Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: Time in: Time out: License/ 10/6/2021 11:20 12:18 FOC			00	<u>D5</u>	02					Est. Type	Risk Category	Page 1 of						
Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla Establishment Name: Contact/Owner 1							4-	Inve	stiga	ation	1	* Number of Repeat Viola	6-Other tions:	TOTAL/SCO	ORE			
Donut Palace of Rockwall Young Cho								Hood Grease			✓ Number of Violations COS:		15/85/B					
Physical Address: 491 I-30 Rockwall, TX Pest control: GoEco/monthly									od ood US	/yearly	Ga	reas arci		Follow-up: Yes V No	10/00	טויי		
M					Status: Out = not in come points in the OUT box for e	npliance IN = in each numbered i	n compliance item	N(Mark '	o = not ✓' a che						plicable COS = corrected on sox for IN, NO, NA, COS Mar	site \mathbf{R} = repeat vio	plation W-Wa	itch
					•					re In	ımed	liate	Cor	rect	ive Action not to exceed 3 day			
O	I N O A O Time and Temperature for Food Safety						R		O I N N C U N O A O			Employee Health			R			
T	J N U A U							Т				S	12. Management, food employ	-	employees;			
	r risper cooming time and temperature							~				knowledge, responsibilities, an						
	2. Proper Cold Holding temperature(41°F/45°F)								~				13. Proper use of restriction are eyes, nose, and mouth	nd exclusion; No disc	charge from			
		3. Proper Hot Holding temperature(135°F)												Preventing Con	ntamination by Han	nds		
	4. Proper cooking time and temperature							~				14. Hands cleaned and proper	rly washed/ Gloves u	ised properly				
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)							15. N				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N)						
	6. Time as a Public Health Control; procedu			ocedures &	records							Highly Coses	antible Denulations					
	records kept above trays of TCS foods										Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered							
					App	roved Source	!				~				Pasteurized eggs used when reeggs cooked	equired		
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite									Chemicals				
		destruction Dawn/Sunrise										Chemicais						
	~				8. Food Received at prop	•	erature				~				17. Food additives; approved a & Vegetables	and properly stored;	Washing Fruits	
					Protection from Contamination				3					18. Toxic substances properly	identified, stored an	d used		
	~	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting				ood							Water	r/ Plumbing				
3					10. Food contact surfaces Sanitized at 100 p			ed and			~				19. Water from approved sour backflow device	ce; Plumbing installe	ed; proper	
	~				11. Proper disposition of reconditioned disca	returned, prev	viously serve	ed or			~				20. Approved Sewage/Wastew disposal	vater Disposal Syster	m, proper	
					Prio	rity Founda		ns (2 Po							rective Action within 10 days	3		
O U T	I N	N O	N A	C O S	Prio Demonstration		ation Iten		ints) v	iolat O U T		Req N O	N A	Cor C O S		e Control/ Identific	eation	R
				О		of Knowledge,	ation Item e/Personnel	l owledge,		O U	I	N	N	C 0		e Control/ Identific		R
	N			О	Demonstration of 21. Person in charge pres	of Knowledge, sent, demonstratified Food Man	e/ Personnel ration of kno anager/ Poste	owledge, ed		O U	I N	N	N	C 0	Food Temperatur 27. Proper cooling method use	ed; Equipment Adec		R
	N V			О	21. Person in charge pres and perform duties/ Cert 1 22. Food Handler/ no una Safe Water, Record	of Knowledge, sent, demonstratified Food Mar authorized pers	et/ Personnel ration of kno mager/ Poste sons/ person	owledge, ed		O U	I N	N	N	C 0	Food Temperatur 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of 29. Thermometers provided, a Thermal test strips	e Control/ Identificed; Equipment Adece edisposition	quate to	R
	N V			О	21. Person in charge pres and perform duties/ Cert 1 22. Food Handler/ no una Safe Water, Record	of Knowledge, sent, demonstratified Food Man authorized personal dkeeping and Labeling	ation Item e/ Personnel ration of kno anager/ Poste sons/ persor Food Pack	owledge, ed		O U	I N	N	N	C 0	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of 29. Thermometers provided, a	ed; Equipment Adece edisposition	quate to	R
	N V			О	21. Person in charge pres and perform duties/ Cert 1 22. Food Handler/ no una Safe Water, Record	of Knowledge, sent, demonstratified Food Man authorized pers dkeeping and Labeling available; adequilable (shellsto	ation Item E/ Personnel ration of kno unager/ Poste sons/ person Food Pack quate pressu	owledge, ed nnel rage		O U	I N	N	N	C 0	Food Temperatur 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of 29. Thermometers provided, a Thermal test strips dial Permit Requirement, 30. Food Establishment Peri	ed; Equipment Adece edisposition accurate, and calibrate	quate to ed; Chemical/	
	N V			О	21. Person in charge presand perform duties/ Certifold 22. Food Handler/ no una Safe Water, Record 23. Hot and Cold Water a 24. Required records avadestruction); Packaged F	of Knowledge, sent, demonstratified Food Man authorized pers dkeeping and Labeling available; adequilable (shellsto Food labeled ith Approved	ation Item Let Personnel ration of known ager/ Poster sons/ person Food Pack quate pressu pock tags; par Procedure	owledge, ed nnel rasge rasite		O U	I N	N	N	C 0	Food Temperatur 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of 29. Thermometers provided, a Thermal test strips dial Permit Requirement, 30. Food Establishment Period 12/31/2021 Utensils, Equi	ed; Equipment Adece ed; Equipment Adece edisposition accurate, and calibrate prerequisite for Opmit (Current/insp re-	quate to ed; Chemical/ peration eport sign posted	
	N V			О	21. Person in charge presand perform duties/ Certifold 22. Food Handler/ no una Safe Water, Record 23. Hot and Cold Water a 24. Required records ava destruction); Packaged F	sent, demonstratified Food Marauthorized personal description and Labeling available; adequilable (shellsto Food labeled riance, Specialiobtained for specialiotetained for specialioned for specialism for speci	etion Item et Personnel ration of kno anager/ Poste sons/ persor Food Pack quate pressu ock tags; par Procedure: lized Proces occialized	owledge, ed nnel rasge rasite		O U	I N	N	N	C 0	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of the state of	ed; Equipment Adece ed; Equipment Adece edisposition accurate, and calibrate prerequisite for Opmit (Current/insp re-	quate to ed; Chemical/ peration eport sign posted	
	V			О	Demonstration of 21. Person in charge pres and perform duties/ Certiful 22. Food Handler/ no una Safe Water, Record 23. Hot and Cold Water a 24. Required records ava destruction); Packaged F Conformance with Van HACCP plan; Variance of processing methods; man	sent, demonstratified Food Marauthorized personal description and Labeling available; adequilable (shellsto Food labeled riance, Specialiobtained for specialiotetained for specialioned for specialism for speci	etion Item et Personnel ration of kno ration of pack rat	owledge, ed nnel rasge rasite		O U	I N	N	N	C 0	Food Temperatur 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of the street of the st	e Control/ Identificed; Equipment Adeced; Equipment Adeceded is a control of the	quate to ed; Chemical/ peration port sign postect g nd properly	
	V			О	Demonstration of 21. Person in charge pres and perform duties/ Certiful 22. Food Handler/ no una Safe Water, Record 23. Hot and Cold Water a 24. Required records ava destruction); Packaged F Conformance with Van HACCP plan; Variance of processing methods; man	sent, demonstratified Food Marauthorized personal description of the Mar	extion Item E/ Personnel ration of known ager/ Poster sons/ person Food Pack quate pressured tags; part Procedures lized Proces socialized ructions y aw or under	owledge, ed nnel nnel range rasite s, and		O U T	I N	N	N	C 0	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of 29. Thermometers provided, a Thermal test strips dial Permit Requirement, 30. Food Establishment Perm 12/31/2021 Utensils, Equi 31. Adequate handwashing facts supplied, used 32. Food and Non-food Contacts	e Control/ Identificed; Equipment Adece ed; Equipment Adece ed disposition accurate, and calibrate present (Current/insp represent) present (Current/insp represent) and Vendin cilities: Accessible and ct surfaces cleanable ed astalled, maintained,	quate to ed; Chemical/ peration port sign posted g nd properly e, properly	
	N V V V V V		A	OS	21. Person in charge presand perform duties/ Certif 1 22. Food Handler/ no una Safe Water, Record 23. Hot and Cold Water a destruction); Packaged F Conformance with Var HACCP plan; Variance of processing methods; mar Consu 26. Posting of Consumer foods (Disclosure/Remin	sent, demonstratified Food Manauthorized personal description and Labeling available; adequilable (shellsto Food labeled riance, Specialiobtained for spenufacturer instrumer Advisory Advisories; rander/Buffet Plantage (Sent) and (S	extion Item External Personnel Fraction of known ager/ Poster Frood Pack Quate pressured by the procedures External Procedures Ex	owledge, ed nnel nnel rasite s s, and cooked on Label	Action	2 2 2	I N V V V V V V V V V V V V V V V V V V	N O	N A	C O S	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and 29. Thermometers provided, a Thermal test strips dial Permit Requirement, 30. Food Establishment Perm 12/31/2021 Utensils, Equi 31. Adequate handwashing fac supplied, used 32. Food and Non-food Conta designed, constructed, and use 33. Warewashing Facilities; in	et; Equipment Adece ed; Eq	quate to ed; Chemical/ peration port sign posted g nd properly e, properly	dd)
	V V			О	21. Person in charge presand perform duties/ Certif 1 22. Food Handler/ no una Safe Water, Record 23. Hot and Cold Water a 24. Required records ava destruction); Packaged F Conformance with Van HACCP plan; Variance of processing methods; mare consumer foods (Disclosure/Remin Core Items (1 Point)	sent, demonstratified Food Manauthorized personal description and Labeling available; adequilable (shellsto Food labeled riance, Specialiobtained for spenufacturer instrumer Advisory Advisories; rander/Buffet Plantager (1997).	etion Item Personnel ration of known ager/ Postor ration of known ager/ Postor ration of known ager/ Postor ration of known ager/ Food Pack Guate pressur Procedure: lized Proces pecialized ructions y aw or under tte)/ Allerge Require C	owledge, ed nnel nnel rasite s s, and cooked on Label	R	2 2	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	NO	N A	C O S	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and cooling test strips dial Permit Requirement, 30. Food Establishment Permit 12/31/2021 Utensils, Equit 31. Adequate handwashing fac supplied, used 32. Food and Non-food Contadesigned, constructed, and used 33. Warewashing Facilities; in Service sink or curb cleaning to the supplied of the sup	et; Equipment Adece ed; Eq	quate to ed; Chemical/ peration port sign posted g nd properly e, properly	
OUU	N V V V V V V	N	A	O S	21. Person in charge presand perform duties/ Certif 1 22. Food Handler/ no una Safe Water, Record 23. Hot and Cold Water a 24. Required records ava destruction); Packaged F Conformance with Van HACCP plan; Variance of processing methods; mare consumer foods (Disclosure/Remin Core Items (1 Point)	sent, demonstratified Food Marauthorized personal description of Marau	extion Item E/ Personnel Fration of known ager/ Poster Food Pack Quate pressure Fracedure Lized Proces Lized	owledge, ed nnel nnel nnel nre, safe rasite s, and recooked on Label	Action	2 2 Note	I N V V V V V V V V V V V V V V V V V V	N O	N A	C O S	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and cooling test strips dial Permit Requirement, 30. Food Establishment Permit 12/31/2021 Utensils, Equit 31. Adequate handwashing fac supplied, used 32. Food and Non-food Contadesigned, constructed, and used 33. Warewashing Facilities; in Service sink or curb cleaning to the supplied of the sup	e Control/ Identificed; Equipment Adece ed; Equipment Adece ed disposition accurate, and calibrate present the control of the	quate to ed; Chemical/ peration port sign posted g nd properly e, properly	
OUU	N V V V V V V V V V V V V V V V V V V V	N	A	O S	21. Person in charge presand perform duties/ Certif 1 22. Food Handler/ no una Safe Water, Record 23. Hot and Cold Water a destruction); Packaged F Conformance with 25. Compliance with Var HACCP plan; Variance of processing methods; mar Consumer foods (Disclosure/Remin Prevention of 34. No Evidence of Insection 21. No Evidence of Insection 22. Person in the control of the contr	sent, demonstratified Food Manathorized personal authorized personal deeping and Labeling available; adequilable (shellsto Food labeled ith Approved riance, Speciali obtained for spenufacturer instraumer Advisory ander/Buffet Plant (b) Violations food Contamination	ation Item E/ Personnel ration of known ager/ Poster ration of known ager/ Poster ration of known ager/ Poster ration of known ager/ Food Pack Grade Pack Grade Procedures Require Commination On, rodent/o	owledge, ed nnel arage are, safe rasite s.s., and arcooked on Label are there are the rasite are	Action	2 2 Note	to E	N O	N A	C O S	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and 29. Thermometers provided, a Thermal test strips dial Permit Requirement, 30. Food Establishment Perm 12/31/2021 Utensils, Equi 31. Adequate handwashing fac supplied, used 32. Food and Non-food Conta designed, constructed, and used 33. Warewashing Facilities; in Service sink or curb cleaning the strip of	e Control/ Identificed; Equipment Adece ed; Equipment Adece ed disposition accurate, and calibrate present the control of the	quate to ed; Chemical/ peration port sign posted g nd properly e, properly	dd
OUU	N V V V V V V V V V V V V V V V V V V V	N	A	O S	21. Person in charge presand perform duties/ Certif 22. Food Handler/ no una Safe Water, Record 23. Hot and Cold Water a 24. Required records ava destruction); Packaged F Conformance with Van HACCP plan; Variance of processing methods; mar Consumption of Consumer foods (Disclosure/Remin of Core Items (1 Point Prevention of Consumals)	sent, demonstratified Food Marauthorized personal deeping and Labeling available; adequilable (shellsto Food labeled iith Approved riance, Specialiobtained for spenufacturer instrumer Advisory Advisories; rader/Buffet Plate (b) Violations of Food Contained contamination (eating, drinking)	ration Item Personnel ration of known ager/ Poster ration of person Food Pack quate pressure pock tags; pan Procedures lized Proces pecialized ructions Ty aw or under tate)/ Allerge Require Comination on, rodent/ourse region of tobacce	owledge, ed nnel arage are, safe rasite s.s., and arcooked on Label are there are the rasite are	Action	2 2 Note	to E	N O	N A	C O S	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and 29. Thermometers provided, a Thermal test strips dial Permit Requirement, 30. Food Establishment Perm 12/31/2021 Utensils, Equi 31. Adequate handwashing fac supplied, used 32. Food and Non-food Conta designed, constructed, and used 33. Warewashing Facilities; in Service sink or curb cleaning the strip of	e Control/ Identifice ed; Equipment Adece present Adeceded present (Current/inspire) present (Current/insp	quate to ed; Chemical/ peration port sign posted g nd properly e, properly	dd
OUU	N V V V V V V V V V V V V V V V V V V V	N	A	O S	21. Person in charge presand perform duties/ Certifund performance with a composition of the performance with Variance of processing methods; marked performance with Variance of pr	sent, demonstratified Food Manauthorized personal authorized perso	ration Item Personnel ration of known ager/ Poster ration of person Food Pack quate pressure pock tags; pan Procedures lized Proces pecialized ructions Ty aw or under tate)/ Allerge Require Comination on, rodent/ourse region of tobacce	owledge, ed nnel arage are, safe rasite s.s., and arcooked on Label are there are the rasite are	Action	2 2 2 Vot	to E	N O	N A	C O S	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and carrier and test strips dial Permit Requirement, 30. Food Establishment Permit 12/31/2021 Utensils, Equim 31. Adequate handwashing fact supplied, used 32. Food and Non-food Contain designed, constructed, and used 33. Warewashing Facilities; in Service sink or curb cleaning the system of the strip of the system of the strip of the system of the strip of th	et Control/ Identifice ed; Equipment Adece ed;	quate to ed; Chemical/ peration port sign posted g nd properly e, properly used/	dd
OUU	V V V V V V V V V V V V V V V V V V V	N	A	O S	21. Person in charge presand perform duties/ Certif 22. Food Handler/ no una Safe Water, Record 23. Hot and Cold Water a 24. Required records ava destruction); Packaged F Conformance with Var HACCP plan; Variance of processing methods; mar Consumption of Consumer foods (Disclosure/Remin of Core Items (1 Point Prevention of Core Items) 34. No Evidence of Insectanimals 35. Personal Cleanliness/ 36. Wiping Cloths; proper	sent, demonstratified Food Manathorized personal authorized personal description of the Manathorized personal authorized perso	ration Item Personnel ration of known ager/ Poster ration of person Food Pack quate pressure pock tags; pan Procedures lized Proces pecialized ructions Ty aw or under tate)/ Allerge Require Comination on, rodent/ourse region of tobacce	owledge, ed nnel arage are, safe rasite s.s., and arcooked on Label are there are the rasite are	Action	2 2 2 Vot	to E	N O	N A	C O S	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and 29. Thermometers provided, a Thermal test strips dial Permit Requirement, 30. Food Establishment Permit 12/31/2021 Utensils, Equit 31. Adequate handwashing fac supplied, used 32. Food and Non-food Contact designed, constructed, and used 33. Warewashing Facilities; in Service sink or curb cleaning the strip of the str	et; Equipment Adece ed; Eq	quate to ed; Chemical/ peration eport sign posted g nd properly e, properly used/	dd
OUU	X Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y	N	A	O S	21. Person in charge presand perform duties/ Cert 1 22. Food Handler/ no una Safe Water, Record 23. Hot and Cold Water a destruction); Packaged F Conformance with Var HACCP plan; Variance of processing methods; mar Consu 26. Posting of Consumer foods (Disclosure/Remin Prevention of 34. No Evidence of Insectanimals 35. Personal Cleanliness) 36. Wiping Cloths; propersonal Cleanliness 37. Environmental contains 38. Approved thawing market 19 certain processing methods (Disclosure/Remin prevention of 34. No Evidence of Insectanimals 35. Personal Cleanliness) 36. Wiping Cloths; propersonal Cleanliness 37. Environmental contains 38. Approved thawing market 29. Personal Cleanliness 39. Pe	sent, demonstratified Food Manathorized personal authorized personal description of the Manathorized personal authorized perso	ation Item E/ Personnel ration of known ager/ Poster sons/ person Food Pack quate pressure ock tags; pan Procedurer lized Proces becialized ructions y aw or under ate)/ Allerge Require C mination on, rodent/o ng or tobacc stored	owledge, ed nnel arage are, safe rasite s.s., and arcooked on Label are there are the rasite are	Action	2 2 2 Vot	to E	N O	N A	C O S	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and 29. Thermometers provided, a Thermal test strips dial Permit Requirement, 30. Food Establishment Permit 12/31/2021 Utensils, Equit 31. Adequate handwashing fact supplied, used 32. Food and Non-food Contained designed, constructed, and use 33. Warewashing Facilities; in Service sink or curb cleaning the strip of the s	e Control/ Identifice ed; Equipment Adece ed;	quate to ed; Chemical/ peration port sign posted g nd properly used/ areas used es maintained	dd
OUU	X Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y Y	N	A	O S	21. Person in charge presand perform duties/ Cert 1 22. Food Handler/ no una Safe Water, Record 23. Hot and Cold Water a destruction); Packaged F Conformance with Var HACCP plan; Variance of processing methods; mar Consu 26. Posting of Consumer foods (Disclosure/Remin Prevention of 34. No Evidence of Insectanimals 35. Personal Cleanliness) 36. Wiping Cloths; propersonal Cleanliness 37. Environmental contains 38. Approved thawing market 19 certain processing methods (Disclosure/Remin prevention of 34. No Evidence of Insectanimals 35. Personal Cleanliness) 36. Wiping Cloths; propersonal Cleanliness 37. Environmental contains 38. Approved thawing market 29. Personal Cleanliness 39. Pe	sent, demonstratified Food Manauthorized personal authorized (shellstorized authorized for special authorized for s	ation Item be/Personnel ration of known ager/Poster ration of known ager/Poster ration of known ager/Poster ration of known ager/Poster ration person Food Pack quate pressure ck tags; pan Procedure lized Proces becialized Proces ructions Ty aw or under rate)/ Allerge Require Comination on, rodent/o and or tobacc stored	owledge, ed nnel nnel nnel nnel nnel nnel nnel n	Action	2 2 2 1	to E	N O	N A	C O S	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and carrier 29. Thermometers provided, a Thermal test strips dial Permit Requirement, 30. Food Establishment Permit 12/31/2021 Utensils, Equit 31. Adequate handwashing facts supplied, used 32. Food and Non-food Contadesigned, constructed, and used 33. Warewashing Facilities; in Service sink or curb cleaning in Service sink or curb cleaning in Service sink or curb cleaning that the supplied of the supplied	et Control/ Identifice ed; Equipment Adece ed;	quate to ed; Chemical/ peration port sign posted g nd properly e, properly used/ areas used es maintained ean	dd)

Retail Food Establishment Inspection Report

Received by: (signature) Young Cho	Young Cho	Title: Person In Charge/ Owner OWNEr
Inspected by: Christy Cortez, RS (signature)	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

E-4-11' 1	mont Nome:	Di ' 1 '	Admona	C:+/C: ·		License/Permit #	Do O CC				
	nent Name: Palace of Rockwall	Physical A		City/State: Rockwa	Page <u>2</u> of <u>2</u>						
		!	TEMPERATURE OBSERVA		T = =						
Item/Loc	ation ch in cooler/only non	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp I				
TCS	cit iii coolei/oriiy fiori		glass front drink cooler ambier	t 36							
reach in cooler/sausage		40									
	cheese	40									
white	e freezer ambient	-7									
white	e freezer ambient	6									
white r	each in freezer ambient	4									
glass f	ront drink cooler ambient	31									
glass f	ront drink cooler ambient	39									
Item	T		SSERVATIONS AND CORRECT								
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AN NOTED BELOW:										
	Hand sink 129 F										
	3 comp sink 131 F										
	•	lk food	containers (flour, etc)								
	Sani bucket 100 pp		, ,								
39	Discard unused equ										
	•	•									
18			eparate in back storage								
35			and separate in back s	torage a	na throu	ignout					
32	Use NSF equipmer										
	_		anitize all utensils, tray	s, dishes	3						
	Clean floors, walls										
40	Discard cardboard	boxes after initial use									
40	Discard pan liners of	daily. A	aily. Avoid re-use next day								
32	Seal exposed wood	d in front	t counter where cups,	sugar, cr	eamer i	s stored					
42	Clean equipment,	shelves	throughout								
45	Clean walls, floors throughout										
	Time stickers for TCS foods TPHC. Will attach TPHC form to be filled out and sent to city.										
Received	bv:		Print:			Title: Person In Charge	Owner				
				Cha		_	Junei				
Ų.	Young Uno		Young	<u> </u>		Owner					
(signature)	Young Cho Iby: Chvisty Cov	tez, 1	RS Christy C	ortez,	RS	Samples: Y N	# collected				