

Minnesota Department of Health

11 East Superior St. Duluth

Type: Full
Date: 10/03/24
Time: 11:45:00
Report: 1016241189

Food and Beverage Establishment Inspection Report

Page 1

Location:

Piedmont Elementary School 2827 Chambersburg Avenue

Duluth, MN55811 St. Louis County, 69

License Categories:

FAIF, FBLB, HOSP, FBSC, FBC2

Expires on: 12/31/24

Establishment Info:

ID #: 0022251 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: = 100 PPM at Degrees Fahrenheit Location: WIPING CLOTH BUCKET

Violation Issued: No

Hot Water: = at 162 Degrees Fahrenheit

Location: DISH WASHER Violation Issued: No

Food and Equipment Temperatures

Process/Item: Hot Holding

Temperature: 170 Degrees Fahrenheit - Location: GREEN BEANS

Violation Issued: No

Process/Item: Hot Holding

Temperature: 166 Degrees Fahrenheit - Location: CHICKEN

Violation Issued: No

Process/Item: Hot Holding

Temperature: 157 Degrees Fahrenheit - Location: GREEN BEANS

Violation Issued: No

Process/Item: Hot Holding

Temperature: 171 Degrees Fahrenheit - Location: CHICKEN

Violation Issued: No

Process/Item: Walk-In Freezer

Temperature: Degrees Fahrenheit - Location: ALL FOOD FROZEN

Violation Issued: No

Type: Full
Date: 10/03/24
Time: 11:45:00
Report: 1016241189

Food and Beverage Establishment Inspection Report

Piedmont Elementary School

Process/Item: Walk-In Cooler

Temperature: 39 Degrees Fahrenheit - Location: APPLES

Violation Issued: No

Process/Item: Walk-In Cooler

Temperature: 40 Degrees Fahrenheit - Location: BUTTER

Violation Issued: No

Total Orders In This Report Priority 1 Priority 2 Priority 3

0 0 0

COMMENTS:

SALAD BAR IS UNDER TIME AS A CONTROL

DISPOSE OF ALL TCS SALAD BAR ITEMS AT END OF EACH LUNCH PERIOD

DISCUSSED THE IMPORTANCE OF FREQUENT HAND WASHING BY ALL STAFF, AS WELL AS LIMITING BARE HAND CONTACT WITH ALL READY TO EAT FOODS. STAFF HAVE GLOVES AVAILABLE. USE GLOVES WITH ALL READY TO EAT FOODS AND CHANGE GLOVES FREQUENTLY AND ANY TIME TASKS ARE CHANGED.

DISCUSSED THE EMPLOYEE ILLNESS POLICY AND THE EXCLUSION OF EMPLOYEES SICK WITH SYMPTOMS OF VOMITING AND/OR DIARRHEA UNTIL 24 HOURS AFTER THEIR LAST SYMPTOM.

CONTACT THE DEPARTMENT OF HEALTH IF ANY EMPLOYEES ARE DIAGNOSED WITH SALMONELLA, SHIGELLA, SHIGA TOXIN-PRODUCING E. COLI, HEPATITIS A. VIRUS, NOROVIRUS, OR ANOTHER BACTERIAL, VIRAL OR PARASITIC PATHOGEN OR IF THERE ARE ANY CUSTOMER ILLNESS COMPLAINTS.

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

I acknowledge receipt of the Minnesota Department of Health inspection report number 1016241189 of 10/03/24.

Certified Food Protection Manager MARIA MAE KARON

Certification Number: FM24342 Expires: 03/25/25

Signed:_____

MARIA KARON KITCHEN MANAGER Signed:

Sanitarian
Duluth

2183026181

clifford.lavigne@state.mn.us

MA	Minnesota Depa			No. of RF/PHI Categories Out						Date 1	0/03/	
	11 East Superior St. Duluth				No. of Repeat RF/PHI Categories Out				gories Out	0	Time In 11:45:0	
DEPARTMENT OF HEALTH					Legal Authority MN Rules Chapter 4626						Time Out	
Piedmont Elementar	ry School	Address 2827 Chambersburg Avenue			'	/State			Zip Code 55811		phone 3368707	
License/Permit #		Permit Holder					of Inspection	on	Est Type		Risk Catego	ry
0022251		Ind. School District No. 709			Full						Н	
		BORNE ILLNESS RISK FAC		RS A	ND P	UBL	IC HEAL					
Circle des	signated compliance sta OUT= not in con	atus (IN, OUT, N/O, N/A) for each numbered npliance N/O= not observed		J/A = n	ot applica	hla	cc		"X" in appropriate bos -site during inspection		S and/or R R= repeat vi	olatio
		M/O= not observed	1						-site duffing inspection	'	K= Tepeat VI	
Compliance S	tatus	Surpervision	CO	R R	_	Jom	oliance St		mperature Contro	l for Co	fatu	C
1 (IN) OUT	PIC knowledgeah	ble; duties & oversight	T		18 I	IN O	JT N/A(N/C		ing time & tempera		ilety	_
2 (IN)OUT N/A		otection manager, duties			-		JT N/A(N/C	4	ating procedures for		olding	+
	<u> </u>	mployee Health					\rightarrow	4	ng time & tempera		Jiding	
3 (IN) OUT	Mgmt/Staff;knowl	ledge,responsibilities&reporting				$\overline{}$	$\overline{}$	4	olding temperature			
4 (IN) OUT	Proper use of rep	porting, restriction & exclusion				${} \leftarrow$	JT N/A	 	holding temperatu			
5 (IN) OUT		sponding to vomiting & diarrheal				${} \leftarrow$	JT N/A N/C	 	marking & disposi			
, Join	events	Hygenic Practices			→	${} \leftarrow$	JT N/A N/C	· '	ublic health control		dures & records	+
6 (IN) OUT N/O		sting, drinking, or tobacco use			- 7	ر	2	<u> </u>	nsumer Advisory	<u> </u>		
J 55 14/		m eyes, nose, & mouth		\vdash	25	IN O	UT(N/A)		dvisory provided for		ndercooked foo	d
,		Contamination by Hands				J			usceptible Popul			
8 IN) OUT N/	O Hands clean & p	•			26	IN O	UT(N/A)		foods used; prohib		ods not offered	
	No bare hand co	ntact with RTE foods or pre-approved		\dashv					color Additives ar			
9 IN OUT N/A N/		dure properly followed			27 I	N O	JT(N/A)	Food additiv	es: approved & pr	operly u	sed	
10 IN OUT	<u> </u>	vashing sinks supplied/accessible			28 (I	N)O	JT		ances properly ider			
(IN) OUT		proved Source						1	e with Approved			
1 (IN) OUT		om approved source		_	29 I	N O	JT(N/A)	Compliance	with variance/spec	cialized	process/HACC	P
12 IN OUT N/A N/O	Food received at	proper temperature	1	- 1								
	4	<u> </u>	_									
$\overline{}$		ndition, safe, & unadulterated										
13 IN OUT	Required records	available; shellstock tags,			- ·		(0.5)				e 1	
	Required records parasite destructi	s available; shellstock tags, ion			Risk	facto	rs(RF) are i	mproper practi	ices or proceedure	es identi	fied as the mos	t
13 IN OUT 14 IN OUT N/A N/A	Required records parasite destructi	s available; shellstock tags, ion from Contamination			preva	alent c	ontributing t	factors of foodb	ices or proceedure borne illness or inju	ury. Pub	lic Health Inte	t rvent
13 (IN) OUT 14 IN OUT (N/A) N/A 15 (IN) OUT N/A N/A	Required records parasite destructi Protection f	s available; shellstock tags, ion rom Contamination and protected			preva	alent c	ontributing t	factors of foodb	borne ilİness or injı	ury. Pub	lic Health Inte	t rvent
13 IN OUT 14 IN OUT N/A N/A 18 IN OUT N/A N/A 16 IN OUT N/A	Required records parasite destruction f //O Food separated a Food contact surf	s available; shellstock tags, ion from Contamination and protected faces: cleaned & sanitized			preva	alent c	ontributing t	factors of foodb	borne ilİness or injı	ury. Pub	lic Health Inte	t rvent
13 (IN) OUT 14 IN OUT (N/A) N/G 15 (IN) OUT N/A N/	Required records parasite destruction f //O Food separated a Food contact surf	available; shellstock tags, from Contamination and protected faces: cleaned & sanitized or freturned, previously served, unsafe food			preva (PHI)	are o	ontributing tontrol meas	factors of foodb	borne ilİness or injı	ury. Pub	lic Health Inte	t rvent
IS IN OUT N/A N/O IS IN OUT N/A N/O IS IN OUT N/A N/O IS IN OUT N/A N/O IS IN OUT N/A N/O IT IN OUT	Required records parasite destructi Protection f O Food separated a Food contact surf Proper disposition reconditioned, & a	available; shellstock tags, ion from Contamination and protected faces: cleaned & sanitized n of returned, previously served, unsafe food			preva (PHI)	alent of are of	contributing to ontrol meas	factors of foodbures to preven	borne illness or inji it foodborne illness	ury. Pu b s or injui	lic Health Inte	t rvent
IS IN OUT IN OUT N/A N/O IE IN OUT N/A N/O IE IN OUT N/A N/O IN OUT N/A IT IN OUT	Required records parasite destructi Protection f O Food separated a Food contact surf Proper disposition reconditioned, & a	available; shellstock tags, ion from Contamination and protected faces: cleaned & sanitized n of returned, previously served, unsafe food GOO s are preventative measures to control	the a	additio	(PHI) AIL PR on of par	AAC1	contributing to ontrol meas	factors of foodbures to preven	borne illness or inji it foodborne illness	ury. Pub s or inju	lic Health Inte	rvent
IS IN OUT IN OUT N/A N/O IE IN OUT N/A N/O IE IN OUT N/A N/O IN OUT N/A IT IN OUT	Required records parasite destructi Protection for Food separated a Food contact surfure reconditioned, & cook Retail Practices numbered item is not	available; shellstock tags, ion from Contamination and protected faces: cleaned & sanitized n of returned, previously served, unsafe food GOO s are preventative measures to control of in compliance Mark "X"	the a	additio	(PHI) AIL PR on of par	AAC1	contributing to ontrol meas	factors of foodbures to preven	borne illness or injut foodborne illness al objects into food	ury. Pub s or injut s or injut s or injut	lic Health Inte	rvent
13 IN OUT 14 IN OUT N/A N/A 18 IN OUT N/A N/A 16 IN OUT N/A 17 IN OUT Go Mark "X" in box if r	Required records parasite destruction for Food separated a Food contact surfure proper disposition reconditioned, & cool Retail Practices numbered item is no	available; shellstock tags, ion from Contamination and protected faces: cleaned & sanitized n of returned, previously served, unsafe food GOO s are preventative measures to control of in compliance Mark "X"	the a	additio	preva (PHI) AIL PR on of patriate box	AAC1	ontributing to ontrol meas	factors of foodbures to preven	borne illness or injut foodborne illness al objects into food corrected on-site du	ury. Pub s or injut s or injut s or injut	lic Health Inte	at viol
IS IN OUT N/A N/O IS IN OUT N/A N/O IS IN OUT N/A N/O IS IN OUT N/A IT IN OUT N/A Go Mark "X" in box if I	Required records parasite destructive Protection for Food separated a Food contact surfure Proper disposition reconditioned, & Food Retail Practices numbered item is not Safe Food a Pasteurized eg	available; shellstock tags, ion from Contamination and protected faces: cleaned & sanitized n of returned, previously served, unsafe food GOO s are preventative measures to control of in compliance Mark "X"	the a	additio	AIL PR on of patriate box	AAC1	CICES ns, chemica COS and/or	las, and physica R COS Prop nsils: properly	borne illness or injut foodborne illness al objects into food = corrected on-site du eer Use of Utensil.	ury. Pubs or injures o	ection R= repe	at viol
IS IN OUT N/A N/O IS IN OUT N/A N/O IS IN OUT N/A N/O IS IN OUT N/A IT IN OUT N/A Go Mark "X" in box if I	Required records parasite destruction for Food separated a Food contact surfure proper disposition reconditioned, & cool Retail Practices numbered item is no	available; shellstock tags, ion from Contamination and protected faces: cleaned & sanitized n of returned, previously served, unsafe food GOO s are preventative measures to control of in compliance Mark "X"	the a	additio	preva (PHI) AIL PR on of patriate box 43 44	AAC1	FICES ns, chemica COS and/or In-use uter	ls, and physica R cos- Prop nsils: properly s quipment & lin-	borne illness or injut foodborne illness al objects into food = corrected on-site du er Use of Utensil stored ens: properly store	ury. Pubs or injui	ection R= repe	at viol
IN OUT N/A N/O IN OUT N/A N/O IN OUT N/A N/O IN OUT N/A IT IN OUT Go Mark "X" in box if r	Required records parasite destructi Protection for Food separated as Food contact surfured reconditioned, & Food Retail Practices numbered item is not pasteurized egas ice obtained from a food Retail Practices numbered item is not pasteurized egas ice obtained from a food Retail Practices numbered item is not pasteurized egas ice obtained from a food Retail Practices numbered item is not pasteurized egas ice obtained from a food Retail Practices numbered item is not pasteurized egas ice obtained from a food Retail Practices numbered item is not pasteurized egas ice obtained from a food Retail Practices numbered item is not pasteurized egas ice obtained from a food Retail Practices numbered item is not pasteurized egas ice obtained from a food Retail Practices numbered item is not pasteurized egas ice obtained from a food Retail Practices numbered item is not pasteurized egas ice obtained from a food Retail Practices numbered item is not pasteurized egas ice obtained from a food Retail Practices numbered item is not pasteurized egas ice obtained from a food Retail Practices numbered item is not pasteurized egas ice obtained from a food Retail Practices numbered item is not pasteurized egas ice obtained from a food Retail Practices numbered item is not pasteurized egas ice obtained from a food Retail Practices numbered item is not pasteurized egas ice obtained from a food Retail Practices numbered item is not pasteurized egas ice obtained from a food Retail Practices numbered item is not pasteurized egas ice obtained from a food Retail Practices numbered item is not pasteurized egas ice obtained from a food Retail Practices numbered item is not pasteurized egas ice obtained from a food Retail Practices numbered item is not pasteurized egas ice obtained from a food Retail Practices numbered item ice obtained from a food Retail Practices numbered item ice obtained from a food Retail Practices numbered item ice obtained from a food Retail Practices numbered item ice obtained from a food Retail Practices numbered it	available; shellstock tags, ion from Contamination and protected faces: cleaned & sanitized n of returned, previously served, unsafe food GOO s are preventative measures to control of in compliance Mark "X"	the a	additio	AIL PR on of patriate box 43 44 45	AAC1	CICES Ins, chemical COS and/or Inse uter Utensils, e Single-use	las, and physica R COS: Propensils: properly squipment & line	borne illness or injut foodborne illness al objects into food = corrected on-site du eer Use of Utensil.	ury. Pubs or injui	ection R= repe	at viol
IN OUT N/A N/O IN OUT N/A N/O IN OUT N/A N/O IN OUT N/A IT IN OUT Go Mark "X" in box if r	Required records parasite destructi Protection for Food separated a Food contact surful Proper disposition reconditioned, & to the food Retail Practices numbered item is not a Food a	available; shellstock tags, ion from Contamination and protected faces: cleaned & sanitized n of returned, previously served, unsafe food GOO s are preventative measures to control of in compliance Mark "X" Ind Water Igs used where required an approved source and for specialized processing methods	the a	additio	preva (PHI) AIL PR on of patriate box 43 44	AAC1	CICES Ins, chemical COS and/or Inse uter Utensils, e Single-use	las, and physica R COS: Prop nsils: properly s quipment & lin s/single service	borne illness or injut foodborne illness al objects into food corrected on-site du ber Use of Utensil stored ens: properly store articles: properly	ury. Pubs or injured so ring inspersions. sed, driece stored &	ection R= repe	at viol
IS IN OUT N/A N/O IS IN OUT N/A N/O IS IN OUT N/A N/O IS IN OUT N/A IT IN OUT Go Mark "X" in box if r 30 IN OUT N/A 31 Water 8 32 IN OUT N/A	Required records parasite destructi Protection for Food separated as Food contact surfured reconditioned, & Food Retail Practices numbered item is not safe Food a Pasteurized eg & ice obtained from a Variance obtained Food Temperar	available; shellstock tags, ion from Contamination and protected faces: cleaned & sanitized in of returned, previously served, unsafe food GOO is are preventative measures to control of in compliance Mark "X" and Water igs used where required an approved source and for specialized processing methods ture Control	the a	additio	AIL PR on of patriate box 43 44 45	AAC1	rices ns, chemica cos and/or In-use uter Utensils, e Single-use Gloves use	ractors of foodbures to preven als, and physica R COS Prop nsils: properly s quipment & lin s/single service ed properly Utensil E	borne illness or injut foodborne illness al objects into food corrected on-site du er Use of Utensil stored ens: properly store articles: properly	ury. Pubs or injured so rinjured so rinjured so rinjured so ring insperse	ection R= repe	at viol
IS IN OUT N/A N/O IS IN OUT N/A N/O IS IN OUT N/A N/O IS IN OUT N/A N/O GO Mark "X" in box if I 30 IN OUT N/A 31 Water 8 32 IN OUT N/A	Required records parasite destructi Protection for Food separated as Food contact surfured reconditioned, & Food Retail Practices numbered item is not safe Food a Pasteurized eg & ice obtained from a Variance obtained Food Temperar	available; shellstock tags, ion from Contamination and protected faces: cleaned & sanitized n of returned, previously served, unsafe food GOO s are preventative measures to control of in compliance Mark "X" Ind Water Igs used where required an approved source and for specialized processing methods	the a	additio	AIL PR on of patriate box 43 44 45	AAC1	rices ri	ractors of foodbures to preven als, and physica R COS Prop nsils: properly s quipment & lin s/single service ed properly Utensil E	borne illness or injut foodborne illness al objects into food corrected on-site du ber Use of Utensil stored ens: properly store carticles: properly Equipment and Ve surfaces cleanabl	ury. Pubs or injured so rinjured so rinjured so rinjured so ring insperse	ection R= repe	at viol
IS IN OUT N/A N/O IS IN OUT N/A N/O IS IN OUT N/A N/O IS IN OUT N/A IT IN OUT Go Mark "X" in box if II 30 IN OUT N/A 31 Water 8 32 IN OUT N/A 33 Proper co	Required records parasite destructive Protection for Food separated at Food contact surfured reconditioned, & Food Retail Practices numbered item is not at Food Temperation on the Food Temperation of the Food Temperation o	available; shellstock tags, ion from Contamination and protected faces: cleaned & sanitized in of returned, previously served, unsafe food GOO is are preventative measures to control of in compliance Mark "X" and Water igs used where required an approved source and for specialized processing methods ture Control	the a	additio	AIL PR on of patriate box 43 44 45 46	AAC1	rices ns, chemica cos and/or In-use uter Utensils, e Single-use Gloves use Food & no designed,	Propensils: properly squipment & lin. Vsingle service ed properly Utensil E n-food contact constructed, &	al objects into food corrected on-site du er Use of Utensil stored ens: properly store carticles: properly	ury. Pubs or injut Is. Is. sed, driec stored & ending e, prope	ection R= repe	at viol
13 IN OUT 14 IN OUT N/A N/A 18 IN OUT N/A N/A 18 IN OUT N/A N/A 17 IN OUT Go Mark "X" in box if r 30 IN OUT N/A 31 Water 8 32 IN OUT N/A 33 Proper of temperat 34 IN OUT N/A	Required records parasite destructing Protection for Food separated and Food contact surfure reconditioned, & conditioned, & c	available; shellstock tags, ion from Contamination and protected faces: cleaned & sanitized n of returned, previously served, unsafe food GOO s are preventative measures to control of in compliance Mark "X" Ind Water legs used where required an approved source ed for specialized processing methods ture Control d; adequate equipment for	the a	additio	AIL PR On of patriate box 43 44 45 46	AAC1	In-use uter Utensils, e Single-use Gloves use Food & no designed, Warewash	Propensils: properly quipment & line ded properly Utensil Enforcement and properly and properly utensils: pr	al objects into food accorrected on-site du er Use of Utensil: stored ens: properly store e articles: properly	ury. Pubs or injut Is. Is. sed, driec stored & ending e, prope	ection R= repe	at viol
IS IN OUT N/A N/A IS IN OUT N/A N/A IS IN OUT N/A N/A IS IN OUT N/A IS IN OUT N/A IS IN OUT N/A IS IN OUT N/A IS IN OUT N/A IS IN OUT N/A IS IN OUT N/A IS IN OUT N/A	Required records parasite destruction for Food separated at Food contact surfured reconditioned, & to the food Retail Practices numbered item is not a Food Temperation of	available; shellstock tags, ion from Contamination and protected faces: cleaned & sanitized n of returned, previously served, unsafe food GOO s are preventative measures to control of in compliance Mark "X" and Water ugs used where required an approved source and for specialized processing methods ture Control d; adequate equipment for roperly cooked for hot holding awing methods used	the a	additio	AIL PR on of patriate box 43 44 45 46	AAC1	In-use uter Utensils, e Single-use Gloves use Food & no designed, Warewash	Propensils: properly quipment & line ded properly Utensil Enforcement and properly described properly utensils: properly utensi	al objects into food al objects into food acorrected on-site du ber Use of Utensil: stored ens: properly stored articles: properly surfaces cleanable used	ury. Pubs or injut Is. Is. sed, driec stored & ending e, prope	ection R= repe	at viol
13 IN OUT 14 IN OUT N/A N/A 15 IN OUT N/A N/A 16 IN OUT N/A 17 IN OUT Mark "X" in box if n 30 IN OUT N/A 31 Water 8 32 IN OUT N/A 33 Proper Cot temperat 34 IN OUT N/A 35 IN OUT N/A	Required records parasite destructing Protection for Food separated and Food contact surfure reconditioned, & conditioned, & c	available; shellstock tags, ion from Contamination and protected faces: cleaned & sanitized n of returned, previously served, unsafe food GOO s are preventative measures to control of in compliance Mark "X" and Water ugs used where required an approved source and for specialized processing methods ture Control d; adequate equipment for roperly cooked for hot holding awing methods used ccurate	the a	additio	AIL PR On of patriate box 43 44 45 46	AAC1	In-use uter Utensils, e Single-use Gloves use Food & no designed, Warewash	ractors of foods ures to preven als, and physica R COS Prop nsils: properly s quipment & line d/single service ed properly Utensil E n-food contact constructed, & aling facilities: in contact surface	al objects into food accorrected on-site du er Use of Utensil: stored ens: properly store e articles: properly	ls. s or injut ls. s or injut ls. s ed, driec stored & ending e, prope d, & use	ection R= repe	at viol
IS IN OUT N/A N/O IS IN OUT N/A N/O IS IN OUT N/A N/O IS IN OUT N/A 30 IN OUT N/A 31 Water 8 32 IN OUT N/A 33 Proper Cotemperat 34 IN OUT N/A 35 IN OUT N/A 36 Thermon	Required records parasite destruction for Food separated at Food contact surfured reconditioned, & to the food Retail Practices numbered item is not a Food Temperation of	available; shellstock tags, ion from Contamination and protected faces: cleaned & sanitized n of returned, previously served, unsafe food GOO s are preventative measures to control of in compliance Mark "X" Ind Water Igs used where required an approved source and for specialized processing methods ture Control d; adequate equipment for roperly cooked for hot holding awing methods used ccurate titification	the a	additio	AIL PR (PHI) AIL PR (PHI) 43	AAC1	In-use uter Utensils, e Single-use Gloves use Food & no designed, Warewash Non-food of	las, and physica R COS: Prop nsils: properly s quipment & line s/single service ed properly Utensil E n-food contact constructed, & sing facilities: in contact surface Ph	al objects into food al objects into food acorrected on-site du ber Use of Utensil stored ens: properly store articles: properly carticles: properly carticles: deanabl used enstalled, maintaine es clean enspical Facilities e; adequate press	ls. s or injut ls. rring inspectors sed, driecestored & ending e, prope d, & use	ection R= repe	at viol
IS IN OUT N/A N/O IS IN OUT N/A N/O IS IN OUT N/A N/O IS IN OUT N/A 30 IN OUT N/A 31 Water 8 32 IN OUT N/A 33 Proper Cotemperat 34 IN OUT N/A 35 IN OUT N/A 36 Thermon	Required records parasite destruction for Food separated a Food contact surformer disposition reconditioned, & conditioned, &	available; shellstock tags, ion from Contamination and protected faces: cleaned & sanitized n of returned, previously served, unsafe food GOO s are preventative measures to control of in compliance Mark "X" Ind Water Igs used where required an approved source and for specialized processing methods ture Control d; adequate equipment for roperly cooked for hot holding awing methods used ccurate titification	the a	additio	AIL PR on of patriate box 43 44 45 46 47 48 49 50 51	AAC1	In-use uter Utensils, e Single-use Gloves use Food & no designed, Warewash Non-food of	ractors of foods ures to preven als, and physica R COS: Prop nsils: properly s quipment & lin- dysingle service ed properly Utensil E n-food contact constructed, & ding facilities: in contact surface Pr water available installed; prope	al objects into food al objects into food acorrected on-site du er Use of Utensil stored ens: properly store articles: properly: Equipment and Ve surfaces cleanabl used installed, maintaine as clean inspical Facilities er dackflow devices	ls. s or injut ls. rring inspectors sed, driecestored & ending e, prope d, & use	ection R= repe	at viol
IS IN OUT N/A N/O IS IN OUT N/A N/O IS IN OUT N/A N/O IS IN OUT N/A IT IN OUT N/A 30 IN OUT N/A 31 Water 8 32 IN OUT N/A 33 Proper Ct temperat 34 IN OUT N/A 35 IN OUT N/A 36 Thermon 37 Food pro	Required records parasite destruction for Food separated a Food contact surformer disposition reconditioned, & conditioned, &	available; shellstock tags, ion from Contamination and protected faces: cleaned & sanitized n of returned, previously served, unsafe food GOO are preventative measures to control of in compliance Mark "X" Ind Water Igs used where required an approved source and for specialized processing methods ture Control d; adequate equipment for Iroperly cooked for hot holding awing methods used courate Itification Il container Ind Contamination	the a	additio	43 44 45 46 47 48 49 50 51 52	AAC1	In-use uter Utensils, e Single-use Gloves usr Food & no designed, Warewash Non-food o Hot & cold Plumbing i Sewage &	Propensils: properly squipment & line service ed properly Utensil En-food contact constructed, & ing facilities: incontact surface Present available nstalled; properwaste water p	al objects into food al objects into food acorrected on-site du ber Use of Utensil stored ens: properly store articles: properly curfaces cleanabl used astalled, maintaine as clean bysical Facilities ar backflow devices aroperly disposed	ury. Pubs or injut s or injut s or injut s sed, driec stored & ending e, prope d, & use ure s	ection R= repe	at viol
IS IN OUT N/A N/O IS IN OUT N/A N/O IS IN OUT N/A N/O IS IN OUT N/A IT IN OUT N/A 30 IN OUT N/A 31 Water 8 32 IN OUT N/A 33 Proper contemperate 34 IN OUT N/A 35 IN OUT N/A 36 Thermon 37 Food pro 38 Insects, r	Required records parasite destruction for Food separated a Food contact surfured reconditioned, & total Proper disposition reconditioned, & total Proper disposition reconditioned, & total Proper disposition reconditioned, & total Proper disposition reconditioned, & total Proper disposition reconditioned, & total Proper disposition reconditioned is a large from the food total parasite of the food	available; shellstock tags, ion from Contamination and protected faces: cleaned & sanitized n of returned, previously served, unsafe food GOO are preventative measures to control of in compliance Mark "X" Ind Water Igs used where required an approved source and for specialized processing methods ture Control d; adequate equipment for Iroperly cooked for hot holding awing methods used courate Itification Il container Ind Contamination	the a	additio	43 44 45 46 47 48 49 50 51 52 53	AAC1	In-use uter Utensils, e Single-use Gloves use Food & no designed, Warewash Non-food of Plumbing i Sewage & Toilet facili	Properly service and properly under available matalled; properly waste water prities: properly service waste water properly service and	al objects into food al objects into food acorrected on-site du ber Use of Utensil: stored ens: properly store articles: properly: surfaces cleanabl used astalled, maintaine as clean bysical Facilities e; adequate press ar backflow devices properly disposed constructed, suppli	ury. Pubs or injures o	ection R= repe	at viol
13 IN OUT N/A N/O 14 IN OUT N/A N/O 15 IN OUT N/A N/O 16 IN OUT N/A 17 IN OUT N/A 30 IN OUT N/A 31 Water 8 32 IN OUT N/A 33 Proper contemperate N/A 34 IN OUT N/A 35 IN OUT N/A 36 Thermon 37 Food productions Food productions Food productions Insects, respectively The contemperate The con	Required records parasite destruction for Food separated at Food contact surfure reconditioned, & to a Food Retail Practices numbered item is not a Food Temperation of Food Identification of Food Identification of Food Identification of Foodents, & animals in nation prevented during the state of Foodents, & animals in nation prevented during the state of Foodents, & animals in nation prevented during the state of Foodents, & animals in nation prevented during the state of Foodents, & animals in nation prevented during the state of Foodents, & animals in nation prevented during the state of Foodents, & animals in the state of Foodents,	available; shellstock tags, ion from Contamination and protected faces: cleaned & sanitized in of returned, previously served, unsafe food GOO is are preventative measures to control of in compliance Mark "X" and Water igs used where required an approved source and for specialized processing methods an approved source and for specialized processing methods and adequate equipment for an operly cooked for hot holding awing methods used accurate and container and container and container and contamination and present	the a	additio	43	AAC1	In-use uter Utensils, e Single-use Gloves use Food & no designed, Warewash Non-food of Plumbing i Sewage & Toilet facili Garbage 8	ractors of foodbures to preven als, and physica R COS Proper asils: properly squipment & line also dependent with the constructed, & ling facilities: incontact surface Properly water available installed; properly carefuse properly carefuse properly carefuse properly carefuse proper	borne illness or injut foodborne illness al objects into food corrected on-site du ber Use of Utensil: stored ens: properly store carticles: properly surfaces cleanable used enstalled, maintaine es clean hysical Facilities e; adequate press er backflow devices croperly disposed constructed, supplictly disposed; facilities	ury. Pubs or injut ls. ls. sed, driect stored & ending e, prope d, & use ure s led, & cl ies mair	ection R= repe	at viol
13 IN OUT N/A N/O 14 IN OUT N/A N/O 15 IN OUT N/A N/O 17 IN OUT N/A 17 IN OUT N/A 30 IN OUT N/A 31 Water 8 32 IN OUT N/A 33 Proper contemperate N/A 34 IN OUT N/A 35 IN OUT N/A 36 Thermon 37 Food proper Food proper 38 Insects, respectively N/A 39 Contaminer Contaminer 40 Personal	Required records parasite destruction for Food separated at Food contact surfure reconditioned, & conditioned,	available; shellstock tags, ion from Contamination and protected faces: cleaned & sanitized n of returned, previously served, unsafe food GOO s are preventative measures to control of in compliance Mark "X" Ind Water Igs used where required an approved source ed for specialized processing methods ture Control d; adequate equipment for Iroperly cooked for hot holding awing methods used courate Intification It container It cond Contamination It container It cond Contamination It control to present Iring food prep, storage & display	the a	additio	43	AAC1	In-use uter Utensils, e Single-use Gloves use Food & no designed, Warewash Non-food of Plumbing i Sewage & Toilet facili Garbage & Physical fa	las, and physical R COS: Property Quipment & line of single service and property Utensil E nefood contact constructed, & sing facilities: incontact surface Property Waste water putties: property of a refuse proper acilities installed:	al objects into food al objects into food acorrected on-site du ber Use of Utensil stored ens: properly store articles: properly carticles: properly staffaces cleanabl used enstalled, maintaine es clean hysical Facilities er adequate press er backflow devices roperly disposed constructed, suppli- rly disposed; faciliti d, maintained, & c	ls. Is. Is. Is. Is. Is. Is. Is. Is. Is. I	ection R= repe	at viol
13 IN OUT N/A N/O 14 IN OUT N/A N/O 15 IN OUT N/A N/O 17 IN OUT N/A 30 IN OUT N/A 31 Water 8 32 IN OUT N/A 33 Proper contemperate N/A 34 IN OUT N/A 35 IN OUT N/A 36 Thermon 37 Food proper Food proper 38 Insects, respectively N/O 39 Contamir 40 Personal 41 Wiping cl	Required records parasite destruction for Food separated at Food contact surfured reconditioned, & total Proper disposition reconditioned, & total Practices numbered item is not safe Food at Pasteurized egatice obtained from a Variance obtained Food Temperation of Temperation of Pood Iden prevention of Food Iden preventio	available; shellstock tags, ion from Contamination and protected faces: cleaned & sanitized n of returned, previously served, unsafe food GOO s are preventative measures to control of in compliance Mark "X" Ind Water Igs used where required an approved source ed for specialized processing methods ture Control d; adequate equipment for Iroperly cooked for hot holding awing methods used courate Intification It container It cond Contamination It container It cond Contamination It control to present Iring food prep, storage & display	the a	additio	43	AAC1	In-use uter Utensils, e Single-use Gloves use Food & no designed, Warewash Non-food of Plumbing i Sewage & Toilet facili Garbage & Physical fa	las, and physical R COS: Property Quipment & line of single service end property Utensil Enfood contact constructed, & ling facilities: incontact surface end property water available installed; property waste water property of refuse property controlled installed; property contact surface end property of the single pr	borne illness or injut foodborne illness al objects into food corrected on-site du ber Use of Utensil: stored ens: properly store carticles: properly surfaces cleanable used enstalled, maintaine es clean hysical Facilities e; adequate press er backflow devices croperly disposed constructed, supplictly disposed; facilities	ls. Is. Is. Is. Is. Is. Is. Is. Is. Is. I	ection R= repe	at viol
13 IN OUT N/A N/O 14 IN OUT N/A N/O 15 IN OUT N/A N/O 17 IN OUT N/A 30 IN OUT N/A 31 Water 8 32 IN OUT N/A 33 Proper contemperate N/A 34 IN OUT N/A 35 IN OUT N/A 36 Thermon 37 Food proper Food proper 38 Insects, respectively N/O 39 Contamir 40 Personal 41 Wiping cl	Required records parasite destruction for Food separated at Food contact surfure reconditioned, & conditioned,	available; shellstock tags, ion from Contamination and protected faces: cleaned & sanitized n of returned, previously served, unsafe food GOO s are preventative measures to control of in compliance Mark "X" Ind Water Igs used where required an approved source ed for specialized processing methods ture Control d; adequate equipment for Iroperly cooked for hot holding awing methods used courate Intification It container It cond Contamination It container It cond Contamination It control to present Iring food prep, storage & display	the a	additio	43	AAC1	In-use uter Utensils, e Single-use Gloves use Food & no designed, Warewash Non-food of Plumbing i Sewage & Toilet facili Garbage & Physical fa	las, and physical R COS: Property Quipment & line of single service and property Utensil E nefood contact constructed, & sing facilities: incontact surface Property Waste water putties: property of a refuse proper acilities installed:	al objects into food al objects into food acorrected on-site du ber Use of Utensil stored ens: properly store articles: properly carticles: properly staffaces cleanabl used enstalled, maintaine es clean hysical Facilities er adequate press er backflow devices roperly disposed constructed, suppli- rly disposed; faciliti d, maintained, & c	ls. Is. Is. Is. Is. Is. Is. Is. Is. Is. I	ection R= repe	at viol
13 IN OUT N/A N/O 18 IN OUT N/A N/O 18 IN OUT N/A N/O 18 IN OUT N/A 17 IN OUT 30 IN OUT N/A 31 Water 8 32 IN OUT N/A 33 Proper Cotemperat 34 IN OUT N/A 35 IN OUT N/A 36 Thermon 37 Food pro 38 Insects, r 39 Contamir 40 Personal 41 Wiping cl	Required records parasite destruction for Food separated at Food contact surfured reconditioned, & total Proper disposition reconditioned, & total Practices numbered item is not safe Food at Pasteurized egatice obtained from a Variance obtained Food Temperation of Temperation of Pood Iden prevention of Food Iden preventio	available; shellstock tags, ion from Contamination and protected faces: cleaned & sanitized n of returned, previously served, unsafe food GOO s are preventative measures to control of in compliance Mark "X" Ind Water Igs used where required an approved source ed for specialized processing methods ture Control d; adequate equipment for Iroperly cooked for hot holding awing methods used courate Intification It container It cond Contamination It container It cond Contamination It control to present Iring food prep, storage & display	the a	additio	43	AAC1	In-use uter Utensils, e Single-use Gloves use Food & no designed, Warewash Non-food of Plumbing i Sewage & Toilet facili Garbage & Physical fa Adequate Compliance	ractors of foods ures to preven alls, and physical R COS: Propulation of the construction of the contact constructed, & contact constructed, & contact surface properly water available installed; proper waste water properly of the contact surface water properly of the contact surface water properly of the contact surface water properly of the contact surface water properly of the contact surface water properly of the contact surface water properly of the contact surface water properly of the contact surface water properly of the contact surface water properly of the contact surface water properly of the contact surface water properly of the contact surface water properly of the contact surface water properly of the contact surface water properly of the contact surface water properly surface wa	al objects into food al objects into food acorrected on-site du ber Use of Utensil stored ens: properly store articles: properly carticles: properly staffaces cleanabl used enstalled, maintaine es clean hysical Facilities er adequate press er backflow devices roperly disposed constructed, suppli- rly disposed; faciliti d, maintained, & c	ls. Is. Is. Is. Is. Is. Is. Is. Is. Is. I	ection R= repe	at viol