

FRANKLIN COUNTY HEALTH DEPARTMENT SECTION FOR ENVIRONMENTAL PUBLIC HEALTH

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Public Health

FOOD ESTBLISHMENT INSPECTION REPORT

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TTY/ZIP	the second second	12 63089	ESTAB NO.	PURPOSE	AND THE STATE OF T	ER SUPPLY
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FOOD PRODUCT	TEMP.	STORAGE LOCATION	FOOD PRODUCT	ТЕМР.	STORAGE LO	CATION
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Supervision Employee Health Personal Cleanliness Hygenic Practices.	REFERENCE	MU VIOLATAS	ON within 72 hours or as stated.		items Correct by (date)	Initial
FOOD						
1 Characteristics 2 Sources, Containers & Records 3 Protection from Contamination 4 Cooking & Reheating 5 Limiting Growth of Organisms 5 Food Presentations & Labeling 7 Contaminated Foods						
EQUIP., UTENSILS & LINENS		the transfer of the second				
Materials for Construction Design & Construction Numbers & Capacities Location & Installation Maintenance & Operation Cleaning Sanitation Laundering	CODE	DESCRIPTION: These items relate to r to be corrected by the next regular inspec	NON-CRITICAL ITEM naintenance of food operations an	MS nd cleanliness. These a		Initial
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2-3 Personal Cleanliness	(date)	
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2-4 Hygenic Practices		
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3-1 Characteristics 3-2 Sources, Containers & Records	500 (See 1970) (See 1970) (See 1970)	
3-3 Protection from Contamination	i kraje spart de	
3-1 Cooking & Reheating 3-5 Limiting Growth of Organisms		\$100,000,000,000
3-6 Food Presentations & Labeling		
3-7 Contaminated Foods	E 188 (188 (2) 18 (2)	kashiday kada Kabupati yan
4 EQUIP., UTENSILS & LINENS	30.00	120 March Carle Print
4-1 Materials for Construction	Photograph and the second	
4-3 Numbers & Capacities	5. 3. 5. 6. 4. 4.	
4-4 Location & Installation	医阴茎 医马拉	68 (61.28 T) 76 (7)
4-5 Maintenance & Operation 4-6 Cleaning		
4-7 Sanitation 4-8 Laundering DESCRIPTION: These items relate to maintenance of food operations and cleanliness. These are	and a second delicated fraction for	transk francisk franc
4-9 Protection of Clean Rems REPERBINCE to be corrected by the next regular inspection or as stated.	Correct by (date)	Initial
5 WATER, PLUMBING & WASTE		
5-1 Water 5-2 Plumbing		
5-3 Mobile Water Tanks		
5-4 Sewage & Liquid Waste 5-5 Refuse & Recycle/Returnables		
PHYSICAL FACILITIES		
5-1 Materials for Construction		
52 Design & Construction 53 Numbers & Capacities		
4 Location & Placement		
-5 Maintenance & Operation		
POISONOUS OR TOXIC ITEMS		
-1 Labeling & Identification -2 Supplies & Applications -3 Storage & Display		
Failure to correct the specified violations upon a second follow up may result i the food establishment permit and a \$100.00 fee may be levied upon the est	in revocati ablishmen	on of it.
NAME AND TITLE //	ATE les les Z	
NSPECTED BY NAME WITH Evalle EPHS NO. PHONESTAX 7508 17		TIMEOUT