CCIS	•						Sanitat	ion S	urve	y Report	
Food I	nspection Program		•					Page		of	
Business N Address		٠.,	#	City	Slo	)	perator:  Viers Markets I  ZIP Seat Tchecko	<u> </u>	Phone: (576)	286-4571	
105	6 Wayne Aven	ИE			<u>'hl</u>	29	1720 0	A salis idea T	ime	Travel Time	
General He	aith Record ID \ P/E	_	Da T	ate		<del></del>	'EHS	Activity T			
PR				L					m	m	
Red High Risk Factors  High Risk Factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury.  128  Scheduled											
_	Circles indicate comp	lian	ce st	atus	: (IN, C	UT, N/O, N/A	) for each item.	eat violation	120 🗆	Return	
IN ≈ in compl Complian			R			Compliance St		CDI R P			
	ion of Knowledge	001		10		•	rdour Food Time/Temperature		130 🗌		
0100 IN OUT	PIC certified by accredited program, or compliance	0		5	1600	IN OUT N/A N/O	Proper cooling procedures		<u>133 🗆</u>		
OOOA IN OUT	with Code, or correct answers Food Worker Cards current for all food workers;			5,7			Proper hot holding temperatures (<130°F)	<del></del>	5 134 ☐ 5 136 ☐		
0200 IN OUT	new food workers trained			<u>ال</u>	1720	IN OUT N/A N/O	Proper hot holding temperatures (between 130°F to 139°F)		5 36 □ = 127 □	Field Education Pre-Operat.	
Employee F							Proper cooking time and temperature		ല ഹര ⊏	HACCP	
0300 IN OUT	Proper ill worker practices; no ill workers present; proper reporting of illness		[미	25	1900	IN OUT N/A N/O	No room temperature storage; proper use of time as a control, procedures available		5 106 L	HAUGI	
Preventing	Contamination by Hands				2000	IN OUT N/A N/O		0 0	Resu	ilte	
0400 IN OUT	N/O Hands washed as required			_		IN OUT N/A	Proper cold holding temperatures (> 45°F)		യി∧₁ ⊓	Satisfactory	
0500 IN OUT N/	A N/O Proper methods used to prevent bare hand contact with RTE foods			15	2120	IN OUT N/A	Proper cold holding temperatures (between 42°F to 45°F)		5 02	Unsatisfactory	
0600 N OUT	Adequate handwashing facilities	Q	0	10	2200	IN OUT N/A	Accurate thermometer provided and used to	0 0	5 03 🗆	Complete	
Approved S	ource, Wholesome, Not Adulterated				Con	sumer Advi	evaluate temperature of PHF		04 🛚	Incomplete	
0700 IN OUT	Food obtained from approved source			15		IN OUT N/A	Proper Consumer Advisory posted for raw or	lolol	5 4		
0800 IN OUT N/	Water supply, ice from approved source  A N/O Proper washing of fruits and vegetables		+=+	10			undercooked foods		Actic	n .	
1000 IN OUT	Food in good condition, safe and unadulterated;	市		10			ble Population Pasteurized foods used as required; prohibited		04	Suspend	
1100 IN OUT	approved additives  Proper disposition of returned, previously served,	-		10		IN OUT N/A	foods not offered		07 🗆	Approved	
	unsafe, or contaminated food  A N/O Proper shellstock identification; proper parasite			5		mical IN OUT	Toxic substances property identified, stored, used	0 0	10 □ 10 26 □	Disapproved Follow-up Req'd	
	destruction procedures for fish				Con	formance w	ith Approved Procedures				
	from Cross Contamination	10	Ö	15	2600	IN OUT N/A	Compliance with risk control plans, variances, or mobile unit plan of operation				
1300 IN OUT N	thoroughly cleaned and sanitized			_	2700	IN OUT N/A	Variance obtained for specialized processing	0 0	101	s Served	
1400 IN OUT N		10	<del>     </del>	5			methods (e.g., ROP)		1	☐ Breakfast	
1500 IN OUT N	A N/O Proper handling of pooled eggs		11			,			1	☐ Lunch ☐ Dinner	
					sk Fac		shamingly and physical phinate into to	ode		□ Cater	
Low	Risk Factors are preventive measures to con Circled poi	ntol ntsi	ine : ndic	audi ate i	uon oi tems r	patnogens, ot in compli	enerincais, and physical objects into ic ance.	rous.	1	☐ Other	
·			R					COI R F	TS		
Food Tempe	erature Control					sils and Eq		1010	<del>7</del> 1	Observed	
	ceived at proper temperature	<u>-   -   -   -   -   -   -   -   -   -  </u>		5	4000	Food and non- cleanable	food sufaces properly used and constructed;		1 '	□ Breakfast	
	e equipment for temperature control hawing methods used	붐	旹	3	4100	Warewashing	facilities properly installed, maintained, used;	0 0	- 1	Lunch	
Food Identi				Ü	4200		lable and used	1010	51	Dinner	
	abeling, signage		D	5	4300		ontact surfaces maintained and clean		3 6060	☐ Cater	
Protection (	rom Contamination				Phys	sical Faciliti			6065	Other	
	rodents, animals not present; entrance controlled		무		4400	Plumbing prop	erly sized, installed, and maintained; proper backfl	ow 🔲 🗀	5 Red Cri	tical Points	
3300 Potentia storage,	l food contamination prevented during preparation, display			5	4500		et drains, no cross-connections ewater properly disposed	10 101	5	15	
	cloths property used, stored			5	4600		properly constructed, supplied, cleaned	0 0	3 Plus Po		
h	ee cleanliness and hygiene			3	4700		se properly disposed; facilities maintained		<del>-</del> 3-11		
	eating, tasting, drinking, or tobacco use of Utensils	ΙÜ	لبا	3	4800	Physical facility unnecessary r	ies properly installed, maintained, cleaned; persons excluded from establishment	1016	<sup>2</sup>		
	tensils properly stored	0	Ī	3	4900	Adequate veni	tilation, lighting; designated areas used		2 Total !	Points,	
3800 Utensils	, equipment, linens properly stored, used, handled	0	Ū	3	5000	Posting of per	mit; mobile establishment name easily visible		2	17	
3900 Single-1	se and single-service articles properly stored, used			3			A 1 11 18 18 18 18 18 18 18 18 18 18 18 1	ba	المالية المالية	ening paties or harris 3 th	
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 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 more requirements of the food code and/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 filled with 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 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 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 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 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 will be appeared by the 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.											

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 permit will be suspensed if an imminent nazard exists of 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 person who requests it under the provision of the Right to Know Law.

[Signature]

(Signature)

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CCIS	Sa	nitation S	urvey Report								
Food Inspection Program Page 🚨 of											
Address	City ZIP Seaf		Phone: 570 286 4571 								
1056 Mayne Avenu General Health Record ID P/E	Date EHS	Activity Tir	ne Travel Time								
PR		•	m m								
Item / Location	PERATURE OBSERVATIONS  Temp (°F)   Item / Location	Temp (°F)	Service								
12 Dr. CooleR	36° Snow Case RTE	<b>39</b> 58°	128 ☐ Scheduled 129 ☐ Return								
Door Cooler	34° open Show Case	380	126□ Fld Pl Rvw  130□ Complaint								
Show Case Cooleir	360 Seafood Showale	. 340	133 ☐ Illness / Injury 134 ☐ Permit Inv.								
ust C (Sectood)	260 Sm Slide to Sonfood	Caled 10°	136 Field Education								
Freezer-Deli Sm	80		127 ☐ Pre-Operat. 106 ☐ HACCP								
220	33°		Results								
Warming (ase OBSERVA	TIONS and CORRECTION ACTIONS		01  Satisfactory								
	ea must be corrected with the time frame specified.	Points	02  Unsatisfactory 03  Complete 04  Incomplete								
4800 Seals in Deli Fre	ezer needs Cleaned (Deli	2									
1770 warning Case To	Warming (ase Temp too Law (Deli) 5										
bloo No hand Fowel	n Back @ Handwash Sink (	Deli) 10	Action 04  Suspend								
			07 ☐ Approved 10 ☐ Disapproved								
			26  Follow-up Req'd								
			Meals Served								
			6020 ☐ Breakfast 6025 ☐ Lunch								
			6030 Dinner								
			6035								
			6040								
			Meal Observed 6045 ☐ Breakfast								
			6050  Lunch 6055  Dinner								
			6060 🗆 Cater								
			6065 Other Red Critical Points								
			/5								
			Blue Points								
Comments I will return to	Check temp in hot ho	lding	2								
ShowCase											
requirements of the food code and/or directives of the health officer are no	nust be corrected in the time specified by the health officer. A food establishme of met or if violations are not corrected in the time stated in this report. The permit r will provide an opportunity for an appeal on the validity of a suspension or the fir appeal does not stay the effectiveness of a suspension. The completed inspectio	will be suspended if an immin idings of an inspection report	ent hazard exists or there are 75 or more if a written request is filed with the health								

officer 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 person who requests it under the provision of the Right to Know Law.

Person in Charge (Printed Name)

Regulatory Authority (Signature)

(Signature)

(Signature)