11-1] No
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Image: second
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NoteNoteNoteNoteCode ReferencePriority items contribute directly to the elimination, prevention to an acceptable level, hazards associated with foodborne illnessCorrect by (date)Initial (date)Code or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.Correct by (date)Initial (date)Code or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.Correct by (date)Initial (date)Code Immediate in all on prevention to an acceptable level, hazards associated with foodborne illnessCorrect by (date)Initial (date)Immediate in all on prevention to an acceptable level, hazards associated with foodborne illnessCorrect by (date)Initial (date)Immediate in all on prevention to an acceptable level, hazards associated with foodborne illnessCorrect by (date)Initial (date)Immediate in all on prevention to an acceptable level, hazards associated with foodborne illnessCorrect by (date)InitialImmediate in all on prevention to an acceptable level, hazards associated with foodborne illnessCorrect by (date)ImmediateImmediate in all on prevention to an acceptable level, hazards associated with foodborne illnessCorrect by (date)ImmediateImmediate in all on prevention to an acceptable level, hazards associated with foodborne illnessCorrect by (date)ImmediateImmediate in all on prevention to an acceptable level, hazards associated with foodborne illnessCorrect by (date)ImmediateImmediate in all on prevention to an acceptable level, hazards associated
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Reference Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation Correct by (date) Initial 403,13 005', Out 15 id a structure of the st
told. 13 Dos outside + inside of pans with baked on food + grease, 11-8-19(1)
-205,150bs hand sink Cook side slow draining 1-8-19 Wild de
FOULICODS: Outside of equipment dirty to sight I touch. 1-8-19 MPOR
501.12A Obs. (a binot under Persi machina di tu San Marina 1
501.124 Obs: Cabinet under Pepsi machine dirty, smolly + 11-819 11 Dok
EDUCATION PROVIDED OR COMMENTS
Proster A THURADING AND MILLIAN Date: 10-25-19
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	Ik side Slow draining.	Tour yrase	10-25-191
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1-lav1,110 Obs; outride of e	gupment dirty to sight	+ touch,	0.05.19
501.127 Obs; walls throw	ghout facility dirty +	usight + touch.	0-25-19 Ok
D-205,15B Obs: lealing pl	umbing under Pepsin	achine waitstation	10-25-19 de
2-501,12A Obs: Cabinet under deteriorating.	· Pepsi machine dirty,	Smelly +	0-25-19 9
	EDUCATION PROVIDED OR COMMENTS		
Person in Charge /Title:	Telephone No EPHS No.	Date: 0-1/ Z Follow-up: P	1-19 Vas - 1-Na
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ESTABLISHMENT		L Doc		N CESSAT	ION OF YO	DUR FOOD OPERATIONS. PERSON IN CHARGE:		
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Pre-opening FROZEN DESSER		Other						
	T SEWAGE DISPC	SAL		VATER SU		NON-COMMUNITY PRIVATE Date Sampled Results		
Pick factors are facil	RISK FAC	TORS AN	1D IN	NTERVEN	ITIONS			
foodborne illness outb	preparation practices and employee behaviors most cor reaks. Public health interventions are control measure	es to preven	11 100	aborne illni	ess or injur	у.		
IN OUT	Demonstration of Knowledge Person in charge present, demonstrates knowledge, and performs duties	COS	R	Compliance IN OUT		Potentially Hazardous Foods CC Proper cooking, time and temperature	DS R	
IN OUT	Employee Health				N/O N/A	Proper reheating procedures for hot holding		
IN OUT	Management awareness; policy present Proper use of reporting, restriction and exclusion		_		N/O N/A N/O N/A	Proper cooling time and temperatures Proper hot holding temperatures		
IN OUT N/O	Good Hygienic Practices Proper eating, tasting, drinking or tobacco use		_	IN OUT	N/A N/O N/A	Proper cold holding temperatures Proper date marking and disposition		
IN OUT N/O	No discharge from eyes, nose and mouth				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 I	V/O N/A	Pasteurized foods used, prohibited foods not		
	Approved Source		-			offered Chemical		
IN OUT 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		
IN OUT	Food in good condition, safe and unadulterated		+			Used 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	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		
IN OUT N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food			N/A = no COS = Co	t applicable prrected On	N/O = not observed		
	GOU	OD RETAIL	.PR/	ACTICES				
All and a second provide and a second provide secon	Good Retail Practices are preventative measures to con Safe Food and Water	COS R	oduct	tion of path	ogens, che	micals, and physical objects into foods. Proper Use of Utensils COS	R	
	urized eggs used where required and ice from approved source				In-use ute	ensils: properly stored	ĸ	
	Food Temperature Control				handled	equipment and linens: properly stored, dried,		
Adequ	ate equipment for temperature control		-		Single-us Gloves us	e/single-service articles: properly stored, used		
Therm	ved thawing methods used ometers provided and accurate		-			Utensils, Equipment and Vending nonfood-contact surfaces cleanable, properly		
	Food Identification		+		designed.	, constructed, and used hing facilities: installed, maintained, used; test		
Food p	roperly labeled; original container				strips use	d contact surfaces clean		
	Prevention of Food Contamination , rodents, and animals not present					Physical Facilities		
Contan and dis	nination prevented during food preparation, storage		1		Hot and c Plumbing	old water available; adequate pressure installed; proper backflow devices		
Person	al cleanliness: clean outer clothing, hair restraint, ails and jewelry		V			and wastewater properly disposed		
Wiping	cloths: properly used and stored and vegetables washed before use				Toilet faci	lities: properly constructed, supplied, cleaned		
	1 1		L		Garbage/r	efuse properly disposed; facilities maintained acilities installed, maintained, and clean		
Person in Charge /Tit	le: 4.0					Date: 11-8-19		
Inspector:	LES EPHSIE Felepho	SID6	X	235 E	EPHS No.	Follow-up: Yes N	о С	
MO 580-1814 (11-14)	DISTRIBUTION: WHITE - O	WNER'S COPY	r	C	ANARY - FILE		E6 37	