200 N OUT Adequate handwashing facilities	CCIS	-23-07			Sanitat	ion	S	urve	y Report	
Complete	Food Inspe	ection Program					P			_ of
Service Prize Pr	lusiness Name:				Ŷ	perator	+	F		010 045
Activity Time Pick Date EHS	Loca	John Silvers # 0	2 <u>5</u> 50	5_		25 testourant	במב		.),	063-018
Set High Risk Factors are improper practices or precedents exhibited as the most prevalent contributing factors of foodborne illness or injury. Circles indicates compliance compliance status (N, OUT, NO, NA) for each item. Set No. Compliance OUT = not in compliance O	ddress			٦.		ZIP Seat / Checko	uis		1	
Service Serv	inneral Health Bu	nincan way C	Date	N	MAKA	EHS O	Activ	itv Ti	<u>i</u> me	Travel Time
Igh Risk Factors are improper practices or procedures the sum of previous contributing factors of foodborne illness or injury. Service		50010						•		ľ
Igh Flak Factors are improper practices or procedures identified as the most prevalent conflicting factors of foodborne illness or injury. 20% Scheduled No. A not papilishe No. N	'R L									
No in compliance OUT = not in compliance of the						centributing factors of foodbarne illne	ee or in	dure	Servi	ce
Complained. Solution (Complained. Solution) Complained. Solution (Complained. Solution) Complained. Solution (Complained. Solution) Complained. Solution (Complained. Solution) Resident (Very confidency provided program, or complained. Solution) Residency (Very confidency providency provi	ligh Hisk Factors a	circles indicate complete indicate complete.	ollance statu:	s (IN, C	UT, N/O, N/A) for each item.	35 OI III	.,u. y .		
Complaint Standard Strotherical Structure of Structure S	N = in compliance	OUT = not in compliance N/O = not ob								
1500 0.00 7 km 100 1			CDI R PTS				CDI	H PI		
with Code, or direct states of 20 N OUT NA NO Proper the holding temperatures (1907)							101	□ 30		
per lock worker shaled	wit	th Code, or correct answers	1 1	1710	IN OUT N/A N/O	Proper hot holding temperatures (<130°F)			134 🗌	Permit Inv.
In Our Name Proper Burchar practices, no I workers present;				1720	IN OUT N/A N/O	Proper hot holding temperatures (between 130°F to 139°F)		□ 5		
Continue Proper influence of fillulates. Continue						Proper cooking time and temperature			100 🗆	
Comparison Com	00 IN OUT Pr	oper ill worker practices; no ill workers present;	0 0 25	1900	IN OUT N/A N/O	No room temperature storage; proper use of time as a control, procedures available		☐ 25		HACCE
ON HOUT WAN DO NOT MAKE Condition for the time of the control to				2000	IN OUT N/A N/O		-	_	HASH	lts
No UT No No Proper methods used to prevent base hand contact 1 15 15 15 15 15 15	OO IN OUT N/O Ha	ands washed as required							Λι 521	
Description Food received a proper lambrature Description Descri	wi	th RTE foods		2120	OU1 N/A		U		02 🗆	Unsatisfactory
Consumer Advisory Values supply, lee from approved source			O O 10	2200	IN OUT N/A	Accurate thermometer provided and used to		D 5	1 =	•
NOT Water supply, ice from approved source			וח וחו	Con	sumer Advi				04	incomplete
Action No UT Na No Proper shallong furths and weglables				2300	IN OUT N/A			O 5] '	
Code No CUT Proper disposition of returned, previously served, 10	00 IN OUT N/A N/O Pr	oper washing of fruits and vegetables		Hial	l Iv Suscepti				Actio	
Onl OUT Proper dispellion of returned, previously served,	00 IN OUT FO	ood in good condition, safe and unadulterated; poroved additives				Pasteurized foods used as required; prohibited		□ 10		
Solution Proper healthcok identification; proper parasite	OO IN OUT Pr	roper disposition of returned, previously served,	□ □ 10	Cho	mical	toods not offered				
Conformance with Approved Procedures Conformance Confor			0 0 5			Toxic substances properly identified, stored, used	0	[] 10		
Meals Served NoVI WA Food contact surfaces used for raw meal	de			Con	formance w					
thoroughy cleaned and sanitized			□ □ 15	2600	IN OUT N/A			U 10	i .	- C
Size Low Risk Factors are preventive measures to control the addition of pathogens, chemicals, and physical objects into foods. Cater	th	oroughly cleaned and sanitized		2700	IN OUT N/A			□ 10	/1	
Blue low Risk Factors Blue						methods (e.g., ROP)				
Low Risk Factors are preventive measures to control the addition of pathogens, chemicals, and physical objects into foods. Circled points indicate items not in compliance. Col R PTS	it do les les 11	apor manaming or poered ogge	1-1-1-	ek Far	ctore					•
Circled points indicate items not in compliance. Coll R PTS	Low Risk F	actors are preventive measures to co				chemicals, and physical objects into fo	ods.			`
Utensils and Equipment Good received at proper temperature Good Adequate equipment for temperature control Good Adequate evaluation Good Adequate ev	200,702.0	Circled pol	nts indicate	items I	not in compli	ance.			6040	Other
Food received at proper temperature 5 5 5 5 5 5 5 5	ood Temperature	Control	CDI R PTS	Uter	sils and Eq	uioment	Corl	H PI		Observed
Adequate equipment for temperature control			<u> </u>		Food and non-				· •	
lest strips available and used				4100		facilities properly installed, maintained, used;	$\frac{1}{\Box}$	0		
Proper labeling, signage					test strips avai	lable and used	- -		6055	•
Physical Facilities Physical Facilities Seed Contamination Seed Contamination prevented during preparation, storage, display Seed Contamination Seed Contamination			□ □ 5	_					6060 L	
Potential food contamination prevented during preparation, storage, display 400 Wiping cloths properly used, stored 400 Toilet facilities properly disposed 400 Toilet facilities properly disposed; facilities maintained 400 Toilet facilities properly disposed; facilities maintained 400 Toilet facilities properly disposed; facilities maintained 400 Physical facilities properly disposed; facilities maintained 400 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment 400 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment 400 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment 400 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment 400 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment 400 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment 400 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment 400 Physical facilities properly disposed; designated areas used 400 Posting of permit; mobile establishment name easily visible 400 Posting of permit; mobile establishment name easily visible 400 Posting of permit; mobile establishment permit may be suspended without warning, notice or hearing purements of the food code and/or directives of the health officer are not corrected in the time stated in this report. The permit will be suspended without warning, notice or hearing the facilities properly in the fire permit may be suspended without warning, notice or hearing the facilities properly in the fire permit may be suspended without warning notice or hea	rotection from C	ontamination			sical Faciliti	es				
storage, display 4500 Sewage, wastewater properly disposed 4500 Sewage, wastewater properly disposed; facilities maintained 4500 Sewage, wastewater properly disposed; facilities maintained, cleaned 4500 Sewage, wastewater properly disposed; facilities maintained 4500 Sewage, wastewater properly disposed; facilities maintained, cleaned 4500 Sewage, wastewater properly disposed; facilities maintained, cleaned; 4500 Sewage, wastewater properly constructed, supplied, cleaned 4500 Sewage, vastewater properly constructed in the supplied, cleaned 4500 Sewage, vastewater properly circles properly installed, maintained, cleaned; 4500 Sewage, vastewater properly circles properly installed, maintained, cleaned; 4500 Sewage, vastewater			0 0 5	4400	Plumbing prop	perly sized, installed, and maintained; proper backfl	ow 🔲	□ 5	Red Criti	cal Points
Engloyee cleanliness and hygiene Garbage, refuse properly disposed; facilities maintained Garbage, refuse properly disposed; facilities maintained, cleaned; Garbage, refuse properly disposed; facilities maintained Garbage, refuse properly disposed; facilities maintained Garbage, refuse properly disposed; facilities maintained, cleaned; Garbage, refuse properly disposed; facilities properly dispose	storage, display			4500						()
April Apri									- I Diua Dai	nts
unnecessary persons excluded from establishment. 4900 Adequate ventilation, lighting; designated areas used 2 2 2 2									41	11
1900 Single-use and single-service articles properly stored, used 0 0 3 5000 Posting of permit; mobile establishment name easily visible 0 2 2 3 3000 Single-use and single-service articles properly stored, used 0 0 3 3 3 3 3 3 3 3					unnecessary p	persons excluded from establishment			-∐	• • • • • • • • • • • • • • • • • • • •
Stongle-use and single-service articles properly stored, used									→ 1 · · · · · ·	oints //
ased 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 quirements of the food code and/or directives of the health officer are not met or if 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 directives of 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 ficer within ten (10) days of the suspension or inspection. The filling 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 shore requests it under the provision of the Right to Know Law. Person in Charge Printed Name) (Signature)					1 osung or pen	min, mobile equation filterit fidine easily fisher	"			/1
quirements of the food code and/or directives of the health officer are not met or if violations are not corrected in the time stated in this report. The permit will be suspended if an inimiter in tracard exists of directive 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 ficer 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 good to be suspension or the Right to Know Law. Person in Charge Printed Name) (Signature)		his day the above items are violations, which m	uet he corrected	in the ti	me specified by	the health officer. A food establishment permit ma	y be sus	pendec	without war	ning, notice or hearing
flicer within ten (10) days of the suspension or inspection. The filling 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 year of the provision of the Right to Know Law. Person in Charge (Printed Name) (Printed Name)	equirements of the food	code and/or directives of the health officer are not	met or it violation	ns are no	ot corrected in in	e time stated in this report. The permit will be suspi to the validity of a suspension or the findings of an	inspection	n repor	t if a written i	equest is filed with the h
Person in Charge (Printed Name) James Scarager (Signature)	tficer within ten (10) day:	s of the suspension or inspection. The filing of an	appeal does not	stay the	effectiveness of	a suspension. The completed inspection form is a p	ublic doc	ument	that must be	made available to any p
Printed Name) James Surger James James James		provision of the Hight to Know Law .			(Sic	gnature) / (
7 7/01		ms / Comme	-		()	in the second	71			
the supplemental to the su	Regulatory Authority	MILL SARROYET					A		١.	

Regulatory Authority (Printed Name)

CCIS 1-73-07	Sanitation S	urvey Report
Food Inspection Program	Page	(2)_of
Bysiness Name: Operator Dona Silvers # 03535 US Rosta	want too	Phone: () 263.079.
1097 director 2004 East Chambershire		
General Health Record ID P/E Date EHS	Activity Tir	
PR TEMPERATURE OBSERVATIONS		m m
Item / Location Temp (°F) Item / Location	Temp (°F)	Service
Drive thru Cooler 36°		128 ☑ Scheduled 129 ☐ Return
wtc 32°		126 ☐ Fld Pl Rvw 130 ☐ Complaint
O°		133 Illness / Injury
Frence in Cooking area -2		134 ☐ Permit Inv. 136 ☐ Field Education
Colesian Coolex 340		127 ☐ Pre-Operat. 106 ☐ HACCP
Salad dressing Coder 240		<u> </u>
7		Results 01 X Satisfactory
OBSERVATIONS and CORRECTION ACTIONS Item Number Violations cited in this area must be corrected with the time frame specified.	Points	02 Unsatisfactory
	3	03
3900 Emplaye using Cup to dipter		
3300 Coen In WIF uncassed	<u>5</u> _	Action
3600 Personal Drink in witc	3	04 ☐ Suspend 07 ☑ Approved
3300 food uncovered in URF		10 Disapproved
		26 Follow-up Req'd
		Meals Served 6020 □ Breakfast
		6025 🚾 Lunch
		6030 💂 Dinner
		6035 □ Cater 6040 □ Other
		Meal Observed
		6045 🔲 Breakfast
		6050 Æ Lunch 6055 ☐ Dinner
		6060
		6065 Other
		Red Critical Points
		<u>+</u>
Comments		Blue Points
Comments		//
		Total Points
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 esta requirements of the food code and/or directives of the health officer are not met or if violations are not corrected in the time stated in this report. The 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 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	e permit will be suspended it an immin or the findings of an inspection report	nent hazard exists or there are 75 or more if a written request is filed with the healt?
who requests it under the provision of the Right to Know Law. Person in Charge (Printed Name) (Signature)	P	
Regulatory Authority (Signature)	ways.	
(Printed Name) A Anto Shives	in Alexantra	62