FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

2 Or FOOD PP 3* rei tra 4* Fa 5 Th 6 Po 7* Un 8 Fo sei 10 in 10 PERSONN 11* Pei 13 Cie FOOD EQ 14 Foo mai	MPLAIN OTHER Other - Quarterly Information of Course, sound condition, no spoilage. Iniginal container, properly labeled. REPARATION Totentially hazardous food meets temperature equirements during storage, preparation, display service, ansportation. acilities to maintain product temperature. Information provided and conspicuous. Information provided and conspic	4	SEWAGE 28* Sewage and waste water disposal. PLUMBING 29 Installed, maintained. 30* Cross-connection, back siphonage, backflow. TOILET AND HANDWASHING FACILITIES 31* Number, convenient, accessible, designed, installed. Toilet rooms enclosed, self-closing doors, fixtures good repair, clean, hand cleanser, sanitary towels, hand-drying devices provided, proper waste receptables. GARBAGE AND REFUSE DISPOSAL 33 Containers or receptacles, covered, adequate number, insect and rodent proof, frequency, clean. 34 Outside storage area enclosures properly constructed, clean, controlled incineration. INSECT, RODENT, ANIMAL CONTROL. 35* Presence of insects, rodents-outer openings protected, no birds, turtles, other animals. FLOORS, WALLS AND CEILINGS	2
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13 Cle FOOD EQ 14 Foo ma	ean clothes, hair restraints. QUIPMENT AND UTENSILS	The state of the s	onus, cardes, other animals.	4
FOOD EQ 14 Foo mai	QUIPMENT AND UTENSILS	1		
14 Foo				
15 Nor	Od (ica) contact surfaces designed			-
15 Nor	antenieu, installed, located.	2	Floors, constructed, drained, clean, good repair, covering, installation, dustless cleaning methods.	1
	on-food contact surfaces designed, constructed, aintained, installed, located.	1	Walls, ceilings, attached equipment, constructed, good repair, clean surfaces, dustless cleaning methods.	1
16 Disi	Dishwashing facilities designed, constructed, maintained, installed, located, operated.	2 -		
CONCENSION CONTRACTOR			38 Lighting provided as required, fixtures shielded. VENTILATION	1
17 Acc	curate thermometers, chemical test kits provided, gauge			
AND DESCRIPTION OF THE PERSONS ASSESSMENT	The working.	1	39 Rooms and equipment — vented as required. DRESSING ROOMS	1
18 Pre-	e-flushed, scraped, soaked.	1	The state of the s	
19 Was	sh, rinse water clean, proper temperature.	2	Transition of the state of the	1
20° San	nitization rinse clean, temperature, consent-tie-	-	OTHER OPERATIONS 41° Toxic items properly stored labeled ward	
- Contraction	ostire unie, equipment, utensils sanitized.	3 -	property stored, labeled, used.	4
21 Wipi	ping cloths clean, use restricted	1	Premises maintained free of litter, unnecessary articles,	
The same of the sa	od-contact surfaces of equipment and utensils clean, of abrasives, detergents	2	Authorized personnel.	1
23 Non-	n-food contact surfaces of equipment and utensils	1	Complete separation from living and sleeping quarters, laundry,	1
24 Ston	rage, handling of clean equipment, utensils	-		L
25 Sing	gle-service articles, storage, dispensing.	Maria Maria	44 Clean, soiled linen properly stored. ADMINISTRATION	1
26 Non	re-use of single service articles.	2		
WATER		-	Most current complete inspection report available and posted.	5
27 Wate	er source, safe, hot and cold under pressure.	4	46 Overall cleanliness	1
SUPERVIS	SOR SIGNATURE	THE PARTY OF THE P	INSPECTOR SIGNATURE	5
ention labor	MARA ROSA		Adam Ashcraft	

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