## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

Page of   1.5		ate: ノつ(	2/1	) ) (	2/	Time in: Time out: License/I 4:00 FS-8							Est. Type Risk Category Page 1 of	2	
Enablishment Name Late MacGelleine    Properties   Proper												_	5-CO/Construction 6-Other TOTAL/SCO	RE	
Project of Actions   Project   Pro	Es	Establishment Name: Contact/Owner N							-11170	suge	atioi.		* Number of Repeat Violations:	<u>KL</u>	
September   Sept					-	- <u> </u>		Но	ood		G	reasi	11/20/	/B	
Note the comparison on the control monocount of the control monocount	98	7 E	I-3	0 F	Roc	kwall, TX Ecolab/4-23-202		Alpl	ha/1-2	024	LĔ	S/3	3000gal/2-2024 №		
Priority Tenna of Poulses' violations: Require Immediate Currentre Action and to exceed 3 days  Thus and Temperature for 8 and Solity  I have a fine a fine of the programme of the fine of the solitors of the solitors of the fine of the solitors of the fine of the solitors of the solitors of the fine of the solitors o	Compliance Status: Out = not in compliance  NO = not observed NA = not applicable COS = corrected on site R = repeat violation W-Watch  Mark the appropriate points in the OUT box for each numbered item  Mark 'y' a checkmark in appropriate box for IN NO NA COS Mark an in appropriate box for R											ch			
The content of the							s Requ								
1. Imper cooling internal temperature   2. Proper Read Reliance   2. Proper Cooling internal temperature   2. Proper Read Reliance   2. Proper Reliance   2. Proper Read Reliance   2. Proper Read Reliance   2. Proper Read Reliance   2. Proper Reliance	О	Î	N	N	С	Time and Temperature for Food Safety	R	(	) I	N	N	C	Employee Worlds	R	
2   Topes Cold Holding temperature(15° 45°F)		N	U	A						U	A				
3 3 3 5. Proper Bot Holding tougestate (155 Pr)  4. Proper cooling time and temperature  5. Proper thorizing procedure for host holding (165 Pri in 2 littles)  5. Proper thorizing procedure for host holding (165 Pri in 2 littles)  6. Time as a Public Health Control, procedures. & records  7. Food and accordinated from oppressed source, Food in good condition, sets, of what antichloroute primary distinctions of distinctions.  7. Food and accordinated from oppressed source, Food in good condition, sets, of what antichloroute primary distinctions.  8. Food Received at process of accordinate for propersy control, prevention of the food of		~				1. Frozer cooling time and temperature			~						
3   3   Proper Ho Holding temperature (NSF)   Proceeding Contamination by Hands   Proceeding Contamination by Hands   Proceeding Contamination by Hands   Proper Holding Contamination by Hands   Holding Contamination   Holding Contamination by Hands   Holding Contamination   Ho					2. Proper Cold Holding temperature(41°F/ 45°F)								+		
1   1   1   1   1   1   1   1   1   1	3								-		eyes, nose, and mouth				
Cloves Used   S. Proger releasing procedure for hot hidding (185 Fin 2   Long to 18 foliation)   S. Proger releasing procedures for hot hidding (185 Fin 2   Long to 18 foliation)   S. Proger releasing procedures & records	3					3. Proper Hot Holding temperature(135°F)									
S. Proper reflecting procedure for her bolding (165°F in 2		~				4. Proper cooking time and temperature			~						
Approved Source  Approved Source  1. Food and its obtained from approved source. Food in particular control is an interest of the source of th		./							1				15. No bare hand contact with ready to eat foods or approved		
Approved Source  Approved Source  16. Pasteraried Source succepted in good condition, sale, and unadiatened; parasite doctorion of from approved source, Food in good condition, sale, and unadiatened; parasite doctorion of Source Source Food in good condition, sale, and unadiatened; parasite doctorion of Source Source Food in good condition, sale, and unadiatened; parasite doctorion of Source Source Food in good condition, sale, and unadiatened; parasite doctorion of Condition of Chemicals    V						,					$\bot$		and make method properly followed (AFFROVED I. N. )		
Approved Source    V   Particulate, author divers approved source; Food in destruction of the production of the producti		~				6. Time as a rubile riealth Collifor, procedures & records							0 V 1 1		
Section of the content of the cont						Approved Source			~				•		
S. Food Received at proper temperature   Chemical   17; Food additives, approved and properly shorted, Washing Fruits   17; Food additives, approved and properly shorted, washing Fruits   17; Food additives, approved and properly shorted, washing Fruits   18; Tools each stances properly identified, stored and used					1	7. Food and ice obtained from approved source; Food in									
Check at receipt  Protection from Contamination  9. Flord Separated & protected, presented during food preparation, storage, display, and tasting  10. Prod cortact surfaces and Returnables; Cleaned and santized are proportion, storage, display, and tasting  11. Puper disposition of roturned, previously served or reconditioned discarded  11. Puper disposition of roturned, previously served or reconditioned discarded  11. Puper disposition of roturned, previously served or reconditioned discarded  12. Approved Sessage Wastewater Disposal System, proper abackflow device  13. Approved Sessage Wastewater Disposal System, proper abackflow device  14. N.		~											Chemicals		
Check at receipt  Protection from Contamination  9. Flord Separated & protected, presented during food preparation, storage, display, and tasting  10. Prod cortact surfaces and Returnables; Cleaned and santized are proportion, storage, display, and tasting  11. Puper disposition of roturned, previously served or reconditioned discarded  11. Puper disposition of roturned, previously served or reconditioned discarded  11. Puper disposition of roturned, previously served or reconditioned discarded  12. Approved Sessage Wastewater Disposal System, proper abackflow device  13. Approved Sessage Wastewater Disposal System, proper abackflow device  14. N.						8. Food Received at proper temperature	+		T				17. Food additives: approved and properly stored: Washing Fruits		
Protection from Contamination		~				• • •			~						
V					ı	•			~				18. Toxic substances properly identified, stored and used	1	
10. Food contact surfaces and Returnables; Cleaned and Sanitzed at							П						Water/ Plumbing		
Sanitized appm/temperature   Demonstration of returned, previously served or reconditioned disposition   Priority Foundation Items (2 Points) riolations Require Corrective Action within 10 days							$\perp$		T				Ü		
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days   Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days   Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days   Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days   Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days   Priority Foundation of Knowledge Pressure   Priority Foundation Items (2 Points) violations Require Corrective Action Not to Exceed 90 Days or Next Inspection   Physical Facilities maintained   Proper Used Itemsils   Property used and stored   Priority Foundation   Priority Constructed, and clean   Priority Constructed, supplied, and clean   Property cons	3								~						
Demonstration of Knowledge/ Personnel   R   N   N   N   N   N   N   N   N   N		~				11. Proper disposition of returned, previously served or reconditioned <b>discarded</b>			~						
Person in charge present, demonstration of Knowledge Personnel   21. Person in charge present, demonstration of knowledge, and perform durines / Certified Food Manager/ Posted   22. Food Handler/ no unauthorized persons/ personnel   28. Proper Date Marking and disposition   28. Proper Date Marking and disposition   28. Proper Date Marking and disposition   29. Thermomenters provided, accurate, and calibrated; Chemical/ Thermolal est strips   19. No. No. No. No. No. No. No. No. No. No						Priority Foundation Items (2 Po							rrective Action within 10 days		
21. Person in charge present, demonstration of knowledge, and perform duties? Certified Food Manager? Posted 4 Per per duties for pecalistic Process, and HACCP plan. Variance obtained for specialistic Process, and HACCP plan. Variance obtained Process, and HACCP plan. Variance obtained for specialistic Process, and HACCP plan. Variance Proce			O	A	О	Demonstration of Knowledge/Personnel	R	τ	J N			0	Food Temperature Control/ Identification	R	
22. Food Handler/ no unauthorized persons/ personnel   23. Proper Date Marking and disposition   25. Proper Date Marking and disposition   26. Thermal test strips   27. Thermometers provided, accurate, and calibrated; Chemical Thermal test strips   28. The total Cold Water available; adequate pressure, safe   24. Required records available; desheltsock tags; parasite destruction); Packaged Food labeled   24. Required records available; desheltsock tags; parasite destruction); Packaged Food labeled   27. Stripping   27. Stripping   28. Compliance with Approved Procedures   28. The total Cold Water available; destruction; Packaged Food labeled   27. Stripping   27. Stripping   28. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions   28. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used   28. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used   28. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used   28. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used   28. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used   28. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used   28. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used   28. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used   28. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used   28. Food and Non-food Contact surfaces cleanable, properly used   28. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used   28. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used   28. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used   28. Food and Non-food Contact		,										5		Т	
Safe Water, Recordkeeping and Food Package Labeling  23. Hot and Cold Water available; adequate pressure, safe  24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled  25. Compliance with Approved Procedures  Conformance with Approved Procedures  25. Compliance with Variance Obtained for specialized processing methods; manufacturer instructions  Consumer Advisory  Consumer Advisory  26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate) Allergen Label  V N N N N COTE Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  V N N N N S COTE Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  V N N N N N S COTE Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  V N N N N N N N N N N N N N N N N N N	-	1 1							•				*		
Labeling    23. Hot and Cold Water available; adequate pressure, safe   24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled   25. Compliance with Approved Procedures   25. Compliance with Nariance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions   31. Adequate handwashing facilities: Accessible and properly supplied, used   26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer/Plate)/ Allergen Label   26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer/Plate)/ Allergen Label   26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer/Plate)/ Allergen Label   27. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer/Plate)/ Allergen Label   28. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer/Plate)/ Allergen Label   28. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer/Plate)/ Allergen Label   28. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer/Plate)/ Allergen Label   28. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer/Plate)/ Allergen Label   28. Posting Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided   28. Posting Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided   28. Posting Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided   28. Posting Facilities   28. Posting Facility Facilities   28. Posting Facility Facility Facility Facilit	I	~				4	+		ļ -				28. Proper Date Marking and disposition	+	
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled  Conformance with Approved Procedures  Conformance with Approved Procedures  25. Compliance with Variance, Specialized Process, and HACCP plant; Variance obtained for specialized processing methods; manufacturer instructions  Consumer Advisory  26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  V S 34. No Evidence of Insect contamination  R S 41. Original container labeling (Bulk Food)  35. Personal Cleanliness/eating, drinking or tobacco use  Physical Facilities  42. Non-Food Contact surfaces clean  43. Adequate ventilation and lighting; designated areas used  44. Garbage and Refuse properly disposed; facilities maintained  45. Physical facilities installed, maintained, and clean  46. Toilet Facilities; properly constructed, supplied, and clean  47. Other Violations		~				22. Food Handler/ no unauthorized persons/ personnel			~				29. Thermometers provided, accurate, and calibrated; Chemical/		
Conformance with Approved Procedures   25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions   26. Posting of Consumer Advisory   26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate) / Allergen Label   27. Specialized Provided   27. Non-Food Contact surfaces cleanable, properly designed, constructed, and used   27. Specialized provided   27. Specialized Provided   28. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate) / Allergen Label   28. Specialized Provided   28. Specialized Provided Prov		~				22. Food Handler/ no unauthorized persons/ personnel  Safe Water, Recordkeeping and Food Package			~				29. Thermometers provided, accurate, and calibrated; Chemical/		
Conformance with Approved Procedures   25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions   31. Adequate handwashing facilities: Accessible and properly supplied, used   32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used   33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided   33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided   33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided   34. No Evidence of Insect contamination   34. No Evidence of Insect contamination, rodent/other animals   35. Personal Cleanliness/eating, drinking or tobacco use   Physical Facilities   36. Wiping Cloths; properly used and stored   37. Environmental contamination   43. Adequate ventilation and lighting; designated areas used   44. Garbage and Refuse properly disposed; facilities maintained   45. Physical facilities; installed, maintained, and clean   46. Toilet Facilities; properly constructed, supplied, and clean   47. Other Violations   47. Other Vio						22. Food Handler/ no unauthorized persons/ personnel  Safe Water, Recordkeeping and Food Package Labeling			~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital		
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions  Consumer Advisory  Consumer Advisory  26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label  Core Items (I Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (I Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (I Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (I Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (I Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (I Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (I Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (I Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (I Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (I Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (I Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, whichever Comes First  Core Items (I Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, whichever Comes First  Core Items (I Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, whichever Comes First  Core Items (I Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, whichever Comes First  Core Items (I Point) Vio		·				22. Food Handler/ no unauthorized persons/ personnel  Safe Water, Recordkeeping and Food Package Labeling  23. Hot and Cold Water available; adequate pressure, safe  24. Required records available (shellstock tags; parasite			~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)		
Consumer Advisory    26. Posting of Consumer Advisory   26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label   26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label   26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label   27. Service sink or curb cleaning facilities; installed, maintained, used/ Service sink or curb cleaning facilities; installed, maintained, used/ Service sink or curb cleaning facilities; installed, maintained, used/ Service sink or curb cleaning facilities; installed, maintained, used/ Service sink or curb cleaning facilities; installed, maintained, used/ Service sink or curb cleaning facilities; installed, maintained, used/ Service sink or curb cleaning facilities; installed, maintained, used/ Service sink or curb cleaning facilities; installed, maintained, used/ Service sink or curb cleaning facilities; installed, maintained, used/ Service sink or curb cleaning facilities; installed, maintained, used/ Service sink or curb cleaning facilities; installed, maintained, used/ Service sink or curb cleaning facilities; installed, maintained, used/ Service sink or curb cleaning facilities; installed, maintained, used/ Service sink or curb cleaning facilities; installed, maintained, used/ Service sink or curb cleaning facilities; installed, maintained, used/ Service sink or curb cleaning facilities; installed, maintained, used/ Service sink or curb cleaning facilities; installed, maintained, used/ Service sink or curb cleaning facilities; installed, maintained, used/ Service sink or curb cleaning facilities; installed, maintained, used/ Service sink or curb cleaning facilities; installed, maintained, used/ Service sink or curb cleaning facilities; installed, maintained, used/ Service sink or curb cleaning facilities; installed, maintained, used/ Service sink or curb cleaning facilities; installed, maintained, used/ Service		·				22. Food Handler/ no unauthorized persons/ personnel  Safe Water, Recordkeeping and Food Package Labeling  23. Hot and Cold Water available; adequate pressure, safe  24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  12/31/2024		
designed, constructed, and used    Core   Co		·				22. Food Handler/ no unauthorized persons/ personnel  Safe Water, Recordkeeping and Food Package Labeling  23. Hot and Cold Water available; adequate pressure, safe  24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled  Conformance with Approved Procedures  25. Compliance with Variance, Specialized Process, and			~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  12/31/2024  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly		
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate) / Allergen Label  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Period Violations  Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations  Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Corrective Series  Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Corrective Series  Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Correcti		\(\bullet\)				22. Food Handler/ no unauthorized persons/ personnel  Safe Water, Recordkeeping and Food Package Labeling  23. Hot and Cold Water available; adequate pressure, safe  24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled  Conformance with Approved Procedures  25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized			\( \tau \)				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  12/31/2024  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly		
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First  Representation of Food Contamination  Representation of Food Contamination And Inspection of Properly used and stored And Section And S		\(\bullet\)				22. Food Handler/ no unauthorized persons/ personnel  Safe Water, Recordkeeping and Food Package Labeling  23. Hot and Cold Water available; adequate pressure, safe  24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled  Conformance with Approved Procedures  25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  12/31/2024  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly		
R		\(\bullet\)				22. Food Handler/ no unauthorized persons/ personnel  Safe Water, Recordkeeping and Food Package Labeling  23. Hot and Cold Water available; adequate pressure, safe  24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled  Conformance with Approved Procedures  25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions  Consumer Advisory			\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  12/31/2024  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used		
U N O A O S Prevention of Food Contamination  34. No Evidence of Insect contamination, rodent/other animals  35. Personal Cleanliness/eating, drinking or tobacco use  Physical Facilities  1		\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \				22. Food Handler/ no unauthorized persons/ personnel  Safe Water, Recordkeeping and Food Package Labeling  23. Hot and Cold Water available; adequate pressure, safe  24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled  Conformance with Approved Procedures  25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions  Consumer Advisory  26. Posting of Consumer Advisories; raw or under cooked							29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  12/31/2024  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/		
34. No Evidence of Insect contamination, rodent/other animals  35. Personal Cleanliness/eating, drinking or tobacco use  36. Wiping Cloths; properly used and stored  37. Environmental contamination  38. Approved thawing method  41. Original container labeling (Bulk Food)  42. Non-Food Contact surfaces clean  43. Adequate ventilation and lighting; designated areas used  44. Garbage and Refuse properly disposed; facilities maintained  45. Physical facilities installed, maintained, and clean  46. Toilet Facilities; properly constructed, supplied, and clean  47. Other Violations		\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \				22. Food Handler/ no unauthorized persons/ personnel  Safe Water, Recordkeeping and Food Package Labeling  23. Hot and Cold Water available; adequate pressure, safe  24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled  Conformance with Approved Procedures  25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions  Consumer Advisory  26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label	? Actio	n No	V V				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  12/31/2024  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided		
Animals   35. Personal Cleanliness/eating, drinking or tobacco use   Physical Facilities     36. Wiping Cloths; properly used and stored   42. Non-Food Contact surfaces clean     37. Environmental contamination   43. Adequate ventilation and lighting; designated areas used     44. Garbage and Refuse properly disposed; facilities maintained     45. Physical facilities installed, maintained, and clean     46. Toilet Facilities; properly constructed, supplied, and clean     47. Other Violations     47. Other Violations     48. Tother Violations     49. Tother Violations     40. Single-service & single-use articles; properly stored     40. Single-service & single-use articles; properly stored     41. Other Violations     42. Non-Food Contact surfaces clean     43. Adequate ventilation and lighting; designated areas used     44. Garbage and Refuse properly disposed; facilities maintained     45. Physical facilities; properly constructed, supplied, and clean     46. Toilet Facilities; properly constructed, supplied, and clean     47. Other Violations     48. Adequate ventilation and lighting; designated areas used     48. Other Violations     48. Adequate ventilation and lighting; designated areas used     48. Other Violations     48. Adequate ventilation and lighting; designated areas used     48. Adequate ventilation and lighting; designated areas used     48. Adequate ventilation and lighting; designated areas used     48. Other Violations     48. Adequate ventilation and lighting; designated areas used     48. Adequate ventilation and lighting; designated areas used     48. Other Violations     48.			N O		О	22. Food Handler/ no unauthorized persons/ personnel  Safe Water, Recordkeeping and Food Package Labeling  23. Hot and Cold Water available; adequate pressure, safe  24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled  Conformance with Approved Procedures  25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions  Consumer Advisory  26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label  Core Items (1 Point) Violations Require Corrective	_	n No	V V V V V V V V V V V V V V V V V V V	N	N	C 0	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  12/31/2024  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided		
36. Wiping Cloths; properly used and stored  37. Environmental contamination  38. Approved thawing method  43. Adequate ventilation and lighting; designated areas used  44. Garbage and Refuse properly disposed; facilities maintained  45. Physical facilities installed, maintained, and clean  39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used  40. Single-service & single-use articles; properly stored  41. Adequate ventilation and lighting; designated areas used  43. Adequate ventilation and lighting; designated areas used  44. Garbage and Refuse properly disposed; facilities maintained  45. Physical facilities installed, maintained, and clean  46. Toilet Facilities; properly constructed, supplied, and clean  47. Other Violations		V	N O		О	22. Food Handler/ no unauthorized persons/ personnel  Safe Water, Recordkeeping and Food Package Labeling  23. Hot and Cold Water available; adequate pressure, safe  24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled  Conformance with Approved Procedures  25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions  Consumer Advisory  26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label  Core Items (1 Point) Violations Require Corrective  Prevention of Food Contamination  34. No Evidence of Insect contamination, rodent/other	_	n No	V V V V V V V V V V V V V V V V V V V	N	N	C 0	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  12/31/2024  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  13. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided		
37. Environmental contamination  38. Approved thawing method  43. Adequate ventilation and lighting; designated areas used  44. Garbage and Refuse properly disposed; facilities maintained  45. Physical facilities installed, maintained, and clean  46. Toilet Facilities; properly constructed, supplied, and clean  47. Other Violations		V	N O		О	22. Food Handler/ no unauthorized persons/ personnel  Safe Water, Recordkeeping and Food Package Labeling  23. Hot and Cold Water available; adequate pressure, safe  24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled  Conformance with Approved Procedures  25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions  Consumer Advisory  26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label  Core Items (1 Point) Violations Require Corrective  Prevention of Food Contamination  34. No Evidence of Insect contamination, rodent/other animals	_	n No	V V V V V V V V V V V V V V V V V V V	N	N	C 0	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  12/31/2024  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  13. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  14. Original container labeling (Bulk Food)		
38. Approved thawing method		V V	N O		О	22. Food Handler/ no unauthorized persons/ personnel  Safe Water, Recordkeeping and Food Package Labeling  23. Hot and Cold Water available; adequate pressure, safe  24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled  Conformance with Approved Procedures  25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions  Consumer Advisory  26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label  Core Items (1 Point) Violations Require Corrective  Prevention of Food Contamination  34. No Evidence of Insect contamination, rodent/other animals  35. Personal Cleanliness/eating, drinking or tobacco use	_	on No	V V V V V V V V V V V V V V V V V V V	N	N	C 0	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  12/31/2024  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  13. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  14. Original container labeling (Bulk Food)  Physical Facilities		
Proper Use of Utensils  39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used  40. Single-service & single-use articles; properly stored  45. Physical facilities installed, maintained, and clean  46. Toilet Facilities; properly constructed, supplied, and clean  47. Other Violations		V	N O		О	22. Food Handler/ no unauthorized persons/ personnel  Safe Water, Recordkeeping and Food Package Labeling  23. Hot and Cold Water available; adequate pressure, safe  24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled  Conformance with Approved Procedures  25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions  Consumer Advisory  26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label  Core Items (1 Point) Violations Require Corrective Prevention of Food Contamination  34. No Evidence of Insect contamination, rodent/other animals  35. Personal Cleanliness/eating, drinking or tobacco use	_	on No	V V V V V V V V V V V V V V V V V V V	N	N	C 0	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  12/31/2024  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided  13. Warewashing Facilities; installed, maintained, used/Service sink or curb cleaning facility provided  14. Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean		
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used  40. Single-service & single-use articles; properly stored  47. Other Violations		V	N O		О	22. Food Handler/ no unauthorized persons/ personnel  Safe Water, Recordkeeping and Food Package Labeling  23. Hot and Cold Water available; adequate pressure, safe  24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled  Conformance with Approved Procedures  25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions  Consumer Advisory  26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label  Core Items (1 Point) Violations Require Corrective Prevention of Food Contamination  34. No Evidence of Insect contamination, rodent/other animals  35. Personal Cleanliness/eating, drinking or tobacco use  36. Wiping Cloths; properly used and stored	_	on No	V V V V V V V V V V V V V V V V V V V	N	N	C 0	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  12/31/2024  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  tys or Next Inspection, Whichever Comes First  Food Identification  41.Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean  43. Adequate ventilation and lighting; designated areas used		
dried, & handled/ In use utensils; properly used  40. Single-service & single-use articles; properly stored  47. Other Violations		V	N O		О	22. Food Handler/ no unauthorized persons/ personnel  Safe Water, Recordkeeping and Food Package Labeling  23. Hot and Cold Water available; adequate pressure, safe  24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled  Conformance with Approved Procedures  25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions  Consumer Advisory  26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label  Core Items (1 Point) Violations Require Corrective Prevention of Food Contamination  34. No Evidence of Insect contamination, rodent/other animals  35. Personal Cleanliness/eating, drinking or tobacco use  36. Wiping Cloths; properly used and stored  37. Environmental contamination  38. Approved thawing method	_	n Noo	V V V V V V V V V V V V V V V V V V V	N	N	C 0	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  12/31/2024  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  13. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  14. Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean  43. Adequate ventilation and lighting; designated areas used  44. Garbage and Refuse properly disposed; facilities maintained		
		V	N O		О	22. Food Handler/ no unauthorized persons/ personnel  Safe Water, Recordkeeping and Food Package Labeling  23. Hot and Cold Water available; adequate pressure, safe  24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled  Conformance with Approved Procedures  25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions  Consumer Advisory  26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label  Core Items (1 Point) Violations Require Corrective  Prevention of Food Contamination  34. No Evidence of Insect contamination, rodent/other animals  35. Personal Cleanliness/eating, drinking or tobacco use  36. Wiping Cloths; properly used and stored  37. Environmental contamination  38. Approved thawing method  Proper Use of Utensils	_	n Noo	V V V V V V V V V V V V V V V V V V V	N	N	C 0	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  12/31/2024  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  13. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  14. Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean  43. Adequate ventilation and lighting; designated areas used  44. Garbage and Refuse properly disposed; facilities maintained  45. Physical facilities installed, maintained, and clean		
			N O		О	22. Food Handler/ no unauthorized persons/ personnel  Safe Water, Recordkeeping and Food Package Labeling  23. Hot and Cold Water available; adequate pressure, safe  24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled  Conformance with Approved Procedures  25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions  Consumer Advisory  26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label  Core Items (1 Point) Violations Require Corrective  Prevention of Food Contamination  34. No Evidence of Insect contamination, rodent/other animals  35. Personal Cleanliness/eating, drinking or tobacco use  36. Wiping Cloths; properly used and stored  37. Environmental contamination  38. Approved thawing method  Proper Use of Utensils  39. Utensils, equipment, & linens; properly used, stored,	_	n Noo	V V V V V V V V V V V V V V V V V V V	N	N	C 0	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/insp report sign posted)  12/31/2024  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  13. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  14. Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean  43. Adequate ventilation and lighting; designated areas used  44. Garbage and Refuse properly disposed; facilities maintained  45. Physical facilities installed, maintained, and clean		

Received by: (signature) James Burns	Print: James Burns	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	adeleine	Physical A 987 E		ity/State: License/Permit # FS-8299 Page 2 of 2							
7			m 7								
Item/Loca	ation	Temp F	Item/Location	Temp F	Item/Location		Temp F				
•	wells/tomato soup	190	reach in cooler/cooked chicken	41	chicken		181				
	room soup/potato soup	130/164	sandwich cold top/chicken salad	<b>  ' '</b>	omelette station/mixed veggies		41				
Hea	t lamp/quiche	145	ham	41-52	cut tomatoes	s/beef	41/41-49				
	friand	148/139	turkey	41	breakfast cold top/e	41/41					
cold	top/chicken salad	41	roast beef 41-50 cut tomato			es	41				
pasta	salad/cut leafy greens	41/41	under/roast beef	41	under/quic	41					
und	er/pasta salad	41	under counter cooler/ham/cheese	41/41 grill drawers/ham/tu		/turkey	44/46				
COC	oked chicken	41	steam wells/mashed potatoes	157	shrimp/ri	ce	41/40				
Theorem	I		SERVATIONS AND CORRECTIV								
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTENT	ION IS DIRE	CTED TO THE CONDITIONS C	BSERVED A	ND				
W	Line hand sink 100-	+F/need	paper towels								
3			nan 4 hours)COS to 165	+F/need	ds to hot hold at 13	5+F					
	Line hand sink 100		,								
2	Various deli meats	stacked	too high/discarded bags	gies of r	meat over 41F ove	r 4 hours	3				
	Front hand sink 100			_							
2			station to have lid and	cold hol	d at 41F and belov	V					
2	Deli meat prepped today/r	eeds to be	cooled to 41F before placing in	drawers to	ensure cold holding at 4	1F or below	v				
	3 comp sink 120+F										
	Dishwasher sanitizi	ng at 50	ppm chlorine								
	sani sink setup to 2	00ppm	quats								
W	Sani bucket at 200 ppr	n/hot wat	er at 120F, will need to test	at 65-75l	F, tested at 3 comp si	nk at 80F					
10	To clean ice deflect	or pane									
	Milk frother sanitize	d after e	every use								
	To go hand sink 10	0+F eqւ	ıippwd								
42	to clean in/around/o	n equip	ment and inside coolers	and un	der cold top lids						
45	To clean floors, wal	ls, unde	r equipment /replace ga	skets w	here needed on co	olers					
2	Milk carafes self serve 40	), 45F/sup	posed to be TPHC stickers but	none at ir	nspection, pulled by mar	nager at 45	iF.				
	under counter coole		37F								
	salad cooler ambie	nt 36F									
	dessert under counter cooler ambient 38F										
	under counter to go chicken salad, pasta 37, 38F										
	Milk cooler in espresso machine										
3	To go soups tomato 109F, potato soup 135F, tomato soup discarded as over 4 hours										
	Dessert display 34F ambient										
	shredded cheese in ice wells 41F										
	WiC rice 41, pasta 41, chicken 41, tomatoes 41F										
3	3 hot holding reach in unit potato 127, tomato soup 117, 121/discarded as unknown out of temp										
WIF ambient 4F   Received by:   Print:   Title: Person In Charge/ Owner											
Received (signature)	James Ruras		James E	3urn	S Manag						
Inspected (signature)	Inspected by: Print:										
5 FIL 00	6 (Revised 09-2015)	<i>102</i> , 1	Company of		Samples: Y N	# collecte	ed				