

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

	TIME OUT 7:55 PM
DATE Sept. 11, 2020	PAGE 1 of 2

	FOR CORRECTIONS SPECIFIED	IN THIS NOTICE N			=SSATIC		THE REGULAT		. FAILURE TO C	OMPLY	IHE
ESTABLISHMENT I		OWNER: North County F				<u> </u>	CICTOOD OF	PERSON IN CH Lorri Harris	IARGE:		
ADDRESS:	ider Road	North County 1	(-i ocilooi			HMENT	NUMBER: 4678	COUNTY: 187			
CITY/ZIP: Bonne Te		PHONE: (573) 431-3300	)	FAX	X: (573)	431-002		P.H. PRIORITY	: Пн 🔳	м	L
ESTABLISHMENT TYPE BAKERY RESTAURANT	C. STORE CATERER SCHOOL SENIOR C	R DE				RY STOR	RE IN	STITUTION MP.FOOD	MOBILE VE	NDORS	
PURPOSE  Pre-opening	Routine   Follow-up		Other_		TAVEIN			WII .I OOD			
FROZEN DESSERT	approved Not Applicable	EWAGE DISPOS			SUPPL' MUNIT		NON-COM		■ PRIVATE		
License No		☐ PRIVA					Date Sam	pled	Results _		_
Pick factors are food	preparation practices and employee	RISK FAC					ease Control	and Provention as a	contributing factor	e in	
foodborne illness outbr	eaks. Public health interventions		es to prever	t foodbo	rne illne	ss or injur		and Prevention as C	contributing factor		
Compliance	Demonstration of Kno		cos		ompliance			otentially Hazardous		COS	R
TUO	Person in charge present, demon and performs duties			,		N/A	·	ing, time and tempe			
TNO OUT	Employee Heal Management awareness; policy p			IN	DUT	N/O N/A	Proper cooli	eating procedures for ng time and temper			-
TUO NL	Proper use of reporting, restriction	n and exclusion		IN	QVI	N/O N/A	Proper hot h	olding temperatures	S		
N/O N/O	Good Hygienic Prace Proper eating, tasting, drinking or			TX.	OUT	N/A N/C N/A		holding temperature marking and dispos		+	
OUT N/O	No discharge from eyes, nose and			IN		N/O N/A		ublic health control (			
<b>4</b> 1 001 140	Drayanting Contamination	n hy Handa	_	IIN	poi [	N/O NA	records)	Consumer Adviso	a.m./		
OUT N/O	Preventing Contamination Hands clean and properly washed			IN	OUT	N/A	Consumer a	dvisory provided for			
OUT N/O	No bare hand contact with ready- approved alternate method prope							hly Susceptible Pop	oulations		
рит	Adequate handwashing facilities saccessible			IN	DUT	N/O NA	Pasteurized offered	foods used, prohibi	ited foods not		
	Approved Source	ce					0.10.00	Chemical			
OUT	Food obtained from approved sou				OUT	N/A		res: approved and pances properly ident			
IN OUT NO N/A	Food received at proper temperat	.ure		IN	QVT		used	ances properly ident	illed, Stored and	✓	
M OUT	Food in good condition, safe and							nance with Approve			
IN DUT N/O MA	Required records available: shells destruction			IN	OUT	NA	Compliance and HACCP	with approved Spec plan	cialized Process		
W DUT	Protection from Conta Food separated and protected	mination			a lattar t	the left o	f acab itam in	dicates that item's st	tatua at the time	of the	
DUT N/A	Food-contact surfaces cleaned &				e letter to spection.	o trie iert o	i each item ind	dicates that item's si	tatus at the time (	or trie	
IN QUT N/A					· INI –	in complia	ance				
								OUT = not in comp N/O = not observed			
IN OUT NO	Proper disposition of returned, pre reconditioned, and unsafe food	eviously served,			N/A COS	= not appl		N/O = not observed R=Repeat Item			
	Proper disposition of returned, pre reconditioned, and unsafe food	eviously served,	OOD RETA		N/A COS	= not appl S=Correcte	licable ed On Site	N/O = not observed R=Repeat Item	d		
	Proper disposition of returned, pre	eviously served,		roductio	N/A COS	= not appl S=Correcte	icable ed On Site emicals, and	N/O = not observed R=Repeat Item	d	cos	R
IN OUT NO	Proper disposition of returned, pre reconditioned, and unsafe food  Good Retail Practices are preventa  Safe Food and Water urized eggs used where required	eviously served,	ntrol the int	roductio	N/A COS CTICES on of path	= not appl S=Correcte logens, ch	ed On Site  emicals, and p  Propertensils: prope	N/O = not observed R=Repeat Item  ohysical objects into er Use of Utensils rly stored	o foods.	COS	R
IN OUT NO	Proper disposition of returned, pre reconditioned, and unsafe food  Good Retail Practices are preventa  Safe Food and Water urized eggs used where required and ice from approved source	eviously served,  GO ative measures to co	ntrol the int	roduction IN	N/A COS CTICES on of path	= not appl =Correcte logens, ch In-use L Utensils handled	emicals, and propertensils: propert, equipment a	N/O = not observer R=Repeat Item obysical objects into er Use of Utensils rly stored and linens: properly s	o foods.	COS	R
IN OUT Paste Water	Proper disposition of returned, pre reconditioned, and unsafe food  Good Retail Practices are preventa Safe Food and Water urized eggs used where required and ice from approved source  Food Temperature Control	eviously served,  GC ative measures to co	ntrol the int	roduction IN	N/A COS CTICES on of path	= not appl S=Correcte logens, ch In-use L Utensils handled Single-L	emicals, and properties, equipment a	N/O = not observed R=Repeat Item  ohysical objects into er Use of Utensils rly stored	o foods.	COS	R
IN OUT Paste Water	Proper disposition of returned, pre reconditioned, and unsafe food  Good Retail Practices are preventa  Safe Food and Water urized eggs used where required and ice from approved source	eviously served,  GC ative measures to co	ntrol the int	roduction IN	N/A COS CTICES on of path	= not appl S=Correcte logens, ch In-use L Utensils handled Single-L	emicals, and property, equipment a	N/O = not observer R=Repeat Item obysical objects into er Use of Utensils rly stored and linens: properly s	o foods. stored, dried, y stored, used	COS	R
IN OUT Paste  Water  Adequ	Proper disposition of returned, pre reconditioned, and unsafe food  Good Retail Practices are preventa Safe Food and Water urized eggs used where required and ice from approved source  Food Temperature Controlate equipment for temperature con	eviously served,  GC ative measures to co	ntrol the int	roduction IN	N/A COS CTICES on of path	e not appl S=Correcte logens, ch In-use L Utensils handled Single-L Gloves	emicals, and property, equipment a lase/single-servused property Utensils, E	N/O = not observer R=Repeat Item  chysical objects into er Use of Utensils rly stored nd linens: properly s rice articles: properly figuipment and Vend ntact surfaces clean	o foods.  stored, dried, y stored, used	COS	R
IN OUT Paste  Water  Adequate  Approx  There	Proper disposition of returned, pre reconditioned, and unsafe food  Good Retail Practices are preventa Safe Food and Water urized eggs used where required and ice from approved source  Food Temperature Control used equipment for temperature conved thawing methods used	eviously served,  GC ative measures to co	ntrol the int	R IN	N/A COS CTICES on of path	= not applis=Correcte  ogens, ch  In-use L  Utensils handled Single-L Gloves  Food ar designe Warewe strips us	emicals, and personal remains property used property Utensils, Ed nonfood-cord, constructed ashing facilities and nonfood-sed	N/O = not observer R=Repeat Item  physical objects into er Use of Utensils rity stored and linens: properly so rice articles: properly equipment and Vend attact surfaces clean	o foods.  stored, dried, y stored, used ding lable, properly	COS	R
IN OUT Paste Water Adequ	Proper disposition of returned, pre reconditioned, and unsafe food  Good Retail Practices are preventa Safe Food and Water urized eggs used where required and ice from approved source  Food Temperature Control ate equipment for temperature conved thawing methods used nometers provided and accurate  Food Identification  properly labeled; original container	eviously served,  GC ative measures to co	ntrol the int	roductic	N/A COS CTICES on of path	= not applis=Correcte  ogens, ch  In-use L  Utensils handled Single-L Gloves  Food ar designe Warewe strips us	emicals, and personal property used property Utensils, Ed nonfood-codd, constructed assend d-contact surfated on Site	N/O = not observer R=Repeat Item  physical objects into er Use of Utensils rly stored nd linens: properly s rice articles: properly equipment and Vend ntact surfaces clean l, and used s: installed, maintain aces clean	o foods.  stored, dried, y stored, used ding lable, properly	COS	R
IN OUT Paste  Water  Adequivation  Therm	Proper disposition of returned, pre reconditioned, and unsafe food  Good Retail Practices are preventa Safe Food and Water urized eggs used where required and ice from approved source  Food Temperature Control atte equipment for temperature conved thawing methods used nometers provided and accurate  Food Identification	eviously served,  GC ative measures to co	ntrol the int	roductic	N/A COS	= not applis=Correcte logens, ch In-use L Utensils handled Single-L Gloves Food ar designe Warewa strips us Nonfood	emicals, and property used properly Utensils, End nonfood-cord, constructed ashing facilities sed	N/O = not observer R=Repeat Item  physical objects into er Use of Utensils rity stored and linens: properly so rice articles: properly equipment and Vend attact surfaces clean	o foods.  stored, dried, y stored, used ding hable, properly hed, used; test	COS	R
IN OUT Paste Water  Adequit Approx Therm  Food	Proper disposition of returned, pre reconditioned, and unsafe food  Good Retail Practices are preventa Safe Food and Water urized eggs used where required and ice from approved source  Food Temperature Control atte equipment for temperature conved thawing methods used nometers provided and accurate  Food Identification  properly labeled; original container Prevention of Food Contamins, rodents, and animals not present mination prevented during food pre	eviously served,  GC ative measures to co	ntrol the int	roductice N IN	N/A COS	= not applis=Correcte logens, ch In-use L Utensils handled Single-L Gloves Food ar designe Warewa strips us Nonfood Hot and	emicals, and properly tensils: properly used properly Utensils, End nonfood-cond, constructed ashing facilities sed	N/O = not observer R=Repeat Item  physical objects into er Use of Utensils rly stored nd linens: properly s rice articles: properly rice articles: properly ricquipment and Vend ntact surfaces clean l, and used s: installed, maintain rices clean rysical Facilities	o foods.  stored, dried, y stored, used ling hable, properly hed, used; test	COS	R
IN OUT Paste  Water  Adequivation  Adequivation  Them  Insection  Conta and department of the past of	Proper disposition of returned, pre reconditioned, and unsafe food  Good Retail Practices are preventa Safe Food and Water urized eggs used where required and ice from approved source  Food Temperature Control ate equipment for temperature conved thawing methods used nometers provided and accurate  Food Identification  properly labeled; original container Prevention of Food Contamins, rodents, and animals not present mination prevented during food pre isplay nal cleanliness: clean outer clothing nails and jewelry	eviously served,  Go ative measures to co  other introl  nation t paration, storage	ontrol the int	Induction	N/A COS	= not applis=Correcte logens, ch In-use u Utensils handled Single-u Gloves Food ar designe Warewa strips us Nonfood Hot and Plumbir Sewage	emicals, and properly utensils: properly used properly Utensils, End nonfood-cord, constructed described d	N/O = not observer R=Repeat Item  physical objects into er Use of Utensils rly stored nd linens: properly s rice articles: properly riquipment and Vend ntact surfaces clean I, and used s: installed, maintain rices clean ysical Facilities ailable; adequate pr oper backflow devic	o foods.  stored, dried, y stored, used ding hable, properly hed, used; test ressure hes	COS	R
IN OUT Paste  Water  Adequit  Approx  Therm  Food  Insection  Insection  Persoc  Wipin  Wipin	Proper disposition of returned, pre reconditioned, and unsafe food  Good Retail Practices are preventa Safe Food and Water urized eggs used where required and ice from approved source  Food Temperature Control use equipment for temperature conved thawing methods used nometers provided and accurate  Food Identification  properly labeled; original container Prevention of Food Contamines, rodents, and animals not present mination prevented during food pre isplay nal cleanliness: clean outer clothing nails and jewelry g cloths: properly used and stored	eviously served,  GC ative measures to co  oil attrol  nation t paration, storage g, hair restraint,	ontrol the int	Induction	N/A COS	= not applis=Correcte logens, ch In-use L Utensils handled Single-L Gloves Food ar designe Warewa strips us Nonfood Hot and Plumbir Sewage Toilet fa	emicals, and properly utensils. Properly utensils, End nonfood-cord, constructed ashing facilities sed d-contact surface and wastewas cilities: proper	N/O = not observer R=Repeat Item  physical objects into er Use of Utensils rly stored nd linens: properly s rice articles: properly rice articles: pro	o foods.  stored, dried, y stored, used ding hable, properly hed, used; test ressure hes hed	COS	R
IN OUT Paste  Water  Adequate  Approximate  Food  Insection  Perso  finger  Wipin  Fruits	Proper disposition of returned, pre reconditioned, and unsafe food  Good Retail Practices are preventa Safe Food and Water urized eggs used where required and ice from approved source  Food Temperature Control atte equipment for temperature conved thawing methods used nometers provided and accurate  Food Identification  properly labeled; original container Prevention of Food Contamin is, rodents, and animals not present mination prevented during food pre isplay nal cleanliness: clean outer clothing nails and jewelry g cloths: properly used and stored and vegetables washed before use	eviously served,  GC ative measures to co  oil attrol  nation t paration, storage g, hair restraint,	ontrol the int	roductice In	N/A COS	= not appli=Correcte  ogens, ch  In-use u Utensilis handled Single-u Gloves  Food ar designe Warewa strips us Nonfood  Hot and Plumbir Sewage  Toilet fa Garbagi	emicals, and properties of the cold water average installed; proper and wastewas cilities: proper and wastewas cilities: proper and wastewas properly and wastewas cilities: proper and recities proper and recities: proper and recities proper and r	N/O = not observer R=Repeat Item  physical objects into er Use of Utensils rly stored and linens: properly s rice articles: properly siquipment and Vend antact surfaces clean and used s: installed, maintain aces clean ysical Facilities ailable; adequate pr oper backflow device ter properly disposed ty constructed, support alled, maintained, ar	o foods.  stored, dried, y stored, used ding nable, properly ned, used; test ressure tes ed blied, cleaned es maintained nd clean	COS	R
IN OUT Paste  Water  Adequit  Approx  Therm  Food  Insection  Insection  Persoc  Wipin  Wipin	Proper disposition of returned, pre reconditioned, and unsafe food  Good Retail Practices are preventa Safe Food and Water urized eggs used where required and ice from approved source  Food Temperature Control atte equipment for temperature conved thawing methods used nometers provided and accurate  Food Identification  properly labeled; original container Prevention of Food Contamin is, rodents, and animals not present mination prevented during food pre isplay nal cleanliness: clean outer clothing nails and jewelry g cloths: properly used and stored and vegetables washed before use	eviously served,  GC ative measures to co  oil attrol  nation t paration, storage g, hair restraint,	Lorri He interest to the inter	roductic In	N/A COS	= not applis=Correcte ogens, ch In-use u Utensilis handled Single-u Gloves Food ar designe Warewe strips us Nonfood Hot and Plumbir Sewage Toilet fa Garbag Physica	emicals, and properties of the cold water average installed; proper and wastewas cilities: proper and wastewas cilities: proper and wastewas properly and wastewas cilities: proper and recities proper and recities: proper and recities proper and r	N/O = not observer R=Repeat Item  physical objects into er Use of Utensils rly stored and linens: properly s rice articles: properly rice articles: pr	o foods.  stored, dried, y stored, used ding nable, properly ned, used; test ressure tes ed blied, cleaned es maintained nd clean	COS	R

MO 580-1814 (9-13)

DISTRIBUTION: WHITE - OWNER'S COPY

CANARY - FILE COPY

E6.37



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

PAGE

BCCCX				
STABLISHMEN	T NAME High School Football Concessions	ADDRESS 7151 Raider Road	CITY/ZIP Bonne Terre, 63628	_
	OD PRODUCT/LOCATION	1	FOOD PRODUCT/ LOCATION	TEMP. in ° f
		TEMP. in ° F		
	Pepsi Cooler Ambient	31	Hotdogs in the Epco Hothold	129*
	/ictory Cooler Ambient Freezer, Cooler Ambients	41, 0	Hotheld Nacho Cheese 1, 2, Pulled Pork  Aquafina Cooler 1, 2 Ambients	153, 144, 13 29, 31
NOA	Crescor Hot Hold	120*	Hotdog off of roller	165
	Epco Hothold Ambient	122*	Flotdog off of folier	103
Code	_pco Flotifold Ambient		RITY ITEMS	Correct by Ir
Reference	Priority items contribute directly to the eli- or injury. These items MUST RECEIVE	mination, prevention or red	duction to an acceptable level, hazards associated with foodborne illness	
201.11B 501.16A1 501.16A1	mold. Food Contact Surfaces shand sanitize the interior of the ice Dawn dish soap was observed poisonous or toxic materials shall Please store toxic materials sepa The ambient temperature of the register at 129F. Potentially Hazahigher. Please ensure hot holdin adjusting thermostat resulting in earlier.  The ambient temperature of the that 135F or higher. Please ensure the thermostat the upper portion was raised to 144F. Food which the cabinet and into the other ho	all be kept clean to see machine. If stored on top of the stored over a rately from food equal to Epco hothold was a radous Foods (PHFs grabinets are set to a ambient of 157F. For the Cresco Hothold Case equipment is capable of the cabinet was rehad been prepared a thold.	have an accumulation of black debris, presumably ight and touch. Please dispose of all ice and wash, rinse a drain boards for the three vat sink. Potentially food, food equipment, utensils or single service items. sipment. COS by moving the dish soap. observed to be 122F and a hot dog was found to shall be held hot at a temperature of at least 135F or a temperature over 135F. CORRECTED ON SITE by food inside the cabinet was only prepared 30 minutes abient was found to be at 120F. PHFs shall be held hot all of and set to hold food at 135F or higher. After raising egistered at 125F while the bottom portion of the cabinet an hour and a half before was moved into the bottom of	COS COS 9/11/2020
	grilling station was not in use at t			
	grilling station was not in use at t	he time of this visit a		Correct by (date) Init
Code Reference -202.15A2	grilling station was not in use at to core items relate to general sanitation, on standard operating procedures (SSOPs).  Upon arrival the door for the establishments shall be kept clothe door closed or install a tight CORRECTED ON SITE by closic	COR perational controls, facilitie These items are to be controls to prevent the prevent of the	RE ITEMS se or structures, equipment design, general maintenance or sanitation corrected by the next regular inspection or as stated.  Bund to be propped open. Outer openings to food ent entry of pests or other contamination. Please keep order to prevent pest entry when the door is left open.	COS
Code Reference 202.15A2	grilling station was not in use at to core items relate to general sanitation, on standard operating procedures (SSOPs).  Upon arrival the door for the establishments shall be kept clothe door closed or install a tight CORRECTED ON SITE by closing Employee keys were observed.	COR perational controls, facilitie These items are to be cestablishment was fo sed in order to prever fitting screen door in ing the door.  d stored on top of a	RE ITEMS se or structures, equipment design, general maintenance or sanitation corrected by the next regular inspection or as stated.  Fund to be propped open. Outer openings to food ent entry of pests or other contamination. Please keep order to prevent pest entry when the door is left open.  Box of tortilla chips. Food shall be stored in an area	(date)
Code Reference 202.15A2 305.12A	grilling station was not in use at to general sanitation, o standard operating procedures (SSOPs).  Upon arrival the door for the establishments shall be kept clothe door closed or install a tight CORRECTED ON SITE by closi Employee keys were observe where it is kept separate from entire the control of th	corporational controls, facilities These items are to be controls are to be controls. These items are to be controls are to prevent and the door in the door. In the door in t	RE ITEMS se or structures, equipment design, general maintenance or sanitation corrected by the next regular inspection or as stated.  Found to be propped open. Outer openings to food ent entry of pests or other contamination. Please keep order to prevent pest entry when the door is left open.  Box of tortilla chips. Food shall be stored in an area ems. Please store employee items away from food.  Cocumulation of debris on the bottom. Non-Food Contact	COS
Code Reference 202.15A2 305.12A 601.11C	Core items relate to general sanitation, o standard operating procedures (SSOPs).  Upon arrival the door for the establishments shall be kept clothe door closed or install a tight CORRECTED ON SITE by closi Employee keys were observe where it is kept separate from elements The front right cabinet was observed (NFC) surfaces shall be kept free	corporational controls, facilitie These items are to be controls are to be controls. These items are to be controls are to prevent and the door in the door.  If the door in t	RE ITEMS se or structures, equipment design, general maintenance or sanitation corrected by the next regular inspection or as stated.  Formulation of the propped open. Outer openings to food ent entry of pests or other contamination. Please keep order to prevent pest entry when the door is left open.  Box of tortilla chips. Food shall be stored in an area ems. Please store employee items away from food. Communication of debris on the bottom. Non-Food Contact in of debris. Please clean the cabinet.	(date) COS COS 9/11/2020
Code Reference 202.15A2 305.12A 601.11C	grilling station was not in use at the control of t	corporational controls, facilities These items are to be controls are to be controls. These items are to be controls are to prevent and the door in the door. In the door, in the door in the door in the door in the door, in the door in the door in the door, in the door in the	RE ITEMS so or structures, equipment design, general maintenance or sanitation corrected by the next regular inspection or as stated.  Formulation of pests or other contamination. Please keep order to prevent pest entry when the door is left open.  Box of tortilla chips. Food shall be stored in an area arms. Please store employee items away from food. Coumulation of debris on the bottom. Non-Food Contact in of debris. Please clean the cabinet.  Be crockpots was observed to have an accumulation of	COS COS
Code Reference	Core items relate to general sanitation, o standard operating procedures (SSOPs).  Upon arrival the door for the establishments shall be kept clothe door closed or install a tight CORRECTED ON SITE by closi Employee keys were observe where it is kept separate from elements of the front right cabinet was observed in the first cabinet was observe	corporational controls, facilitie These items are to be controls and the controls are to be controls. These items are to be controls are to prevent and the door.  If the door in the door in the door in the door, in the door, in the door in the do	RE ITEMS so or structures, equipment design, general maintenance or sanitation corrected by the next regular inspection or as stated.  Formulation of pests or other contamination. Please keep order to prevent pest entry when the door is left open.  Box of tortilla chips. Food shall be stored in an area arms. Please store employee items away from food. Cocumulation of debris on the bottom. Non-Food Contact of debris. Please clean the cabinet.  The crockpots was observed to have an accumulation of a debris. Please clean the bottom of the shelves.  The content of the code of the	(date) COS COS 9/11/2020
Code Reference 202.15A2 305.12A 601.11C 601.11C 903.11A	Core items relate to general sanitation, o standard operating procedures (SSOPs).  Upon arrival the door for the establishments shall be kept clothe door closed or install a tight CORRECTED ON SITE by closi Employee keys were observe where it is kept separate from element of the pull debris. NFCs shall be kept free Employee personal effects are equipment shall be stored separate food preparation areas if those of	perational controls, facilitie These items are to be controls of the controls of the controls of the control of	RE ITEMS so or structures, equipment design, general maintenance or sanitation corrected by the next regular inspection or as stated.  Found to be propped open. Outer openings to food ent entry of pests or other contamination. Please keep order to prevent pest entry when the door is left open.  Box of tortilla chips. Food shall be stored in an area ems. Please store employee items away from food. In of debris on the bottom. Non-Food Contact in of debris. Please clean the cabinet.  Be crockpots was observed to have an accumulation of a debris. Please clean the bottom of the shelves. The ved stored on top of the RCA freezer/cooler. Food the personal effects; employees may have beverages in a stored where they cannot potentially spill and a service items. Please store employee items and drinks	COS COS 9/11/2020 9/11/2020
Code Reference 202.15A2 305.12A 601.11C 601.11C	Core items relate to general sanitation, o standard operating procedures (SSOPs).  Upon arrival the door for the establishments shall be kept clothe door closed or install a tight CORRECTED ON SITE by close Employee keys were observe where it is kept separate from enterprocess. The front right cabinet was observed to the bottom of one of the pull debris. NFCs shall be kept free Employee personal effects are equipment shall be stored separate food preparation areas if those contaminate food, food equipments.	perational controls, facilitie These items are to be controls of the controls of the controls of the control of	RE ITEMS so or structures, equipment design, general maintenance or sanitation corrected by the next regular inspection or as stated.  Found to be propped open. Outer openings to food ent entry of pests or other contamination. Please keep order to prevent pest entry when the door is left open.  Box of tortilla chips. Food shall be stored in an area ems. Please store employee items away from food. In of debris on the bottom. Non-Food Contact in of debris. Please clean the cabinet.  Be crockpots was observed to have an accumulation of a debris. Please clean the bottom of the shelves. The ved stored on top of the RCA freezer/cooler. Food the personal effects; employees may have beverages in a stored where they cannot potentially spill and a service items. Please store employee items and drinks	COS COS 9/11/2020 9/11/2020
Code Reference 202.15A2 305.12A 601.11C 601.11C	Core items relate to general sanitation, o standard operating procedures (SSOPs).  Upon arrival the door for the establishments shall be kept clothe door closed or install a tight CORRECTED ON SITE by close Employee keys were observe where it is kept separate from enterprocess. The front right cabinet was observed to the bottom of one of the pull debris. NFCs shall be kept free Employee personal effects are equipment shall be stored separate food preparation areas if those contaminate food, food equipments.	perational controls, facilitie These items are to be controls of the controls of the controls of the control of	RE ITEMS so or structures, equipment design, general maintenance or sanitation corrected by the next regular inspection or as stated.  Found to be propped open. Outer openings to food ent entry of pests or other contamination. Please keep order to prevent pest entry when the door is left open.  Box of tortilla chips. Food shall be stored in an area ems. Please store employee items away from food. In of debris on the bottom. Non-Food Contact in of debris. Please clean the cabinet.  Be crockpots was observed to have an accumulation of a debris. Please clean the bottom of the shelves. The ved stored on top of the RCA freezer/cooler. Food the personal effects; employees may have beverages in a stored where they cannot potentially spill and a service items. Please store employee items and drinks	COS COS 9/11/2020 9/11/2020
Code Reference 202.15A2 305.12A 601.11C 601.11C	Core items relate to general sanitation, o standard operating procedures (SSOPs).  Upon arrival the door for the establishments shall be kept clothe door closed or install a tight CORRECTED ON SITE by close Employee keys were observe where it is kept separate from enterprocess. The front right cabinet was observed to the bottom of one of the pull debris. NFCs shall be kept free Employee personal effects are equipment shall be stored separate food preparation areas if those contaminate food, food equipments.	perational controls, facilitie These items are to be controls of the controls of the controls of the control of	RE ITEMS so or structures, equipment design, general maintenance or sanitation corrected by the next regular inspection or as stated.  Found to be propped open. Outer openings to food ent entry of pests or other contamination. Please keep order to prevent pest entry when the door is left open.  Box of tortilla chips. Food shall be stored in an area ems. Please store employee items away from food. In of debris on the bottom. Non-Food Contact in of debris. Please clean the cabinet.  Be crockpots was observed to have an accumulation of a debris. Please clean the bottom of the shelves. The ved stored on top of the RCA freezer/cooler. Food the personal effects; employees may have beverages in a stored where they cannot potentially spill and a service items. Please store employee items and drinks	COS COS 9/11/2020 9/11/2020
Code Reference 202.15A2 305.12A 601.11C 601.11C 903.11A	Core items relate to general sanitation, o standard operating procedures (SSOPs).  Upon arrival the door for the establishments shall be kept clothe door closed or install a tight CORRECTED ON SITE by close Employee keys were observe where it is kept separate from enterprocess. The front right cabinet was observed to the bottom of one of the pull debris. NFCs shall be kept free Employee personal effects are equipment shall be stored separate food preparation areas if those contaminate food, food equipments.	perational controls, facilitie These items are to be controls of the controls of the controls of the control of	RE ITEMS so or structures, equipment design, general maintenance or sanitation corrected by the next regular inspection or as stated.  Found to be propped open. Outer openings to food ent entry of pests or other contamination. Please keep order to prevent pest entry when the door is left open.  Box of tortilla chips. Food shall be stored in an area ems. Please store employee items away from food. In of debris on the bottom. Non-Food Contact in of debris. Please clean the cabinet.  Be crockpots was observed to have an accumulation of a debris. Please clean the bottom of the shelves. The ved stored on top of the RCA freezer/cooler. Food the personal effects; employees may have beverages in a stored where they cannot potentially spill and a service items. Please store employee items and drinks	COS COS 9/11/2020 9/11/2020
Code Reference 202.15A2 305.12A 601.11C 601.11C 903.11A	Core items relate to general sanitation, o standard operating procedures (SSOPs).  Upon arrival the door for the establishments shall be kept clothe door closed or install a tight CORRECTED ON SITE by close Employee keys were observe where it is kept separate from enterprocess. The front right cabinet was observed to the bottom of one of the pull debris. NFCs shall be kept free Employee personal effects are equipment shall be stored separate food preparation areas if those contaminate food, food equipments.	perational controls, facilitie These items are to be controls are to be controls. These items are to be controls are to be controls are to prevent and the control of the c	RE ITEMS as or structures, equipment design, general maintenance or sanitation corrected by the next regular inspection or as stated.  Bund to be propped open. Outer openings to food ent entry of pests or other contamination. Please keep order to prevent pest entry when the door is left open.  Box of tortilla chips. Food shall be stored in an area ems. Please store employee items away from food. It is compared to the proposed of the cabinet.  Box of tortilla chips. Food shall be stored in an area ems. Please store employee items away from food. It is considered to food the compared to the proposed of the cabinet.  Box of tortilla chips. Food shall be stored in an area ems. Please clean the bottom. Non-Food Contact in of debris. Please clean the cabinet.  Box of tortilla chips. Food shall be stored in an area ems. Please clean the bottom. Non-Food Contact in of debris. Please clean the cabinet.  Box of tortilla chips. Food shall be stored in an area ems. Please clean the bottom. Non-Food Contact in of debris. Please clean the cabinet.  Box of tortilla chips. Food shall be stored in an area ems. Please clean the bottom. Non-Food Contact in of debris. Please clean the cabinet.  Box of tortilla chips. Food shall be stored in an area ems. Please clean the bottom. Non-Food Contact in of debris. Please clean the bottom. Non-Food Contact in of debris. Please clean the cabinet.  Box of tortilla chips. Food shall be stored in an area ems. Please clean the bottom. Non-Food Contact in of debris. Please clean the bottom. Non-Food Contact in of debris. Please clean the bottom. Non-Food Contact in of debris. Please clean the bottom. Non-Food Contact in of debris. Please clean the bottom. Non-Food Contact in of debris. Please clean the bottom. Non-Food Contact in of debris. Please clean the bottom. Non-Food Contact in of debris. Please clean the bottom. Non-Food Contact in of debris. Please clean the bottom. Non-Food Contact in of debris. Please clean the bottom. Non-Food Contact in of debris. Please clean the bottom. Non-Food	COS COS 9/11/2020 9/11/2020
Code Reference 202.15A2 305.12A 601.11C 601.11C 903.11A 401.11B3	Core items relate to general sanitation, o standard operating procedures (SSOPs).  Upon arrival the door for the establishments shall be kept clothe door closed or install a tight CORRECTED ON SITE by closi Employee keys were observe where it is kept separate from element of the pull debris. NFCs shall be kept free the bottom of one of the pull debris. NFCs shall be kept free temployee personal effects are equipment shall be stored separate food preparation areas if those contaminate food, food equipment in an area where they cannot contaminate food.	perational controls, facilitie These items are to be controls are to be controls. These items are to be controls are to be controls are to prevent and the control of the c	RE ITEMS so or structures, equipment design, general maintenance or sanitation corrected by the next regular inspection or as stated.  Found to be propped open. Outer openings to food ent entry of pests or other contamination. Please keep order to prevent pest entry when the door is left open.  Box of tortilla chips. Food shall be stored in an area ems. Please store employee items away from food. In of debris on the bottom. Non-Food Contact in of debris. Please clean the cabinet.  Be crockpots was observed to have an accumulation of a debris. Please clean the bottom of the shelves. The ved stored on top of the RCA freezer/cooler. Food the personal effects; employees may have beverages in a stored where they cannot potentially spill and a service items. Please store employee items and drinks	COS COS 9/11/2020 9/11/2020
Code Reference 202.15A2 305.12A 601.11C 601.11C 903.11A 401.11B3	Core items relate to general sanitation, o standard operating procedures (SSOPs).  Upon arrival the door for the establishments shall be kept clothe door closed or install a tight CORRECTED ON SITE by closi Employee keys were observe where it is kept separate from element of the pull debris. NFCs shall be kept free the bottom of one of the pull debris. NFCs shall be kept free temployee personal effects are equipment shall be stored separate food preparation areas if those contaminate food, food equipment in an area where they cannot contaminate food.	perational controls, facilitie These items are to be controls are to be controls. These items are to be controls are to be controls are to prevent and the control of the c	RE ITEMS as or structures, equipment design, general maintenance or sanitation corrected by the next regular inspection or as stated.  Bund to be propped open. Outer openings to food ent entry of pests or other contamination. Please keep order to prevent pest entry when the door is left open.  Box of tortilla chips. Food shall be stored in an area ems. Please store employee items away from food. It is compared to the proposed of the cabinet.  Box of tortilla chips. Food shall be stored in an area ems. Please store employee items away from food. It is considered to food the compared to the proposed of the cabinet.  Box of tortilla chips. Food shall be stored in an area ems. Please clean the bottom. Non-Food Contact in of debris. Please clean the cabinet.  Box of tortilla chips. Food shall be stored in an area ems. Please clean the bottom. Non-Food Contact in of debris. Please clean the cabinet.  Box of tortilla chips. Food shall be stored in an area ems. Please clean the bottom. Non-Food Contact in of debris. Please clean the cabinet.  Box of tortilla chips. Food shall be stored in an area ems. Please clean the bottom. Non-Food Contact in of debris. Please clean the cabinet.  Box of tortilla chips. Food shall be stored in an area ems. Please clean the bottom. Non-Food Contact in of debris. Please clean the bottom. Non-Food Contact in of debris. Please clean the cabinet.  Box of tortilla chips. Food shall be stored in an area ems. Please clean the bottom. Non-Food Contact in of debris. Please clean the bottom. Non-Food Contact in of debris. Please clean the bottom. Non-Food Contact in of debris. Please clean the bottom. Non-Food Contact in of debris. Please clean the bottom. Non-Food Contact in of debris. Please clean the bottom. Non-Food Contact in of debris. Please clean the bottom. Non-Food Contact in of debris. Please clean the bottom. Non-Food Contact in of debris. Please clean the bottom. Non-Food Contact in of debris. Please clean the bottom. Non-Food Contact in of debris. Please clean the bottom. Non-Food	COS COS 9/11/2020 9/11/2020
Code Reference 202.15A2 305.12A 601.11C 601.11C 903.11A 401.11B3	Core items relate to general sanitation, o standard operating procedures (SSOPs).  Upon arrival the door for the establishments shall be kept clothe door closed or install a tight CORRECTED ON SITE by closi Employee keys were observe where it is kept separate from element of the pull debris. NFCs shall be kept free the bottom of one of the pull debris. NFCs shall be kept free temployee personal effects are equipment shall be stored separate food preparation areas if those contaminate food, food equipment in an area where they cannot contaminate food.	perational controls, facilitie These items are to be controls are to be controls. These items are to be controls are to be controls are to prevent and the control of the c	RE ITEMS es or structures, equipment design, general maintenance or sanitation corrected by the next regular inspection or as stated.  Found to be propped open. Outer openings to food ent entry of pests or other contamination. Please keep order to prevent pest entry when the door is left open.  Box of tortilla chips. Food shall be stored in an area ems. Please store employee items away from food. In of debris, Please clean the bottom. Non-Food Contact in of debris. Please clean the cabinet.  Be crockpots was observed to have an accumulation of a debris. Please clean the bottom of the shelves. Wed stored on top of the RCA freezer/cooler. Food a personal effects; employees may have beverages in stored where they cannot potentially spill and a service items. Please store employee items and drinks pment.	(date) COS  COS  9/11/2020  9/11/2020  COS
Code Reference 202.15A2 305.12A 601.11C 601.11C 903.11A 401.11B3	Core items relate to general sanitation, o standard operating procedures (SSOPs).  Upon arrival the door for the e establishments shall be kept clothe door closed or install a tight CORRECTED ON SITE by closi Employee keys were observe where it is kept separate from entering the front right cabinet was obtained to the bottom of one of the pull debris. NFCs shall be kept free Employee personal effects are equipment shall be stored separate food preparation areas if those contaminate food, food equipment in an area where they cannot contaminate food, food equipments area where they cannot contaminate food.	perational controls, facilitie These items are to be controls are to be controls. These items are to be controls are to be controls are to prevent and the control of the c	REITEMS  se or structures, equipment design, general maintenance or sanitation corrected by the next regular inspection or as stated.  Formett	(date) COS  COS  9/11/2020  9/11/2020  COS