

| | 11:15A | 19:00 | |
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| | TIME INDSO | TIME OUT | |
| Contract of the | PAGE 1 of | 3 | |

| INEXT ROUTINE INSPE | 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 LIMIT | WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT IN CESSATION OF YOUR FOOD OPERATIONS. ESTABLISHMENT NAME: OWNER: PERSON IN CHARGE: | | | | | | | | | -1 |
| Country | Murt Deli | De l | rolizzi Samo | | | | Daman ma Bet | lp) | | |
| ADDRESS: JIAO4 E. Hwy 3a COUNTY: | | | | | | | COUNTY: Dent | | | |
| CITY/ZIP: | em 65560 PHONES- | 345 | 5 | FAX | 129 | -58 | 168 | P.H. PRIORITY: H | М | L |
| BAKERY RESTAURANT PURPOSE | ☐ RESTAURANT ☐ SCHOOL ☐ SENIOR CENTER ☐ TEMP. FOOD ☐ TAVERN ☐ MOBILE VENDORS | | | | | | | | | |
| ☐ Pre-opening | ☐ Pre-opening ☐ Routine ☐ Follow-up ☐ Complaint ☐ Other | | | | | | | | | |
| | FROZEN DESSERT Approved Disapproved Not Applicable Disapproved Not Applicable PUBLIC Date Sampled Non-COMMUNITY PRIVATE | | | | | | | | | |
| Pick factors are food | RISK FA | | | | | | | | | |
| loodborne liness outbi | preparation practices and employee behaviors most or reaks. Public health interventions are control meast | ures to pi | revent f | oodbo | rne illne | ss or injury | sease Control y. | and Prevention as contributing factor | ors in | |
| Compliance IN OUT | Demonstration of Knowledge Person in charge present, demonstrates knowledge and performs duties | e, CO | S R | Section Street, | ompliance OUT 1 | N/O N/A | | otentially Hazardous Foods king, time and temperature | CO | S F |
| | Employee Health | | | | | N/O N/A | Proper rehe | eating procedures for hot holding | | |
| IN OUT | Management awareness; policy present Proper use of reporting, restriction and exclusion | | | | | N/O N/A | Proper cool | ing time and temperatures nolding temperatures | | |
| IN OUT N/O | 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 | | | | | N/O N/A | Proper date | marking and disposition ublic health control (procedures / | | |
| | Preventing Contamination by Hands | | | | | | records) | | | |
| IN OUT N/O | Hands clean and properly washed | | | IN | OUT | N/A | Consumer a | Consumer Advisory advisory 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 & accessible | | | IN | OUT N | I/O N/A | Pasteurized offered | foods used, prohibited foods not | | |
| IN OUT | Approved Source Food obtained from approved source | | | INI | OUT | N/A | Fand addition | Chemical | | |
| IN OUT N/O N/A | Food received at proper temperature | | | - | OUT | IN/A | Toxic substa | es: approved and properly used ances properly identified, stored and | | |
| IN OUT N/O N/A | Food in good condition, safe and unadulterated Required records available: shellstock tags, parasite | e | | IN | OUT | (N/A) | Conform | nance with Approved Procedures with approved Specialized Process | | |
| | destruction Protection from Contamination | | | | | | and HACCP | plan | | |
| IN OUT N/A | Food separated and protected | | | The | letter to | the left of | each item inc | licates that item's status at the time | of the | |
| IN OUT N/A | Food-contact surfaces cleaned & sanitized | | | | IN = in | compliance | | OUT = not in compliance | | |
| IN OUT NO | Proper disposition of returned, previously served, reconditioned, and unsafe food | | | | | t applicable rrected On | | N/O = not observed R = Repeat Item | | |
| | | GOOD RE | ETAIL F | PRACT | ICES | | | | | |
| IN OUT | Good Retail Practices are preventative measures to o Safe Food and Water | control th | e introd | uction | of path | ogens, che | emicals, and p | hysical objects into foods. | | |
| | urized eggs used where required | cos | R | IN | OUT | In-use ut | Prope ensils: proper | r Use of Utensils | cos | R |
| Water | and ice from approved source | | | 1 | | Utensils, | | nd linens: properly stored, dried, | | |
| | Food Temperature Control | | | 1 | | handled Single-us | se/single-servi | ce articles: properly stored, used | | |
| Adequ | ate equipment for temperature control ved thawing methods used | | | 1 | | Gloves u | sed properly | | | |
| | ometers provided and accurate | | | | | Food and | Utensils, Ed | quipment and Vending tact surfaces cleanable, properly | | |
| | Food Identification | | | | | designed | , constructed, | and used | | |
| | | | | V | | strips use | sning tacilities: ed | installed, maintained, used; test | | |
| Food p | properly labeled; original container Prevention of Food Contamination | | | | - | Nonfood- | contact surface | ces clean rsical Facilities | | |
| | s, rodents, and animals not present | | - | V | | Hot and o | cold water ava | ilable; adequate pressure | | |
| and dis | mination prevented during food preparation, storage splay | | | | 1 | Plumbing | installed; pro | per backflow devices | | |
| Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry | | | | | and wastewate | er properly disposed | | | | |
| Wiping | cloths: properly used and stored | 1 | | | | Toilet faci | ilities: properly | / constructed, supplied, cleaned | | |
| Fruits a | and vegetables washed before use | | | V | ~ | Garbage/ | refuse proper | ly disposed; facilities maintained led, maintained, and clean | | W. C. |
| Person in Charge /Ti | tle: I'm An May | | | | | yo.our | Date: | | 14 | |
| Inspector: | 100 FPHS TS Telep | hone N | lo. 21 | h/_ | E | EPHS No | | | □ No | 0 |
| AO 580-1814 (11-14) DISTRIBUTION: WHITE – OWNER'S COPY CANARY – FILE COPY E6.37 | | | | | | | | | | |



| TIME IN 050 | TIME QUE |
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| PAGE a of 8 | 3 |

| ESTABLISHMENT NAME | ADDRESS AD4 | E. Hwy 32 | CITY Solem | ZIP/5560 |
|--|---------------------------|--|--|---------------------------|
| FOOD PRODUCT/LOCATION | TEMP. | FOOD PRODUC | T/LOCATION | TEMP. |
| enciolisaled delicase | 340 | Amer. Cheese Slice | es cold case | 630 |
| Didde log F meat rase | 34 | Sliced tomatoes | 4 W | 120 |
| Carun turkey " " | 390 | mayo | 11 11 | 130 |
| Chied cheese " " | 38° | mae+ cheese | hot hold | 100/169 |
| Code Reference Priority items contribute directly to the elimi | nation prevention or re | DRITY ITEMS eduction to an acceptable level, hazard | s associated with foodborne illness | Correct by Initial (date) |
| or injury. These items MUST RECEIVE IM | MEDIATE ACTION WI | thin 72 hours or as stated. | ien area | 8824 de |
| 26011/0208-1-0-1-0 | | in the same of the | | |
| all but of temo | Sliced to | 1011-1-11 | and mayonaise | COS . |
| TEOLOGICA OF TOTAL | a www. | voluniumiy mrb | wn litray | |
| 2011B Ups: Amer. Cheese | auted ' | 1-30 and Sliced | tomatoes | COS |
| Carra 191, Ca | 1 OT WW | tes Voluntanly | Mission away | |
| 1501.16(A) Obs. Mac + cheese | temp 100 | of areen beans 1 | 19° not held | COS |
| at 135° or above. | Redeate | d to 165° and | above. | |
| 4-202.11 Obs; counter too | for cake | decoratina u | ith chinned | 2-12-04 |
| edges and ma | rred top | D, J | ···· · · · · · · · · · · · · · · · · · | I Dal |
| H-M 110) Obs' Cal-l a- 50 | balling | | | 000 |
| Halilla) UDS: Cold case | nolding | roods mar wa | is dirty to sight | (00) |
| urd louch. | | | 7. | |
| 3-501,16A)Obs. All toods in tale | | and and a touch h | oluntarh thrown au | au COS de |
| Code Reference Core items relate to general sanitation, open | ational controls faciliti | RE ITEMS es or structures, equipment design, ger | agral maintonance or conitation | Correct by Initial (date) |
| standard operating procedures (SSOPs), T | hese items are to be | corrected by the next regular inspec | tion or as stated. | 000 11 |
| i will will be a second | 90000 | I wast- la | Wen to Suit sink | us a |
| Hall Chumbs insid | le old un | der counter frie | tge boith that | 8-8-24 |
| being used for stor | age. | | | |
| 0501.18 Obs: hand sink in | deli are | a ditu. | | 3-8-24 |
| or ill accidental | 10.0 | | | |
| rasilinus rund sink in | all are | a-blocked by | bowls | COS |
| o-301.12010s; hand sink in | deli are | a with nonar | er towels | (0) |
| about the observation | Have | 7-7- | | |
| Great City | mrough | ow and in tho | nt ot dele | 3-694 |
| Man Milli | 0 | | | |
| +601,11. Obs. debnis on: | Shelt line | der cake de los | ting Station. | 8-8-24 |
| Halill Obs: Container hold | ting top | boicked: L. L. | called to co | 0.071 |
| TWITTED WILLIAM TOU | EDUCATION PI | ROVIDED OR COMMENTS | synt touch. | 0001 11 - |
| | | | | |
| Person in Charge /Title: | 11 | | Data: () | 0-011 |
| Inspector: | MgV | o Nest | Date: 8-1- | 0004 |
| DINUCOND TRIBIL | Telephon | 101-2100 1100 | Follow-up: Follow-up Date: | Yes No |
| MIO 000-1014 (11-14) | TRIBUTION: WHITE - OWNER | CANARY - FILE COPY | | E6.37A |



| TIME INSP | TIME OUT |
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| PAGE 3 of | 3 ' |

| ESTABLISHMENT NAME | ADDRESS | = Hm, 32 | CITY Golam | ZIP 6510 |
|--|---|---------------------------------------|--|--------------------|
| FOOD PRODUCT/LOCATION | TEMP. | FOOD PRODU | UCT/ LOCATION | TEMP. |
| chicken hot hold | 1610 | rotissarie chicker | Tal. 10 6 11 | P = 0 |
| fish, hothold | 1970 | balled beans | unnun | 510 |
| nam+beans n n | 156 | quesodip | cold case - | 570 |
| byeen beans " " | 190/1150 | Cole Slaw | H H | 480 |
| Code | PRI | DRITY ITEMS | N H | Correct hy talket |
| Reference Priority items contribute directly to the elir or injury. These Items MUST RECEIVE I | nination, prevention or a MMEDIATE ACTION w | eduction to an acceptable level, haza | ards associated with foodborne illness | (date) |
| Hall. 11A Ubs: trappe machi | ne spout | livty. | | M |
| Hallia Obs: vent inside a | old rase a | uning the putsi | id pedae with | 000 |
| debrist dead thi | PS . | TOM DE TITLE DON'T | the tage with | |
| 100 served hum | enous a | ead ties ont | loor past the | 8-8-24 |
| type 7-ev | un or Tr | re +1000 Dutsid | 2 WOLKIN | |
| | | 1 | | |
| 4-101.11A Ubs: Black trash | bag bein | a used for stor | ing gry chicken | 8-8-24 |
| Dreading at br | rading 7 | able - NOT FO | OB Grade | |
| 1. KERVICE | | | | |
| +601.11A Qbs: inside top o | + Culitex | microurine t | wen with | 8-8-24 |
| 1000 alabhs. | | | | |
| 3-3m II Ons' raw avound | heaf stava | don chalving | ha | 000 // |
| haves of hushou | DDIES AN | d frozen weco | | 005 24 |
| Chicken stored on I | Uppod Sheli | ina above pnion | . // | |
| Code Reference Core items relate to general sanitation, op | erational controls, facili | DREITEMS IN OPLACE | THIS P. W. | Correct by Initial |
| standard operating procedures (SSOPs). | These items are to be | corrected by the next regular insp | pection or as stated. | (date) |
| Steel Shelf holding | sany una | er will labinet | 54 behind Stainle | 19-13-24 de |
| DIFFT SIFIF MODULE | ig trung | bags | • | |
| 5-205,15B)Obs: hand sin | cin bake | ny area Slow | draining | 9-13-24 |
| (2001) (1mg/m) | 11 0 | | | 1005 |
| Hally and districted | mat 15 | supposed to b | oe sugarundabel | DICUS) |
| Will and Will 108 | GHT WIL | 4 IDUUT! | | |
| 1-602.11(c) Ops: meat + ch | eese arah | ers with debn | 5+4hrough | 8-5-24 |
| Conversation With | markeg | er being clear | ned once a | |
| lay mated | of Every | TOW YIOU'S | 0 | |
| HOLLIC Ops: Shelvina | Where S | may contain | pers are Stored | 8-8-24 |
| has debris on | Shelips. | | | |
| 100 100 PM 100 PM | and 1.20 1 | at Street man | Bringer Land | (as) |
| Caking Shelves | un will | el SIDILA UI) (| DIG THEY TOUS OF | W or |
| January Mitthe | | PROVIDED OR COMMENTS | | |
| 2 | | | | |
| Person in Charge /Title: | // . | | Doto | 0-0// |
| 1 a tut | Mgr. | | Date: 8-1 | -0024 |
| Inspector: Composition PHSII | Telepho | ne.No. 3106 EPHS No. | Follow-up: Date: | Yes No |
| MO 580-1814 (11-14) | DISTRIBUTION: WHITE - OWN | ER'S COPY CANARY - FILE C | | E6.37A |



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|--|--|--|---------|
| Cook of referred brans detacles of the state | TOOD I NODOG I LOOK HOW | TEMP. | 0 |
| Constitution of the control of the c | SCHOOL LO LE LO LIDO CO LA COLLA COL | 370 | 2 |
| Cote milk (pulma directly in the almost policy of the control properties of the control properti | Jubra Hummus coldicase \$ 46 Hush Puppies from tryer | alo | |
| Consideration of the control of the | The career parents in it is | 212 | 0 |
| PROPERTY INTERNATIONAL STATES AND A STATES A | The second secon | 100 di | 0 |
| Cook Delicition of the control to the control of th | Code PRIORITY ITEMS | Correct by | Initial |
| Code Reference Code items relate to general santition, operational controls, focusine or windless, equipment along, operational internation of santition of standard operating procedures (850Ps). These items are to be corrected by the next regular inspection or as stated. 421,111 U.Dos. Rps. + U.Coa (Dila touritain machines with direct on debris behind aparts. 420,111 U.Dos. Screen inpeted out of smoke house building replaced 1-324 4501,11 Obs. screen inpeted out of smoke house building replaced 1-324 4501,11 Obs. ite on front of fan covers, on food packagnally so 1-1324 4501,11 Obs. ite on front of fan covers, on food packagnally so 1-1324 6501,10 Ops. metal plate Curled up and not secure to Hoor 1-1324 6501,10 Ops. metal plate Curled up and not secure to Hoor 1-1324 6501,10 Ops. metal plate Curled up and not secure to Hoor 1-1324 6501,10 Ops. Metal plate Curled up and not secure to Hoor 1-1324 6501,10 Ops. Metal plate Curled up and not secure to Hoor 1-1324 6501,10 Ops. Metal plate Curled up and not secure to Hoor 1-1324 6501,10 Ops. Metal plate Curled up and not secure to Hoor 1-1324 6501,10 Ops. Metal plate Curled up and not secure to Hoor 1-1324 6501,10 Ops. Metal plate Curled up and not secure to Hoor 1-1324 6501,10 Ops. Metal plate Curled up and not secure to Hoor 1-1324 6501,10 Ops. Metal plate Curled up and not secure to Hoor 1-1324 6501,10 Ops. Metal plate Curled up and not secure to Hoor 1-1324 6501,10 Ops. Metal plate Curled up and not secure to Hoor 1-1324 6501,10 Ops. Metal plate Curled up and not secure to Hoor 1-1324 6501,10 Ops. Metal plate Curled up and not secure to Hoor 1-1324 6501,10 Ops. Metal plate Curled up and not secure to Hoor 1-1324 6501,10 Ops. Metal plate Curled up and not secure to Hoor 1-1324 6501,10 Ops. Metal plate Curled up and not secure to Hoor 1-1324 6501,10 Ops. Metal plate Curled up and not secure to Hoor 1-1324 6501,10 Ops. Metal plate Curled up and not secure to Hoor 1-1324 6501,10 Ops. Metal plate Curled up and not secure to Hoor 1-1324 6501,1 | or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72-hours or as stated. | (date) | , |
| Cost Time Intellet to upcertification coefficient control, inclined or strictures, supprised the state of the | 1 willing open with the will t | 405 | de |
| Reference Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSDPs). These items are to be corrected by the next regular inspection or as stated. 40,110,005; PERST + Loca Colla foruntain machines with direct on BBBH delephis behind apparts. 6:501.11 Obs.; Screen inpecto out of smolehouse building-replace 1-1324 4:501.11 Obs.; Screen inpecto out of smolehouse building-replace 1-1324 4:501.11 Obs.; debris and ice on floor of delic walk in freezer 1-1324 4:501.11 Obs.; ice on front of fan covers, on food packaging (Tysori-1324) (hivien) and on wood shelving in delic breezer 6:501.11 Obs.; metal plate curled up and not secure to floor. 1-1324 of delic freezer. 6:501.12 Obs.; Reference of floor below shelving in walkindelic B-B2+1 CODER. 3-501.12 Obs.; Reference of floor below shelving in walkindelic B-B2+1 CODER. 3-501.12 Obs.; Reference of floor below shelving in walkindelic B-B2+1 CODER. Beginn in Charge / Title: Delephis of the proposition of the | Pluced III) S VIII SINC | | |
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| PAGE 5 of 8 | 3 |

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| Code Reference Priority it or injury. | ems contribute directly to the elii These items MUST RECEIVE I | nination, prevention or re | ORITY ITEMS eduction to an ac ithin 72 hours o | ceptable level, hazards a | ssociated with foodborne illness | Correct by (date) | Initial |
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| Code Reference Core item standard | ns relate to general sanitation, op operating procedures (SSOPs). | erational controls, facilit These items are to be | RE ITEMS ies or structures, corrected by the | equipment design, gener | al maintenance or sanitation n or as stated. | Correct by (date) | Initial |
| 11011010- | Clean Knives | | | nbucketsu | oith debrisin | 3-8-24 | de |
| 000 | tom. | | | | | | 7 |
| 3-302-1120 | ts'clean ear | ugment or | odraw | n board a | 3 vat sink | 1-13-24 | |
| Pasili | , Contaminate | d From ha | nd Sin | nont nex | ttoit. Need | 11001 | |
| devi | der. | - I TOTT TWO | 100 21.01 | e ingili i i oc | · IOII I IVON | | |
| 2 201 111 121-00 | | | | | | | |
| 100 PI. PUCC | no quat in so | 0 9 1 0 | icket of | | ting table | WS | |
| uu | a debr | Ket in Kuti | chen a | rea. | | | |
| 0-501, 12/A) ODS | avease build | tup on wa | u abo | ve and bell | ow 3 vat sink | 3-8-24 | |
| and | or floor by | -1 - 1 | rap | | a tool Egg Uhian | 00,1 | |
| 5011101 | no 'CC 02 G- | | 1 | | | 10 = 1 | |
| 0-20111111000 | HIDDING TIDON | TIESDELO | wsingle | e use items | 5 Shelvingo | 1-15-24 | |
| 4101, 110 Oh | idebus on t | 50 of Hol | rax+ Pr | nfer. | | 3-8-24 | , G |
| 6-50, 11 Obs | | ed ceiling | atileso | Jog re Hoba | + Bakenjoven. | 1001 | |
| | | EDUCATION F | PROVIDED OR | COMMENTS | | | |
| | | 7 | | | | | |
| Develop in Observation | 01. | | | | | | |
| Person in Charge /Title | Inst | Mar | | | Date: 8-1- | 2024 | |
| Inspector: | 100 FPHSTI | Telepho | ne No. | EPHS No. 8 | Follow-up: Follow-up Date: | Yes [|] No |
| MO 580-1814 (9-13) | | DISTRIBUTION: WHITE - OWNE | ER'S COPY | CANARY - FILE COPY | Tollow-up Date. | | E6.37A |



| TIME IN D5D | TIME OUT 300 |
|-------------|--------------|
| PAGE O of 8 | 3 |

| ESTABLISHMENT NAME | ADDRESS 1204 E | Hww32 | CITY Scile CO | ZIP LASSA |
|--|---------------------------|---|--|--|
| FOOD PRODUCT/LOCATION | TEMP. | FOOD PF | RODUCT/ LOCATION | TEMP. |
| | | | | |
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| | | | | |
| Code Reference Priority items contribute directly to the or injury. These items MUST RECEN | elimination prevention or | IORITY ITEMS reduction to an acceptable level | , hazards associated with foodborne illn | ess Correct by Initial (date) |
| or injury, These items most recent | E IMMEDIATE ACTION | within 72 hours or as stated. | | |
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| Code Reference Core items relate to general sanitation | C | ORE ITEMS | | Correct by Initial |
| standard operating procedures (SSOP | s). These items are to be | e corrected by the next regular | | |
| DENTI OPSOTTISHING COTT | y mesuro | DE HOLLUT BUIL | cery oven. | 9-13-24 04 |
| 1101.110 Ups: grease and | e bottom of | served inside | bottom of BKI 500 Dresslure true | 8-8-24 |
| 3 | | / / | | |
| o-201,114 Olos: lighting r | IOT Sharlae | d below vent | hood at cook line | 2 4-13-24 |
| 0-501,11 Obs: reiling tiles | missinga | bove ventho | od and above | 9-13-24 |
| | door J | | | The state of the s |
| HOLLIE Observance a | | table a Gross | Short - | |
| | | | | |
| o-501.11 Olos; black debus | | debns on to | porin Hussman | 8-8-21 |
| W. W. W. W. W. C. C. | | | | 0.10.11 |
| 1-501,11 Obsi ice buildup m | | PROVIDED OR COMMENTS | n walkin treezer | . 4-13-24 M |
| | | | | |
| Person in Charge /Title: | Mar | | Date: Q | -1-2024 |
| Inspector: Q 5000 FPH5 TI | Telepho | one No. EPHS N | | Yes No |
| MO 580-1814 (11-14) | DISTRIBUTION: WHITE - OWN | IER'S COPY CANARY – F | Follow-up Date: | E6.37A |



ASSE backfoop/evention device

| TIMEIN |)5 c | TIME OUT | 00 |
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| PAGE | of 9 | 3 | 1 |

| ESTABLISHMENT NAME COUNTY MOUT Deli | ADDRESS 1304 E. | Hwy 32 | CITY Salem | ZIP 55/00 | |
|--|--|---|----------------------------------|---------------------------|----------|
| FOOD PRODUCT/LOCATION | TEMP. | FOOD PRODUCT/ | LOCATION | TEMP. | |
| Hussman Walkin treez | | | | | |
| 7 11 11 11 11 11 11 | ua 11 | | | | \dashv |
| | J. | | | | |
| Code | PRIC | DRITY ITEMS | | Correct by Initi | ial |
| Reference Priority items contribute directly or injury. These items MUST R | to the elimination, prevention or re RECEIVE IMMEDIATE ACTION w | eduction to an acceptable level hazards a | ssociated with foodborne illness | (date) | |
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| Code Reference Core items relate to general san | nitation, operational controls, facilit | PRE ITEMS ies or structures, equipment design, gener corrected by the next regular inspection | ral maintenance or sanitation | Correct by Initial (date) | |
| 4-601.11[Obsidrauer | | | from Cook line | 8-8-24 0 | 4 |
| with debris | inside | | | | |
| 0-501.11 Obs: Water cor | nectionintal | tobart Proofer With | no backfing | 9-13-24 | - |
| Overention. | | www.inager wisi | THE EXCEPTION | 11201 | |
| FOLU OF CLASS OF | Oi on to a v | | | 2 10 211 | |
| backflows see | ping running | to Hobart Baken | oven, no | 7-13-24 | |
| | | | 01 20011 | | |
| 6-201,12(A) Obs: black de | obris on reiling | of wark in treeze | X. | 3-8-24 | |
| 4-204, 112 Obs! themos | meter budoor | outside walk in | Freezer Shows | 9-13-24 | \dashv |
| -10°F | 3 | | 24 1.200 | | |
| 6501.11 Obs: Water 5 | tained reiling | + tolochy / Hora | ian Pinteral | 7.13.71 | 1 |
| unit" outsid | | a tiles by "Hussin | IUI) PROTOCOL | 1-15-a-1 M | - |
| The second secon | | | | | |
| | EDUCATION F | PROVIDED OR COMMENTS | | | |
| | | | | | |
| Person in Charge /Title: | the Mar | | Date: 6-1 | -24 | |
| Inspector: | Telepho | | Follow-up: D | Yes No | 0 |
| MO 580-1814 (11-14) | DISTRIBUTION: WHITE - OWN | ER'S COPY DE CANARY - FILE COPY | T Ollow-up Date. | E6.3 | 7A |



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| | Trumant Deli | ADDRESS | . Hwy 32 | CITY Solo on | ZIP /= /= | 10 |
|-----------------------|--|--|--|--|-------------------|---|
| FC | OOD PRODUCT/LOCATION | TEMP. | . 11 4 7 | CT/ LOCATION | 600 | 100 |
| | | , Livii , | TOODTRODO | CITEOCATION | TEMI | · . |
| | | | | | | |
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| Code | | 200 | District Control | | | |
| Reference | Priority items contribute directly to the elinor injury. These items MUST RECEIVE | mination, prevention or r | ORITY ITEMS eduction to an acceptable level, haza | rds associated with foodborne illness | Correct by (date) | Initial |
| | or injury. These items MOST RECEIVE | IMMEDIATE ACTION W | ithin 72 hours or as stated. | | | |
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| Code | | CO | RE ITEMS | | | Initial |
| Reference | | | ice or etructures coninment decide a | anaval maintananan as assitation | | OR OTHER DESIGNATION OF THE PERSON NAMED IN |
| | standard operating procedures (SSOPs). | These items are to be | corrected by the next regular inspe | ection or as stated. | - (date) | |
| 6-501,11 | Core items relate to general sanitation, opstandard operating procedures (SSOPs). Obs! + loov + les | These items are to be | corrected by the next regular inspection by Hussman | ection or as stated. | (date) 9-13-24 | M |
| | Obs: + loov tiles 1 | oose on f | loor by Hussmo | in Photopol unit. | | A |
| | Obs: + loor tiles 1 | | loor by Hussmo | e pan with | | M |
| | Obs: + loor tiles I Obs: single use of debris and in | oose on f aluminur a crum | loor by Hussmon loaf and pi | e pan with | | M |
| | Obs: + loor tiles I Obs: single use of debris and in | oose on f | loor by Hussmo | e pan with | | M |
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| 6-501,11 4-508.13 | Obs: + loor tiles I Obs: single use of debris and in had been previ | oose on f iluminur a Crum ously use | Toor by Hussmon I paf and pingled Condition d. Voluntarily | e pan with e pan with her manager i Discarde de | | M |
| 4-501, 11 4-508.13 | Obs: + loor tiles I Obs: single use of debris and in had been previ | education F | PROVIDED OR COMMENTS | Date: 8 | 9-13-24 COS | M |
| 6-501,11 4-508.13 | Obs: + loor tiles I Obs: single use of debris and in had been previ | oose on f iluminur a Crum ously use | PROVIDED OR COMMENTS | e pan with e pan with her manager i Discarde de | 9-13-24 COS | M |