

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

TIME IN 11:13am	TIME OUT 2:22pm	
DATE 10-29-15	PAGE 1 of 3	

NEXT ROUTINE IN WITH ANY TIME LI	SPECTION, OR SUCH SHORTER F MITS FOR CORRECTIONS SPECIF	ERIOD OF TIME AS IED IN THIS NOTICE	MAY BE MAY RE	SPECI SULT	IFIED IN WR IN CESSATI	ITING BY T ON OF YOU	HE REGULA JR FOOD O	ATORY AUTHORITY. FAILURE TO ( PERATIONS.	OMPLY	,
ESTABLISHME Benham Street	NT NAME: Grill	OWNER: Ivan & Angel						PERSON IN CHARGE: Angel Eaton		
ADDRESS: 406	Benham Street						NUMBER: 1390	COUNTY: 187		
CITY/ZIP: Bonne	e Terre, 63628	PHONE: 573-358-510	0		FAX: <sub>573-</sub>	358-5100		P.H. PRIORITY:	М	L
BAKERY  RESTAURAL	☐ C. STORE ☐ CATE	RER	DELI UMMER F	F.P.	☐ GROC	ERY STOR N		NSTITUTION MOBILE VE EMP.FOOD	NDORS	;
PURPOSE Pre-opening	Routine   Follow-up	☐ Complaint	☐ Oth	er						
FROZEN DESS Approved	ERT ☐ Disapproved ☐ Not Applicable	SEWAGE DISPO			ER SUPPL			MMUNITY  PRIVATE		
License No	0		/ATE	=			Date Sar	npled Results _		
					INTERVEN					
	ood preparation practices and emplo outbreaks. <b>Public health interventic</b>							I and Prevention as contributing factor	s in	
Compliance	Demonstration of		COS					Potentially Hazardous Foods	COS	R
<b>₩</b> DUT	Person in charge present, der	nonstrates knowledge	Э,		TUC N	N/O N/A	Proper coo	oking, time and temperature		
	and performs duties  Employee F	lealth				N/O N/A	Proper rel	neating procedures for hot holding		-
TUO	Management awareness; poli	cy present			IN OUT	N/O N/A	Proper coo	oling time and temperatures		
TUO INC	Proper use of reporting, restric				JA OUT			holding temperatures		
JN DUT N/O	Good Hygienic Proper eating, tasting, drinking				TUO NI	N/A		d holding temperatures e marking and disposition		
JA OUT N/O	No discharge from eyes, nose					N/O MA	Time as a	public health control (procedures /		
<b>4</b> 1 001 110	Drayanting Contamin	ation by Handa			III DOI	IN/O IN/A	records)	Canaumar Advisan		
OUT N/O	Preventing Contamin Hands clean and properly was				TUO IN	N/A		Consumer Advisory advisory provided for raw or		
OUT N/O	No bare hand contact with rea						undercook H	ed food ighly Susceptible Populations		
IN DUT	approved alternate method pr Adequate handwashing faciliti				IN DUT	N/O NA		d foods used, prohibited foods not		
	accessible Approved S	nurce				V.	offered	Chemical		
OUT	Food obtained from approved				IN OUT	NA		ives: approved and properly used		
IN OUT NG	N/A. Food received at proper temp	erature			IN QVT		Toxic subs	tances properly identified, stored and	✓	
IN QVT	Food in good condition, safe a		<b>√</b>				Confo	mance with Approved Procedures		
IN DUT N/O	Required records available: sl destruction	nellstock tags, parasit	te		IN OUT	NA	Compliand and HACC	e with approved Specialized Process		
	Protection from Co	ntamination					and moo	n pian		
UM DUT	N/A Food separated and protected						each item i	ndicates that item's status at the time	of the	
	N/A Food-contact surfaces cleane	d & sanitized	<b>√</b>		inspection IN	= in complia	ince	OUT = not in compliance		
IN OUT NO	Proper disposition of returned				N/A	A = not appli S=Correcte	icable	N/O = not observed R=Repeat Item		
	reconditioned, and unsafe foo		GOOD RE	ETAIL F	PRACTICES		u on one	TO Proposit Item		
	Good Retail Practices are preven						emicals, and	physical objects into foods.		
IN OUT	Safe Food and Wa		COS	R	IN OUT			per Use of Utensils	COS	R
	Pasteurized eggs used where require Vater and ice from approved source	d					tensils: prop	erly stored and linens: properly stored, dried,		
	vater and ice norm approved source					handled	, equipinent	and intens. property stored, dried,		
	Food Temperature Co				<b>V</b>			rvice articles: properly stored, used		
	Adequate equipment for temperature Approved thawing methods used	control				Gloves u	used properl	y Equipment and Vending		
T	hermometers provided and accurate					Food an		ontact surfaces cleanable, properly		
	·					designed	d, constructe	ed, and used		
	Food Identification	1				strips us	ed	es: installed, maintained, used; test		
F	Food properly labeled; original contain Prevention of Food Conta		<b></b>			Nonfood	l-contact sur	faces clean Physical Facilities		
<b>✓</b> I	nsects, rodents, and animals not pres					Hot and		ivailable; adequate pressure		
	Contamination prevented during food and display							proper backflow devices		
F F	Personal cleanliness: clean outer clot ingernails and jewelry	ning, hair restraint,				Sewage	and wastew	rater properly disposed		
<b>√</b> ∨	Viping cloths: properly used and store		<b>√</b>					erly constructed, supplied, cleaned		
	ruits and vegetables washed before	use			<b>V</b>			perly disposed; facilities maintained	✓	
Person in Charg	ge /Title:		Δn	igel Ea	aton	i i Pilysical		talled, maintained, and clean te: October 29, 2015		
Inaportari de	a Zar	T-1		•		EDUC N			14	
Inspector	John Wis		ephone N 3)431-1			EPHS No 1507		llow-up: ☑ Yes llow-up Date: 11-12-15	□N	U

BASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILITIES WHICH MUST BE CORRECTED BY THE



# MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES BUREAU OF ENVIRONMENTAL HEALTH SERVICES

### FOOD ESTABLISHMENT INSPECTION REPORT

PAGE 2 of 3

ESTABLISHMENT NAME Benham Street Grill		ADDRESS CITY / ZIP Bonne Terre, 63628				•	
FOO	OD PRODUCT/LOCATION	TEMP. in ° F	TEMP. in ° F FOOD PRODUCT/			TEMP. in ° F	
Frigio	laire freezers #1, #2, #3	0,0,0	Sandwich Cold Hold: rst beef, crnd beef, ham			36,34,36	
	#4, #5, #6	0,0,0		mato, lettuce		42,42	
	True cooler	42	Steak sandwich from grill			171	
	Gibson cooler	32			d cheese, pizza sauce	41,40	
Code	Salad/pizza cooler	40	DAC	on, grnd bee	r, sausage	41,39 Correct by	,3 / Initial
Reference	Priority items contribute directly to the elin or injury. <b>These items MUST RECEIVE I</b>	nination, prevention or i	reduction to an acceptal		ssociated with foodborne illness	(date)	H
	Food residue was observed of					cos	1
	be clean to sight and touch. (An accumulation of food resident contact surfaces shall be clean opener.	lue was observe	d on the cutting	surfaces of th	e can opener. Food	cos	
7-202.11A	A can of wasp and hornet killed sink. Only those toxic material premises. COS by removing	als approved for				cos	
4-601.11A	An accumulation of dust, food holding clean utensils on the and touch. Please clean the	l debris and inse clean equipment	track. Food con			11-12-15	
	An employee was observed of basin of the three compartme sanitizer. COS by preparing a	nt sink. Food co	ontact surfaces s	hall be cleane	ed with an approved	COS	
	location. The chlorine sanitizer in the the 50 ppm. Chlorine sanitizers sto an approved concentration	shall be in the rai				cos	
Code Reference	Core items relate to general sanitation, operandered energing precedures (SSORs)	erational controls, facil				Correct by (date)	Initial
Reference	Core items relate to general sanitation, opstandard operating procedures (SSOPs).  Food residue was observed contact surfaces shall be kep	erational controls, facil These items are to be on the inside and	ities or structures, equip e corrected by the nex I outside of the s	t regular inspection andwich prep	cooler. Non-food		Initial
4-601.11C	Food residue was observed of contact surfaces shall be kep clean the interior and exterior Food debris was observed in Non-food contact surfaces shall	retational controls, facil These items are to be on the inside and t free of an accu of the cooler. the bottom of th all be kept free of	ities or structures, equipe corrected by the nextle of the something of th	andwich prep cood residue a eer #3, #4 and	cooler. Non-food and debris. Please	(date)	Initial
4-601.11C 4-601.11C	Food residue was observed of contact surfaces shall be kept clean the interior and exterior Food debris was observed in Non-food contact surfaces shall be kept clean the bottom of the Food residue was observed in shall be kept free of an accum	retational controls, faciling these items are to be an of the inside and accurate from the cooler. The bottom of the all be kept free of the cottom of the the bottom of the the bottom of the the bottom of the freezer.	ities or structures, equipe corrected by the nex  I outside of the semulation of dirt, the Frigidaire freezof an accumulation refriger	erator. Non-fo	cooler. Non-food and debris. Please I in the back room. I residue and debris.	(date)	Initial Alexander
4-601.11C 4-601.11C 4-601.11C	Food residue was observed of contact surfaces shall be kep clean the interior and exterior Food debris was observed in Non-food contact surfaces shall be kep clean the bottom of the Food residue was observed in shall be kept free of an accumulate refrigerator.  Food residue was observed in surfaces shall be kept free of shall be kept free of surfaces shall be kept free of	retational controls, facil These items are to be on the inside and the free of an accurate of the cooler. The bottom of the all be kept free of the bottom of the cooler. The bottom of the cooler of the bottom of the cooler.	ities or structures, equipe corrected by the nextle of the samulation of dirt, the Frigidaire freezof an accumulation de Gibson refrige ood residue and the salad/pizza pi	erator. Non-fodebris. Pleas	cooler. Non-food and debris. Please I in the back room. I residue and debris. Dod contact surfaces be clean the interior of con-food contact	(date)	
4-601.11C 4-601.11C 4-601.11C 4-601.11C	Food residue was observed of contact surfaces shall be kep clean the interior and exterior Food debris was observed in Non-food contact surfaces shall be kep clean the bottom of the Food residue was observed in shall be kept free of an accumulate refrigerator.  Food residue was observed in shall be kept free of an accumulate refrigerator.	retational controls, facil These items are to be on the inside and the free of an accurate free of the cooler. The bottom of the all be kept free of the bottom of the an accumulation of the an accumulation of the equipment of the bottom of the an accumulation of the equipment of the equipment of the bottom of the equipment of the equipment of the equipment of the bottom of the equipment of th	ities or structures, equipe corrected by the next outside of the samulation of dirt, the Frigidaire freezof an accumulation he Gibson refrige bood residue and the salad/pizza part of dirt, food resent at the cook lires.	erator. Non-fodebris. Pleas rep cooler. Nidue and debris. Pleas	cooler. Non-food and debris. Please I in the back room. I residue and debris. Dood contact surfaces se clean the interior of con-food contact ris. Please clean the facilities shall be	(date)	Initial West
4-601.11C 4-601.11C 4-601.11C 4-601.11C 6-501.12A	Food residue was observed of contact surfaces shall be keptolean the interior and exterior Food debris was observed in Non-food contact surfaces shall be keptolean the bottom of the Food residue was observed in shall be kept free of an accumulation food residue was observed in surfaces shall be kept free of interior of the cooler. Food debris was observed ur cleaned as often as necessar	retational controls, facil These items are to be the inside and the free of an accur of the cooler. the bottom of the all be kept free of the bottom of the	ities or structures, equipe corrected by the next outside of the simulation of dirt, the Frigidaire freezof an accumulation de Gibson refrige cood residue and the salad/pizza per of dirt, food restent at the cook ling. Please clean the facility food on the daway from foo	er #3, #4 and on of dirt, food erator. Non-fodebris. Pleas rep cooler. Nidue and debi	cooler. Non-food and debris. Please I in the back room. I residue and debris. Dod contact surfaces be clean the interior of con-food contact ris. Please clean the facilities shall be the equipment in this the south end of the	(date)	Initial Alexander
4-601.11C 4-601.11C 4-601.11C 4-601.11C 6-501.12A	Food residue was observed of contact surfaces shall be kept clean the interior and exterior Food debris was observed in Non-food contact surfaces shall be kept clean the bottom of the Food residue was observed in shall be kept free of an accumulation of the refrigerator.  Food residue was observed in surfaces shall be kept free of an accumulation of the cooler.  Food debris was observed in surfaces shall be kept free of interior of the cooler.  Food debris was observed uncleaned as often as necessar area.  Employee clothing was observed kitchen. Employee belonging	retational controls, facil These items are to be on the inside and t free of an accu of the cooler. the bottom of th all be kept free of the bottom of th hulation of dirt, for the bottom of th an accumulation of the equipment by to keep clean. The shall be locate the shall be locate the cools. The cools by move	ities or structures, equipe corrected by the next outside of the simulation of dirt, the Frigidaire freezof an accumulation de Gibson refrige cood residue and the salad/pizza per of dirt, food restent at the cook ling. Please clean the facility food on the daway from foo	eregular inspection and wich preprood residue a ser #3, #4 and on of dirt, food erator. Non-fodebris. Please rep cooler. Nor idue and debria erator under the shelving at d, food contains thing.	cooler. Non-food and debris. Please I in the back room. I residue and debris. Dod contact surfaces be clean the interior of con-food contact ris. Please clean the facilities shall be the equipment in this the south end of the	(date)	Initial Alexander
4-601.11C 4-601.11C 4-601.11C 4-601.11C 6-501.12A	Food residue was observed of contact surfaces shall be kept clean the interior and exterior Food debris was observed in Non-food contact surfaces shall be kept clean the bottom of the Food residue was observed in shall be kept free of an accumulation of the refrigerator.  Food residue was observed in surfaces shall be kept free of an accumulation of the cooler.  Food debris was observed in surfaces shall be kept free of interior of the cooler.  Food debris was observed uncleaned as often as necessar area.  Employee clothing was observed kitchen. Employee belonging	retational controls, facil These items are to be on the inside and t free of an accu of the cooler. the bottom of th all be kept free of the bottom of th hulation of dirt, for the bottom of th an accumulation of the equipment by to keep clean. The shall be locate the shall be locate the cools. The cools by move	ities or structures, equipe corrected by the next outside of the samulation of dirt, the Frigidaire freezof an accumulation he Gibson refrige ood residue and the salad/pizza per of dirt, food resent at the cook limplease clean the facility food on the daway from food ing employee clo	eregular inspection and wich preprood residue a ser #3, #4 and on of dirt, food erator. Non-fodebris. Please rep cooler. Nor idue and debria erator under the shelving at d, food contains thing.	cooler. Non-food and debris. Please I in the back room. I residue and debris. Dod contact surfaces be clean the interior of con-food contact ris. Please clean the facilities shall be the equipment in this the south end of the	(date)	
4-601.11C 4-601.11C 4-601.11C 4-601.11C 6-501.12A	Food residue was observed of contact surfaces shall be kept clean the interior and exterior Food debris was observed in Non-food contact surfaces shall be kept clean the bottom of the Food residue was observed in shall be kept free of an accumple the refrigerator.  Food residue was observed in surfaces shall be kept free of an accumple interior of the cooler.  Food debris was observed uncleaned as often as necessar area.  Employee clothing was observed in surfaces shall be kept free of interior of the cooler.  Food debris was observed uncleaned as often as necessar area.  Employee clothing was observed in surfaces shall be kept free of interior of the cooler.	retational controls, facil These items are to be on the inside and t free of an accu of the cooler. the bottom of th all be kept free of the bottom of th hulation of dirt, for the bottom of th an accumulation of the equipment by to keep clean. The shall be locate the shall be locate the cools. The cools by move	ities or structures, equipe corrected by the next outside of the samulation of dirt, the Frigidaire freezof an accumulation he Gibson refrige ood residue and the salad/pizza per of dirt, food resent at the cook limplease clean the facility food on the daway from food ing employee clo	er #3, #4 and on of dirt, food erator. Non-fodebris. Pleas rep cooler. Nidue and debine. Physical fe floor under the shelving at d, food contains.	cooler. Non-food and debris. Please I in the back room. I residue and debris. Dod contact surfaces be clean the interior of con-food contact ris. Please clean the facilities shall be the equipment in this the south end of the	(date) 11-12-15	Initial Alexander



### MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES BUREAU OF ENVIRONMENTAL HEALTH SERVICES

### FOOD ESTABLISHMENT INSPECTION REPORT

3 PAGE <sup>3</sup> of

Benham Stree		ADDRESS 406 Benham	Street		CITY/ZIP Bonne Terre, 63628	-	
FO	FOOD PRODUCT/LOCATION		TEMP. in ° F FOOD PRODUCT/ LOC			TION TEMP. in	
Hot Hol	d: mashed potatoes, gravy	189,18	+	Bar Area: beer cooler #1, #2			0
	orn, peas, onion soup	178,175,	•			32	
	chili	147					
Code			PRIORITY ITEMS			Correct by	Initial
Reference	Priority items contribute directly to the elir or injury. These items MUST RECEIVE I		tion or reduction to an accepta		ssociated with foodborne illness	(date)	Initial
	Dead insects were observe ir is unsafe or adulterated shall The chlorine sanitizer in use a ppm. Chlorine sanitizers sha	be discarde at the bus s	ed. COS by discardi	ng the whiskey I at a concentra	r. ation less than 50	cos	
Code Reference	Core items relate to general sanitation, operating procedures (SSOPs)					Correct by (date)	Initial 19
Reference	standard operating procedures (SSOPs).	These items a	ls, facilities or structures, equ re to be corrected by the ne	xt regular inspectio	n or as stated.	(date)	Initial OB
Reference 6-501.12A	standard operating procedures (SSOPs).  An accumulation of debris wa shall be cleaned as often as r	These items and a second secon	ls, facilities or structures, equence to be corrected by the net below the three combokeep clean. Please	xt regular inspection partment sink. c clean the floo	Physical facilities or in this area.		Initial OL
Reference 6-501.12A 6-301.12A	standard operating procedures (SSOPs).  An accumulation of debris wa shall be cleaned as often as r Paper towels were not provide	These items and a construction of the construc	ls, facilities or structures, equive to be corrected by the ne below the three combon keep clean. Please and wash sink near the	xt regular inspection partment sink. e clean the floon ne prep sink. H	Physical facilities or in this area.	(date)	Initial
Reference 6-501.12A 6-301.12A	An accumulation of debris wa shall be cleaned as often as r Paper towels were not provide be provided with hand drying	s observed necessary to ed at the ha provisions.	ls, facilities or structures, equive to be corrected by the new below the three composed keep clean. Please and wash sink near the Please provide paper	at regular inspection in partment sink. The clean the floomer prep sink. Her towels at this	Physical facilities or in this area. Hand wash sinks shall s location.	(date)	Initial
Reference 6-501.12A 6-301.12A 4-601.11C	An accumulation of debris was shall be cleaned as often as repaper towels were not provide be provided with hand drying Dried blood was observed in the contact surfaces shall be kept	In these items and a sea observed the ecessary to the ed at the had provisions. The bottom of the free of an	Is, facilities or structures, equive to be corrected by the new below the three composite keep clean. Please and wash sink near the Please provide paper of the True refrigerate accumulation of dirt,	at regular inspection in a regular inspection in a regular inspection in a regular inspection in the storage at the regular in the storage at the regular in the storage in	Physical facilities or in this area. Hand wash sinks shall s location. The period of t	(date)	Initial OZ
Reference 6-501.12A 6-301.12A 4-601.11C	An accumulation of debris wa shall be cleaned as often as r Paper towels were not provide be provided with hand drying Dried blood was observed in the contact surfaces shall be kept Please clean the interior of the	In these items and a second and a second at the hard provisions. The bottom of the free of an erefrigerate	Is, facilities or structures, equive to be corrected by the new below the three composite keep clean. Please and wash sink near the Please provide paper of the True refrigerate accumulation of dirt, or.	partment sink. e clean the floone prep sink. Her towels at this or in the storage food debris res	Physical facilities or in this area. Hand wash sinks shall s location. The area of the are	(date)	Initial
Reference 6-501.12A 6-301.12A 4-601.11C 6-501.18	An accumulation of debris wa shall be cleaned as often as r Paper towels were not provide be provided with hand drying Dried blood was observed in the contact surfaces shall be kept Please clean the interior of the Mold was observed growing in	Is observed necessary to ed at the har provisions. the bottom of the free of an e refrigeration the indirections.	Is, facilities or structures, equive to be corrected by the new below the three composed by the period wash sink near the Please provide paper of the True refrigerate accumulation of dirt, or.	partment sink. e clean the floone prep sink. He towels at this or in the storage food debris resources.	Physical facilities or in this area. Hand wash sinks shall s location. ge area. Non-food sidue and debris.	(date)	Initial
Reference 6-501.12A 6-301.12A 4-601.11C 6-501.18	An accumulation of debris wa shall be cleaned as often as r Paper towels were not provide be provided with hand drying Dried blood was observed in the contact surfaces shall be kept Please clean the interior of the	These items and as observed the decessary to the decessar	Is, facilities or structures, equive to be corrected by the new below the three composed by the period keep clean. Please and wash sink near the Please provide paper of the True refrigerate accumulation of dirt, or.  It is drain below the seen as necessary to keep the total period by the seen as necessary to keep to the total period by the seen as necessary to keep to the total period by the seen as necessary to keep to the total period by the seen as necessary to keep to the total period by the seen as necessary to keep to the total period by the necessary to keep to the total period by the necessary to keep to the total period by the necessary to keep to the total period by the necessary to keep to the total period by the necessary to keep to the total period by the necessary to keep to the total period by the necessary to keep to the necessary to the	at regular inspection in partment sink. It is clean the floor in the storage food debris resulting them.	Physical facilities or in this area. Hand wash sinks shall s location. ge area. Non-food sidue and debris.	(date)	Initial
Reference 6-501.12A 6-301.12A 4-601.11C 6-501.18 3-302.12	An accumulation of debris wa shall be cleaned as often as r Paper towels were not provide be provided with hand drying Dried blood was observed in the contact surfaces shall be kept Please clean the interior of the Mold was observed growing in Plumbing fixtures shall be cleamed from the indirect drain to An unlabeled container of sug	In the served as observed the cessary to the dat the hard provisions. The bottom of the free of an erefrigerate on the indirect aned as officially observed the prevent clopar was observed.	Is, facilities or structures, equive to be corrected by the new below the three composed by the property of the True refrigerate accumulation of dirt, for the true that the provide paper of the true refrigerate accumulation of dirt, for the true that the provide paper of the true refrigerate accumulation of dirt, for the true that the provided provided that the provided	at regular inspection in partment sink. It is clean the floom in the prep sink. It is towels at this correct in the storage food debris resulted from the storage food fountain in the eep them clear the ice tea make	Physical facilities or in this area. Hand wash sinks shall s location. The period and debris. The bus station. The bus station. The period in the bus station. The period in the bus station.	(date)	Initial
Reference 6-501.12A 6-301.12A 4-601.11C 6-501.18 3-302.12	An accumulation of debris wa shall be cleaned as often as r Paper towels were not provide be provided with hand drying Dried blood was observed in a contact surfaces shall be kept Please clean the interior of the Mold was observed growing in Plumbing fixtures shall be cleamold from the indirect drain to An unlabeled container of sug Food that is not readily identif	In the served as observed the cessary to the dat the hard provisions. The bottom of the free of an erefrigerate on the indirect aned as officially observed the prevent clopar was observed.	Is, facilities or structures, equive to be corrected by the new below the three composed by the property of the True refrigerate accumulation of dirt, for the true that the provide paper of the true refrigerate accumulation of dirt, for the true that the provide paper of the true refrigerate accumulation of dirt, for the true that the provided provided that the provided	at regular inspection in partment sink. It is clean the floom in the prep sink. It is towels at this correct of the storage food debris results and fountain in the eep them clear the ice tea make	Physical facilities or in this area. Hand wash sinks shall s location. The period and debris. The bus station. The bus station. The period in the bus station. The period in the bus station.	(date)	Initial
Reference 6-501.12A 6-301.12A 4-601.11C 6-501.18 3-302.12	An accumulation of debris wa shall be cleaned as often as r Paper towels were not provide be provided with hand drying Dried blood was observed in a contact surfaces shall be kept Please clean the interior of the Mold was observed growing in Plumbing fixtures shall be cleamold from the indirect drain to An unlabeled container of sug Food that is not readily identifiabeling the container.	rese items and as observed the decessary to the decessary to the decessary to the decessary to the bottom of the indirect and as often of prevent closury was obstituded in the indirect and the	ls, facilities or structures, equive to be corrected by the new below the three composed by the property of the True refrigerate accumulation of dirt, or.  Lets drain below the seen as necessary to know and overflow, erved stored below the composed by th	at regular inspection in partment sink. The clean the floomed prep sink. The restowels at this correct in the storage food debris restowels at the correct food fountain in the eep them clear the ice tea make the common name of the correct foods.	Physical facilities or in this area. Hand wash sinks shall s location. The period and debris. The bus station. The period sidue and debris. The bus station. The period service in the bus station. The period station in the bus station. The period station is the food. COS by	(date) 11-12-15	Initial
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