Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

Date: Time in 8:40			Time out: 9:40		FS-0	0003761						3 CPFM	Food handlers 4	Page 1	of <u>2</u>			
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complate Establishment Name: Contact/Owner N							4-Investigation			n [5-CO/Construction	6-Other	6-Other TOTAL/					
Est Po				Nan	ne:			ct/Owner N o Gaviria		:					Number of Repeat Viol Number of Violations	lations: COS:	0/01	4 / ^
Physical Address: 726 IH 30 Rockwall, Tx Pest control: Ecolab 12/21/23												e trap :/ waste oil is Best Vacumn 12/4/23 1000g	Tonow up. Test		9/91/A			
Mai					Status: Out = not in co points in the OUT box for	ompliance IN = in one in the interest its	compliant em	ce No Mark ') = no √' a o						plicable COS = corrected on ex for IN, NO, NA, COS Ma	site $\mathbf{R} = \text{repeat vio}$ ark an in appropriat	plation W=	Watch
			Sta							uire .	lmm		e Co	rrecti	ve Action not to exceed 3 do			
O U	I I N	N O	N A	C		nperature for Fo		ty	R		O 1 U 1	I N N O	N	C	Етр	oloyee Health		R
Т		/		S	1. Proper cooling time						T			S	12. Management, food emplo knowledge, responsibilities, a		employees;	
	_				2. Proper Cold Holding	g temperature(41°	F/ 45°F)	ı						Н	Internal hand sink poster 13. Proper use of restriction a		charge from	
_	/				See	(1050					·			Ц	eyes, nose, and mouth			
		/			3. Proper Hot Holding to 4. Proper cooking time						1	4	1		Preventing Contamination by Hands			
(/				5. Proper reheating prod			55°F in 2		-				H	14. Hands cleaned and properly washed/ Gloves used properly15. No bare hand contact with ready to eat foods or approved			
		'			Hours)						ı				alternate method properly fol Gloves used	llowed (APPROVED	ŶN)
	/				6. Time as a Public Hea	alth Control; proc	edures &	& records							Highly Suso	ceptible Populations		
					Ap	proved Source					ı	/			Pasteurized eggs used when i		rerea	
					7. Food and ice obtaine good condition, safe, ar	nd unadulterated;	parasite								(i	Chemicals		
'					destruction Polls Re		enter										*** 1: **	
	/				8. Food Received at pro Checking upor						ı	/			17. Food additives; approved & Vegetables Water only	and properly stored;	Washing Fru	.its
	L				Protection	n from Contamin	nation			3	3			~	18. Toxic substances properly See	y identified, stored an	d used	
	/				9. Food Separated & pr preparation, storage, dis			food								er/ Plumbing		
	/				10. Food contact surfact Sanitized at 200			ned and			·	/			19. Water from approved sou backflow device City approved	rce; Plumbing install	ed; proper	
					11. Proper disposition of	of returned, previo	ously ser	rved or							20. Approved Sewage/Waste	water Disposal System	m, proper	
	/				reconditioned Disc	ard imme	ediate	elv			v				disposal	•		
	<u> </u>				reconditioned Disc				ints)						disposal rective Action within 10 day	vs		
O U T	I N	N O	N A	C O S	Pri		tion Ite	ems (2 Po	ints)		0 1	ns Red I N O	quire N A	C C O S	rective Action within 10 day	es re Control/ Identific	eation	R
U	I N	N O		0	Demonstration 21. Person in charge pr and perform duties/ Cer 3	n of Knowledge/ resent, demonstrat rtified Food Mana	Personn tion of kr ager (CF	ems (2 Po nel nowledge, EM)	_		O I U I	[N	N	CO	Food Temperatu 27. Proper cooling method us Maintain Product Temperatu	re Control/ Identific sed; Equipment Ade re		R
U	I N	N O		0	Demonstration 21. Person in charge properties of the perform duties / Cere and perform duties /	n of Knowledge/ resent, demonstrat rtified Food Mana	Personn tion of kr ager (CF	ems (2 Po nel nowledge, EM)	_		O I U I	N O	N	CO	Food Temperatu 27. Proper cooling method us Maintain Product Temperatu 28. Proper Date Marking and Great date labels	re Control/ Identific sed; Equipment Ade re	quate to	
U	I N	N O		0	Demonstration 21. Person in charge prand perform duties/ Cer 3 22. Food Handler/ no u	n of Knowledge/ resent, demonstrat rtified Food Mana mauthorized persoays	Personn tion of krager (CF ons/ persons/	nowledge, M)	_		O I I I I I I I I I I I I I I I I I I I	N O	N	CO	Food Temperatu 27. Proper cooling method us Maintain Product Temperatu 28. Proper Date Marking and Great date labels 29. Thermometers provided, Thermal test strips	re Control/ Identific sed; Equipment Ade re I disposition accurate, and calibrat	quate to	
U	I N	N O		0	Demonstration 21. Person in charge properties of the perform duties of the performance of the p	n of Knowledge/ resent, demonstrat rtified Food Mana mauthorized persoays ordkeeping and F Labeling or available; adequ	Personn tion of kn ager (CF ons/ persons/ person	ems (2 Ponel nowledge, EM) onnel ckage sure, safe	_		O I	N O	N	CO	Food Temperatu 27. Proper cooling method us Maintain Product Temperatu 28. Proper Date Marking and Great date labels 29. Thermometers provided,	re Control/ Identifices sed; Equipment Adere I disposition accurate, and calibrates ps current	quate to	
U	I N	N O		0	Demonstration 21. Person in charge properties of the control of t	resent, demonstrat retified Food Mana mauthorized persoays ordkeeping and F Labeling er available; adequevailable (shellstook Food labeled	Personn tion of kn ager (CF ons/ persons/ person	ems (2 Ponel nowledge, EM) onnel ckage sure, safe	_		O I	N O	N	CO	Food Temperatu 27. Proper cooling method us Maintain Product Temperatu 28. Proper Date Marking and Great date labels 29. Thermometers provided, Thermal test strips Digital thermo, stri	re Control/ Identifice sed; Equipment Adere I disposition accurate, and calibrate ps current t, Prerequisite for Ormit/Inspection Current	quate to ed; Chemical peration	V
U	I N	N O		О	Demonstration 21. Person in charge properties and perform duties / Cerus 22. Food Handler / no under the description of the d	resent, demonstrate triffed Food Mana anauthorized persoays ordkeeping and F Labeling or available; adequivaliable (shellstock Food labeled ADE with Approved P	Procedure	ems (2 Ponel nowledge, EM) onnel ckage sure, safe parasite	_		O I	N O	N	CO	Food Temperatu 27. Proper cooling method us Maintain Product Temperatu 28. Proper Date Marking and Great date labels 29. Thermometers provided, Thermal test strips Digital thermo, stri Permit Requiremen 30. Food Establishment Per Posted and curre Utensils, Equ	re Control/ Identifices sed; Equipment Adere disposition accurate, and calibrates the Courrent service of Courrent services and Courrent services are considered as a course of the Courrent services are considered as a course o	quate to ed; Chemical peration ent/ insp pos	V
U		N O		О	Demonstration 21. Person in charge property and perform duties of the content of	resent, demonstrate triffied Food Mana mauthorized persoays ordkeeping and F Labeling or available; adequivailable (shellstoc Food labeled label) with Approved P variance, Specialize obtained for	Procedur zed Procedur custons	ems (2 Ponel nowledge, EM) onnel ckage sure, safe parasite	_		O I		N	CO	Food Temperatu 27. Proper cooling method us Maintain Product Temperatu 28. Proper Date Marking and Great date labels 29. Thermometers provided, Thermal test strips Digital thermo, stri Permit Requiremen 30. Food Establishment Per Posted and curre	re Control/ Identifices sed; Equipment Adere disposition accurate, and calibrates the Courrent service of Courrent services and Courrent services are considered as a course of the Courrent services are considered as a course o	quate to ed; Chemical peration ent/ insp pos	V
U		N O		О	Demonstration 21. Person in charge property and perform duties of the control of	resent, demonstrate trified Food Mana trified Fo	Procedure zed Proceductions	nowledge, EM) connel ckage sure, safe parasite res ess, and	_				N	CO	Food Temperatu 27. Proper cooling method us Maintain Product Temperatu 28. Proper Date Marking and Great date labels 29. Thermometers provided, Thermal test strips Digital thermo, stri Permit Requiremen 30. Food Establishment Per Posted and curre Utensils, Equ 31. Adequate handwashing fasupplied, used Equipped 32. Food and Non-food Cont designed, constructed, and us Cutting boards	re Control/ Identifices sed; Equipment Adere I disposition accurate, and calibrates the control of the control	quate to ed; Chemical peration ent/ insp pos nd properly e, properly	V
U		N O		О	Demonstration 21. Person in charge property and perform duties of the content of	resent, demonstrate riffied Food Mana mauthorized persoays ordkeeping and F Labeling or available; adequivailable (shellstock Food labeled label) with Approved P Variance, Specialize obtained for specianufacturer instruction of the control of	Procedurate Procedurate pressured Procedurate Procedurate pressured Procedurate pressure	ems (2 Po nel nowledge, EM) onnel ckage sure, safe parasite res ess, and	R		O III		N A	COSS	Food Temperatu 27. Proper cooling method us Maintain Product Temperatu 28. Proper Date Marking and Great date labels 29. Thermometers provided, Thermal test strips Digital thermo, stri Permit Requiremen 30. Food Establishment Per Posted and curro Utensils, Equ 31. Adequate handwashing for supplied, used Equipped 32. Food and Non-food Cont designed, constructed, and used Cutting boards 33. Warewashing Facilities; is Service sink or curb cleaning Equipped	re Control/ Identifice sed; Equipment Adere I disposition accurate, and calibrate ps current t, Prerequisite for Ormit/Inspection Curr ent 2024 hipment, and Vendin acilities: Accessible a act surfaces cleanable sed installed, maintained, g facility provided	quate to ed; Chemical peration ent/ insp pos nd properly e, properly	1/
UT		N	A	O S	Demonstration 21. Person in charge property and perform duties of the control of	resent, demonstrate rtified Food Mana mauthorized persoays ordkeeping and F Labeling or available; adequivailable (shellstock Food labeled labeled with Approved P variance, Specialize obtained for specianufacturer instruction of the company of	Procedur zed Procedur zed Procedur w or under e)/ Allerg	ems (2 Po nel nowledge, EM) onnel ckage sure, safe parasite res ess, and	R	on N	or to or	Excell N	ed 9	C O S	Food Temperatu 27. Proper cooling method us Maintain Product Temperatu 28. Proper Date Marking and Great date labels 29. Thermometers provided, Thermal test strips Digital thermo, stri Permit Requiremen 30. Food Establishment Per Posted and curre Utensils, Equ 31. Adequate handwashing fasupplied, used Equipped 32. Food and Non-food Cont designed, constructed, and use Cutting boards 33. Warewashing Facilities; service sink or curb cleaning Equipped	re Control/ Identifices sed; Equipment Adere and disposition accurate, and calibrate ps current tt, Prerequisite for Ormit/Inspection Current 2024 aipment, and Vendin acilities: Accessible a act surfaces cleanable sed installed, maintained, a facility provided the chever Comes First	quate to ed; Chemical peration ent/ insp pos nd properly e, properly	1/
U			A	OS	Demonstration 21. Person in charge property and perform duties of the control of	resent, demonstrate rified Food Mana mauthorized persoays ordkeeping and F Labeling or available; adequivailable (shellstoch Food labeled label) with Approved P Variance, Specialize obtained for specianufacturer instruction of Labeling summer Advisory er Advisories; ravinder/Buffet Plate of Food Contam	Procedure zed Proceductions w or under e)/ Allerge Require nination	ems (2 Ponel nowledge, EM) onnel ckage sure, safe parasite res ess, and cr cooked gen Label Corrective	Action	on N		Exce IN O	ed 9	C O S	Food Temperatu 27. Proper cooling method us Maintain Product Temperatu 28. Proper Date Marking and Great date labels 29. Thermometers provided, Thermal test strips Digital thermo, stri Permit Requiremen 30. Food Establishment Per Posted and curre Utensils, Equ 31. Adequate handwashing fasupplied, used Equipped 32. Food and Non-food Cont designed, constructed, and use Cutting boards 33. Warewashing Facilities; service sink or curb cleaning Equipped	re Control/ Identifice sed; Equipment Adere I disposition accurate, and calibrate ps current tt, Prerequisite for O rmit/Inspection Curr ent 2024 hipment, and Vendin accilities: Accessible a act surfaces cleanable sed installed, maintained, tracility provided chever Comes First Identification	quate to ed; Chemical peration ent/ insp pos nd properly e, properly	V tted ★
U T		N	A	O s	Demonstration 21. Person in charge properties and perform duties of the content	resent, demonstrate triffied Food Mana mauthorized persoays ordkeeping and F Labeling or available; adequivailable (shellstoce Food labeled labeled with Approved P Variance, Specialize e obtained for specianufacturer instruction of Cax daily sumer Advisory ord Food Contamination of Food Contamination of Food Contamination	Procedurate ductions which is a series of the series of t	ems (2 Po nel nowledge, 'M) onnel ckage sure, safe oarasite res ess, and crooked gen Label Corrective	Action	on N	O I I I I I I I I I I I I I I I I I I I	Exce IN O	ed 9	O Da	Food Temperatu 27. Proper cooling method us Maintain Product Temperatu 28. Proper Date Marking and Great date labels 29. Thermometers provided, Thermal test strips Digital thermo, stri Permit Requiremen 30. Food Establishment Per Posted and curre Utensils, Equ 31. Adequate handwashing for supplied, used Equipped 32. Food and Non-food Control designed, constructed, and us Cutting boards 33. Warewashing Facilities; is Service sink or curb cleaning Equipped ys or Next Inspection, Whice Food 41.Original container labelin	re Control/ Identifice sed; Equipment Adere I disposition accurate, and calibrat ps current t, Prerequisite for O rmit/Inspection Current 2024 hipment, and Vendin acilities: Accessible a act surfaces cleanable sed installed, maintained, g facility provided chever Comes First Identification g (Bulk Food)	quate to ed; Chemical peration ent/ insp pos nd properly e, properly	V tted ★
OUT		N	A	O s	Demonstration 21. Person in charge property and perform duties of the content of	resent, demonstrate rtified Food Mana trainauthorized persoays ordkeeping and F Labeling or available; adequivailable (shellstock Food labeled labeled labeled labeled with Approved P deriance, Specialize obtained for specialized for spe	Procedured actions of Allerge Procedured actions of the Allerge Procedured	ems (2 Po nel nowledge, 'M) onnel ckage sure, safe oarasite res ess, and crooked gen Label Corrective	Actiu	on N	COUNTY CO	Exce IN O	ed 9	O Da	Food Temperatu 27. Proper cooling method us Maintain Product Temperatu 28. Proper Date Marking and Great date labels 29. Thermometers provided, Thermal test strips Digital thermo, stri Permit Requiremen 30. Food Establishment Per Posted and curre Utensils, Equ 31. Adequate handwashing for supplied, used Equipped 32. Food and Non-food Control designed, constructed, and us Cutting boards 33. Warewashing Facilities; is Service sink or curb cleaning Equipped ys or Next Inspection, Whice Food 41.Original container labelin	re Control/ Identifices sed; Equipment Adere I disposition accurate, and calibrate ps current tt, Prerequisite for Ormit/Inspection Current 2024 signment, and Vendin acilities: Accessible a act surfaces cleanable sed installed, maintained, a facility provided the chever Comes First Identification g (Bulk Food)	quate to ed; Chemical peration ent/ insp pos nd properly e, properly	tted R
U T		N	A	O s	Demonstration 21. Person in charge property and perform duties/ Ceres and performed with 30 demonstration and Cold Water Good pressure 23. Hot and Cold Water Good pressure 24. Required records and destruction); Packaged Commercial Conformance volume Conforman	resent, demonstrate triffied Food Mana traditional food Mana tradi	Procedured actions of Allerge Procedured actions of the Allerge Procedured	ems (2 Po nel nowledge, 'M) onnel ckage sure, safe oarasite res ess, and crooked gen Label Corrective	Action	on N		Exce IN O	ed 9	O Da	Food Temperatu 27. Proper cooling method us Maintain Product Temperatu 28. Proper Date Marking and Great date labels 29. Thermometers provided, Thermal test strips Digital thermo, stri Permit Requiremen 30. Food Establishment Per Posted and curre Utensils, Equ 31. Adequate handwashing fasupplied, used Equipped 32. Food and Non-food Cont designed, constructed, and used Cutting boards 33. Warewashing Facilities; service sink or curb cleaning Equipped ys or Next Inspection, Whice Food 41. Original container labeling	re Control/ Identifice sed; Equipment Adere Idisposition accurate, and calibrate ps current tt, Prerequisite for Ormit/Inspection Current 2024 hipment, and Vendin accilities: Accessible a act surfaces cleanable sed installed, maintained, tracility provided chever Comes First Identification g (Bulk Food) cical Facilities sees clean	quate to ed; Chemical peration ent/ insp pos nd properly e, properly used/	V tted ★
OUT		N	A	O s	Demonstration 21. Person in charge property and perform duties/ Ceres and performed with 30 demonstration and Cold Water Good pressure 23. Hot and Cold Water Good pressure 24. Required records and destruction); Packaged Commercial Conformance volume Conforman	resent, demonstrate triffied Food Mana mauthorized persoays ordkeeping and F Labeling or available; adequevailable (shellstoce Food labeled label) with Approved P variance, Specialize obtained for special must be obtained for special process of the	Procedured actions of Allerge Procedured actions of the Allerge Procedured	ems (2 Po nel nowledge, 'M) onnel ckage sure, safe oarasite res ess, and crooked gen Label Corrective	Actiu	on N		Exce N O	ed 9	O Da	Food Temperatu 27. Proper cooling method us Maintain Product Temperatu 28. Proper Date Marking and Great date labels 29. Thermometers provided, Thermal test strips Digital thermo, stri Permit Requiremen 30. Food Establishment Per Posted and Curro Utensils, Equ 31. Adequate handwashing for supplied, used Equipped 32. Food and Non-food Contest designed, constructed, and used Cutting boards 33. Warewashing Facilities; Service sink or curb cleaning Equipped ys or Next Inspection, White Food 41. Original container labeling Phys 42. Non-Food Contact surface	re Control/ Identifice sed; Equipment Adere I disposition accurate, and calibrat ps current t, Prerequisite for O rmit/Inspection Curr ent 2024 hipment, and Vendin acilities: Accessible a act surfaces cleanable sed installed, maintained, facility provided chever Comes First Identification g (Bulk Food) cital Facilities ses clean lighting; designated a	quate to ed; Chemical peration ent/ insp pos ent/ on properly e, properly used/	
OUT		N	A	O s	Demonstration 21. Person in charge properties and perform duties of Ceres and a certified with 30 days and a conditional conformance of Commercial Consistence of	resent, demonstrate triffied Food Mana mauthorized persoays ordkeeping and F Labeling or available; adequevailable (shellstoce Food labeled label) with Approved P variance, Specialize obtained for special must be obtained for special process of the	tion Ite Personn tion of kr ager (CF ons/ person road Pac uate press ck tags; p Procedur zed Pro	ems (2 Po nel nowledge, 'M) onnel ckage sure, safe oarasite res ess, and crooked gen Label Corrective	Actiu	on N		Exce N O	ed 9	O Da	Food Temperatu 27. Proper cooling method us Maintain Product Temperatu 28. Proper Date Marking and Great date labels 29. Thermometers provided, Thermal test strips Digital thermo, stri Permit Requiremen 30. Food Establishment Per Posted and curre Utensils, Equ 31. Adequate handwashing for supplied, used Equipped 32. Food and Non-food Cont designed, constructed, and us Cutting boards 33. Warewashing Facilities; is Service sink or curb cleaning Equipped ys or Next Inspection , Whice Phys 42. Non-Food Contact surfact 43. Adequate ventilation and	re Control/ Identifice sed; Equipment Adere I disposition accurate, and calibrat ps current tt, Prerequisite for O rmit/Inspection Curr ent 2024 hipment, and Vendin acilities: Accessible a act surfaces cleanable sed installed, maintained, tfacility provided chever Comes First Identification g (Bulk Food) sical Facilities see clean lighting; designated a perly disposed; faciliti	quate to ed; Chemical peration ent/ insp pos g nd properly used/ areas used es maintained	
OUT		N	A	O s	Demonstration 21. Person in charge properties and perform duties of Ceres and a certified with 30 days and a conditional conformance of Commercial Consistence of	resent, demonstrate triffied Food Mana mauthorized personays ordkeeping and F Labeling or available; adequivaliable (shellstoc Food labeled label) with Approved P Variance, Specialize obtained for special processing of the proce	tion Ite Personn tion of kr ager (CF ons/ person to	ems (2 Ponel nowledge, FM) onnel ckage sure, safe parasite res ess, and er cooked gen Label Corrective /other cco use	Actiu	on N	CONTROL OF THE PROPERTY OF THE	Excell N O	ed 9	O Da	Food Temperatu 27. Proper cooling method us Maintain Product Temperatu 28. Proper Date Marking and Great date labels 29. Thermometers provided, Thermal test strips Digital thermo, stri Permit Requiremen 30. Food Establishment Per Posted and curre Utensils, Equ 31. Adequate handwashing fasupplied, used Equipped 32. Food and Non-food Cont designed, constructed, and us Cutting boards 33. Warewashing Facilities; is Service sink or curb cleaning Equipped ys or Next Inspection, Whice Phys 42. Non-Food Contact surfact 43. Adequate ventilation and 44. Garbage and Refuse prop	re Control/ Identifice sed; Equipment Adere Idisposition accurate, and calibrate ps current tt, Prerequisite for O rmit/Inspection Current 2024 hipment, and Vendin accilities: Accessible a act surfaces cleanable sed installed, maintained, tracility provided chever Comes First Identification g (Bulk Food) sical Facilities ses clean lighting; designated a perly disposed; facilities ted, maintained, and cleaned acceptance of the constructed and cleaned acceptance of the constructed, supplied to constructed, supplied	quate to ed; Chemical peration ent/ insp pos g nd properly e, properly used/ areas used es maintained ean	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Pedro Gaviria	Print: Pedro Gaviria	Title: Person In Charge/ Owner
Inspected by: Richard Hill (signature)	Print: Richard Hill SIT	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name:	Physical A		ity/State:		License/Permit # Pag	e <u>2</u> of <u>2</u>				
Pollo	Regio	726 IH	I 30 F	Rockwal	l, Tx	FS-0003761					
Item/Loc	ation	Temp	TEMPERATURE OBSERVATION Item/Location	Temp	Item/Loc	ation	Temp				
WIC a				Temp		o/sour cream	37/38				
		38 Cooking				37/30					
R	aw chicken	38	Beans	201	(
Slice	e cheese/pico	38/38	Rice	210		38					
М	ozz cheese	38	Prep cooler top			34					
Pr	ep raw chix	40	Cilantro	36		35					
	r Freezer htt	14	Pico	36	CI	34					
	1 1 1CCZC1 IIII	17	_			nicken strips	46/45				
			Lettuce	36	DUI	tle cooler 1&2	40/43				
			Below amb	35							
Item	AN INCRECTION OF YOUR PO		SERVATIONS AND CORRECTIV			THE COMPLETIONS OBSERVED :	NID				
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temperatures are taken in F										
	Restrooms equipped greater than 106										
	Hand sinks equipped all greater than 110 throughout kitchen										
	3comp sink set up, 134, using steramine tabs for sani tested 200ppm, stripes current										
	Chips hot hold amb 138, salsa bar amb 36										
	Juice containers cleaned every other day, soda nozzles cleaned nightly										
18/cos	Must store stainless steel cleaner low and not next to clean utensils										
	Air curtain operational, truck received during inspection										
45	Minor detail cleaning walls and floors in dry storage										
	Mops stored hanging up, great practice										
32	Time to sand or replace cutting boards										
00	2 Burned out light bulbs in hoods										
36	Observed dry towels used during prep, no sanitizer buckets set up										
32	Hot holding units not turned on yet										
32	Address prep cooler cutting board, time to sand or replace Using red kizen digital thermo and stripes current										
42/45	Using red kizen digital thermo and stripes current Minor detail cleaning of equipment underneath, between, behind on cooking and service lines										
	Red sani buckets filled at 3 comp sink										
	Trod dam sacreto miles at a complement										
Received (signature)	See abov	/ <u></u>	See abo)VA		Title: Person In Charge/ Owne	r				
Inspected		U	Print:) V C							
(signature)		SI	Richard	Hill	SIT	Samples: Y N # collec	ted				