



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

TIME IN	9:06 AM	TIME OUT	1:15 PM
DATE	3/17/2020	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: Miller's Quick Shop		OWNER: Mickual and Shelly Miller	PERSON IN CHARGE: Alisha Hale/PIC		
ADDRESS: 1601 St. Francois Road		ESTABLISHMENT NUMBER: 4480	COUNTY: 187		
CITY/ZIP: Bonne Terre, 63628		PHONE: (573) 358-5552	FAX: (573) 438-7343	P.H. PRIORITY: <input type="checkbox"/> H <input checked="" type="checkbox"/> M <input type="checkbox"/> L	
ESTABLISHMENT TYPE <input type="checkbox"/> BAKERY <input checked="" type="checkbox"/> C. STORE <input type="checkbox"/> CATERER <input checked="" type="checkbox"/> DELI <input type="checkbox"/> GROCERY STORE <input type="checkbox"/> INSTITUTION <input type="checkbox"/> MOBILE VENDORS <input type="checkbox"/> RESTAURANT <input type="checkbox"/> SCHOOL <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> SUMMER F.P. <input type="checkbox"/> TAVERN <input type="checkbox"/> TEMP.FOOD					
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
IN <input checked="" type="checkbox"/>	Person in charge present, demonstrates knowledge, and performs duties			IN <input checked="" type="checkbox"/>	Proper cooking, time and temperature		
	Employee Health			IN <input checked="" type="checkbox"/>	Proper reheating procedures for hot holding		
IN <input checked="" type="checkbox"/>	Management awareness; policy present			IN <input checked="" type="checkbox"/>	Proper cooling time and temperatures		
IN <input checked="" type="checkbox"/>	Proper use of reporting, restriction and exclusion			IN <input checked="" type="checkbox"/>	Proper hot holding temperatures		✓
	Good Hygienic Practices			IN <input checked="" type="checkbox"/>	Proper cold holding temperatures		
IN <input checked="" type="checkbox"/>	Proper eating, tasting, drinking or tobacco use			IN <input checked="" type="checkbox"/>	Proper date marking and disposition		
IN <input checked="" type="checkbox"/>	No discharge from eyes, nose and mouth			IN <input checked="" type="checkbox"/>	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
IN <input checked="" type="checkbox"/>	Hands clean and properly washed			IN <input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked food		
IN <input checked="" type="checkbox"/>	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
IN <input checked="" type="checkbox"/>	Adequate handwashing facilities supplied & accessible			IN <input checked="" type="checkbox"/>	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
IN <input checked="" type="checkbox"/>	Food obtained from approved source			IN <input checked="" type="checkbox"/>	Food additives: approved and properly used		
IN <input checked="" type="checkbox"/>	Food received at proper temperature			IN <input checked="" type="checkbox"/>	Toxic substances properly identified, stored and used		
IN <input checked="" type="checkbox"/>	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
IN <input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			IN <input checked="" type="checkbox"/>	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		
IN <input checked="" type="checkbox"/>	Food separated and protected						
IN <input checked="" type="checkbox"/>	Food-contact surfaces cleaned & sanitized						
IN <input checked="" type="checkbox"/>	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
		Pasteurized eggs used where required				IN <input checked="" type="checkbox"/>	In-use utensils: properly stored		
✓		Water and ice from approved source				IN <input checked="" type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control				IN <input checked="" type="checkbox"/>	Single-use/single-service articles: properly stored, used		
✓		Adequate equipment for temperature control			✓		Gloves used properly		
	✓	Approved thawing methods used	✓				Utensils, Equipment and Vending		
	✓	Thermometers provided and accurate			✓		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification				✓	Warewashing facilities: installed, maintained, used; test strips used		
✓		Food properly labeled; original container				✓	Nonfood-contact surfaces clean		
		Prevention of Food Contamination					Physical Facilities		
✓		Insects, rodents, and animals not present			✓		Hot and cold water available; adequate pressure		
	✓	Contamination prevented during food preparation, storage and display				✓	Plumbing installed; proper backflow devices		
✓		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			✓		Sewage and wastewater properly disposed		
✓		Wiping cloths: properly used and stored			✓		Toilet facilities: properly constructed, supplied, cleaned		
✓		Fruits and vegetables washed before use			✓		Garbage/refuse properly disposed; facilities maintained		
						✓	Physical facilities installed, maintained, and clean		

Person in Charge /Title:	Alisha Hale/PIC	Date:	March 17, 2020
Inspector:	Donovan Kleinberg	Telephone No.:	(573)431-1947
		EPHS No.:	1686
		Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date:	March 31, 2020

Rose Mier



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
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FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME Miller's Quick Shop		ADDRESS 1601 St. Francois Road		CITY /ZIP Bonne Terre, 63628	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Chicken Livers on the Counter Top		46	Hot Hold Deli Display Left, Middle, Right; Ambient		159, 185, 148
Frigidaire Freezer, Cooler Ambient		0, 29	Hot Hold Deli Display; Hot Wings, Burrito, Hamburger		121, 124, 133
Pizza Prep Table Top; Pepperoni, Sausage		40, 35	Hot Hold cont; Fried Chicken Tenders, Chicken Breast		134, 140
Pizza Prep Cooler; Ambient, Gravy		39, 45	Hot Hold cont; Potato Wedges, Onion Rings, Fish		133, 124, 114, 145
Pizza Prep Cooler; Chicken Liver		42	Hot Hold cont; Cheese Sticks, Green Beans, Ravioli		144, 136, 182

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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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.**

7-202.11B	KITCHEN Dawn dish soap was found in the rinse vat of the three vat sink. Chemicals shall not be stored above food, single service items, food equipment or utensils to prevent contamination. Please move the soap. CORRECTED ON SITE by move the soap to a proper storage location.	COS	[Signature]
3-302.11A	Raw chicken was observed next to raw fish in the Frigidaire cooler. Foods shall be protected from cross contamination while in storage by separation or proper ordering method detailed from top to bottom as; Ready-To-Eat (RTE) or fully cooked foods, raw fish and seafood, whole muscle beef and pork, ground beef and pork and finally poultry products. Please separate and store PHFs in the proper order to prevent contamination. CORRECTED ON SITE by moving the chicken to the bottom.	COS	
4-702.11	According to discussion with the staff dishes were washed, rinsed and then air dried in the three vat sink. One employee was observed washing, sanitizing, then rinsing. Utensils and Food Contact Surfaces (FCS) of equipment shall be sanitized before use and after cleaning. Please ensure you wash, rinse and sanitize your dishes before thoroughly air drying before storage. Prepare sanitizer by mixing 1/2 to 1 teaspoon of bleach per gallon of cool water and use test strips to ensure concentration is 50 to 100 ppm chlorine. Prepare adequate sanitizer to allow complete submersion of equipment for a minimum of 10 seconds. CORRECTED ON SITE by discussion and preparing a 3rd vat of sanitizer with the correct concentration of bleach.	COS	

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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.**

4-501.14C	KITCHEN An accumulation of debris was observed on the sprayer handle for the sprayer at the three vat sink. Warewashing equipment shall be cleaned at a frequency that prevents the build up of debris or at least once every 24 hours. Please clean the sprayer handle.	3/17/2020	[Signature]
4-501.11B	The door gasket on the left door of the pizza prep cooler was loose. Gaskets and seals on equipment shall be in good repair and tight fitting. Please repair or replace the seal.	3/31/2020	
4-601.11C	The wire shelving holding pizza boxes above the prep cooler were dirty with an accumulation of debris. Non-Food Contact (NFC) surfaces shall be cleaned at a frequency to prevent the build up of debris. Please clean the wire rack.	3/17/2020	
4-903.11A	Plastic inserts and other dish ware were found stored on the top of the Frigidaire cooler. Utensils shall be protected from contamination from dust or other sources while in storage. Please store the dishes and other utensils in an area which is regularly cleaned to protect the utensils from potential contamination.	3/17/2020	
4-601.11C	The ventilation hood above the deep fryers was observed to have an accumulation of grease and dust. NFCs shall be cleaned at the frequency necessary to prevent the accumulation of debris. Please clean the ventilator hood.	3/17/2020	
4-601.11C	The shelves on the mobile rack which holds the pizza oven were observed to have an accumulation of food debris. NFCs shall be cleaned at a frequency which prevents the accumulation of debris. Please clean the mobile rack.	3/17/2020	

EDUCATION PROVIDED OR COMMENTS

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Inspector:	Donovan Kleinberg	Telephone No. (573)431-1947	EPHS No. 1686
		Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: March 31, 2020



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Deli Hot Hold cont; Corn Dogs, Chicken Liver		152, 117	Cream Dispenser, 1/2&1/2, French Vanilla, Ambient		40, 41, 40
Hot Hold cont; Burritos		153	Monster Cooler; Ambient		39
Walk-in Freezer; Ambient		3	Ice Cream Freezer; Ambient		0
Hatco Heated Cabinet; Ambient, Pizza		128, 122	Walk-in Cooler; Ambient		40
Red Bull Cooler		41	Burgers from Oven (Pre-cooked)		161

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3-501.17A	KITCHEN Gravy found in the cooler was observed to be without a discard date label. According to discussion with staff it was made in the establishment that morning. PHFs made in the establishment or commercially prepared and opened, and intended to be held for more than 24 hours shall be labeled with a discard date of 7 days including the day the product is prepared or opened. Please label all PHFs intended to be held for more than 24 hours with a discard date.	3/17/2020	
3-302.11A	Raw chicken was observed stored next to RTE foods including potato wedges. Food shall be protected from cross contamination by proper storage order with RTE foods above all other types of food. Please move the RTE to a position that is separated from and above the raw chicken.	3/17/2020	
4-202.11A	A plastic insert found stored on top of the Frigidaire cooler was observed to have a crack in it. FCSs shall be smooth and free of cracks, chips or other imperfections which might hinder cleaning. Please discard the insert.	3/17/2020	
4-601.11A	A cutting board was found in the cabinets below the deli hot hold that was soiled. FCSs shall be kept clean to sight and touch. Please clean the cutting board.	3/17/2020	
4-601.11A	Food debris was observed on the blades and push part of the Lincoln Cutter. FCS shall be kept clean to sight and touch. Please clean the blades of the Lincoln Cutter.	3/17/2020	
2-301.14H	An employee was observed putting on gloves without washing their hands. Employees shall wash their hands before putting on gloves to prevent potential contamination of the gloves. Please ensure employees wash their hands before putting on gloves. CORRECTED ON SITE by discussion	COS	

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3-304.12B	KITCHEN A container of breading near the deep fryer had a scoop without a handle laying in the breading. Utensils that are stored in Non-PHF shall be stored with their handles above the food and with the container closed. Please use a utensil that has a handle and store it with the handle up out of the food.	3/17/2020	
4-203.12B	The thermometers used inside the Deli Hot Hold Case were scaled in Fahrenheit in intervals larger than 2F and the lowest temperature on the thermometers was 150F. Thermometers scaled in Fahrenheit shall be accurate to within plus or minus 2F within their intended range of use. Please replace the thermometers with ones that are set for the proper range (0 to 220F) of the hot-hold case and are scaled in intervals of 2F.	3/18/2020	
4-601.11C	The lights in the deli hot hold case were found to have an accumulation of grease. NFCs shall be cleaned as often as necessary to prevent an accumulation of debris. Please clean the lights.	3/17/2020	
4-302.12	A food thermometer was not found. Thermometers to check food temperatures shall be available, and used. Please provide at least one food thermometer that reads from 0 to 220F in two degree increments.	3/18/2020	
3-307.11	DRY STORAGE Ice drippage from a pipe onto boxes was observed in the walk-in freezer. Foods shall be protected from sources of contamination. Please maintenance the pipe to try and stop the source of the drippage while also moving food out from under the drippage or shielding the food from the drippage with cardboard sheets or other materials.	3/17/2020	
6-501.11A	The floors of the walk-in freezer were observed to have an accumulation of debris. Physical facilities shall be cleaned as often as necessary to prevent an accumulation of debris. Please clean the floor of the walk-in freezer.	3/19/2020	

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Inspector: Donovan Kleinberg Telephone No. (573)-431-1947 EPHS No. 1686 Follow-up: Yes No Follow-up Date: March 31, 2020



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Reheated Foods (RF) ; Chicken Tenders		198			
RF; Hot Wings, Chicken Livers, Onion Rings		190, 186, 178			
RF; Potato Wedges		200			

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3-501.16A	KITCHEN Temperatures were taken in the deli display case and several PHFs were found below temperature and without any markings to indicate disposal by time. These were fried chicken tenders, hot wings, burritos, hamburger, potato wedges and onion rings which all were found to be below 135F. PHFs shall be held hot at 135F or greater to prevent potential contamination. Please ensure PHFs are brought up to temperature by cooking before placing in the hot hold and monitor the temperatures of the hot hold and food held within to ensure it is at proper temperature. CORRECTED ON SITE by voluntarily discarding the burritos and hamburgers and reheating the other foods to 165F for 15 seconds before reinserting in the hot hold cabinet; the heat lamps were turned up.	COS	
7-201.11A and B	DRY STORAGE Bleach, Lysol Wipes and hand sanitizer were observed stored on a rack next to and above single-service bags and straws. Toxic and poisonous materials shall be separated from and not stored above food, single-service items, utensils or equipment. Please move the chemicals so they are no longer next to or above single-service items.	3/17/2020	
3-501.17B	RETAIL Creamer inside the creamer dispensers was found without a discard date. PHFs prepackaged in another facility shall be marked with a discard date of seven days after the package is opened, including the day the package was opened. Please mark the creamer with a discard date of seven days.	3/17/2020	

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4-601.11C	RETAIL The trash can cabinet under the coffee brewers was found to have an accumulation of debris. Equipment shall be cleaned as often as necessary to prevent an accumulation of debris. Please clean the trash can cabinet.	3/17/2020	
4-601.11C	Debris was observed on the gravity racks inside the walk-in cooler. NFCs shall be cleaned as often as necessary to prevent an accumulation of debris. Please clean the racks inside the walk-in cooler.	3/17/2020	
5-205.15B	A leak was observed in the drain of the mop sink. Plumbing systems shall be maintained in good repair. Please repair the link.	3/24/2020	
6-501.12A	Debris was observed on the floor below the bag-in-box soda syrups. Physical facilities shall be cleaned as often as needed to keep the facility clean. Please clean the floors.	3/17/2020	
6-501.11	Damaged and missing ceiling tiles were observed above the walk-in cooler in the retail area, some of which were stained. Physical facilities shall be maintained in good repair. Please repair or replace the tiles and paint or replace the stained tiles. Monitor the tiles to see if the stain returns which would indicate a leak that needs repairing.	3/31/2020	
6-501.11	Facing tile was missing on the steps into the register area and laminate facing was missing at the step up area, which exposed raw wood. Physical facilities shall be maintained in good repair and walls, floors and ceilings shall be smooth, nonabsorbent, and easily cleanable. Please repair or replace the missing tiles.	3/31/2020	

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Inspector: Donovan Kleinberg	Telephone No. (573)431-1947	EPHS No. 1686
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: March 31, 2020



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3-501.16A	<p>RETAIL</p> <p>The Pizza Heated Cabinet was found to have an ambient temperature of 128F while the pizza within was 122F. PHFs held hot shall be held at a temperature of at least 135F or higher. Please ensure foods held hot are at least 135F. CORRECTED ON SITE by disposing of the pizza and turning up the thermostat which increased ambient temperature to 148F.</p>	COS	
4-601.11A	<p>Hard water deposits were observed on the ice chutes of the soda dispensers. FCSs shall be kept clean to sight and touch. Please wash, rinse and sanitize the ice chutes.</p>	3/17/2020	
4-601.11A	<p>Debris was observed on the ledges, inside, and glass doors of the ice creamer freezer. FCSs shall be kept clean to sight and touch to prevent potential contamination of food from falling debris. Please clean the ice creamer freezer.</p>	3/17/2020	
5-203.14A	<p>The mop sink possesses a sprayer head that can be pulled down below the rim of the mop sink basin but does not retract. An air gap must be provided between the water inlet and the basin of either twice the diameter of the water inlet or at least one inch. Please maintenance the sprayer to have it retract after being pulled out to provide an air gap or replace with a sprayer that cannot be pulled below the rim of the basin.</p>	3/31/2020	

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3-501.13A, B 4-903.11A	<p>Frozen chicken was observed thawing in the sanitizing vat of the three vat sink in a plastic bag that was touching cleaned dishware. Potentially Hazardous Foods (PHFs) shall be thawed under some form of temperature control; either under refrigeration at 41F or less or under running water at a temperature of 70F or less. Dishware and other equipment shall also be protected from contamination while in storage. Please move the dishes away from thawing PHFs and thaw PHFs in a proper temperature controlled manner. CORRECTED ON SITE by moving the chicken to the cooler to thaw and washing, rinsing and sanitizing the affected dishes.</p>	COS	
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