

MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES BUREAU OF ENVIRONMENTAL HEALTH SERVICES FOOD ESTABLISHMENT INSPECTION REPORT

TIME IN 10:22	TIME OUT 11:20
PAGE 1 of	2

NEXT ROUTINE	E INSPE	CTION, OR SL	JCH SHORTER PER	IOD OF TIME AS	MAY BE	SPEC	IFIED	IN WR	ITING BY T	THE RE	R FACILITIES WHICH MEGULATORY AUTHORIT	UST BE CORRECTY. FAILURE TO	COMPL	Y THE
WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE ESTABLISHMENT NAME: The Good Coffee Co. OWNER: Kristi Ski			vi						PERSON IN C	PERSON IN CHARGE:				
ADDRESS:											COUNTY: BO	COUNTY: Bollinger		
CITY/ZIP: Marble Hill, 63764				FAX:					P.H. PRIORITY: H M L					
ESTABLISHMENT TYPE BAKERY C. STORE CATERER DE RESTAURANT SCHOOL SENIOR CENTER SU			ELI JMMER	LI GROCERY STORE INSTITUTION MOBILE V					ENDOR	s				
					☐ Oti	her								
FROZEN DESSERT Approved Disapproved PUBLIC PRIVATE License No. SEWAGE DISPOSAL PUBLIC PRIVATE COMMUNITY NON-COMMUNITY Date Sampled Results														
RISK FACTORS AND INTERVENTIONS														
Risk factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public health interventions are control measures to prevent foodborne illness or injury.														
Compliance	ss outbr		Demonstration of Kno	wledge	CO			mpliano			Potentially Hazardo	us Foods	COS	SR
IN Person in charge present, demonstrates know and performs duties			strates knowledge			IN OUT NED N/A Proper co			Prope	er cooking, time and tem	perature			
	0117		Employee Healt					IN OUT NO N/A Proper reheating procedures for hot holding						
	DUT		t awareness; policy p		_	-			NO N/A		er cooling time and temperatu			-
IN COT	NVO		Good Hygienic Prac	ctices			IN	C	T N/A	Prope	er cold holding temperati	ures		
IN OUT	N/O		g, tasting, drinking or e from eyes, nose and		_	-			N/O N/A		er date marking and disp as a public health contro			+
		Pres	venting Contamination	hy Hande		-	IIN	001	N/A	recor	ds) Consumer Adv	dean	SCIII SCIII	
Preventing Contamination by Hands IN CTT N/O Hands clean and properly washed					IN				umer advisory provided roooked food					
IN OUT	NI		d contact with ready-t								Highly Susceptible P	opulations		
approved alternate method properly followed Adequate handwashing facilities supplied & accessible			upplied &			IN	IN OUT NO N/A Pasteurize			eurized foods used, proh	ibited foods not			
	NIT.	Food about	Approved Source								Chemical			
Total Control of the	D N/A	Food obtaine	ed from approved sou ed at proper temperate	rce		-	IN	OU			additives: approved and substances properly ide		1	-
The Park of the Pa	DUT	Food in good	d condition, safe and	inadulterated	_		"	used				_		
IN OUT N/O	20 20 22	Required rec	cords available: shells		9		IN	Conformance with Approved Procedures IN OUT Compliance with approved Specialized Process				-		
		destruction	rotection from Contar	mination	100	-	1114	- 00		and h	HACCP plan	2000-00-00-00-00-00-00-00-00-00-00-00-00		
IN CONT	N/A		ted and protected	- Industria			The letter to the left of each item indicates that item's status at the time					of the		
IN CONT	N/A	Food-contact	t surfaces cleaned &	sanitized			inspection. IN = in compliance OUT = not in compliance							
IN OUT	NIID		sition of returned, pre	viously served,			N/A = not applicable N/O = not observed							
					SOOD R							The state of the s		
IN OUT	Toronto Contract	Good Retail P	ractices are preventa	tive measures to					hogens, ch	emicals	s, and physical objects in			
×	Paster		afe Food and Water ed where required		cos	R	IN	OUT	In-use u	tensils:	Proper Use of Utensils properly stored		cos	R
×			approved source					×	Utensils	, equip	ment and linens: properly	y stored, dried,		
	Food Temperature Control					×		handled Single-u		le-service articles: prope	erly stored, used			
×		Adequate equipment for temperature control Approved thawing methods used							Gloves					
×			ded and accurate					×	Food an		nsils, Equipment and Ve cod-contact surfaces clear			
	12350	F	Food Identification					×		ed, constructed, and used ashing facilities: installed, maintained, used; test				
×	Food	properly labele	d; original container					×	strips us					
	1000	Prevention	on of Food Contamina	ation				^		d-contact surfaces clean Physical Facilities				
×	Contai	s, rodents, and mination preve	animals not present	paration, storage			×				ater available; adequate			
	Contamination prevented during food preparation, storage and display Personal cleanliness: clean outer clothing, hair restraint,						×			mbing installed; proper backflow devices vage and wastewater properly disposed				
X Felsonal clearminess, clear outer clothing, nair restraint, fingernails and jewelry Wiping cloths: properly used and stored						×			let facilities; properly constructed, supplied, cleaned					
Fruits and vegetables washed before use						×		Garbage	e/refuse	properly disposed; facil	ities maintained			
Person in Charge /Title: X Physical facilities installed, maintained, and clean														
Inspector Telephone No. EPHS No. Follow-up: Yes No.														
Xen	<u> </u>	0.	The same	238	-2817	1000			1753	9/0	Follow-up Date: 30			
MO 580-1814 (9-13)				DISTRIBUTION: WHIT	E - OWNER	R'S COPY			CANARY - FIL	E COPY				E6 37



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES BUREAU OF ENVIRONMENTAL HEALTH SERVICES FOOD ESTABLISHMENT INSPECTION REPORT

TIME IN 10:22 TIME OUT 11:20

PAGE 2 of 2

ESTABLISHMEN		ADDRESS	CITY /ZI					
The Goo	d Coffee Co.		Mar	ble Hill, 63764				
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCAT	TION TEMP. in ° F				
	Rear Silver refrigerator	49/46	rigerator	47				
	Front Silver Refrigerator	46	gerator	47				
	Kitchen Refrigerator	41						
Chi	icken in kitchen refrigerator	39						
R	each in cooler in main area	47/42						
Code Reference	Priority items contribute directly to the elir or injury. These items MUST RECEIVE I	mination, prevention or re	ORITY ITEMS eduction to an acceptable level, hazards associate ithin 72 hours or as stated.	d with foodborne illness	Correct by (date)	Initial		
2-102.11	PIC must have through Know	ledge of the Foo	d Code					
2-401.11								
2-301.12								
2-301.14								
3-30.11								
3-501.16 3-501.17								
4-501.114	NO Date marking. Multiple vio Sanitizer not used.	olations.						
4-602.11		la an an an and a b						
	Equipment, FCS & Utensils of		basis - min. every 4 nours.					
4-602.12 4-703.11	Equip. FCS & Utensils shall b							
5-204.11	Proper amount of Sanitizing r Hand Sink location, NONE in							
7-201.11			p area. Under sink in kitchen area.					
7-201.11	I disoris di toxins over di witi	1 1000 III 1000 pre	p area. Officer sink in kitchen area.					
						-		
Code								
Code Reference	Core items relate to general sanitation, or standard operating procedures (SSOPs).	perational controls, facilit	ORE ITEMS ties or structures, equipment design, general main corrected by the next regular inspection or as	tenance or sanitation	Correct by (date)	Initial		
	Core items relate to general sanitation, or standard operating procedures (SSOPs). Food Storage conatiner, (Bull	perational controls, facility These items are to be	ties or structures, equipment design, general main corrected by the next regular inspection or as	tenance or sanitation stated.		Initial		
Reference	Food Storage conatiner, (Bull Frozen foods shall be maintain	rerational controls, facility These items are to be K storage Oatmea Ined frozen. Rear	ties or structures, equipment design, general main corrected by the next regular inspection or as al)? Not labeled, also dirty. r sliver refrigerator items soft and w	stated.		Initial		
3-302.12 3-501.11 4-101.19	Food Storage conatiner, (Bull Frozen foods shall be maintain NFCS Wood tables in seating	perational controls, facility These items are to be K storage Oatmea Ined frozen. Rear In area NOT clean	ties or structures, equipment design, general main corrected by the next regular inspection or as al)? Not labeled, also dirty. r sliver refrigerator items soft and whable surfaces.	stated.		Initial		
3-302.12 3-501.11 4-101.19 4-204.112	Food Storage conatiner, (Bull Frozen foods shall be maintal NFCS Wood tables in seating Thermometers required in all	receptional controls, facility These items are to be K storage Oatmea Ined frozen. Rear In area NOT clean Cold holding unit	ties or structures, equipment design, general main corrected by the next regular inspection or as al)? Not labeled, also dirty. It sliver refrigerator items soft and whable surfaces. S.	stated.		Initial		
3-302.12 3-501.11 4-101.19 4-204.112 4-301.13	Food Storage conatiner, (Bull Frozen foods shall be maintal NFCS Wood tables in seating Thermometers required in all Adequate # of Drain boards of the standard operating the standard operating the standard operating the standard operating procedures (SSOPs).	racks for dirty &	ties or structures, equipment design, general main corrected by the next regular inspection or as all)? Not labeled, also dirty. It sliver refrigerator items soft and whable surfaces. It is clean items.	stated.		Initial		
3-302.12 3-501.11 4-101.19 4-204.112 4-301.13 4-302.12	Food Storage conatiner, (Bull Frozen foods shall be maintal NFCS Wood tables in seating Thermometers required in all Adequate # of Drain boards of Metal stem Food Thermometers	receptional controls, facility These items are to be a storage Oatmer ined frozen. Rear area NOT clean cold holding unity or racks for dirty 8 er required/kept a	ties or structures, equipment design, general main a corrected by the next regular inspection or as all)? Not labeled, also dirty. It sliver refrigerator items soft and what hable surfaces. It clean items. A clean items.	stated.		Initial		
3-302.12 3-501.11 4-101.19 4-204.112 4-301.13 4-302.12 4-501.18	Food Storage conatiner, (Bull Frozen foods shall be maintal NFCS Wood tables in seating Thermometers required in all Adequate # of Drain boards of Metal stem Food Thermometer Wash, rinse, & sanitize solutions.	receptional controls, facility These items are to be a storage Oatmea ined frozen. Rear a area NOT clean cold holding uniter racks for dirty & er required/kept a cons shall be main	ties or structures, equipment design, general main corrected by the next regular inspection or as al)? Not labeled, also dirty. It sliver refrigerator items soft and whable surfaces. It clean items. It accessible in food prep areas. Intained clean.	arm.		Initial		
3-302.12 3-501.11 4-101.19 4-204.112 4-301.13 4-302.12 4-501.18 4-601.11	Food Storage conatiner, (Bull Frozen foods shall be maintal NFCS Wood tables in seating Thermometers required in all Adequate # of Drain boards of Metal stem Food Thermometer Wash, rinse, & sanitize solution FCS/NFCS free of Encrusted	receptional controls, facility These items are to be a storage Oatmea ined frozen. Rear a area NOT clean cold holding uniter racks for dirty 8 er required/kept a cons shall be main Food, Grease &	ties or structures, equipment design, general main a corrected by the next regular inspection or as all)? Not labeled, also dirty. It sliver refrigerator items soft and whable surfaces. It clean items. It accessible in food prep areas. Intained clean. Debris.Microwave, Ice Machine, G	arm.		Initial		
3-302.12 3-501.11 4-101.19 4-204.112 4-301.13 4-302.12 4-501.18 4-601.11 4-603.16	Food Storage conatiner, (Bull Frozen foods shall be maintal NFCS Wood tables in seating Thermometers required in all Adequate # of Drain boards of Metal stem Food Thermometer Wash, rinse, & sanitize solution FCS/NFCS free of Encrusted 3 vat sink- NOT used properly	receptional controls, facility These items are to be a storage Oatmea ined frozen. Rear a area NOT clean cold holding units or racks for dirty & er required/kept a cons shall be main Food, Grease & y. Sanitize Not be	ties or structures, equipment design, general main of corrected by the next regular inspection or as all)? Not labeled, also dirty. It sliver refrigerator items soft and we hable surfaces. It clean items. It caccessible in food prep areas. Intained clean. Debris.Microwave, Ice Machine, Geing utilized.	arm.		Initial		
3-302.12 3-501.11 4-101.19 4-204.112 4-301.13 4-302.12 4-501.18 4-601.11 4-603.16 4-903.12	Food Storage conatiner, (Bull Frozen foods shall be maintal NFCS Wood tables in seating Thermometers required in all Adequate # of Drain boards of Metal stem Food Thermometers Wash, rinse, & sanitize solution FCS/NFCS free of Encrusted 3 vat sink- NOT used properly Clean equipment -phrohibited	receptional controls, facility These items are to be a storage Oatmer ined frozen. Rear area NOT clean cold holding unity or racks for dirty & er required/kept area shall be main Food, Grease & y. Sanitize Not but storage location	ties or structures, equipment design, general main a corrected by the next regular inspection or as all)? Not labeled, also dirty. It sliver refrigerator items soft and whable surfaces. It clean items. It accessible in food prep areas. Intained clean. Debris.Microwave, Ice Machine, G	arm.		Initial		
3-302.12 3-501.11 4-101.19 4-204.112 4-301.13 4-302.12 4-501.18 4-601.11 4-603.16 4-903.12 5-205.15	Food Storage conatiner, (Bull Frozen foods shall be maintal NFCS Wood tables in seating Thermometers required in all Adequate # of Drain boards of Metal stem Food Thermometers Wash, rinse, & sanitize solution FCS/NFCS free of Encrusted 3 vat sink- NOT used properly Clean equipment -phrohibited Plumbing system maintained	receptional controls, facility These items are to be k storage Oatmea ined frozen. Rear garea NOT clean cold holding unity or racks for dirty 8 er required/kept a cons shall be main Food, Grease & y. Sanitize Not be d storage location in good repair.	ties or structures, equipment design, general main a corrected by the next regular inspection or as all)? Not labeled, also dirty. It sliver refrigerator items soft and what mable surfaces. It clean items. It accessible in food prep areas. Intained clean. Debris.Microwave, Ice Machine, Greing utilized. Inst. Utinsiles stored on window sill.	arm.		Initial		
3-302.12 3-501.11 4-101.19 4-204.112 4-301.13 4-302.12 4-501.18 4-601.11 4-603.16 4-903.12	Food Storage conatiner, (Bull Frozen foods shall be maintal NFCS Wood tables in seating Thermometers required in all Adequate # of Drain boards of Metal stem Food Thermometers Wash, rinse, & sanitize solution FCS/NFCS free of Encrusted 3 vat sink- NOT used properly Clean equipment -phrohibited	receptional controls, facility These items are to be k storage Oatmea ined frozen. Rear garea NOT clean cold holding unity or racks for dirty 8 er required/kept a cons shall be main Food, Grease & y. Sanitize Not be d storage location in good repair.	ties or structures, equipment design, general main a corrected by the next regular inspection or as all)? Not labeled, also dirty. It sliver refrigerator items soft and what mable surfaces. It clean items. It accessible in food prep areas. Intained clean. Debris.Microwave, Ice Machine, Greing utilized. Inst. Utinsiles stored on window sill.	arm.		Initial		
3-302.12 3-501.11 4-101.19 4-204.112 4-301.13 4-302.12 4-501.18 4-601.11 4-603.16 4-903.12 5-205.15	Food Storage conatiner, (Bull Frozen foods shall be maintal NFCS Wood tables in seating Thermometers required in all Adequate # of Drain boards of Metal stem Food Thermometers Wash, rinse, & sanitize solution FCS/NFCS free of Encrusted 3 vat sink- NOT used properly Clean equipment -phrohibited Plumbing system maintained	receptional controls, facility These items are to be k storage Oatmea ined frozen. Rear garea NOT clean cold holding unity or racks for dirty 8 er required/kept a cons shall be main Food, Grease & y. Sanitize Not be d storage location in good repair.	ties or structures, equipment design, general main a corrected by the next regular inspection or as all)? Not labeled, also dirty. It sliver refrigerator items soft and what mable surfaces. It clean items. It accessible in food prep areas. Intained clean. Debris.Microwave, Ice Machine, Greing utilized. Inst. Utinsiles stored on window sill.	arm.		Initial		
3-302.12 3-501.11 4-101.19 4-204.112 4-301.13 4-302.12 4-501.18 4-601.11 4-603.16 4-903.12 5-205.15	Food Storage conatiner, (Bull Frozen foods shall be maintal NFCS Wood tables in seating Thermometers required in all Adequate # of Drain boards of Metal stem Food Thermometers Wash, rinse, & sanitize solution FCS/NFCS free of Encrusted 3 vat sink- NOT used properly Clean equipment -phrohibited Plumbing system maintained	receptional controls, facility These items are to be k storage Oatmea ined frozen. Rear garea NOT clean cold holding unity or racks for dirty 8 er required/kept a cons shall be main Food, Grease & y. Sanitize Not be d storage location in good repair.	ties or structures, equipment design, general main a corrected by the next regular inspection or as all)? Not labeled, also dirty. It sliver refrigerator items soft and what mable surfaces. It clean items. It accessible in food prep areas. Intained clean. Debris.Microwave, Ice Machine, Greing utilized. Inst. Utinsiles stored on window sill.	arm.		Initial		
3-302.12 3-501.11 4-101.19 4-204.112 4-301.13 4-302.12 4-501.18 4-601.11 4-603.16 4-903.12 5-205.15	Food Storage conatiner, (Bull Frozen foods shall be maintal NFCS Wood tables in seating Thermometers required in all Adequate # of Drain boards of Metal stem Food Thermometers Wash, rinse, & sanitize solution FCS/NFCS free of Encrusted 3 vat sink- NOT used properly Clean equipment -phrohibited Plumbing system maintained	receptional controls, facility These items are to be k storage Oatmea ined frozen. Rear garea NOT clean cold holding unity or racks for dirty 8 er required/kept a cons shall be main Food, Grease & y. Sanitize Not be d storage location in good repair.	ties or structures, equipment design, general main a corrected by the next regular inspection or as all)? Not labeled, also dirty. It sliver refrigerator items soft and what mable surfaces. It clean items. It accessible in food prep areas. Intained clean. Debris.Microwave, Ice Machine, Greing utilized. Inst. Utinsiles stored on window sill.	arm.		Initial		
3-302.12 3-501.11 4-101.19 4-204.112 4-301.13 4-302.12 4-501.18 4-601.11 4-603.16 4-903.12 5-205.15	Food Storage conatiner, (Bull Frozen foods shall be maintal NFCS Wood tables in seating Thermometers required in all Adequate # of Drain boards of Metal stem Food Thermometers Wash, rinse, & sanitize solution FCS/NFCS free of Encrusted 3 vat sink- NOT used properly Clean equipment -phrohibited Plumbing system maintained	receptional controls, facility These items are to be k storage Oatmea ined frozen. Rear garea NOT clean cold holding unity or racks for dirty 8 er required/kept a cons shall be main Food, Grease & y. Sanitize Not be d storage location in good repair.	ties or structures, equipment design, general main a corrected by the next regular inspection or as all)? Not labeled, also dirty. It sliver refrigerator items soft and what mable surfaces. It clean items. It accessible in food prep areas. Intained clean. Debris.Microwave, Ice Machine, Greing utilized. Inst. Utinsiles stored on window sill.	arm.		Initial		
3-302.12 3-501.11 4-101.19 4-204.112 4-301.13 4-302.12 4-501.18 4-601.11 4-603.16 4-903.12 5-205.15	Food Storage conatiner, (Bull Frozen foods shall be maintal NFCS Wood tables in seating Thermometers required in all Adequate # of Drain boards of Metal stem Food Thermometers Wash, rinse, & sanitize solution FCS/NFCS free of Encrusted 3 vat sink- NOT used properly Clean equipment -phrohibited Plumbing system maintained	receptional controls, facility These items are to be a storage Oatmea ined frozen. Rear a area NOT clean cold holding units or racks for dirty & er required/kept a cons shall be main Food, Grease & y. Sanitize Not but a storage location in good repair.	ties or structures, equipment design, general main a corrected by the next regular inspection or as all)? Not labeled, also dirty. It sliver refrigerator items soft and we hable surfaces. It clean items. It accessible in food prep areas. Intained clean. Debris.Microwave, Ice Machine, Gueing utilized. Ins. Utinsiles stored on window sill. Intained clean. Debris.Microwave, Ice Machine, Gueing utilized. Ins. Utinsiles stored on window sill.	arm.		Initial		
3-302.12 3-501.11 4-101.19 4-204.112 4-301.13 4-302.12 4-501.18 4-601.11 4-603.16 4-903.12 5-205.15	Food Storage conatiner, (Bull Frozen foods shall be maintal NFCS Wood tables in seating Thermometers required in all Adequate # of Drain boards of Metal stem Food Thermometers Wash, rinse, & sanitize solution FCS/NFCS free of Encrusted 3 vat sink- NOT used properly Clean equipment -phrohibited Plumbing system maintained	receptional controls, facility These items are to be a storage Oatmea ined frozen. Rear a area NOT clean cold holding units or racks for dirty & er required/kept a cons shall be main Food, Grease & y. Sanitize Not but a storage location in good repair.	ties or structures, equipment design, general main a corrected by the next regular inspection or as all)? Not labeled, also dirty. It sliver refrigerator items soft and what mable surfaces. It clean items. It accessible in food prep areas. Intained clean. Debris.Microwave, Ice Machine, Greing utilized. Inst. Utinsiles stored on window sill.	arm.		Initial		
3-302.12 3-501.11 4-101.19 4-204.112 4-301.13 4-302.12 4-501.18 4-601.11 4-603.16 4-903.12 5-205.15	Food Storage conatiner, (Bull Frozen foods shall be maintal NFCS Wood tables in seating Thermometers required in all Adequate # of Drain boards of Metal stem Food Thermometers Wash, rinse, & sanitize solution FCS/NFCS free of Encrusted 3 vat sink- NOT used properly Clean equipment -phrohibited Plumbing system maintained	receptional controls, facility These items are to be a storage Oatmea ined frozen. Rear a area NOT clean cold holding units or racks for dirty & er required/kept a cons shall be main Food, Grease & y. Sanitize Not but a storage location in good repair.	ties or structures, equipment design, general main a corrected by the next regular inspection or as all)? Not labeled, also dirty. It sliver refrigerator items soft and we hable surfaces. It clean items. It accessible in food prep areas. Intained clean. Debris.Microwave, Ice Machine, Gueing utilized. Ins. Utinsiles stored on window sill. Intained clean. Debris.Microwave, Ice Machine, Gueing utilized. Ins. Utinsiles stored on window sill.	arm.		Initial		
Reference 3-302.12 3-501.11 4-101.19 4-204.112 4-301.13 4-302.12 4-501.18 4-601.11 4-603.16 4-903.12 5-205.15 6-501.14	Food Storage conatiner, (Bull Frozen foods shall be maintal NFCS Wood tables in seating Thermometers required in all Adequate # of Drain boards of Metal stem Food Thermometer Wash, rinse, & sanitize solution FCS/NFCS free of Encrusted 3 vat sink- NOT used properly Clean equipment -phrohibited Plumbing system maintained Facilities kept clean, vent fan	receptional controls, facility These items are to be a storage Oatmea ined frozen. Rear a area NOT clean cold holding units or racks for dirty & er required/kept a cons shall be main Food, Grease & y. Sanitize Not but a storage location in good repair.	ties or structures, equipment design, general main a corrected by the next regular inspection or as all)? Not labeled, also dirty. It sliver refrigerator items soft and we hable surfaces. It clean items. It accessible in food prep areas. Intained clean. Debris.Microwave, Ice Machine, Gueing utilized. Ins. Utinsiles stored on window sill. Intained clean. Debris.Microwave, Ice Machine, Gueing utilized. Ins. Utinsiles stored on window sill.	arm. as Stove, Ninja,	(date)	Initial		
Reference 3-302.12 3-501.11 4-101.19 4-204.112 4-301.13 4-302.12 4-501.18 4-601.11 4-603.16 4-903.12 5-205.15 6-501.14 Person in Ch	Food Storage conatiner, (Bull Frozen foods shall be maintal NFCS Wood tables in seating Thermometers required in all Adequate # of Drain boards of Metal stem Food Thermometer Wash, rinse, & sanitize solution FCS/NFCS free of Encrusted 3 vat sink- NOT used properly Clean equipment -phrohibited Plumbing system maintained Facilities kept clean, vent fan	receptional controls, facility These items are to be a storage Oatmea ined frozen. Rear a area NOT clean cold holding units or racks for dirty & er required/kept a cons shall be main Food, Grease & y. Sanitize Not but a storage location in good repair.	ties or structures, equipment design, general main a corrected by the next regular inspection or as all)? Not labeled, also dirty. It sliver refrigerator items soft and we hable surfaces. It clean items. It accessible in food prep areas. Intained clean. Debris.Microwave, Ice Machine, Gueing utilized. Ins. Utinsiles stored on window sill. Intained clean. Debris.Microwave, Ice Machine, Gueing utilized. Ins. Utinsiles stored on window sill.	arm.	(date)	Initial		
Reference 3-302.12 3-501.11 4-101.19 4-204.112 4-301.13 4-302.12 4-501.18 4-601.11 4-603.16 4-903.12 5-205.15 6-501.14 Person in Ch	Food Storage conatiner, (Bull Frozen foods shall be maintal NFCS Wood tables in seating Thermometers required in all Adequate # of Drain boards of Metal stem Food Thermometer Wash, rinse, & sanitize solution FCS/NFCS free of Encrusted 3 vat sink- NOT used properly Clean equipment -phrohibited Plumbing system maintained Facilities kept clean, vent fan	receptional controls, facility These items are to be a storage Oatmea ined frozen. Rear a area NOT clean cold holding units or racks for dirty & er required/kept a cons shall be main Food, Grease & y. Sanitize Not but a storage location in good repair.	ties or structures, equipment design, general main a corrected by the next regular inspection or as all)? Not labeled, also dirty. It sliver refrigerator items soft and whable surfaces. It clean items. It cocessible in food prep areas. Intained clean. Debris.Microwave, Ice Machine, Geing utilized. Ins. Utinsiles stored on window sill. Debris.Microwave, Ice Machine, Geing utilized. Ins. Utinsiles stored on window sill. Debris.Microwave, Ice Machine, Geing utilized. Ins. Utinsiles stored on window sill. Debris.Microwave, Ice Machine, Geing utilized. Ins. Utinsiles stored on window sill. Debris.Microwave, Ice Machine, Geing utilized. Ins. Utinsiles stored on window sill.	arm. as Stove, Ninja,	Yes	Initial		