

MDH

11 E Superior Street Duluth 218-302-6166

 Type:
 Full

 Date:
 03/05/24

 Time:
 10:21:08

 Report:
 1032241047

Food and Beverage Establishment Inspection Report

Page 1

- Location:

Myers-Wilkins Elementary 1027 North 8th Avenue East Duluth, MN558051426 St. Louis County, 69

License Categories: FAIF, FBLB, HOSP, FBSC, FBC2

Expires on: 12/31/24

Establishment Info: ID #: 0022241 Risk: High Announced Inspection: No

Operator: Ind. School District No. 709

Phone #: 2183368707

ID #: 27942

The violations listed in this report include any previously issued orders and deficiencies identified during this inspection. Compliance dates are shown for each item.

No NEW orders were issued during this inspection.

Surface and Equipment Sanitizers

Chlorine: = at 100PPM Degrees Fahrenheit Location: SANI BUCKET X2 Violation Issued: No

Hot Water: = at 160 Degrees Fahrenheit Location: DISHWASHER Violation Issued: No

Food and Equipment Temperatures

Process/Item: Milk Carton Server Temperature: 40 Degrees Fahrenheit - Location: MILK Violation Issued: No Process/Item: Upright Cooler Temperature: 40 Degrees Fahrenheit - Location: SOY MILK Violation Issued: No Process/Item: Upright Cooler Temperature: 39 Degrees Fahrenheit - Location: APPLE SAUCE Violation Issued: No

Process/Item: Walk-In Cooler

Temperature: 40 Degrees Fahrenheit - Location: CHEDDAR CHEESE

Violation Issued: No

Process/Item: Walk-In Cooler Temperature: 38 Degrees Fahrenheit - Location: PIZZA Violation Issued: No
 Type:
 Full

 Date:
 03/05/24

 Time:
 10:21:08

 Report:
 1032241047

 Myers-Wilkins Elementary

Food and Beverage Establishment Inspection Report

Process/Item: Walk-In Cooler Temperature: 39 Degrees Fahrenheit - Location: MILK Violation Issued: No

Process/Item: Walk-In Freezer Temperature: Degrees Fahrenheit - Location: FROZEN Violation Issued: No

Total Orders In This ReportPriority 1Priority 2Priority 3000

Report reviewed with manger roberta. Potential hazards in day-to-day operation were discussed, including employee illness, excluding/restricting employees experiencing illness symptoms, recording employee illness symptoms,

NOTE: Plans and specifications must be submitted for review and approval prior to new construction, remodeling or alterations.

I acknowledge receipt of the MDH inspection report number 1032241047 of 03/05/24.

Certified Food Protection Manager<u>ROBERTA R TARAN</u>

Certification Number: <u>FM24359</u> Expires: <u>04/28/25</u>

Inspection report reviewed with person in charge and emailed.

Signed:

Signed: 50

ROBERTA R TARAN KITCHEN MANAGER Ben Kubes Environmental Health Specialist Duluth ben.kubes@state.mn.us

	мдн				No. of RF/PHI Categories Out 0 Date						3/05/2
	11 E Superior Street				No. of Repeat RF/PHI Categories Out			0	Time In 10	10:21:08	
EPARTMENT OF HEALTH	Duluth								Time Out	ime Out	
lyers-Wilkins Elem	entary	Address 1027 North 8th Avenue East			City/State			Zip Code 558051426		phone 3368707	
icense/Permit #		Permit Holder			Purpose of Inspection		Est Type	Risk Cate		gory	
0022241 Ind. School District No. 709					Full			Н			
		BORNE ILLNESS RISK FAC		S AN	ID PUBLI	C HEAL	TH INTERV	ENTIONS			
Circle de IN= in compliance	signated compliance stat OUT= not in comp	tus (IN, OUT, N/O, N/A) for each numbered pliance N/O= not observed			applicable	<u> </u>		'X" in appropriate b site during inspecti		and/or R R= repeat vi	iolation
Compliance S			cos	1 1		liance Sta		site during inspecti	on	R-Topear W	
oomphanoe e		Surpervision	000		Comp			nperature Cont	rol for Sa	fety	
IN)OUT	PIC knowledgeable; duties & oversight				18(IN) OL	JT N/A N/C	Proper cooki	ng time & tempe	erature	-	
IN OUT N/A	DOUT N/A Certified food protection manager, duties					JT N/A N/C	Proper rehea	ating procedures	for hot ho	olding	
		nployee Health	<u>г т</u>		-	\sim		ng time & tempe			
	S	edge,responsibilities&reporting			21 IN OUT N/A N/O Proper hot holding temperatures						
		orting, restriction & exclusion			22 IN OUT N/A Proper cold holding temperatures						
IN OUT	events	ponding to vorniting & diarmeai				\sim		marking & dispo			
~	Good H	Hygenic Practices			24 IN OL	JT(N/A)N/C	· ·	blic health contr		lures & records	;
IN OUT N/		ting, drinking, or tobacco use						sumer Advisor	-	· · · · ·	
IN OUT N/	- T	eyes, nose, & mouth		_ + +	25 IN OL	JT(N/A)		dvisory provided		ndercooked foo	bd
Preventing Contamination by Hands IN OUT N/O Hands clean & properly washed			<u> </u>		26(IN) OL			usceptible Popu		do not offered	
IN OUT N/O Hands clean & properly washed					20 100	JIN/A	1	foods used; prof olor Additives a			
IN) OUT N/A N		tact with RTE foods or pre-approved ure properly followed			27(IN)OL	JT N/A	1	es: approved & p			
IN) OUT	Adequate handwa	ashing sinks supplied/accessible		— I H		JT		nces properly id			
\sim		roved Source				_	Conformanc	e with Approve	d Proced	ures	
IN) OUT	Food obtained from	m approved source			29 IN OL	JT(N/A)	Compliance	with variance/sp	ecialized	process/HACC	P
	>										
IN OUT N/A N/	Food received at p	proper temperature			20 11 00						
IN OUT N/A(N/	·	proper temperature dition, safe, & unadulterated			20 111 00		ł				
	Food in good cond	dition, safe, & unadulterated available; shellstock tags,									
\sim	Food in good cond Required records a parasite destruction	dition, safe, & unadulterated available; shellstock tags, on			Risk factor	rs(RF) are in	mproper practi	ces or proceedu orne illness or i	res identit	fied as the mos	t
	Food in good cone Required records a parasite destruction Protection fre	dition, safe, & unadulterated available; shellstock tags, on om Contamination			Risk factor	ontributing f	actors of foodb	ces or proceedu orne illness or ii t foodborne illne	njury. Pub	lic Health Inter	t rventi
IN OUT IN OUT N/A N/	Food in good cond Required records a parasite destruction Protection fr /O Food separated a	dition, safe, & unadulterated available; shellstock tags, on com Contamination nd protected			Risk factor	ontributing f	actors of foodb	orne illness or i	njury. Pub	lic Health Inter	t rventio
IN OUT IN OUT N/A N/ IN OUT N/A N IN OUT N/A	Food in good cond Required records a parasite destruction Protection fr /O Food separated an Food contact surfa	dition, safe, & unadulterated available; shellstock tags, on om Contamination nd protected aces: cleaned & sanitized			Risk factor	ontributing f	actors of foodb	orne illness or i	njury. Pub	lic Health Inter	t rventi
IN OUT IN OUT N/A N/ IN OUT N/A N	Food in good cond Required records a parasite destruction Protection fr /O Food separated an Food contact surfa	dition, safe, & unadulterated available; shellstock tags, on om Contamination nd protected aces: cleaned & sanitized of returned, previously served,			Risk factor	ontributing f	actors of foodb	orne illness or i	njury. Pub	lic Health Inter	t rventio
IN OUT IN OUT N/A N/ IN OUT N/A N IN OUT N/A	Food in good cond Required records a parasite destruction Protection fr /O Food separated an Food contact surfa Proper disposition	dition, safe, & unadulterated available; shellstock tags, on om Contamination nd protected aces: cleaned & sanitized of returned, previously served, insafe food	DR		Risk factor	ontributing f	actors of foodb	orne illness or i	njury. Pub	lic Health Inter	t rventi
IN OUT IN OUT N/A N/ IN OUT N/A N IN OUT N/A IN OUT	Food in good cond Required records a parasite destructio Protection fr /O Food separated an Food contact surfa Proper disposition reconditioned, & u	dition, safe, & unadulterated available; shellstock tags, on om Contamination nd protected aces: cleaned & sanitized of returned, previously served, insafe food GOO are preventative measures to control	the a	ETAIL ddition	Risk factor prevalent cc (PHI) are cc L PRACT of pathoger	TICES	factors of foodb ures to preven	orne illness or in t foodborne illne il objects into foo	njury. Pub ss or injur ods.	lic Health Inter y.	rventi
IN OUT IN OUT N/A N/ IN OUT N/A N IN OUT N/A IN OUT	Food in good cond Required records a parasite destruction Protection fr /O Food separated an Food contact surfa Proper disposition reconditioned, & u	dition, safe, & unadulterated available; shellstock tags, on om Contamination nd protected aces: cleaned & sanitized of returned, previously served, insafe food GOO are preventative measures to control	the a in ap	ETAIL ddition	Risk factor prevalent cc (PHI) are cc	TICES	factors of foodb ures to preven	orne illness or in t foodborne illne	njury. Pub ss or injur ods.	lic Health Inter y.	rventi at viola
	Food in good cond Required records a parasite destruction Protection fre /O Food separated an Food contact surfa Proper disposition reconditioned, & u pood Retail Practices numbered item is not	dition, safe, & unadulterated available; shellstock tags, on om Contamination nd protected aces: cleaned & sanitized of returned, previously served, insafe food GOO are preventative measures to control t in compliance Mark "X"	the a	ETAIL ddition	Risk factor prevalent cc (PHI) are cc L PRACT of pathoger	TICES	ls, and physica R COS	orne illness or in t foodborne illne il objects into foo corrected on-site o	njury. Pub ss or injur ods. during inspe	lic Health Inter y.	rventi at viola
IN OUT IN OUT N/A N/ IN OUT N/A N IN OUT N/A IN OUT Gama and the second	Food in good cond Required records a parasite destruction Protection fro /O Food separated au Food contact surfa Proper disposition reconditioned, & u pood Retail Practices numbered item is not	dition, safe, & unadulterated available; shellstock tags, on om Contamination nd protected aces: cleaned & sanitized of returned, previously served, insafe food GOO are preventative measures to control t in compliance Mark "X" nd Water	the a in ap	ETAIL ddition propriat	Risk factor prevalent cc (PHI) are cc L PRACT of pathoger	TICES on trol measure TICES ns, chemica OS and/or F	ls, and physica R COS	orne illness or in t foodborne illne il objects into foo corrected on-site o er Use of Utens	njury. Pub ss or injur ods. during inspe	lic Health Inter y.	rventi at viola
IN OUT IN OUT N/A N/ IN OUT N/A N/ IN OUT N/A IN OUT Mark "X" in box if	Food in good cond Required records a parasite destruction Protection fr Food separated an Food contact surfa Proper disposition reconditioned, & u Prode Retail Practices numbered item is not Safe Food an Pasteurized egg	dition, safe, & unadulterated available; shellstock tags, on om Contamination nd protected aces: cleaned & sanitized of returned, previously served, insafe food GOO are preventative measures to control t in compliance Mark "X" d Water gs used where required	the a in ap	ETAIL ddition propriat	Risk factor prevalent cr (PHI) are cr L PRACT of pathoger ate box for C	TICES ns, chemica OS and/or P	ls, and physica R COS= Prop nsils: property s	orne illness or in t foodborne illne il objects into foo corrected on-site o er Use of Utens	njury. Pub ss or injur ods. during inspe ills	lic Health Inter y. ection R= repe	rventi at viola
IN OUT IN OUT N/A N/ IN OUT N/A N/ IN OUT N/A IN OUT Mark "X" in box if	Food in good cond Required records a parasite destruction Protection fro /O Food separated au Food contact surfa Proper disposition reconditioned, & u pood Retail Practices numbered item is not	dition, safe, & unadulterated available; shellstock tags, on om Contamination nd protected aces: cleaned & sanitized of returned, previously served, insafe food GOO are preventative measures to control t in compliance Mark "X" d Water gs used where required	the a in ap	ETAIL ddition propriat	Risk factor prevalent cd (PHI) are cd L PRACT of pathoger ate box for C	TICES ns, chemica OS and/or F In-use uter Utensils, et	Is, and physica R COS= Prop nsils: property s quipment & line	orne illness or in t foodborne illne il objects into foo corrected on-site of er Use of Utens stored ens: properly sto	njury. Pub ss or injur ods. during inspe ills red, dried	lic Health Inter y. ection R= repe	rventi at viola
IN OUT IN OUT N/A N/ IN OUT N/A N IN OUT N/A IN OUT Mark "X" in box if IN OUT N/A Water a	Food in good cond Required records a parasite destruction Protection fro /O Food separated al Food contact surfa Proper disposition reconditioned, & u Dod Retail Practices numbered item is not Safe Food an Pasteurized egg & ice obtained from an	dition, safe, & unadulterated available; shellstock tags, on om Contamination nd protected aces: cleaned & sanitized of returned, previously served, insafe food GOO are preventative measures to control t in compliance Mark "X" d Water gs used where required	the a in ap	ETAIL ddition propriat	Risk factor prevalent cc (PHI) are cc L PRACT of pathoger the box for C 43 44 45	TICES TI	Is, and physica R COS= Prop nsils: properly s quipment & line /single service	orne illness or in t foodborne illne al objects into foo corrected on-site of er Use of Utens stored	njury. Pub ss or injur ods. during inspe ills red, dried	lic Health Inter y. ection R= repe	rventi at viola
IN OUT IN OUT N/A N/ IN OUT N/A N IN OUT N/A N IN OUT N/A IN OUT Mark "X" in box if V IN OUT N// Water a	Food in good cond Required records a parasite destruction Protection fr Food separated an Food contact surfa Proper disposition reconditioned, & u Dod Retail Practices numbered item is not Safe Food an Pasteurized egg & ice obtained from an Variance obtained	dition, safe, & unadulterated available; shellstock tags, on om Contamination nd protected aces: cleaned & sanitized of returned, previously served, insafe food GOO are preventative measures to control t in compliance Mark "X" d Water gs used where required n approved source d for specialized processing methods	the a in ap	ETAIL ddition propriat	Risk factor prevalent cd (PHI) are cd L PRACT of pathoger ate box for C	TICES ns, chemica OS and/or F In-use uter Utensils, et	Is, and physica R COS Prop nsils: properly s quipment & line /single service ed properly	orne illness or in t foodborne illne il objects into foo corrected on-site of er Use of Utens stored ens: properly sto articles: properl	njury. Pub ss or injur ods. Juring inspe ills red, dried y stored 8	lic Health Inter y. ection R= repe	rventi at viola
IN OUT IN OUT N/A N/ IN OUT N/A N IN OUT N/A IN OUT Ga Mark "X" in box if U IN OUT N/A U Water a U IN OUT N/A U Proper of	Food in good cond Required records a parasite destruction Protection fr Food contact surfa Proper disposition reconditioned, & u Dod Retail Practices numbered item is not Safe Food an Pasteurized egg & ice obtained from an Variance obtained	dition, safe, & unadulterated available; shellstock tags, on om Contamination nd protected aces: cleaned & sanitized of returned, previously served, insafe food GOO are preventative measures to control t in compliance Mark "X" d Water gs used where required n approved source d for specialized processing methods	the a in ap	ETAIL ddition propriat	Risk factor prevalent cc (PHI) are cc L PRACT of pathoger the box for C 43 44 45	TICES ns, chemica OS and/or F In-use uter Utensils, et Single-use, Gloves use	Is, and physica R COS Prop nsils: properly s quipment & line /single service ed properly Utensil E	orne illness or in t foodborne illne il objects into foo corrected on-site of er Use of Utens stored ens: properly sto articles: properly quipment and N	njury. Pub ss or injur ods. during inspe ills red, dried y stored 8 /ending	lic Health Inter y. ection R= repe	rventi
IN OUT IN OUT N/A N/ IN OUT N/A N/ IN OUT N/A IN OUT Mark "X" in box if O IN OUT N/A I Water A Proper c	Food in good cond Required records a parasite destruction Protection fr Food contact surfa Proper disposition reconditioned, & u Dod Retail Practices numbered item is not Safe Food an Pasteurized egg & ice obtained from an Variance obtained	dition, safe, & unadulterated available; shellstock tags, on om Contamination nd protected aces: cleaned & sanitized of returned, previously served, insafe food GOO are preventative measures to control t in compliance Mark "X" d Water ys used where required n approved source d for specialized processing methods ure Control	the a in ap	ETAIL ddition propriat	Risk factor prevalent cc (PHI) are cc L PRACT of pathoger the box for C 43 44 45	TICES In-use uter Utensils, et Single-use, Gloves use Food & nor	Is, and physica R COS Prop nsils: properly s quipment & line /single service ed properly Utensil E	orne illness or in t foodborne illne il objects into foo corrected on-site of er Use of Utens stored ens: properly sto articles: properl guipment and V surfaces cleana	njury. Pub ss or injur ods. during inspe ills red, dried y stored 8 /ending	lic Health Inter y. ection R= repe	rventi at viola
IN OUT IN OUT N/A N/ IN OUT N/A N/ IN OUT N/A IN OUT Mark "X" in box if O IN OUT N/A I Water A Proper c	Food in good cond Required records a parasite destruction Protection fm //O Food separated an Food contact surfa Proper disposition reconditioned, & u Dood Retail Practices numbered item is not Safe Food an Pasteurized egg & ice obtained from an Variance obtained Food Temperature cooling methods used ture control	dition, safe, & unadulterated available; shellstock tags, on om Contamination nd protected aces: cleaned & sanitized of returned, previously served, insafe food GOO are preventative measures to control t in compliance Mark "X" d Water ys used where required n approved source d for specialized processing methods ure Control	the a in ap	ETAIL ddition propriat	Risk factor prevalent cd (PHI) are cd I PRACT of pathoger ate box for C 43 44 45 46	TICES ns, chemica OS and/or F In-use uter Utensils, et Single-use, Gloves use Food & nor designed, o	Is, and physica R COS Prop nsils: properly s quipment & line /single service ed properly Utensil E n-food contact constructed, &	orne illness or in t foodborne illne il objects into foo corrected on-site of er Use of Utens stored ens: properly sto articles: properl guipment and V surfaces cleana	njury. Pub ss or injur ods. during inspe ills red, dried y stored 8 Vending ble, prope	lic Health Inter y. ection R= repe l, & handled a used erly	rventi at viola
IN OUT IN OUT N/A N/ IN OUT N/A N IN OUT N/A IN OUT Gamma Strain	Food in good cond Required records a parasite destruction Protection fm //O Food separated an Food contact surfa Proper disposition reconditioned, & u Dod Retail Practices numbered item is not Safe Food an Pasteurized egg & ice obtained from an Variance obtained Food Temperature cooling methods used ture control	dition, safe, & unadulterated available; shellstock tags, on om Contamination nd protected aces: cleaned & sanitized of returned, previously served, insafe food GOO are preventative measures to control t in compliance Mark "X" d Water gs used where required n approved source d for specialized processing methods ure Control ; adequate equipment for	the a in ap	ETAIL ddition propriat R H H H H H H H H H H H H H H H H H H	Risk factor prevalent cc (PHI) are cc of pathoger the box for C 43 44 45 46 47	TICES In-use uter Utensils, ed Single-use Gloves use Food & nor designed, o	Is, and physica R COS Prop nsils: properly s quipment & line /single service ed properly Utensil E n-food contact constructed, &	al objects into for corrected on-site of er Use of Utens stored ens: properly sto articles: properly surfaces cleana used stalled, maintair	njury. Pub ss or injur ods. during inspe ills red, dried y stored 8 Vending ble, prope	lic Health Inter y. ection R= repe l, & handled a used erly	rventi at viola
IN OUT IN OUT N/A N/ IN OUT N/A N/ IN OUT N/A IN OUT N/A IN OUT Ga Mark "X" in box if IN OUT N/A	Food in good cond Required records a parasite destruction Protection fm //O Food separated an Food contact surfa Proper disposition reconditioned, & u Dod Retail Practices numbered item is not Safe Food an Pasteurized egg & ice obtained from an Variance obtained Food Temperature cooling methods used ture control	dition, safe, & unadulterated available; shellstock tags, on om Contamination nd protected aces: cleaned & sanitized of returned, previously served, insafe food GOO are preventative measures to control t in compliance Mark "X" nd Water gs used where required n approved source d for specialized processing methods ure Control ; adequate equipment for operly cooked for hot holding wing methods used	the a in ap	ETAIL ddition propriat R H H H H H H H H H H H H H H H H H H	Risk factor prevalent cr (PHI) are co (PHI) are co difference (PHI) are co difference (PHI) are co difference (PHI) are co difference differenc	TICES In-use uter Utensils, ed Single-use Gloves use Food & nor designed, o	Is, and physica R COS= Prop nsils: properly s quipment & line /single service ed properly Utensil E n-food contact constructed, & ing facilities: in contact surface	al objects into for corrected on-site of er Use of Utens stored ens: properly sto articles: properly surfaces cleana used stalled, maintair	njury. Pub ss or injur ods. during inspa ils red, dried y stored & Vending ble, prope hed, & use	lic Health Inter y. ection R= repe l, & handled a used erly	rventi at viola
IN OUT IN OUT N/A N/ IN OUT N/A N/ IN OUT N/A IN OUT N/A IN OUT Ga Mark "X" in box if IN OUT N/A	Food in good cond Required records a parasite destruction Protection fr /O Food separated at Food contact surfation Proper disposition reconditioned, & u pood Retail Practices numbered item is not Safe Food an Pasteurized egg & ice obtained from an Variance obtained from and ture control N/O Plant food process	dition, safe, & unadulterated available; shellstock tags, on om Contamination nd protected aces: cleaned & sanitized of returned, previously served, insafe food GOO are preventative measures to control t in compliance Mark "X" nd Water gs used where required n approved source d for specialized processing methods ure Control ; adequate equipment for operly cooked for hot holding wing methods used curate	the a in ap	ETAIL ddition propriat R H H H H H H H H H H H H H H H H H H	Risk factor prevalent cr (PHI) are co (PHI) are co difference (PHI) are co difference (PHI) are co difference (PHI) are co difference differenc	TICES ns, chemica OS and/or P In-use uter Utensils, ed Single-use, Gloves use Food & nor designed, o Warewashi Non-food c	Is, and physica R COS Prop nsils: properly s quipment & line /single service ed properly Utensil E n-food contact constructed, & ing facilities: in contact surface Ph	al objects into for corrected on-site of er Use of Utens stored ens: properly sto articles: properly surfaces cleana used stalled, maintair s clean	njury. Pub ss or injur ods. during inspa ils red, dried y stored & Vending ble, prope ted, & use s	lic Health Inter y. ection R= repe l, & handled a used erly	rventi at viola
IN OUT IN OUT N/A N/ IN OUT N/A N/ IN OUT N/A IN OUT N/A IN OUT Gamark "X" in box if IN OUT N/A	Food in good cond Required records a parasite destruction Protection fro /O Food separated at Food contact surfa Proper disposition reconditioned, & u Pood Retail Practices numbered item is not Safe Food an Pasteurized egg & ice obtained from an Variance obtained Food Temperate cooling methods used ture control N/O Plant food pro- N/O Approved than meters provided & acc	dition, safe, & unadulterated available; shellstock tags, on om Contamination nd protected aces: cleaned & sanitized of returned, previously served, insafe food GOO are preventative measures to control t in compliance Mark "X" nd Water gs used where required n approved source d for specialized processing methods ure Control ; adequate equipment for operly cooked for hot holding wing methods used curate ification	the a in ap	ETAIL ddition propriat R	Risk factor prevalent cr (PHI) are co (PHI) are co of pathoger ate box for C 43 44 45 46 46 46 47 48 48 49	TICES ns, chemica OS and/or F In-use uter Utensils, et Single-use, Gloves use Food & nor designed, (Warewashi Non-food c Hot & cold	Is, and physica R COS Prop nsils: properly s quipment & line /single service ed properly Utensil E n-food contact constructed, & ing facilities: in contact surface Pr water available	al objects into for corrected on-site of corrected on-site of er Use of Utens stored ens: properly sto articles: properly surfaces cleana used stalled, maintair s clean ysical Facilitie	njury. Pub ss or injur ods. during inspe ills red, dried y stored & Vending ble, prope ied, & use s ssure	lic Health Inter y. ection R= repe l, & handled a used erly	rventi at viola
IN OUT IN OUT N/A N/ IN OUT N/A N/ IN OUT N/A IN OUT N/A IN OUT Gamark "X" in box if IN OUT N/A	Food in good cond Required records a parasite destruction Protection from /O Food separated an Food contact surfa Proper disposition reconditioned, & u pood Retail Practices numbered item is not Safe Food an Pasteurized egg & ice obtained from an Variance obtained Food Temperatu cooling methods used ture control N/O Plant food prot N/O Approved that meters provided & acc Food Ident operly labled; original	dition, safe, & unadulterated available; shellstock tags, on om Contamination nd protected aces: cleaned & sanitized of returned, previously served, insafe food GOO are preventative measures to control t in compliance Mark "X" nd Water gs used where required n approved source d for specialized processing methods ure Control ; adequate equipment for operly cooked for hot holding wing methods used curate ification	the a in ap	ETAIL ddition propriat	Risk factor prevalent cr (PHI) are cr (PHI) are cr are cr of pathoger are cr 43 are cr 43 are cr 44 are cr 45 are cr 46 are cr 47 are cr 48 are cr 50 are cr	TICES INCES INCES INS, chemical OS and/or F In-use uter Utensils, et Single-use, Gloves use Food & nor designed, of Warewashi Non-food c Hot & cold Plumbing in	Is, and physica R COS= Prop nsils: properly s quipment & line /single service ed properly Utensil E n-food contact constructed, & ing facilities: in contact surface Ph water available nstalled; prope	orne illness or in t foodborne illne il objects into foo corrected on-site of er Use of Utens stored ens: properly sto articles: properly surfaces cleana used stalled, maintair s clean ysical Facilitie a; adequate pres	njury. Pub ss or injur ods. during inspa- iils red, dried y stored & /ending ble, prope- ted, & use ssure es	lic Health Inter y. ection R= repe l, & handled a used erly	rventi at viola
IN OUT IN OUT N/A N/ IN OUT N/A N/ IN OUT N/A N/ IN OUT N/A IN OUT Gamark "X" in box if IN OUT N/A	Food in good cond Required records a parasite destruction Protection from /O Food separated an Food contact surfa Proper disposition reconditioned, & u pood Retail Practices numbered item is not Safe Food an Pasteurized egg & ice obtained from an Variance obtained Food Temperatu cooling methods used ture control N/O Plant food prot N/O Approved that meters provided & acc Food Ident operly labled; original	dition, safe, & unadulterated available; shellstock tags, on om Contamination nd protected aces: cleaned & sanitized of returned, previously served, insafe food GOO are preventative measures to control t in compliance Mark "X" d Water gs used where required n approved source d for specialized processing methods ure Control ; adequate equipment for operly cooked for hot holding wing methods used curate ification container od Contamination	the a in ap	ETAIL ddition propriat R H H H H H H H H H H H H H H H H H H	Risk factor prevalent cc (PHI) are cc of pathoger the box for C 43 44 45 46 47 48 49 50 51 51	TICES ns, chemica OS and/or F In-use uter Utensils, et Single-use, Gloves use Food & nor designed, c Warewashi Non-food c Hot & cold Plumbing in Sewage &	Is, and physica R COS= Prop nsils: properly s quipment & line /single service ed properly Utensil E n-food contact constructed, & ing facilities: in contact surface Pr water available nstalled; prope	articles: properly sto articles: properly sto articles: properly sto stored articles: properly sto starfaces cleana used stalled, maintair s clean hysical Facilitie : a; adequate pres	njury. Pub ss or injur ods. during inspe ills red, dried y stored & y stored & Vending ble, prope ied, & use ssure es	lic Health Inter y. ection R= repe l, & handled a used erly ed; test strips	rventi at viola
IN OUT IN OUT N/A N/ IN OUT N/A N IN OUT N/A N IN OUT N/A IN OUT N/A IN OUT Mark "X" in box if IN OUT N/A IN OUT N/A	Food in good cond Required records a parasite destruction Protection fro /O Food separated an Food contact surfa Proper disposition reconditioned, & u Pood Retail Practices numbered item is not Safe Food an Pasteurized egg & ice obtained from an Variance obtained Food Temperatu cooling methods used ture control N/O Plant food prot N/O Approved that meters provided & acc Food Ident operly labled; original Prevention of Fo- rodents, & animals no	dition, safe, & unadulterated available; shellstock tags, on om Contamination nd protected aces: cleaned & sanitized of returned, previously served, insafe food GOO are preventative measures to control t in compliance Mark "X" d Water gs used where required n approved source d for specialized processing methods ure Control ; adequate equipment for operly cooked for hot holding wing methods used curate ification container od Contamination	the a in ap	ETAIL ddition propriat R 	Risk factor prevalent cc (PHI) are cc of pathoger the box for C 43 44 45 46 45 46 47 47 48 49 47 48 49 50 51 52 53 53	Toilet facilit	Is, and physica R COS= Prop nsils: properly s quipment & line /single service ad properly Utensil E n-food contact constructed, & ing facilities: in contact surface Pf water available nstalled; prope waste water pr ties: properly c	al objects into for corrected on-site of corrected on-site of er Use of Utens stored ens: properly stor articles: properly surfaces cleana used stalled, maintair s clean ysical Facilities a; adequate pres r backflow device operly disposed	njury. Pub ss or injur ods. during inspe ils red, dried y stored & vending ble, prope red, & use ssure es ssure es	lic Health Inter y. ection R= repe l, & handled used erly ed; test strips eaned	rventi at viola
IN OUT IN OUT N/A N/ IN OUT N/A N/ IN OUT N/A N/ IN OUT N/A IN OUT Mark "X" in box if IN OUT N/A IN OUT N/A	Food in good cond Required records a parasite destruction Protection fro /O Food separated an Food contact surfa Proper disposition reconditioned, & u Pood Retail Practices numbered item is not Safe Food an Pasteurized egg & ice obtained from an Variance obtained Food Temperatu cooling methods used ture control N/O Plant food prot N/O Approved that meters provided & acc Food Ident operly labled; original Prevention of Fo- rodents, & animals no	dition, safe, & unadulterated available; shellstock tags, on om Contamination nd protected acee: cleaned & sanitized of returned, previously served, insafe food GOO are preventative measures to control t in compliance Mark "X" d Water ys used where required n approved source d for specialized processing methods ure Control ; adequate equipment for operly cooked for hot holding wing methods used curate ification container od Contamination ot present	the a in ap	ETAIL ddition propriat R H H H H H H H H H H H H H H H H H H	Risk factor prevalent cr (PHI) are co of pathoger ate box for C 43 44 45 46 46 47 48 46 47 48 49 50 51 51 52 53 53 54	TiCES In-use uter Utensils, ea Single-use, Gloves use Food & nor designed, a Warewashi Non-food c Hot & cold Plumbing in Sewage & Toilet facilii Garbage &	Is, and physica R COS Prop nsils: properly s quipment & line /single service ed properly Utensil E n-food contact constructed, & ing facilities: in contact surface Ph water available nstalled; proper waste water pr ties: properly c a refuse proper	al objects into for corrected on-site of corrected on-site of er Use of Utens stored ens: properly sto articles: properly surfaces cleana used stalled, maintair s clean ysical Facilitie a; adequate pres r backflow devic operly disposed onstructed, supp y disposed; facil	njury. Pub ss or injur ods. during inspa ils red, dried y stored & Vending ble, prope ted, & use ssure es olied, & cluities main	lic Health Inter y. ection R= repe l, & handled used erly ed; test strips eaned	rventi at viola
IN OUT IN OUT N/A N/ IN OUT N/A N IN OUT N/A N IN OUT N/A IN OUT Mark "X" in box if IN OUT N/A IN OUT N/A	Food in good cond Required records a parasite destruction Protection fro //O Food separated an Food contact surfa Proper disposition reconditioned, & u Dod Retail Practices numbered item is not Safe Food an Safe Food an Pasteurized egg & ice obtained from an Variance obtained Food Temperatu tooling methods used ture control N/O Plant food prot N/O Approved that meters provided & acc Food Ident operly labled; original Prevention of Fo rodents, & animals no nation prevented duri	dition, safe, & unadulterated available; shellstock tags, on om Contamination nd protected aces: cleaned & sanitized of returned, previously served, insafe food GOO are preventative measures to control t in compliance Mark "X" and Water gs used where required n approved source d for specialized processing methods ure Control ; adequate equipment for operly cooked for hot holding wing methods used curate ification container od Contamination of present ng food prep, storage & display	the a in ap	ETAIL ddition propriat R H H H H H H H H H H H H H H H H H H	Risk factor prevalent cc (PHI) are cc of pathoger of pathoger 43 44 45 46 47 48 49 50 51 52 53 54 55	Toilet facilit Garbage & Physical fa	Is, and physica R COS Prop nsils: properly s quipment & line /single service ed properly Utensil E n-food contact constructed, & ing facilities: in contact surface Pr water available nstalled; proper waste water p ties: properly c a refuse properly c	articles: properly sto articles: properly sto articles: properly sto articles: properly sto asturfaces cleana used stalled, maintair s clean ysical Facilities ; adequate prese ; backflow device operly disposed onstructed, supp y disposed; facil d, maintained, &	biley, Pub ss or injur bods. during inspe- iils red, dried y stored & Vending ble, prope- ied, & use ssure es blied, & cli iities main clean	ection R = repe	rventi at viola
IN OUT IN OUT N/A N/ IN OUT N/A N/ IN OUT N/A N IN OUT N/A IN OUT N/A IN OUT Mark "X" in box if Water & IN OUT N/A IN OUT N/A	Food in good cond Required records a parasite destruction Protection fm //O Food separated an Food contact surfa Proper disposition reconditioned, & u Dod Retail Practices numbered item is not Safe Food an Pasteurized egg & ice obtained from an Variance obtained Food Temperature cooling methods used ture control N/O Plant food prot N/O Approved that meters provided & acc Food Ident Derly labled; original Prevention of Foo rodents, & animals no nation prevented durit	dition, safe, & unadulterated available; shellstock tags, on om Contamination nd protected aces: cleaned & sanitized of returned, previously served, insafe food GOO are preventative measures to control t in compliance Mark "X" and Water gs used where required n approved source d for specialized processing methods ure Control ; adequate equipment for operly cooked for hot holding wing methods used curate ification container od Contamination of present ng food prep, storage & display	the a in ap	ETAIL ddition propriat R 	Risk factor prevalent cr (PHI) are co of pathoger of pathoger 43 44 45 46 47 48 49 50 51 52 53 54 55 56	ICES ns, chemica OS and/or F In-use uter Utensils, et Single-use, Gloves use Food & nor designed, c Warewash Non-food c Hot & cold Plumbing in Sewage & Toilet facilit Garbage & Physical fa Adequate v	Is, and physica R COS Prop nsils: properly s quipment & line /single service ed properly Utensil E n-food contact constructed, & ing facilities: in contact surface Pr water available nstalled; prope waste water pr ties: properly c a refuse properly culities installed ventilation & lig	al objects into for corrected on-site of corrected on-site of er Use of Utens stored ens: properly sto articles: properly surfaces cleana used stalled, maintair s clean ysical Facilitie a; adequate pres r backflow devic operly disposed onstructed, supp y disposed; facil	biley, Pub ss or injur bods. during inspe- iils red, dried y stored & Vending ble, prope- ied, & use ssure es blied, & cli iities main clean	ection R = repe	rventi at viola
IN OUT IN OUT N/A N/ IN OUT N/A N/ IN OUT N/A N IN OUT N/A IN OUT N/A IN OUT Mark "X" in box if Water & IN OUT N/A IN OUT N/A	Food in good cond Required records a parasite destruction Protection fro //O Food separated al Food contact surfa Proper disposition reconditioned, & u Dod Retail Practices numbered item is not Safe Food an Pasteurized egg & ice obtained from an Variance obtained ture control N/O Plant food pro N/O Approved that meters provided & acc Food Ident operly labled; original Prevention of Fo rodents, & animals no nation prevented durin I cleanliness loths: properly used &	dition, safe, & unadulterated available; shellstock tags, on om Contamination nd protected aces: cleaned & sanitized of returned, previously served, insafe food GOO are preventative measures to control t in compliance Mark "X" and Water gs used where required n approved source d for specialized processing methods ure Control ; adequate equipment for operly cooked for hot holding wing methods used curate ification container od Contamination of present ng food prep, storage & display	the a in ap	ETAIL ddition propriat R 	Risk factor prevalent cc (PHI) are cc of pathoger of pathoger 43 44 45 46 47 48 49 50 51 52 53 54 55	ICES Ins, chemical OS and/or F In-use uter Utensils, et Single-use Gloves use Food & nor designed, d Warewashi Non-food c Hot & cold Plumbing ii Sewage & Toilet facilii Garbage & Physical fa Adequate o	Is, and physica R cos= Prop nsils: properly s quipment & line /single service ed properly Utensil E n-food contact constructed, & ing facilities: in contact surface Ph water available nstalled; prope waste water ph ties: properly c refuse properly cilities installed ventilation & lig e with MCIAA	articles: properly sto articles: properly sto articles: properly sto articles: properly sto asturfaces cleana used stalled, maintair s clean ysical Facilities ; adequate prese ; backflow device operly disposed onstructed, supp y disposed; facil d, maintained, &	biley, Pub ss or injur bods. during inspe- iils red, dried y stored & Vending ble, prope- ied, & use ssure es blied, & cli iities main clean	ection R = repe	rventi at viola

Inspector ((Signature))