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: | | | | | | | | icense/Permit # | | | | | | | CPFM Food handlers Page 1 of | 2 | | | |
|--|---------------------------------------|----------------|----------------|--------------|--|--|--|--|----------|----------------------------|---------------------------------------|--------|---------|-------------|---|----------|--|--|--|
| 9/22/23 | | | | | 11:05 | 12:06 | | | | 000874 nt 4-Investigati | | | | | | | | | |
| | irpo stabli | | | | tion: 1-Routine ne: | 2-Follow U | Contact/Ow | | | 4- | Inve | stiga | tion | 1 | 5-CO/Construction 6-Other TOTAL/SCO |)RE | | | |
| | | | | | nuts Goliad | | Hew yum | Lee | | 1 ** | | | | | Number of Violations COS: | Α | | | |
| 20 | 195ic 106 | S S | Gare | ess: Olia | ad #224 Rocky | wall Tx Tern | st control : minix 06/2023 | | | Ho 02-2 | od 2023 | | | | e trap :/ waste oil Grease 8/2023 50g Follow-up: Yes No | | | | |
| Ma | | | | | Status: Out = not in co points in the OUT box for | ompliance IN = in or each numbered ite | compliance tem 1 | | | t obser heckm | | | | | plicable $COS = corrected on site R = repeat violation W = Wa ox for IN, NO, NA, COS Mark an in appropriate box for R$ | tch | | | |
| - | ,, | | G ₄ | 4 | Prio | rity Items (3 | | | | ire In | nmed | liate | Cor | recti | ive Action not to exceed 3 days | | | | |
| O U | ompli I N | ance N O | N A | C O | | nperature for Fo | | | R | O | | N O | N A | C O | Employee Health | R | | | |
| T | | | | S | Proper cooling time a | legrees Fahrenhei and temperature | it) | | | Т | | | | S | 12. Management, food employees and conditional employees; | | | | |
| | ~ | | | | See | | | | | | ~ | | | | knowledge, responsibilities, and reporting | | | | |
| | / | | | | 2. Proper Cold Holding See | temperature(41° | °F/ 45°F) | | | | 1 | | | | 13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth | | | | |
| | | . / | | | 3. Proper Hot Holding t | temperature(135° | °F) | | | | <u> </u> | | | | Preventing Contamination by Hands | | | | |
| | | • | | | 4. Proper cooking time | and temperature | ; | | | | | | | | 14. Hands cleaned and properly washed/ Gloves used properly | | | | |
| | | • | | | 5. Proper reheating prod | cedure for hot ho | olding (165°F i | n 2 | | - | • | | | | 15. No bare hand contact with ready to eat foods or approved | + | | | |
| | | ' | | | Hours) | | | | | | ' | | | | alternate method properly followed (APPROVED Y N) Gloves used | | | | |
| | / | | | | 6. Time as a Public Hea | alth Control; proc | cedures & reco | ords | | | | | | | Highly Susceptible Populations | | | | |
| | | | | | Ap | proved Source | | | | | | | ~ | | 16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required | | | | |
| | | | | | 7. Food and ice obtained from approved source; Food in | | | in | П | | | | | | | | | | |
| | ′ | | | | good condition, safe, and unadulterated; parasite destructionTexas Bakery, Dawn | | | | | | | | | | Chemicals | | | | |
| | ~ | | | | 8. Food Received at pro Checking upo | | | | | | / | | | | 17. Food additives; approved and properly stored; Washing Fruits & Vegetables | | | | |
| | | | | | | ı from Contamir | nation | | | | / | | | | N/Á 18. Toxic substances properly identified, stored and used | + | | | |
| | ~ | | | | 9. Food Separated & pr preparation, storage, dis | | | | | | | | | | Water/ Plumbing | | | | |
| | ~ | | | | 10. Food contact surfact Sanitized at100_ | es and Returnabl ppm/temperature | les ; Cleaned ar | nd | | | ~ | | | + | 19. Water from approved source; Plumbing installed; proper backflow device | | | | |
| | | | | | 11. Proper disposition of | - | • | r | | | | | | İ | City Approved 20. Approved Sewage/Wastewater Disposal System, proper | + | | | |
| | • | | | | reconditioned Disca | | <u> </u> | | | | | | | | disposal | <u> </u> | | | |
| Priority Foundation Items (2 Poin U N O A O Demonstration of Knowledge/Personnel | | | | nts) | 0 | I | N | N | C | · | R | | | | | | | | |
| U T | N | 0 | A | o s | Demonstration 21. Person in charge pro | n of Knowledge/ | | dae | | T | | О | A | o s | Food Temperature Control/ Identification | | | | |
| | ~ | | | | and perform duties/ Cer | | | uge, | | | ~ | | | | 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature | | | | |
| | | | | | 2 | | | | | | | | | | 28. Proper Date Marking and disposition | | | | |
| | ~ | | | | 22. Food Handler/ no ut | nauthorized perso | ons/ personnel | | | | 1 | | | | Good date marking | | | | |
| | ' | | | | | | | | | | ' | | | | Good date marking 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips | | | | |
| | ' | | | | 22. Food Handler/ no ur Safe Water, Reco | ordkeeping and F Labeling r available; adequ | Food Package | | | | | | | | Good date marking 29. Thermometers provided, accurate, and calibrated; Chemical/ | | | | |
| | ' | | | | 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Water GOOD Pressul 24. Required records av | rdkeeping and F Labeling r available; adequ re vailable (shellstoo | Food Package | safe | | | • | | | | Good date marking 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Thermo and strips current Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit/Inspection Current/ insp posted | | | | |
| | ' | | • | | 22. Food Handler/ no u. Safe Water, Reco. 23. Hot and Cold Water GOOD pressur 24. Required records av destruction); Packaged | ordkeeping and F Labeling r available; adequ re vailable (shellstoo Food labeled | Food Package uate pressure, s ck tags; parasit | safe | | | | | | | Good date marking 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Thermo and strips current Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit/Inspection Current/ insp posted Posted & current | | | | |
| | | | | | 22. Food Handler/ no u. Safe Water, Reco. 23. Hot and Cold Water GOOD pressur 24. Required records av destruction); Packaged | r available; adequence (available) (shellstook Food labeled (with Approved Formanne, Specialize obtained for spe | Food Package uate pressure, s ck tags; parasit Procedures ized Process, ar ecialized | safe | | | • | | | | Good date marking 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Thermo and strips current Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit/Inspection Current/ insp posted | | | | |
| | \(\) | | | | 22. Food Handler/ no unal safe Water, Reconstruction Pressure 23. Hot and Cold Water GOOD Pressure 24. Required records and destruction); Packaged Conformance vo. 25. Compliance with V HACCP plan; Variance processing methods; manual pro | r available; adequence (available) (shellstook Food labeled (with Approved Formanne, Specialize obtained for spe | Food Package uate pressure, s ck tags; parasit Procedures ized Process, ar ecialized uctions | safe | | 2 | ~ | | | | Good date marking 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Thermo and strips current Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit/Inspection Current/ insp posted Posted & current Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used | * | | | |
| | \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ | | | | 22. Food Handler/ no unal safe Water, Reconstruction Pressure 23. Hot and Cold Water GOOD Pressure 24. Required records and destruction); Packaged Conformance vo. 25. Compliance with V HACCP plan; Variance processing methods; manual pro | r available; adequence readulable (shellstock Food labeled with Approved Footland for speanufacturer instructurer and for speanufacturer instructurer Advisory er Advisories; ravinder/Buffet Plate inder/Buffet Plate | Food Package uate pressure, s ck tags; parasit Procedures ized Process, ar ecialized uctions w w or under coo | safe ie nd | | 2 | \(\tag{\chi} \) | | | | Good date marking 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Thermo and strips current Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit/Inspection Current/ insp posted Posted & current Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly | | | | |
| 0 | | N | | C | 22. Food Handler/ no unal safe Water, Reconstruction Pressur 23. Hot and Cold Water GOOD pressur 24. Required records at destruction); Packaged Conformance with V HACCP plan; Variance processing methods; materials and construction of Construction Processing methods and Construction Processing methods are constructed by the Construction of Construction Processing Materials and Construction Processing Material | r available; adequest ravailable (shellstoor Food labeled with Approved F fariance, Specialize obtained for special and a control for special for spec | Food Package uate pressure, s ck tags; parasit Procedures ized Process, ar ecialized uctions w or under coo te)/ Allergen La | safe nd sked | Action R | | V V V V V V V V V V V V V V V V V V V | Ĭ | d 900 N |) <i>Da</i> | Good date marking 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Thermo and strips current Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit/Inspection Current/ insp posted Posted & current Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 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 | | | | |
| OUT | | N O | V N A | COSS | 22. Food Handler/ no unal safe Water, Reconstruction (Construction); Packaged 23. Hot and Cold Water GOOD pressur 24. Required records at destruction); Packaged Conformance with V. HACCP plan; Variance processing methods; materials and the construction (Construction). Construction (Construction) and the constructio | r available; adequence available (shellstook Food labeled with Approved Food labeled ariance, Specialize obtained for speanufacturer instructurer instructurer and the summer Advisory er Advisories; ravinder/Buffet Plate quest and Violations I of Food Contame | Food Package uate pressure, s ck tags; parasit Procedures ized Process, ar ecialized uctions w or under coo ie)/ Allergen La Require Corre | and abel | | n Noi | v t to E | xcee | | | Good date marking 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Thermo and strips current Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit/Inspection Current/ insp posted Posted & current Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 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 Not setup ys or Next Inspection, Whichever Comes First Food Identification | * | | | |
| 0 U T | | | | О | 22. Food Handler/ no unal safe Water, Reconstruction (Pressul 24. Required records and destruction); Packaged Conformance vo. 25. Compliance with V HACCP plan; Variance processing methods; macroscopic (Pressul 26. Posting of Consume foods (Disclosure/Remilingredients upon record Items (1 Poir Prevention of 34. No Evidence of Instanimals See | r available; adequest int) Violations I | Food Package uate pressure, s ck tags; parasit Procedures ized Process, ar ecialized uctions w or under coo te)/ Allergen La Require Corre mination on, rodent/other | and and abel | | n Not | v t to E | xcee | N | C O | Good date marking 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Thermo and strips current Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit/Inspection Current/ insp posted Posted & current Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 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 Not setup ys or Next Inspection, Whichever Comes First | * | | | |
| U T | | | | О | 22. Food Handler/ no unal safe Water, Reconstruction Pressur 24. Required records as destruction); Packaged Conformance v 25. Compliance with V HACCP plan; Variance processing methods; material processing methods (Disclosure/Remillingredients upon record Ingredients upon record Ingredients (1 Poins Prevention of 34. No Evidence of Instantianals See 35. Personal Cleanlines | r available; adequated in the content of the conten | rood Package uate pressure, s ck tags; parasit Procedures ized Process, ar ecialized uctions w or under coo ie)/ Allergen La Require Corre mination on, rodent/other ig or tobacco us | safe nd sked abel | | n Not | t to E | xcee | N | C O | Good date marking 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Thermo and strips current Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit/Inspection Current/ insp posted Posted & current Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 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 Not setup ys or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) | * | | | |
| U T | IN | | | О | 22. Food Handler/ no unal safe Water, Recompliance of Conformance | r available; adequence variable (shellstook Food labeled with Approved Food labeled labele | rood Package uate pressure, s ck tags; parasit Procedures ized Process, ar ecialized uctions w or under coo ie)/ Allergen La Require Corre mination on, rodent/other ig or tobacco us | safe nd sked abel | | n Not | t to E | xcee | N | C O | Good date marking 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Thermo and strips current Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit/Inspection Current/ insp posted Posted & current Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 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 Not setup ys or Next Inspection, Whichever Comes First Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean | * | | | |
| U T | IN | | | О | 22. Food Handler/ no unal safe Water, Reconstruction Pressur 24. Required records at destruction); Packaged Conformance vo. 25. Compliance with Vo. HACCP plan; Variance processing methods; marked processing methods; marked processing methods (Disclosure/Remilingredients upon record Items (1 Point Prevention of the St. No Evidence of Instantianus See 35. Personal Cleanlines 36. Wiping Cloths; prousing bucket 8 37. Environmental control of the safe water and the saf | r available; adequest read of spean and spean | rood Package uate pressure, s ck tags; parasit Procedures ized Process, ar ecialized uctions w or under coo ie)/ Allergen La Require Corre mination on, rodent/other ig or tobacco us | safe nd sked abel | | n Note O | t to E | xcee | N | C O | Good date marking 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Thermo and strips current Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit/Inspection Current/ insp posted Posted & current Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 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 Not setup ys 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 | * | | | |
| U T | IN | | | О | 22. Food Handler/ no unal safe Water, Recompliance of Conformance | r available; adequest read of spean and spean | rood Package uate pressure, s ck tags; parasit Procedures ized Process, ar ecialized uctions w or under coo ie)/ Allergen La Require Corre mination on, rodent/other ig or tobacco us | safe nd sked abel | | n Note O | t to E | xcee | N | C O | Good date marking 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Thermo and strips current Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit/Inspection Current/ insp posted Posted & current Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 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 Not setup ys 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 44. Garbage and Refuse properly disposed; facilities maintained | * | | | |
| U T | IN | | | О | 22. Food Handler/ no unal safe Water, Reconstruction Prevention 24. Required records and destruction); Packaged Conformance vo. 25. Compliance with V HACCP plan; Variance processing methods; material processing methods; material processing methods (Disclosure/Remingredients upon record Items (1 Point Prevention 234. No Evidence of Instantianals See 35. Personal Cleanlines 36. Wiping Cloths; proudsing bucket 26. Reproved thawing a Refrigerator Property Property in the safe water and | r available; adequate valiable (shellstood labeled with Approved Food labeled Food labeled Food labeled with Approved Food labeled Fo | Procedures ized Process, ar ecialized uctions w or under coo ie)/ Allergen La Require Corre mination on, rodent/other ig or tobacco us tored ottle 100p | safe de d | | n Note O | t to E | xcee | N | C O | Good date marking 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Thermo and strips current Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit/Inspection Current/ insp posted Posted & current Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 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 Not setup ys 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 44. Garbage and Refuse properly disposed; facilities maintained 45. Physical facilities installed, maintained, and clean | * | | | |
| 1 1 | IN | | | О | 22. Food Handler/ no unal safe Water, Recompliance of Conformance | r available; adequest revision of Food Contame ect contamination ass/eating, drinking perly used and ste Spray bottamination method er Use of Utensile; properse utensils; properse uten | rood Package uate pressure, s ck tags; parasit Procedures ized Process, ar ecialized uctions w or under coo tel/ Allergen La Require Corre mination on, rodent/other ag or tobacco us tored ottle 100pp | safe ee and addabel seetive | | n Note O | t to E | xcee | N | C O | Good date marking 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Thermo and strips current Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit/Inspection Current/ insp posted Posted & current Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 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 Not setup ys 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 44. Garbage and Refuse properly disposed; facilities maintained | * R | | | |

Retail Food Establishment Inspection Report

City of Rockwall

| Received by: (signature) Heeyum Lee | Print: Heeyum Lee | Title: Person In Charge/ Owner Owner |
|-------------------------------------|-----------------------|---|
| Inspected by: Richard Hill | Print:Richard Hill we | Business Email: |

Form EH-06 (Revised 09-2015)

| | ment Name: vall Donuts | Physical Ad 2006 S | | City/State: Rockwall | . Tx | License/Permit # FS-000874 | Page 2 of 2 | | | | | |
|--------------------------|---|-----------------------|------------------------------|----------------------|----------|-----------------------------|-------------|--|--|--|--|--|
| 1 TOOK VI | van Bonato | 2000 0 | TEMPERATURE OBSERVA | | , 17 | 1 0 00007 1 | | | | | | |
| Item/Loca | | Temp | Item/Location | Temp | Item/Loc | ation | Tem | | | | | |
| Bevera | age coolers | 34/33/35 | 2 | | Kolaches | | | | | | | |
| | Kolaches | | Freezer 2 | -3 | 6 | 7, 68, 66, 67 | , | | | | | |
| | Regular | 101/98 | Refrigerator 2 | 37 | | | | | | | | |
| Jalapeños large | | 71 | Milk/buttermilk | 39/40 | | | | | | | | |
| J | Jalapeños small | | Butter | 39 | | | | | | | | |
| Regular large | | 70 | Chest freezer | -2 | | | | | | | | |
| | Each in fridge | 37 | | | | | | | | | | |
| Slic | e cheese/sausage | 40/40 | | | | | | | | | | |
| Item | AN DISDESTION OF VOVE TO | | SERVATIONS AND CORRECTI | | | FILE COMPUTATIONS OF STREET | /ED AND | | | | | |
| 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 | | | | | | | | | | | |
| | Hand sink equipped | 105, state | poster present | | | | | | | | | |
| | 3comp sink, not set u | ıp, 112, us | sing chlorine sani | | | | | | | | | |
| | Sanitizer in spray bot | tle 100pp | m | | | | | | | | | |
| | Sanitizer in bucket 10 | Oppm tov | vel stored in solution | | | | | | | | | |
| | Restrooms equipped | 125, not | for public use f | | | | | | | | | |
| 34 | Fruit flies observed a | t 3comp s | sink, and in front of freeze | ers/refrige | rators | | | | | | | |
| | Gloves, Tongs, tissue | to touch | Rte foods | | | | | | | | | |
| | Be sure wash hands before | | | | | | | | | | | |
| | Using stickers for tpcs, kolaches that were cooked at 10am must temp at 70 by 12pm | | | | | | | | | | | |
| | or must discard immediately, checking in freezer at 11:55 temp under 70 within 2 hours | | | | | | | | | | | |
| | Date marking on dairy | cartons | | - | | | | | | | | |
| 45 | Need to clean air diffu | sers and | ceiling tiles where needed | | | | | | | | | |
| | When using kolaches | for next d | ay, need to cool rapidly no | t at room | temp w | ithin 2 hrs | | | | | | |
| 32 | Need to address white | e pain pea | lling on bottom shelf of pre | ep table | | | | | | | | |
| 40 | Address reuse of tras | n bags wit | h baker, should only use o | nce | | | | | | | | |
| | Reminder to hang mo | p up to dry | when finished mopping | | | | | | | | | |
| 42 | Need to wipe down re | frigerator | 2, freezer 2, dusty from flo | our | | | | | | | | |
| | | | | | | | | | | | | |
| | | | | | | | | | | | | |
| | | | | | | | | | | | | |
| | | | | | | | | | | | | |
| | | | | | | | | | | | | |
| | | | | | | | | | | | | |
| | | | | | | | | | | | | |
| | | | | | | | | | | | | |
| | | | | | | | | | | | | |
| | | | | | | | | | | | | |
| | | | | | | | | | | | | |
| Received (signature) | | /e | See ab | ove | | Title: Person In Charge/ | Owner | | | | | |
| Inspected (signature) | d by: | 1 / " | Print: | | | | | | | | | |
| | \ <i>V</i> \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ | ベーイ | Richard | $\Pi \coprod \Pi$ | | | | | | | | |