| 188/10 France | | lealth Department | |
|--|--|--|------------------------|
| Leslie Freema | A/ | sk Factor/intervention Violations Date | |
| togzip | Address | Time Ou | |
| MAND III | Telephone A A C | LICONSOPERMICE | |
| FOODBOD | 1049-9108 | 14-2107 Certified | Manager & |
| | NE ILLNESS RISK FACTORS IN, OUT, N/O, N/A) for each numbered item lance N/O=not observed N/A=not applies | | Handlers (Y) |
| ance Status | IN, OUT, N/O, N/A) for each numbered item lance N/O=not observed N/A=not applica | able Mark "X" in appropriate box for COS | and R |
| Superv | COS | able COS=corrected on-site during inspection R=repeat viol | iation |
| OUT NO Person in charge pres | sent, demonstrates knowledge, | Potentially Hezardous Food (TCS food) | cos R |
| Employee He | alth | 16 IN OUT N/A N/O Proper cooking time and temperatures | 5 5 8 |
| OUT N/O Management awaren | ess; policy present | 17 IN OUT N/A N/O Proper reheating procedures for hot holds 18 IN OUT N/A N/O Proper confine time and terror | ing |
| Good Hygienic P | ng, restriction & exclusion | 18 N OUT NARNO) Proper cooling time and temperatures 19 N OUT NA(NO) Proper hot holding temperatures | |
| OUT NO Proper eating, tasting | , drinking, or tobacco use | 20 NA NO Proper cold holding temperatures | |
| No discharge from ey | es, nose, and mouth | 21 NOUT N/A N/O Proper date marking and disposition | |
| Preventing Contaminat | tion by Hands | 22 IN OUT NIA NO Time as a public health control: procedure records | es & |
| NO Hands clean and pro | perly washed | 23 MOUT NA NO Consumer advisory provided for raw or undercooked foods | |
| NO bare hand contact approved alternate m | t with ready-to-eat foods or ethod properly followed | undercooked foods Highly Susceptible Populations | |
| Adequate hand wash | ing facilities supplied & accessible | 24 IN OUT (NA) NIO Pasteurized foods used prohibited foods | not |
| Approved Solout NO Food obtained from a | | Chemical Chemical | |
| OUT N/A POOD received at pro | per temperature | 25 IN OUT WANYO Food additives: approved and properly use | ed |
| NOUT N/O Food in good condition | on safe and upadulterated | 26 IN OUT N/A N/O Toxic substances properly identified, store used | rd, |
| N OUT N/O Required records available destruction | allable: shell stock tags, parasite | 27 IN OUT (NA) 40 Compliance with variance, specialized process, and HACCP plan | 6 (6) (4) |
| Protection from Cor | | Dishwasher: High Low Temp 25 'F 50 | |
| Food separated and p | | Sanitizer Bucket: Quat CV20 Cppm | ppm |
| Proper disposition of neconditioned, and une | obvened previously and | Sanitizer Bucket: Quat CIppm | ppm |
| | | L PRACTICES | |
| | | | |
| Pasteurized eggs used where rei | | Proper Use of Utensilis 41 In-use utensilis: properly stored | |
| Water and ice from approved sou | urce | 41 In-use utensils: properly stored 42 Utensils: equipment and linens: properly stored, dried, handled | 1 |
| Water and ice from approved soo Variance obtained for specialized Food Temper | processing methods | 41 In-use utensils: properly stored Utensils: equipment and linens: properly stored dried | 1 |
| Water and ice from approved so: Variance obtained for specialized Food Temper Proper cooling methods used; ad- control | d processing methods ature Control lequate equipment for temperature | 41 In-use utensils: properly stored 42 Ulensils, equipment and linens: properly stored, dried, handled 43 Single-use/single-service articles: properly stored, used 44 Gloves used properly Utensils, Equipment and Vending | |
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