Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

6/12/2024 1:50 3:05 FS			License/Permit # -S-9362							Est. Type Risk Category Page 1 of 2	2					
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint Establishment Name: Contact/Owner Nam													5-CO/Construction 6-Other TOTAL/SCOF * Number of Repeat Violations:	RE		
Yia Yia's House of Gyros Victoria Kaprantzas ✓ Number of Violations COS: — 10/00								✓ Number of Violations COS:	Δ							
		al A Rid			Rockwall, TX	Fo	est control : orterra/ 6-11	'2024	(Hoo CJ/	od 3-5 -	24	Gr Re	ease fer	r to Teddy Follow-up: Yes No No T	<i>,</i> ,
M					Out = not in co	r each numbered			a che	ckma	ırk in	appr	opria	te bo	pplicable $COS = corrected on site R = repeat violation W-Watch ox for IN, NO, NA, COS Mark an in appropriate box for R$	h
Co	mpl	iance	e Sta	tus	Prio	ority Items (3	3 Points) viol	tions Re	quir	_	<i>med</i> ompli				tive Action not to exceed 3 days	
O U T	I N	N O	N A	C O S		nperature for F		R	1	O U T	I N	N O	N A	C O S	Employee Health	R
1	~			3	1. Proper cooling time				1	1	~			3	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	_				2. Proper Cold Holding	temperature(41	1°F/ 45°F)		-						13. Proper use of restriction and exclusion; No discharge from	
3						r	,				~				eyes, nose, and mouth	
	~				3. Proper Hot Holding	temperature(135	5°F)								Preventing Contamination by Hands	
	~				4. Proper cooking time					3					14. Hands cleaned and properly washed/ Gloves used properly	
	~				Proper reheating pro Hours)	cedure for hot h	olding (165°F i	n 2			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
	~	6. Time as a Public Health Control; procedures & recor					ords							Highly Susceptible Populations		
					A	d Course									16. Pasteurized foods used; prohibited food not offered	
		1 1				Approved Source uned from approved source; Food in									Pasteurized eggs used when required	
	~				good condition, safe, at destruction Sysco									Chemicals		
					8. Food Received at pro		e		1				T		17. Food additives; approved and properly stored; Washing Fruits	
					check at receipt						~				& Vegetables water only	
	ı	Protection from Contamination 9. Food Separated & protected, prevented duri									~				18. Toxic substances properly identified, stored and used	
	~				preparation, storage, di		_								Water/ Plumbing	
W					10. Food contact surfact Sanitized at			nd			~			+	19. Water from approved source; Plumbing installed; proper backflow device	
	~				11. Proper disposition of reconditioned disc		viously served o	r			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
					uisc	arucu										1
					Pri	ority Found	ation Items (2 Point	s) vi	olati	ions	Regi	uire	Cor	rrective Action within 10 days	
O U T	I N	N O	N A	C O S		ority Foundary		2 Point	_	O U		Requ N O	N A	C O	rrective Action within 10 days Food Temperature Control/ Identification	R
O U T		N O			Demonstration 21. Person in charge pri and perform duties/ Ce	n of Knowledge	e/ Personnel	R	_	О	I	N	N	С		R
	N	N O		О	Demonstration 21. Person in charge pr	n of Knowledge resent, demonstr rtified Food Ma	e/ Personnel ration of knowle	edge,	_	O U	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to	R
	N V	N O		О	Demonstration 21. Person in charge pri and perform duties/ Ce 3	n of Knowledge resent, demonstr rtified Food Ma unauthorized per	e/ Personnel ration of knowle anager/ Posted rsons/ personnel	edge,	_	O U	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	R
	N V	N O		О	21. Person in charge pr and perform duties/ Ce 3 22. Food Handler/ no u	resent, demonstr retified Food Ma mauthorized per ordkeeping and Labeling	e/Personnel ration of knowle anager/ Posted rsons/ personnel Food Package	edge,	_	O U	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and calibrated; Chemical/	R
	N V	N O		О	Demonstration 21. Person in charge pri and perform duties/ Ce 3 22. Food Handler/ no u Safe Water, Reco	resent, demonstr rtified Food Ma inauthorized per ordkeeping and Labeling r available; adec	ration of knowle anager/ Posted rsons/ personnel Food Package	Radge,	_	O U	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 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)	R
	N V	N O		О	Demonstration 21. Person in charge print and perform duties/ Cercition 23. Food Handler/ no use a constraint of the con	resent, demonstratified Food Matauthorized per ordkeeping and Labeling ravailable; adectivation and tabeling with Approved	e/ Personnel ration of knowle anager/ Posted rsons/ personnel Food Package quate pressure, s ock tags; parasit	rafe e	_	O U	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 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	R
	N V	N O		О	Demonstration 21. Person in charge pri and perform duties/ Ce 3 22. Food Handler/ no ui Safe Water, Recoi 23. Hot and Cold Wate 24. Required records and destruction); Packaged	resent, demonstratified Food Ma mauthorized per ordkeeping and Labeling r available; adectivation with Approved with Approved fariance, Special e obtained for sp	e/Personnel ration of knowle anager/ Posted rsons/ personnel Food Package quate pressure, sock tags; parasit Procedures lized Process, as pecialized	rafe e	_	O U	I N	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 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	R
	V	N O		О	Demonstration 21. Person in charge pri and perform duties/ Ce 3 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Watee 24. Required records as destruction); Packaged Conformance vides 25. Compliance with V HACCP plan; Variance processing methods; m	resent, demonstratified Food Ma mauthorized per ordkeeping and Labeling r available; adectivation with Approved with Approved fariance, Special e obtained for sp	ration of knowle anager/ Posted rsons/ personnel Food Package quate pressure, sock tags; parasit Procedures lized Process, an accialized ructions	rafe e	_	O U	\(\text{\text{V}} \)	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 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	R
	V	N O		О	Demonstration 21. Person in charge pri and perform duties/ Ce 3 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Watee 24. Required records as destruction); Packaged Conformance vides 25. Compliance with V HACCP plan; Variance processing methods; m	resent, demonstratified Food Mainauthorized per ordkeeping and Labeling ravailable; adectivationable (shellster Food labeled with Approved fariance, Special e obtained for spanufacturer instructurer instructurer instructurer Advisorer Advisories; ravailable e Advisories; ravailable must be a sumer Advisories; ravailable e obtained for spanufacturer instructurer instructurer instructurer instructurer Advisories; ravailable e Advisories; ravailable e obtained for spanufacturer instructurer instru	ration of knowle anager/ Posted rooms/ personnel Food Package quate pressure, sock tags; parasited Procedures lized Process, and pecialized ructions	afe e	_	O U T	\(\text{\text{V}} \)	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 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	R
	V V	NO		О	21. Person in charge prand perform duties/ Ce 3 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Wate 24. Required records a destruction); Packaged Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consumfoods (Disclosure/Rem	resent, demonstratified Food Mainauthorized per ordkeeping and Labeling ravailable; adectivational to the control of the contr	ration of knowle anager/ Posted rooms/ personnel rooms/ p	rafe e did dibel		2	「 N	NO	N A	COSS	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 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/	R
OUU	V V	N O		o s	21. Person in charge pri and perform duties/ Ce 3 22. Food Handler/ no use Safe Water, Reconsidered Proceedings of Conformance	resent, demonstratified Food Mainauthorized per ordkeeping and Labeling ravailable; adectivational to the control of the contr	ration of knowle anager/ Posted rooms/ personnel Food Package quate pressure, sock tags; parasited procedures lized Process, and pecialized ructions Ty aw or under cocate)/ Allergen Land Require Corrections	rafe e did dibel	tion	2 Not 0 U	「 N	NO	N A	Da C O O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 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	R
О О	N	N	A	O S	21. Person in charge pri and perform duties/ Ce 3 22. Food Handler/ no use Safe Water, Reco 23. Hot and Cold Water 24. Required records and destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consumfoods (Disclosure/Rem 17. Core Items (1 Poin 17. Prevention 17. No Evidence of Ins 17. Prevention 17.	resent, demonstratified Food Mainauthorized per ordkeeping and Labeling ravailable; adectivational and the control of the cont	ration of knowle anager/ Posted rooms/ personnel rooms/ p	Redge, Safe e Multiple Safe Red Safe R	tion	2 Not	V V V V V V V V V V V V V V V V V V V	N O	N A	C O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 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	
OUU	V V V	N	A	o s	21. Person in charge prand perform duties/ Ce 3 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Wate 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consumfoods (Disclosure/Rem Core Items (1 Point	resent, demonstratified Food Malanauthorized per ordkeeping and Labeling ravailable; adectivation and the control of the contr	ration of knowle anager/ Posted rooms/ personnel rooms/ p	Redge, Rade	tion	2 Not 0 U	V V V V V V V V V V V V V V V V V V V	N O	N A	Da C O O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 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	
OUU	V V V V V V V V V V V V V V V V V V V	N	A	o s	21. Person in charge prand perform duties/ Ce 3 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Wate 24. Required records as destruction); Packaged Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consumfoods (Disclosure/Rem Core Items (1 Poin Prevention 34. No Evidence of Insanimals	resent, demonstratified Food Malanauthorized per ordkeeping and Labeling ravailable; adectivation and the control of the contr	ration of knowle anager/ Posted rooms/ personnel Food Package quate pressure, sock tags; parasital Procedures lized Process, an occialized ructions ry aw or under cocate)/ Allergen Later Require Corremination on, rodent/other ng or tobacco us	Redge, Rade	tion	2 Not 0 U	V V V V V V V V V V V V V V V V V V V	N O	N A	Da C O O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 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)	
OUU	V V V V V V V V V V V V V V V V V V V	N	A	o s	21. Person in charge pri and perform duties/ Ce 3 22. Food Handler/ no use Safe Water, Recoil 23. Hot and Cold Water 24. Required records and destruction); Packaged Conformance Via Conforman	resent, demonstratified Food Ma mauthorized per ordkeeping and Labeling ravailable; adectivation of the control	ration of knowle anager/ Posted rooms/ personnel Food Package quate pressure, sock tags; parasital Procedures lized Process, an occialized ructions ry aw or under cocate)/ Allergen Later Require Corremination on, rodent/other ng or tobacco us	Redge, Rade	tion	O U T	V V V V V V V V V V V V V V V V V V V	N O	N A	Da C O O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 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	
OUU		N	A	o s	21. Person in charge prand perform duties/ Ce 3 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Wate 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consumfoods (Disclosure/Rem Prevention 34. No Evidence of Insanimals 35. Personal Cleanlines 36. Wiping Cloths; pro	resent, demonstratified Food Malanauthorized per ordkeeping and Labeling ravailable; adectivation of the content of the conten	ration of knowle anager/ Posted rooms/ personnel Food Package quate pressure, sock tags; parasital Procedures lized Process, an occialized ructions ry aw or under cocate)/ Allergen Later Require Corremination on, rodent/other ng or tobacco us	Redge, Rade	tion	O U T	V V V V V V V V V V V V V V V V V V V	N O	N A	Da C O O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 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	
OUU	V V V V V V V V	N	A	o s	21. Person in charge prand perform duties/ Ce 3 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Wate 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consumfoods (Disclosure/Rem Prevention 34. No Evidence of Insanimals 35. Personal Cleanlines 36. Wiping Cloths; pro 37. Environmental cont 38. Approved thawing	resent, demonstratified Food Malanauthorized per ordkeeping and Labeling ravailable; adectivation of the content of the conten	ration of knowle anager/ Posted rooms/ personnel rooms/ p	Redge, Rade	tion	O U T	V V V V V V V V V V V V V V V V V V V	N O	N A	Da C O O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 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	
OUU	V V V V V V V V	N	A	o s	21. Person in charge prand perform duties/ Ce 3 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Wate 24. Required records a destruction); Packaged Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consumfoods (Disclosure/Rem Prevention 34. No Evidence of Insanimals 35. Personal Cleanlines 36. Wiping Cloths; pro 37. Environmental cont 38. Approved thawing	resent, demonstratified Food Mainauthorized per ordkeeping and Labeling ravailable; adectivation of Food labeled ariance, Special explanatorier instructurer inst	ration of knowle anager/ Posted rooms/ personnel rooms/ p	Redge, Safe e Individual safe Redge, Redge	tion	O U T	V V V V V V V V V V V V V V V V V V V	N O	N A	Da C O O	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature 28. Proper Date Marking and disposition 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 34. Warewashing Facilities (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	

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

Form EH-06 (Revised 09-2015)

	ment Name: ia's House of Gyros	Physical A	ddress: Ridge Rd	City/State: Rockwa	II TX	License/Permit # FS-9362	Page <u>2</u> of <u>2</u>					
Tid i	la 3 Flouse of Cyros	2400	TEMPERATURE OBSERVA		III, 17	10 3002						
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F					
reach	in freezer ambient	-6	white freezer	6								
Back 3	3 door cooler/sour cream	44	white freezer	-6								
	Tzatziki	45	lamb on grill	186								
who	ole tomatoes	45	cold top/cut tomatoes	41								
glass	front cooler/lamb	41	sauce	41								
	chicken	41	under/pastitsio	40								
CL	ıt tomatoes	41	spanakopita	39								
2 do	or freezer ambient	7	dessert cooler ambient	37								
		OF	SERVATIONS AND CORRECTI	VE ACTION	IS							
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:											
	Hand sink 100+F ed	quipped										
	3 comp sink 135+F											
2		cooler to cold hold at 41F or below r turned thermostat/will monitor										
14			ensils or gloves when pr	enning r	aady to	eat foods						
14	· · ·		d and frozen with 2 to 2		sauy to	eat 10003						
45	To clean wall, base		d and nozen with z to z	.o nours								
45	To fill holes in walls											
	Sani buckets at 100ppm chlorine											
32 To seal exposed wood, chipped paint												
32 To clean cutting boards where discolored, replace when necessary												
42 To clean shelves under prep tables in back												
42 To clean cook line, behind cooking equipment												
W	W To store wiping cloths in sani buckets											
Need to have sani bucket setup in cookline as well for front service												
Received (signature)		tzas	Victoria K	aprant	zas	Title: Person In Charg	ge/ Owner					
Inspected (signature)		<i></i>	Print:	•								
Farm FIL 00	G (Revised 09-2015)	iez, 1	RS Christy C	UI LEZ,	NO	Samples: Y N	# collected					