



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

TIME IN	9:30am	TIME OUT	1:10pm
DATE	10-3-17	PAGE	1 of 5

BASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILITIES WHICH MUST BE CORRECTED BY THE NEXT ROUTINE INSPECTION, OR SUCH SHORTER PERIOD OF TIME AS MAY BE SPECIFIED IN WRITING BY THE REGULATORY AUTHORITY. FAILURE TO COMPLY WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT IN CESSATION OF YOUR FOOD OPERATIONS.

ESTABLISHMENT NAME: Subway # 12863		OWNER: Summer House		PERSON IN CHARGE: Chasity Sago	
ADDRESS: 247 West Main Street			ESTABLISHMENT NUMBER: 4073247 West		COUNTY: 187
CITY/ZIP: Park Hills, 63601		PHONE: 573-431-3333		FAX: na	
P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L					
ESTABLISHMENT TYPE <input checked="" type="checkbox"/> BAKERY RESTAURANT <input type="checkbox"/> C. STORE SCHOOL <input type="checkbox"/> CATERER SENIOR CENTER <input type="checkbox"/> DELI SUMMER F.P. <input type="checkbox"/> GROCERY STORE TAVERN <input type="checkbox"/> INSTITUTION TEMP.FOOD <input type="checkbox"/> MOBILE VENDORS					
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____					
FROZEN DESSERT <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable License No. _____		SEWAGE DISPOSAL <input checked="" type="checkbox"/> PUBLIC <input type="checkbox"/> PRIVATE		WATER SUPPLY <input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE 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	Demonstration of Knowledge	COS	R	Compliance	Potentially Hazardous Foods	COS	R
<input checked="" type="checkbox"/> OUT	Person in charge present, demonstrates knowledge, and performs duties			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper cooking, time and temperature		
	Employee Health			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No discharge from eyes, nose and mouth			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Consumer Advisory		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Hands clean and properly washed			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Highly Susceptible Populations		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Food additives: approved and properly used		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Food received at proper temperature			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Conformance with Approved Procedures		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination			The letter to the left of each item indicates that item's status at the time of the inspection. IN = in compliance OUT = not in compliance N/A = not applicable N/O = not observed COS=Corrected On Site R=Repeat Item			
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food separated and protected						
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper disposition of returned, previously served, reconditioned, and unsafe food						

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

IN	OUT	Safe Food and Water	COS	R	IN	OUT	Proper Use of Utensils	COS	R
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Pasteurized eggs used where required			<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored		
<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Adequate equipment for temperature control			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Gloves used properly		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used				<input checked="" type="checkbox"/>	Utensils, Equipment and Vending		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided and accurate			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled; original container			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
		Prevention of Food Contamination			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical Facilities		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage and wastewater properly disposed		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
					<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge /Title: <i>Chasity Sago</i>		Chasity Sago		Date: October 3, 2017	
Inspector: <i>John Wiseman</i>		Telephone No. (573)431-1947	EPHS No. 1507	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	
Follow-up Date: 10-17-17					



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

ESTABLISHMENT NAME Subway # 12863		ADDRESS 247 West Main Street	CITY /ZIP Park Hills, 63601	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION	
Cold hold: tomato, turkey, roast beef, chicken		41, 48	Sliced ham from walk-in	
hot held meatballs		50, 51	Walk-in freezer	
168				
Walk-in cooler		42 - 40		
Tuna from walk-in		45		

Code Reference	PRIORITY ITEMS Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	Correct by (date)	Initial
4-601.11A	An accumulation of food residue was observed inside the microwave at the service area. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize the microwave as often as necessary to keep it clean.	10-6-17	ES
3-501.16B	Turkey, roast beef and chicken in the cold wells of the front line were measured at temperatures of 48F, 50F, and 51F respectively. The hinged glass covers of the cold wells were open at the time of arrival. Potentially hazardous foods held refrigerated shall be maintained at a temperature of 41F or less. According to the manager, food held in the cold wells is prepared and stored in the walk-in cooler a day ahead of service. The cold tables are not on constantly but are turned on prior to placing the food in the wells. Potentially hazardous foods stored in the cold wells must be maintained at 41F or less. Correct food handling procedures or service the cold wells to ensure that food is held at the required temperatures. The digital food thermometer available for determining correct holding temperatures was checked for accuracy and found to be accurate. Use the food thermometer to check cold held foods regularly to ensure correct holding temperatures.		
4-601.11A	Food residue was observed on blades of the Nemco slicer in the prep area. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize the slicer.		
4-601.11A	Food residue was observed on aluminum sheet pans stored below the prep table. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize the pans after use.		

Code Reference	CORE ITEMS Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.	Correct by (date)	Initial
5-501.116	Food residue was observed on the trash cans in the front service area. Waste handling receptacles shall be cleaned at a frequency to prevent build-up of soil or becoming an attractant for insects and other pests. Please clean the trash cans.	10-17-17	U
6-501.12A	An accumulation of dust was observed in the green cabinets and in the door frames of these cabinets at the front service area. Physical facilities shall be clean. Please clean.		
6-501.12A	An accumulation of food debris was observed below the bread oven. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor below the oven.		
6-501.12A	An accumulation of dust and food debris was observed in the storage areas below the cold wells at the front line. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean this area.		
6-501.12A	An accumulation of dirt, food debris and trash was observed on the floor below the front line area. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean this area.		
6-501.18	The hand wash sink in the prep area is dirty. Plumbing fixtures such as hand wash sinks shall be cleaned as often as necessary to keep them clean. Please clean the sink and faucet.		
6-501.12A	Dirt and food debris was observed on the floor below the prep table. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor below the prep table.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title Chasity Sago		Date: October 3, 2017
Inspector: John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: 10-17-17



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

ESTABLISHMENT NAME Subway # 12863		ADDRESS 247 West Main Street	CITY /ZIP Park Hills, 63601	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION	

Code Reference	PRIORITY ITEMS Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	Correct by (date)	Initial
4-202.11A	A heat damaged plastic bowl was observed stored above the three compartment sink. Multi-use food contact surfaces shall free of breaks, cracks, pits and other conditions that adversely affect cleaning and sanitizing. Please discard or replace damaged equipment.	10-6-17	S
4-601.11A	Food residue was observed on a black plastic pan and on a plastic lid in clean storage. Food contact surfaces shall be clean to sight and touch. COS by moving the items to warewashing.	COS	
3-501.16B	The walk-in cooler ambient temperature was measured at 42F. Tuna salad stored inside was measured at 45F and sliced ham was measured at 41F. Potentially hazardous foods held refrigerated shall be maintained at a temperature of 41F or less. Please repair the walk-in cooler to hold FOOD TEMPERATURES at 41F or less.	10-6-17	
4-601.11A	Mold and food debris was observed inside the retarder in the walk-in cooler. Food contact surfaces and surfaces above food, shall be clean to sight and touch. Please thoroughly clean and sanitize all interior surfaces of the retarder.		
7-201.11B	Containers of coffee pot cleaner were observed stored on open wire shelving above tubs of food items in dry storage. Toxic materials shall be stored so they cannot contaminate food. Please store the cleaner away from and below food, equipment, and single service items.		
7-201.11B	A box of hand sanitizer was observed stored on top of the salt reservoir of the water softening system. Toxic materials shall be stored so they cannot contaminate food. Please store the sanitizer where it cannot contaminate components of the softening system.		

Code Reference	CORE ITEMS Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.	Correct by (date)	Initial
6-101.11A 6-201.13A	Wall paper is peeling from the wall and cove molding is missing from the same wall beside the walk-in cooler. Interior walls shall be durable and easily cleanable. The wall/floor junctures in food establishments shall be coved and closed to no larger than 1/32". Please repair the wall paper and restore the coved molding at this location.	10-17-17	G
5-205.15B	The spout on the prep sink faucet is missing. A plumbing system shall be maintained in good repair. Please repair the sink to a usable condition.		
6-501.12A	A heavy accumulation of debris was observed in the indirect drain below the prep sink. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean and disinfect the indirect drain to prevent it from becoming harborage for pests.		
6-501.12A	Dirt and debris was observed on the floor below the prep and three compartment sinks. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor in this area.		
4-901.11	Black plastic pans were observed to be wet nested above the three compartment sink. After, cleaning and sanitizing, food equipment shall be air dried. Please air dry equipment prior to nesting in clean storage.		
4-601.11C	Food debris and rust was observed on surfaces of open wire shelving in the walk-in cooler.		
4-101.19	Non-food contact surfaces shall be kept clean and in a cleanable condition. Please remove soilage and rust and paint rusty area.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title Chasity Sago		Date: October 3, 2017
Inspector: John Wiseman	Telephone No. (573)-431-1947	EPHS No. 1507
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: 10-17-17



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

ESTABLISHMENT NAME Subway # 12863	ADDRESS 247 West Main Street	CITY / ZIP Park Hills, 63601
--------------------------------------	---------------------------------	---------------------------------

FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
----------------	----------------	-------------------	---------

Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. **These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.**

--	--	--	--

Code Reference	CORE ITEMS	Correct by (date)	Initial
----------------	------------	-------------------	---------

Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). **These items are to be corrected by the next regular inspection or as stated.**

6-501.14A	An accumulation of dust was observed on surfaces of the cooling unit in the walk-in cooler. Intake and exhaust vents shall be cleaned so they are not a source of contamination by dust, dirt, and other materials. Please clean the cooling unit.	10-17-17	C
6-501.12A	Water and food debris was observed on the floor of the walk-in cooler. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor of the walk-in cooler.		
6-202.11A	An unshielded fluorescent light bulb was observed installed in the walk-in freezer. Light bulbs installed in areas of food preparation and storage shall be shielded or shatter resistant. Please provide shielding to the light bulb.		
6-501.12A	An accumulation of food debris was observed on the floor of the walk-in freezer. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor of the walk-in freezer.		
6-501.12A	Syrup was observed leaking onto the floor from bag-in-box soda syrups in the back room area. Please repair the leakage to prevent attraction of insects and rodents.		
6-501.12A	An accumulation of dust and debris was observed on surfaces of the pumps and tubing of the bag-in-box syrup delivery system. Please clean this equipment.		
6-303.11	Light bulbs are missing from the fixture above the three compartment sink. Lighting shall be adequate in areas used for warewashing and equipment storage. Please install bulbs in the fixtures.		

EDUCATION PROVIDED OR COMMENTS

--

Person in Charge / Title: Chasity Sago	Date: October 3, 2017
Inspector: John Wiseman	Telephone No. (573) 431-1947 EPHS No. 1507
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: 10-17-17



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

ESTABLISHMENT NAME Subway # 12863	ADDRESS 247 West Main Street	CITY /ZIP Park Hills, 63601
--------------------------------------	---------------------------------	--------------------------------

FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F

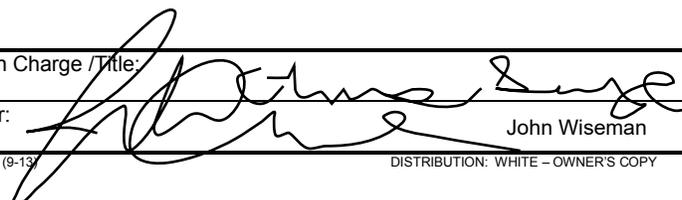
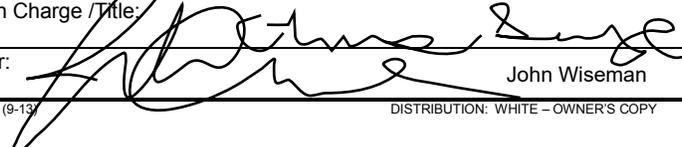
Code Reference	PRIORITY ITEMS Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	Correct by (date)	Initial
----------------	--	-------------------	---------

--	--	--	--

Code Reference	CORE ITEMS Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.	Correct by (date)	Initial
----------------	---	-------------------	---------

6-501.11	A light cover is missing from the fluorescent lights in the mop sink area. There are also ceiling tiles that have holes in them and that are stained. Physical facilities shall be maintained in good repair. Please replace the light cover and stained and damaged ceiling tiles.	10-17-17	G
6-501.114	An accumulation of cluttered supplies, single use items, promotional materials and equipment was observed in the back room areas. The premises of food establishments shall be free of items that are unnecessary to the operation or maintenance of the establishment such as equipment that is nonfunctional or no longer used; and litter. Please remove all unnecessary items and clutter to prevent harborage conditions for insects and rodents.		
5-501.113	The lid to the facility dumpster was open. Please keep the dumpster lid closed to discourage access by rodents and vermin.		
6-501.12A	Dirt and debris was observed in the cabinets below the soda fountain in the dining room. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean this area.		
6-501.12A	Residue was observed on the restroom door, especially around the door handle. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the restroom door.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title:  Chasity Sago	Date: October 3, 2017
Inspector:  John Wiseman	Telephone No. (573) 431-1947 EPHS No. 1507
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: 10-17-17