

TIMEIN	DA	TIME	19:57A
PAGE	of	2	6

BASED ON AN II	NSPEC	TION THIS DAY, THE ITEMS NO	TED BELOW IDENTI	FY NONCO	MPLIANCE	IN OPERATI	ONS OR FACILITIES WHICH MUST BE CORRECT	
WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY BESILT IN CESSITION OF YOUR ECOLORY AUTHORITY. FAILURE TO COMPLY								
ESTABLISHM	MENT I	ENT NAME: OWNER: OWNER:					PERSON IN CHARGE:	
ADDRESS:	U.D.	086 main Uennis Schater Dennis Schater					X	
IIUO S. Main Dent								
ESTABLISHMENT	1 PC	200 65560 PHONE 8585 FAX 29-2931 P.H. PRIORITY: DKH IM IL					MOL	
BAKERY RESTAUR	RANT		CENTER SUM	LI MMER F.P.	GR GR	OCERY STOP	RE INSTITUTION MOBILE V	ENDORS
Pre-openir	ng	Routine D Follow-up	Complaint	] Other				
FROZEN DES		oved D Not Applicable	SEWAGE DISPO	SAL		SUPPLY		
License No.	65-		PUBLIC PRIVATE		D COM	MUNITY	Date Sampled Results	ГЕ 3
			RISK FAC	TOPS AND		ENTIONO	Bate Gampied Results	5
Risk factors are	e food p	preparation practices and employe	e behaviors most com	monly repo	ted to the (	Contors for Die	sease Control and Prevention as contributing facto	
foodborne illness	s outbre	eaks. Public health intervention	s are control measures	s to prevent	foodborne	illness or injur	у.	rs in
IN OUT		Demonstration of Ki Person in charge present, demo		COS I	R Compli	iance JT N/O N/A	Potentially Hazardous Foods Proper cooking, time and temperature	COS R
		and performs duties Employee Heat			-			
IN OUT		Management awareness; policy	present			IT N/O N/A	Proper reheating procedures for hot holding Proper cooling time and temperatures	
IN OUT		Proper use of reporting, restricti Good Hygienic Pr	on and exclusion		IN OU	IT N/O N/A	Proper hot holding temperatures Proper cold holding temperatures	
IN OUT N/O		Proper eating, tasting, drinking of	r tobacco use		IN OU	TNO NA	Proper date marking and disposition	L
	1	No discharge from eyes, nose a			IN OU	T N/O N/A	Time as a public health control (procedures / records)	
IN OUT N/O		Preventing Contaminati Hands clean and properly wash			IN OU	T (N/A	Consumer Advisory Consumer advisory provided for raw or	
IN OUT N/O		No bare hand contact with ready					undercooked food	
		approved alternate method prop	erly followed			-	Highly Susceptible Populations	
		Adequate handwashing facilities accessible	supplied &		IN OU	T N/ON/A	Pasteurized foods used, prohibited foods not offered	
IN OUT		Approved Sou Food obtained from approved so					Chemical	
IN OUT NON	N/A	Food received at proper tempera	ature		IN OU		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 NON	V/A	Required records available: shel destruction	stock tags, parasite		IN OU	T (N/A)	Compliance with approved Specialized Process	
a		Protection from Conta	amination				and HACCP plan	
without	I/A	Food separated and protected			inspecti	on.	f each item indicates that item's status at the time	of the
IN OUT NO	I/A	Food-contact surfaces cleaned &				<ul> <li>in complianc</li> <li>not applicable</li> </ul>		
	/	Proper disposition of returned, pr reconditioned, and unsafe food	eviously served,		COS =	Corrected Or	Site R = Repeat Item	
		Cood Poteil Prestiess are present	GOO	OD RETAIL	PRACTICE	S		
IN OUT		Sate Food and Water	alive measures to con	COS R	IN OL	Dathogens, che	emicals, and physical objects into foods. Proper Use of Utensils	COS R
		rized eggs used where required and ice from approved source			V	In-use ut	tensils: properly stored	
V	valer a	and ice from approved source		st .	4	Utensils, handled	equipment and linens: properly stored, dried,	
	Adequa	Food Temperature Contr ate equipment for temperature con	ol		2	Single-us	se/single-service articles: properly stored, used	
	Approv	ed thawing methods used			2		used properly Utensils, Equipment and Vending	
L	Thermo	ometers provided and accurate			V	Food and designed	d nonfood-contact surfaces cleanable, properly d, constructed, and used	
		Food Identification		· ·	OL	Warewas strips use	shing facilities: installed, maintained, used; test	
	Food p	operly labeled; original container			V		-contact surfaces clean	
V	Insects	Prevention of Food Contamir rodents, and animals not presen			V	Hot and	Physical Facilities cold water available; adequate pressure	
1	Contam and dis	ination prevented during food pre	paration, storage		1	Plumbing	g installed; proper backflow devices	
1010 1	Persona	al cleanliness: clean outer clothing	g, hair restraint,			Sewage	and wastewater properly disposed	
	Wiping	ails and jewelry cloths: properly used and stored		-	L	Toilet fac	ilities: properly constructed, supplied, cleaned	
	Fruits a	nd vegetables washed before use			V.	Garbage	/refuse properly disposed; facilities maintained facilities installed, maintained, and clean	
Person in Char	ge /Tit	le:>				Thysical	Date:	2
Inspector:	Inspector: Telephone No, EPHS No. Follow-up: Yes No.							
ONYIU	D	NO EPHSU	129-	3106	X235	110	8 Follow-up Date: 4-15	-19 <sup>No</sup>
MO 580-1814 (11-14)	1		DISTRIBUTION: WHITE - C	OWNER'S COPY		CANARY - FIL	ECOPY	E6.37



TIME NO A	TIME OUT 7A
PAGE $\mathcal{A}$ of	

	ADDRESS 1108 5 Main	CITY So less	ZIP EELO
FOOD PRODUCT/LOCATION	TEMP. FOOD PRODUC	CT/LOCATION	TEMP.
grated cheese Salad bar	41° pasta ou	tofoven	227°
macaponisalad 1 h	41° Supremepizza	buffeF-	1512
Cotalosalad n n Cuttomations n 11	38° Chessy bread	11	1800
ice crean ice cream machine	2 22° Chonoden	Walk in cooler	1200
Code	PRIORITY ITEMS	and the second	Correct by Initial
or injury. These items MUST RECEIVE I	mination, prevention or reduction to an acceptable level, hazar IMMEDIATE ACTION within 72 hours or as stated.		(date)
2-21, MUBS: Open bag o	If lettuce walk in cooler	no date label	COS DS
		4	
		and the second sec	
			and the state of the
Code Reference Core items relate to general sanitation, op	CORE ITEMS perational controls, facilities or structures, equipment design, ge	eneral maintenance or sanitation	Correct by Initial (date)
Reference Core items relate to general sanitation, op standard operating procedures (SSOPs).	perational controls, facilities or structures, equipment design, go These items are to be corrected by the next regular inspe	ction or as stated.	(date)
Reference Core items relate to general sanitation, op standard operating procedures (SSOPs).	perational controls facilities or structures equipment design or	eneral maintenance or sanitation ction or as stated.	
Reference Core items relate to general sanitation, op standard operating procedures (SSOPs).	perational controls, facilities or structures, equipment design, go These items are to be corrected by the next regular inspe Zer in bucket with wipi,	ction or as stated.	(date)
Reference Core items relate to general sanitation, op standard operating procedures (SSOPs). 3-304,14 0bs & po saniti 2-304,11 0bs cooles approximation	perational controls, facilities or structures, equipment design, ge These items are to be corrected by the next regular inspe Zer in bucket with wipi, m durty when he put	ction or as stated.	(date) <u>COS</u> <u>DS</u> <u>4-15-19</u> <u>DK</u>
Reference Core items relate to general sanitation, op standard operating procedures (SSOPs). 3-304,14 0bs & po saniti 2-304,11 0bs cooles approximation	perational controls, facilities or structures, equipment design, go These items are to be corrected by the next regular inspe Zer in bucket with wipi,	ction or as stated.	(date)
Reference Core items relate to general sanitation, op standard operating procedures (SSOPs). 3-304,14 0bs & po saniti 2-304,11 0bs cooles approximation	perational controls, facilities or structures, equipment design, ge These items are to be corrected by the next regular inspe Zer in bucket with wipi, m durty when he put	ction or as stated.	(date) <u>COS</u> <u>DS</u> <u>4-15-19</u> <u>Dkc</u> <u>4-13-19</u> <u>Okc</u>
Reference Core items relate to general sanitation, op standard operating procedures (SSOPS). 3-304,14 Obs & Mo Saniti 2-304,11 Obs Operations appr 4-901,11 Obs Operations put 4-901,11 Obs Operations put	perational controls, facilities or structures, equipment design, ge These items are to be corrected by the next regular inspe zer in bucket with wipi, on durity when he put away wet pans with debis	iton or as stated.	(date) <u>COS</u> <u>DS</u> <u>4-15-19</u> <u>Otc</u> <u>4-13-19</u> <u>Otc</u> <u>4-15-19</u> <u>Otc</u> <u>5-15-19</u> <u>Otc</u>
Reference Core items relate to general sanitation, op standard operating procedures (SSOPS). 3-304,14 Obs: pp Saniti 2-304,11 Obs: COOLCS apro 4-901,11 Obs: COOLCS apro 4-901,11 Obs: COOLCS apro 4-601,11C Obs: Outside of 5-501,12(A) Obs: Floor avor	perational controls, facilities or structures, equipment design, ge These items are to be corrected by the next regular inspe zer in bucket with wipi, on durity when he put away wet pans with debis	ction or as stated.	(date) <u>COS</u> <u>DS</u> <u>4-15-19</u> <u>Dkc</u> <u>4-13-19</u> <u>Okc</u>
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TIME IN	30A	TIME OUT 00				
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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. ESTABLISHMENT NAME: OWNER: PERSON IN CHARGE:								
ADDRESS:						Justin Wood		1992 - 1994 -
LIDB 5, Main								
<u> </u>							L	
BAKERY       C. STORE       CATERER       DELI       GROCERY STORE       INSTITUTION       MOBILE VENDORS         DK RESTAURANT       SCHOOL       SENIOR CENTER       SUMMER F.P.       TAVERN       TEMP.FOOD								S
Pre-opening	Routine Kollow-up Complaint	D Othe	er					
FROZEN DESSERT       SEWAGE DISPOSAL         Dapproved Disapproved Disapproved Disapproved Disapproved Poisapproved Private       Disapproved Community         Disapproved Disapproved Disapproved Disapproved Disposal       Disapproved Community         Disapproved Disapproved Disapproved Disposal       Disapproved Disposal         Disapproved Disapproved Disposal       Disposal         Disapproved Disapproved Disposal       Disposal         Disposal								
Pick fasters are fast		FACTORS						
loouborne liness outb	preparation practices and employee behaviors mos reaks. Public health interventions are control mea	t commonly resures to prev	eporte ent for	d to the Ce odborne illn	nters for Dise ess or injury.	ase Control and Prevention as contributing facto	rs in	
Compliance IN OUT	Demonstration of Knowledge Person in charge present, demonstrates knowledge	COS	R	Complian IN OUT	Start .	Potentially Hazardous Foods Proper cooking, time and temperature	CO	S R
	and performs duties Employee Health	.901						
IN OUT	Management awareness; policy present			IN OUT	N/O N/A	Proper reheating procedures for hot holding Proper cooling time and temperatures		
	Proper use of reporting, restriction and exclusion Good Hygienic Practices			IN OUT		Proper hot holding temperatures Proper cold holding temperatures		
IN OUT N/O	Proper eating, tasting, drinking or tobacco use No discharge from eyes, nose and mouth				N/O N/A	Proper date marking and disposition		
					NAMES OF A DESCRIPTION OF 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				
	Approved Source				A MARKEN CONTRACTOR OF THE REAL PROPERTY OF THE REAL PROPERTY OF THE REAL PROPERTY OF THE REAL PROPERTY OF THE	Pasteurized foods used, prohibited foods not offered		
IN OUT	Food obtained from approved source			IN OUT	N/A F	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 IN OUT N/O N/A	Food in good condition, safe and unadulterated				2	Conformance with Approved Procedures		
	Required records available: shellstock tags, paras destruction	lite		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 t	o the left of e	ach item indicates that item's status at the time of	of the	
IN OUT N/A	Food-contact surfaces cleaned & sanitized		$\left  \right $	inspection.	compliance	OUT = not in compliance		
IN OUT N/O	Proper disposition of returned, previously served.			N/A = nc	ot applicable	N/O = not observed		
	reconditioned, and unsafe food	GOOD RETA				ite R = Repeat Item		
IN OUT	Good Retail Practices are preventative measures to	control the in	ntroduc	ction of path	ogens, chem	icals, and physical objects into foods.		
	Safe Food and Water urized eggs used where required	COS F	2	IN OUT		Proper Use of Utensils	COS	R
	and ice from approved source			V	Utensils, ec	sils: properly stored quipment and linens: properly stored, dried,		
	Food Temperature Control				handled Single-use/	single-service articles: properly stored, used		
Approv	ate equipment for temperature control				Gloves use	d properly		
* Therm	ometers provided and accurate				Food and n	Utensils, Equipment and Vending onfood-contact surfaces cleanable, properly		
	Food Identification		-		designed, c	constructed, and used ng facilities: installed, maintained, used; test		
Food p	properly labeled; original container				strips used	intact surfaces clean	11.12	
	Prevention of Food Contamination , rodents, and animals not present					Physical Facilities		
Contan	nination prevented during food preparation, storage				Hot and col Plumbing in	d water available; adequate pressure stalled; proper backflow devices		
and dis Person	al cleanliness: clean outer clothing, hair restraint,					d wastewater properly disposed		
fingern	ails and jewelry cloths: properly used and stored							
	and vegetables washed before use				Garbage/ref	es: properly constructed, supplied, cleaned fuse properly disposed; facilities maintained		
Person in Charge /Tit	tle?				Physical fac	ilities installed, maintained, and clean		
Inspector John Spuce John Street Stre								
soma in	PETEL T	19-31D	6X	235	EPHS No.	Follow-up Date:	No No	
MO 580-1814 (11-14) /	DISTRIBUTION: WHI	TE - OWNER'S CO	OPY'	a construction of the	CANARY - FILE C	OPY	Contract Name	TO OT



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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.								
ESTABLISHMENT NAME: OWNER: PERSON IN CHARGE:								
ADDRESS: 108 5. Main Centres Schater						ter		
CITY/ZIP: Salen 655/00 129-8585 FAX: 29-2931 P.H. PRIORITY: DH IM IL								
PURPOSE								
FROZEN DESSER	FROZEN DESSERT							
Image: Approved Image: Not Applicable       Image: Disposed Image: Not Applicable       Image: Disposed Image: Not Applicable       Image:								
		CTORS AN						
Risk factors are food foodborne illness outb	preparation practices and employee behaviors most correaks. Public health interventions are control measured	ommonly repo res to preven	orted to t foodb	the Centorne illne	ters for Dis	ease Control and Prevention as contributing factor	s in	
Compliance IN OUT	Demonstration of Knowledge Person in charge present, demonstrates knowledge	COS	RC	Compliance	е	Potentially Hazardous Foods	COS	R
	and performs duties			I TUO		Proper cooking, time and temperature		
IN OUT	Employee Health Management awareness; policy present		IN 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 Hyglenic Practices	REFER	IN	OUT N	N/O N/A	Proper hot holding temperatures		
IN OUT N/O	Proper eating, tasting, drinking or tobacco use		IN IN		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	N/O N/A	Time as a public health control (procedures / records)		
IN OUT N/O	Preventing Contamination by Hands					Consumer Advisory		
	Hands clean and properly washed		IN	OUT	N/A	Consumer advisory provided for raw or undercooked food		
IN OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed					Highly Susceptible Populations		+
IN OUT	Adequate handwashing facilities supplied & accessible		IN	OUT N	N/O N/A	Pasteurized foods used, prohibited foods not offered		
IN OUT	Approved Source Food obtained from approved source					Chemical		
IN OUT N/O N/A	Food received at proper temperature			OUT 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		Th	e letter tr	the left of	each item indicates that item's status at the time o		
IN OUT N/A	Food separated and protected Food-contact surfaces cleaned & sanitized		ins	inspection.				
IN OUT N/O	Proper disposition of returned, previously served,			IN = in compliance     OUT = not in compliance       N/A = not applicable     N/O = not observed       COS = Corrected On Site     R = Repeat Item				
	reconditioned, and unsafe food	OOD RETAIL			mected On	She R - Repeat item		
	Good Retail Practices are preventative measures to co	ontrol the intro	oductio	n of path	ogens, che	micals, and physical objects into foods,		
	Safe Food and Water urized eggs used where required	COS R	IN	OUT	19822 Barris	Proper Use of Utensils	COS F	2
Water	and ice from approved source		-		Utensils,	ensils: properly stored equipment and linens: properly stored, dried,		
	Food Temperature Control		-		handled	e/single-service articles: properly stored, used		
Adequ	ate equipment for temperature control ved thawing methods used				Gloves u	sed properly		
	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		
Food r			V		strips use	ed		
	Food properly labeled; original container Prevention of Food Contamination				Nonfood-	contact surfaces clean Physical Facilities		_
Insects	s, rodents, and animals not present mination prevented during food preparation, storage				Hot and o	cold water available; adequate pressure		
and dis	splay		4		-	installed; proper backflow devices		
fingern	nal cleanliness: clean outer clothing, hair restraint, nails and jewelry				Sewage a	and wastewater properly disposed		
	cloths: properly used and stored and vegetables washed before use				Toilet fac	lities: properly constructed, supplied, cleaned		
(			V			refuse properly disposed; facilities maintained acilities installed, maintained, and clean		
Person in Charge /Ti	Person in Charge /Title: Date: U-15-19							
Inspector:	Inspector: Ielephone No. Ielephone No. Follow-up: Yes No. Follow-up Date:							
MO 580-1814 (11-14)	DISTRIBUTION: WHITE	- OWNER'S COP	Y	(	CANARY - FILE		E6	37