Property	CCIS									S	anitati	10	า :	Sı	urve	y Rep	ort
Supplies Name Company	Food Ins	pection Program										ļ	Pag	ge _	\bot	of	
General Health Record ID PRE Date BRS Activity Time Travel Time Mr.				`				ک_	Operator:	, _		^		-			_
Cambral Health Record Running Price Date Eris Section Time	tracc	e House offee	7	_($\overline{\mathbf{C}}$	77	7	X	<u> 7 Jani</u>	el E Y	renda	Ŀ	2/(ľc	thei	<u> </u>	-27
High Risk Factors are improper practices or procedures identified as the most prevalent contributing factors of loodborne illness or injury. Circles indicate compliance status (N, OUT, NO, NA) for each litem. N = in compliance Status Compl	Address				City	1	,		ZIP	, (Se	aty Checkou	ts —			I		
High Risk Factors are improper practices or procedures identified as the most prevalent contributing factors of loodborne illness or injury. Circles indicate compliance status (N, OUT, NO, NA) for each litem. N = in compliance Status Compl	767	Lighte Arenue	-		<u>ر</u>	<u> </u>	9	9	/ / <u>(</u> (21	$-\alpha'$	$\sum_{i \in \mathcal{I}}$	ivitu	Tir	no.	Travel Time	
High Risk Factors are improper practices or precadures described as the measure of the properties of of the propertie	l ————	Record IDC P/E	_		Jale		۲	٦.			1	ACI	vity			navei illie	
High Risk Factors are improper pracedized or precedures feethfield as the most prevalent contributing factors of foodborne illness or injury.	PH [_		L]			r 	n		m
Night Hark Factors are Improper practices of procedures designed in the second processing and in the completion of the c											41				Servi	re	
Na = not empliance NA = not applicable O1 = corrected during inspection 129 Refur 128	High Risk Factor	rs are improper practices or procedures i Circles indicate comp	den lian	tifie ce s	ed as statu	the n s (IN.	nos OU	t prevalen IT. N/O. N/A	t contributing (\) for each iten	factors of foc n.	dborne iliness	or	inju	ry.			
Complete	IN = in complianc										tion R = repe	at vi	olati	on			
100 N O II	Compliance St	atus	CDI	R	PTS						-	CDI	R	PTS			•
with Costs, or demet anxwers Cost No UT Proper of Work Card Current for all lood windows;			m		-		_				rature			20			i i i raz
Supply S	0100 IN OUT		L	L	5	-	_				(<130°F)	_					ui y
Employee HostIn Propert lawrine practices; no lawrines present;	0200 IN OUT				5		-		Proper hot holdin	ng temperatures	,,	-		_			ation
Soo NOUT Proper it invites practices; no it workers present,	Employee Healt					180	0 IN	LOUT N/A N/C	,		ture	П		25			t.
Power Internation Syl-bard subsets or required		Proper ill worker practices; no ill workers present;	0	0	25	_	-		No room tempera	ature storage; pro	per use of time	_			_	HACCP	
Section Nouth Not Heards washed as required	Preventing Con					200	n 16	LOUT N/A N/C				П	-	15			
Consumer Action Confirmance with Approved Confirmance with a special control the addition of percentage and darked properties to control the addition of percentage at proper thanks a proper thanks and very control the addition of percentage with Approved Confirmance with Ap						<u> </u>			 			_	_	-			
Approved Sources, Who lessome, Not Adulterated	0500 IN OUT N/A N/O			0	15	212	0 IN	OUT N/A	Proper cold hold	ing temperatures				5			
Action Consumer Advisory Consumer	0600 IN OUT			O	10	220	0 N	OUT N/A	Accurate thermo	meter provided a	nd used to		Ö	5			.01,
Work Washer supply, be from approved source						Co] ne	umor Adv		ature of PHF					04 🗆	Incomplete	•
Indication Noutre				_	15				, ·	er Advisory poste	d for raw or			5			
NOUT		117	_		10	L			undercooked foo	ds					Actio	n	
1100 N OUT NA NO Proper described in order for the meat	1000 IN OUT	Food in good condition, safe and unadulterated;	0		10						d: prohibited	П	ΙΠi	10			
unisale, or contaminated flood California Californi	1100 IN OUT	,,			10						-, p						
Conformance with Approved Procedures Compliance with Approved Procedures with Approved Procedures with Approved Procedures with Approved Procedures Compliance with Approved Procedures Compliance with Approved Procedures Compliance with Approved Procedures with Approved Proced	ACCOUNT NA PARA	unsafe, or contaminated food		L	 				Toxic aubatanesa	neonoch identifi	ad stored used	П	ъ	10			
Protection from Cross Contamination	1200 IN 001 NA N/O		u	Ų	"							J	6	10	26 🗆	Follow-up	req a
horoughly cleaned and sanitized									Compliance with	risk control plan			0	10			
Row meats below or away from RTE food	1300 IN OUT NA		ļυ	U	15	270	n N	LOUT N/A			processing	П	_	10	Meals	s Served	
Blue low Risk Factors Go30 Dinner		<u> </u>		_	_						F						
Low Risk Factors are preventive measures to control the addition of pathogens, chemicals, and physical objects into foods. Coli R PTS	1500 IN OUT N/A N/O	30											L	<u> </u>			
Circled points indicate items not in compliance. GOI R PTS																_	
Col R PTS PTS Col R PTS Col PTS Col R PTS Col PTS	Low Risi									a pnysical of	ojecis into 1000	18.					
2800 Food received at proper temperature			CDI	R	PTS							CDI	R	PTS	0040 (g	J Cuilei	
Coleanable Col			1		ĪE					orly used and as	netruotad:	ĪŌ		į			d
Solid Proper thawing methods used		<u>. ' - ' </u>	_			400		deanable						Ľ			
4200 Food Contact surfaces maintained, cleaned, sanitized	 	<u> </u>				410				nstalled, maintair	ed, used;			5			
Protection from Contamination 3200 Insects, rodents, animals not present; entrance controlled			In	Б	T-	420	_							—			
Insects, rodents, animals not present; entrance controlled			L		9	_	_			intained and clea	an .			3			
3000 Potential food contamination prevented during preparation, storage, display 5 4500 Sewage, wastewater properly disposed 3400 5 4500 Sewage, wastewater properly disposed 3500 5 4600 70 5 4600 70 6 4600 70 70 70 70 70 70 70					5	_	-			d. and maintaine	d: proper backflow	П	10-	5			\neg
3400 Wiping cloths properly used, stored					5	+	73	devices, indire	ect drains, no cross	s-connections	-, p,		_	╘			ŀ
Around From the first state of the food code and/or directives of the health officer are not met or it violations are not corrected in the time specified by the health officer within ten (10) days of the suspension or inspection. The filing of an appeal does not stay the effectiveness of a suspension. The completed inspection form is a public document that must be made available to any persor who requests it under the provision of the Right to Know Law .		·	0		5	_				·	aned	-		_		<u>, </u>	
Proper Use of Utensits 3700 In-use utensits properly stored 3800 Utensits, equipment, linens properly stored, used, handled 3900 Single-use and single-service articles properly stored, used 3900 Single-use and single-service articles properly stored 3900 Single-use and sing					_	_	-					_			Blue Poin	ts	
3700 In-use utensits properly stored		· · · · · · · · · · · · · · · · · · ·	ĮÜ	ĮÜ	3	480		hysical facilit	ies properly installe	ed, maintained, c	leaned;	0		2		5	
3800 Utensils, equipment, linens properly stored, used, handled					3	490	-					0	ū	2	Total Po	oints	
Based on an inspection this day, the above items are violations, which must be corrected in the time specified by the health officer. A food establishment permit may be suspended without warning, notice or hearing if the requirements of the food code and/or directives of the health officer are not met or it violations are not corrected in the time stated in this report. The permit will be suspended if an imminent hazard exists or there are 75 or more red critical points or if there are 101 or more total points. The health officer will provide an opportunity for an appeal on the validity of a suspension or the findings of an inspection report if a written request is filed with the health officer within ten (10) days of the suspension or inspection. The filing of an appeal does not stay the effectiveness of a suspension. The completed inspection form is a public document that must be made available to any persor who requests it under the provision of the Right to Know Law.	3800 Utensils, equip	ment, linens properly stored, used, handled	_		3	500	0 8	Posting of per	mit; mobile establis	shment name eas	sily visible	Ō		2	1	<u></u>	
requirements of the food code and/or directives of the health officer are not met or it violations are not corrected in the time stated in this report. The permit will be suspended if an imminent hazard exists or there are 75 or more red critical points or if there are 101 or more total points. The health officer will provide an opportunity for an appeal on the validity of a suspension or the findings of an inspection report if a written request is filled with the health officer within ten (10) days of the suspension or inspection. The filing of an appeal does not stay the effectiveness of a suspension. The completed inspection form is a public document that must be made available to any persor who requests it under the provision of the Right to Know Law.					_	<u></u>	_L		46 - 6 - 146 - 146	A food catables	mont norm't t	<u> </u>	1	<u> </u>	uilbaut	ing police of her	wing if th

Person in Charge (Printed Name)

Regulatory Authority (Printed Name)

Regulatory Authority (Signature)

An ta Shives

CCIS		Sanitation Su	urvey Report
Food Inspection Program		Page	2 of
Business Name: Address Address	Operator: Operator: Operator:		Phone: Ve.C) 2162-221
General Health Records P/E	Chbq /7201 Date (EHS	Activity Tin	ne Travel Time
PR			n m
	IPERATURE OBSERVATIONS		Service
Item / Location	Temp (°F) Item / Location	Temp (°F)	128 ☑ Scheduled
Smill Freezes	60		129 ☐ Return 126 ☐ Fld Pl Rvw
lange Freezes	160		130 ☐ Complaint
Cooler	33°		133 ☐ Illness / Injury 134 ☐ Permit Inv.
milk Cooke	300	· · · · · · · · · · · · · · · · · · ·	136 ☐ Field Education 127 ☐ Pre-Operat.
Small Cooler	360		106 HACCP
Drink Cooler in Front	360		Decute
GOSEDVA	TIONS and CORRECTION ACTIONS		Results 01 Satisfactory
	rea must be corrected with the time frame specified.	Points	02 Unsatisfactory 03 Complete
2500 unlabeled bottle	> <	10	04 Incomplete
	lok in Chemical Room	5	Ш
THE THOREGO TO S	THE STATE OF THE S		Action 04 Suspend
			07 Approved
			10 ☐ Disapproved26 ☐ Follow-up Req'd
			Meals Served
			6020 🗆 Breakfast
			6025 ☐ Lunch 6030 ☐ Dinner
			6035 🗌 Cater
			6040 🕒 Other
			Meal Observed
			6045 ☐ Breakfast 6050 ☐ Lunch
			6055 Dinner
			6060 □ Cater 6065 ⊡ Other
			Red Critical Points
			10
			Blue Points
Comments)
			Total Points / / / / / / / / / / / / /
Based on an inspection this day, the above items are violations, which requirements of the food code and/or directives of the health officer are red critical points or if there are 101 or more total points. The health office officer within ten (10) days of the suspension or inspection. The filling of a who requests it under the provision of the Right to Know Law.	not met or if violations are not corrected in the time stated in this report.	The permit will be suspended if an immine on or the findings of an inspection report i	ent hazard exists or there are 75 or more f a written request is filed with the healt
Person in Charge (Printed Name)	(Signature)	and the	
Regulatory Authority (Printed Name)	(Signature)	him	