FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

FACIL			SPECTED 22	SUPERVISOR OSH CUSTCH	
PURP	OSE	-	-5	INSPECTED BY	
	OMPLETE CONSULTATION OLLOW-UP INVESTIGATION			Adam Ashcraft	
	OMPLAIN OTHER Other - Quarterly Ins		ation	SCORE G FOLLOW-UP NEEDED?	
FOOD	the second of th	hac	·	YES TONO	-
1*	THE RESERVE OF THE PERSON NAMED IN COLUMN TWO IS NOT THE PERSON NAMED IN COLUMN TWO IS NAMED IN COLUMN TW		SEWAG		1
2	Source, sound condition, no spoilage.	4		sewage and waste water disposal.	3
	Original container, properly labeled. Description	1	PLUMB	The state of the s	T.
1001			-	nstalled, maintained.	4
3*	Potentially hazardous food meets temperature	4	30* Cross-connection, back siphonage, backflow.		
	requirements during storage, preparation, display service, transportation.		TOILET AND HANDWASHING FACILITIES 31* Number, convenient, accessible, designed, installed.		
4*	Facilities to maintain product temperature.	3			4
5	Thermometers provided and conspicuous.	1		oilet rooms enclosed, self-closing doors, fixtures good	
6	Potentially hazardous food properly thawed	2		epair, clean, hand cleanser, sanitary towels, hand-drying levices provided, proper waste receptables.	2
7*					1_
-	Unwrapped and potentially hazardous food not re-served.	4		GE AND REFUSE DISPOSAL	
.8	Food protection during storage, preparation, display, service, transportation.	2		Containers or receptacles, covered, adequate number, nsect and rodent proof, frequency, clean.	2
9	Handling of food (Ice) minimized.	2	34 0	Outside storage area enclosures properly constructed,	1
10	In use food (ice) dispensing utensils properly stored.	1	34 c	clean, controlled incineration.	
	ONNEL		INSECT	, RODENT, ANIMAL CONTROL	
11*	Personnel with infections restricted.	4		Presence of insects, rodents-outer openings protected, no	4
12*	Hands washed and clean, good hygienic practices.	4	Ь	irds, turtles, other animals.	
13	Clean clothes, hair restraints.	1	FLOOR	S, WALLS AND CEILINGS	
FOOL	FOOD EQUIPMENT AND UTENSILS			Floors, constructed, drained, clean, good repair, covering,	1
14	Food (ice) contact surfaces designed, constructed, maintained, installed, located.	2	l ir	nstallation, dustless cleaning methods. Valls, ceilings, attached equipment, constructed, good	-
15	Non-food contact surfaces designed, constructed, maintained, installed, located.	1	repair, clean surfaces, dustless cleaning methods.		1
	Dishwashing facilities designed, constructed, maintained,		-	ighting provided as required, fixtures shielded.	1
16	installed, located, operated.	2	VENTIL	the state of the s	<u> </u>
	Accurate thermometers, chemical test kits provided, gauge			Rooms and equipment - vented as required.	1
17	cock (1/4" IPS valve).	1		ING ROOMS	<u> </u>
18	Pre-flushed, scraped, soaked.	1	40 F	Rooms clean, lockers provided, facilities clean, located.	1
19	Wash, rinse water clean, proper temperature.	2	-	OPERATIONS	7
20*	Sanitization rinse clean, temperature, concentration,	3	41* T	oxic items properly stored, labeled, used.	4
	exposure time, equipment, utensils sanitized.	3	P	Premises maintained free of litter, unnecessary articles.	
21	Wiping cloths clean, use restricted.	1		cleaning maintenance equipment properly sorted.	
22	Food-contact surfaces of equipment and utensils clean, free of abrasives, detergents	2	1	Authorized personnel. Complete separation from living and sleeping quarters,	-
23	Non-food contact surfaces of equipment and utensils	1		aundry.	1
(24)	Storage, handling of clean equipment, utensils.	1	44 C	Clean, solled linen properly stored.	1
25	Single-service articles, storage, dispensing.	1	ADMINI	ISTRATION 1	
26	No re-use of single service articles.	2	-	Nost current complete inspection report available and	T
WAT	ER .			osted.	5
27	27 Water source, safe, hot and cold under pressure.		46 C	Overall cleanliness.	5
SUP	ERVISOR SIGNATURE			CTOR SIGNATURE Ashcraft	

*IDENTIFIES CRITICAL ITEMS. #23 Clean Stelves in Prep Assor #24 Clean Dealus UCN-14825 (5-00)

PROCEDURE NO. Y73-207INS

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

FACI	ELOO SECETIVA		SPECTE			
	POSE COMPLETE CONSULTATION			INSPECTED BY Adam Ashcraft		
	☐ FOLLOW-UP ☐ INVESTIGATION ☐ COMPLAIN ☐ OTHER Other - Quarterly Insp			SCORE FOLLOW-UP NEEDED?		
FOO	500 (1 to 10		SEW	AGE		
1*	Source, sound condition, no spoilage.	4	28*	Sewage and waste water disposal.	3	
2 Original container, properly labeled.		1	PLUI	MBING		
FOO	D PREPARATION		29	Installed, maintained.	1	
3*	Potentially hazardous food meets temperature requirements during storage, preparation, display service, transportation.	4	30* TOIL	Cross-connection, back siphonage, backflow. ET AND HANDWASHING FACILITIES	4	
4.1	MALE STATE OF THE		31*	Number, convenient, accessible, designed, installed.	4	
4*	Facilities to maintain product temperature.	3		Toilet rooms enclosed, self-closing doors, fixtures good		
5	Thermometers provided and conspicuous.	1	32	repair, clean, hand cleanser, sanitary towels, hand-drying		
6	Potentially hazardous food properly thawed	2		devices provided, proper waste receptables.		
7*	Unwrapped and potentially hazardous food not re-served.	4	GAR	BAGE AND REFUSE DISPOSAL	1	
8	Food protection during storage, preparation, display, service, transportation.	2	33	Containers or receptacles, covered, adequate number, insect and rodent proof, frequency, clean.	2	
9	Handling of food (ice) minimized.	2		Outside storage area enclosures properly constructed,	+	
10	In use food (ice) dispensing utensils properly stored.	1	34	clean, controlled incineration.		
THE THE RESERVE	SONNEL		INSE	CT, RODENT, ANIMAL CONTROL	_	
11*	Personnel with infections restricted.	4		Presence of insects, rodents-outer openings protected, no	Total	
12*	Hands washed and clean, good hygienic practices.	4	35*	birds, turtles, other animals.	4	
13	Clean clothes, hair restraints.	1			1	
F00	FOOD EQUIPMENT AND UTENSILS Food (ice) contact surfaces designed, constructed,		36	Floors, constructed, drained, clean, good repair, covering, installation, dustless cleaning methods.	1	
15	Mon-food contact surfaces designed, constructed,	2	37	Walls, ceilings, attached equipment, constructed, good repair, clean surfaces, dustless cleaning methods.	1	
	maintained, installed, located.	1	LIGHTING		101	
16	Dishwashing facilities designed, constructed, maintained, installed, located, operated.	2	38 Lighting provided as required, fixtures shielded. VENTILATION		1	
17	Accurate thermometers, chemical test kits provided, gauge	1	39	Rooms and equipment - vented as required.	11	
	cock (1/4" IPS valve).	1	DRES	SSING ROOMS		
18	Pre-flushed, scraped, soaked.	1	40	Rooms clean, lockers provided, facilities clean, located.	1	
19	Wash, rinse water clean, proper temperature.	2	OTHE	R OPERATIONS		
20*	Sanitization rinse clean, temperature, concentration, exposure time, equipment, utensils sanitized.	3	41*	Toxic items properly stored, labeled, used. Premises maintained free of litter, unnecessary articles,	4	
21	Wiping cloths clean, use restricted.	1	42	cleaning maintenance equipment properly sorted.	1	
22	Food-contact surfaces of equipment and utensils clean, free of abrasives, detergents	2		Authorized personnel. Complete separation from living and sleeping quarters,		
23	Non-food contact surfaces of equipment and utensils	1	43	laundry.		
24	Storage, handling of clean equipment, utensils.	1	44	Clean, soiled linen properly stored.	1	
25	Single-service articles, storage, dispensing.	1		NISTRATION	L,	
26	No re-use of single service articles.	2		Most current complete inspection report available and		
WAT	≣R.		45	posted.	5	
27	Water source, safe, hot and cold under pressure.	4	46	Overall cleanliness.	5	
SUPI	ERVISOR SIGNATURE		INSPI	ECTOR SIGNATURE		

*IDENTIFIES CRITICAL ITEMS

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FOOD SERVICE ESTABLISHMENT INSPECTION REPORT.

	POSE COMPLETE CONSULTATION FOLLOW-UP INVESTIGATION	1-2	1-27	INSPECTED BY Adam Ashcraft SCORE FOLLOW-UP NEEDED?		
	COMPLAIN OTHER Other - Quarterly Ins	spec	tion	YES NO		
FOO	Ď.	-14	SEW	AGE		
1*	Source, sound condition, no spoilage.	4	28*	Sewage and waste water disposal.	3	
2	Original container, properly labeled.	1	PLUN	/BING		
FOO	D PREPARATION	-	29	Installed, maintained.	1	
	Potentially hazardous food meets temperature requirements during storage, preparation, display service,		30*	Cross-connection, back siphonage, backflow.	4	
3*			TOILET AND HANDWASHING FACILITIES			
	transportation.		31*	Number, convenient, accessible, designed, installed.	4	
4*	Facilities to maintain product temperature.	3		Toilet rooms enclosed, self-closing doors, fixtures good		
5	Thermometers provided and conspicuous.	1	32	repair, clean, hand cleanser, sanitary towels, hand-drying	2	
6	Potentially hazardous food properly thawed	2		devices provided, proper waste receptables.		
7*	Unwrapped and potentially hazardous food not re-served.	4	GAR	BAGE AND REFUSE DISPOSAL	100	
8	Food protection during storage, preparation, display, service, transportation.	2	33	Containers or receptacles, covered, adequate number, insect and rodent proof, frequency, clean.	2	
9	Handling of food (ice) minimized.	2		Outside storage area enclosures properly constructed, clean, controlled incineration.		
10	in use food (ice) dispensing utensils properly stored.	1	34			
PER	SONNEL		INSE	INSECT, RODENT, ANIMAL CONTROL		
11*	Personnel with infections restricted.	4	35*	Presence of Insects, rodents-outer openings protected, no	4	
12*	Hands washed and clean, good hygienic practices.	4	35	birds, turtles, other animals.		
13	Clean clothes, hair restraints.	1	FLOORS, WALLS AND CEILINGS			
COLUMN TO SERVICE	FOOD EQUIPMENT AND UTENSILS Food (ice) contact surfaces designed, constructed,		36	Floors, constructed, drained, clean, good repair, covering, installation, dustless cleaning methods.	1,	
14	maintained, installed, located. Non-food contact surfaces designed, constructed,	2	37	Walls, ceilings, attached equipment, constructed, good repair, clean surfaces, dustless cleaning methods.	1	
15	maintained, installed, located.	1	LIGH			
	Dishwashing facilities designed, constructed, maintained,		38	Lighting provided as required, fixtures shielded.	11	
16	installed, located, operated.	2	VENT	ILATION		
17	Accurate thermometers, chemical test kits provided, gauge		39	Rooms and equipment - vented as required.	1	
	cock (1/4" IPS valve).	1	DRES	SSING ROOMS	-	
18	Pre-flushed, scraped, soaked.	1	40	Rooms clean, lockers provided, facilities clean, located.	11	
19	Wash, rinse water clean, proper temperature.	2	OTHE	R OPERATIONS		
20°	Sanitization rinse clean, temperature, concentration,	3	41*	Toxic items properly stored, labeled, used.	4	
	exposure time, equipment, utensils sanitized.		10.00	Premises maintained free of litter, unnecessary articles,	Miles And	
21	Wiping cloths clean, use restricted.	1	42	cleaning maintenance equipment properly sorted.		
22	Food-contact surfaces of equipment and utensils clean, free of abrasives, detergents	2.	43	Authorized personnel. Complete separation from living and sleeping quarters,		
23	Non-food contact surfaces of equipment and utensils	1 :	43	laundry.	1	
24)	Storage, handling of clean equipment, utensils.	1	44	Clean, soiled linen properly stored.	1	
25	Single-service articles, storage, dispensing.	1	ADM	INISTRATION		
26	No re-use of single service articles.	2	45	Most current complete inspection report available and	5	
WAT				posted.	- 30	
27	Water source, safe, hot and cold under pressure.	4	46	Overall cleanliness.	5	
SUP	ERVISOR SIGNATURE			ECTOR SIGNATURE n Ashcraft		

PROCEDURE NO. Y73-207INS

UCN-14825 (5-00)

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT.

PURPOSE CONSULTATION Ce 2				INSPECTED BY			
ARTE OF THE	OMPLETE CONSULTATION OLLOW-UP INVESTIGATION	•		Adam Ashcraft	2		
Andrew on Control				SCORE GG FOLLOW-UP NEEDED?			
A STATE OF THE PARTY OF THE PAR		spec	·	YES NO			
FOO			SEWAG				
1	Source, sound condition, no spoilage.	4	1	Sewage and waste water disposal.	3		
2	Original container, properly labeled.	1	PLUMB	200 A 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	-		
-00	PREPARATION		-	Installed, maintained.	1 4		
3*	Potentially hazardous food meets temperature	4	30* Cross-connection, back siphonage, backflow.				
	requirements during storage, preparation, display service, transportation.		TOILET AND HANDWASHING FACILITIES				
4*	MALER REPORTED TO A STATE OF THE PARTY OF TH	<u></u>	31* 1	Number, convenient, accessible, designed, installed.	4		
5	Facilities to maintain product temperature. Thermometers provided and conspicuous.	3		Toilet rooms enclosed, self-closing doors, fixtures good			
terrore.		1		repair, clean, hand cleanser, sanitary towels, hand-drying			
6	Potentially hazardous food properly thawed	2	0	devices provided, proper waste receptables.			
7*	Unwrapped and potentially hazardous food not re-served.	4	GARBA	AGE AND REFUSE DISPOSAL	10 Mil.		
8	Food protection during storage, preparation, display, service, transportation.	2		Containers or receptacles, covered, adequate number, insect and rodent proof, frequency, clean.	2		
9	Handling of food (ice) minimized.	2	0. 0	Outside storage area enclosures properly constructed,	1		
10	In use food (ice) dispensing utensils properly stored.	1	34 0	clean, controlled incineration.	1		
PER	SONNEL		INSECT	INSECT, RODENT, ANIMAL CONTROL			
11*	Personnel with infections restricted.	4	35* F	Presence of insects, rodents-outer openings protected, no	4		
12*	Hands washed and clean, good hygienic practices.	4		birds, turtles, other animals.			
13 Clean clothes, hair restraints.		1	FLOOR	RS, WALLS AND CEILINGS			
FOOD EQUIPMENT AND UTENSILS			36 F	Floors, constructed, drained, clean, good repair, covering,			
14	Food (Ice) contact surfaces designed, constructed, maintained, installed, located.	2	30 ii	installation, dustless cleaning methods. Walls, ceilings, attached equipment, constructed, good	1		
15	Non-food contact surfaces designed, constructed, maintained, installed, located.	1	repair, clean surfaces, dustless cleaning methods.		1		
	Dishwashing facilities designed, constructed, maintained,			Lighting provided as required, fixtures shielded.	11		
16	installed, located, operated.	2		LATION	11		
	Accurate thermometers, chemical test kits provided, gauge		-	Rooms and equipment — vented as required.	11		
17	cock (1/4" IPS valve).	1		SING ROOMS	1.		
18	Pre-flushed, scraped, soaked.	1		Rooms clean, lockers provided, facilities clean, located.	11		
19	Wash, rinse water clean, proper temperature.	2		R OPERATIONS	7.0		
20°	Sanitization rinse clean, temperature, concentration,		41* T	Toxic items properly stored, labeled, used.	14		
20	exposure time, equipment, utensils sanitized.	3	1.5	Premises maintained free of litter, unnecessary articles			
21	Wiping cloths clean, use restricted.	1	42 c	cleaning maintenance equipment properly sorted.	1		
22	Food-contact surfaces of equipment and utensils clean, free of abrasives, detergents	2	1	Authorized personnel. Complete separation from living and sleeping quarters,			
23	Non-food contact surfaces of equipment and utensils	1	7 40 1.	aundry.	1		
24	Storage, handling of clean equipment, utensils.	1	44 C	Clean, soiled linen properly stored.	1		
25	Single-service articles, storage, dispensing.	1	-	ISTRATION			
26	No re-use of single service articles.	2	1	Most current complete inspection report available and	T		
WAT				posted.	5		
27	Water source, safe, hot and cold under pressure.	4	46 0	Overall cleanliness.	5		
SUPERVISOR SIGNATURE				CTOR SIGNATURE			

*IDENTIFIES CRITICAL ITEMS.

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