

# Food Establishment Inspection Report

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|  |  |  |                      |
|--|--|--|----------------------|
| Local Health Department Name and Address<br>Woodford County Health Department<br>1831 S. Main Street, Eureka, IL 61530 |  | No. of Risk Factor/Intervention Violations<br>0        | Date<br>03/10/2023   |
| Establishment<br>JC's Lounge   |  | No. of Repeat Risk Factor/Intervention Violations<br>0 | Time In<br>10:05 AM  |
| License/Permit #<br>23 024   |  | Permit Holder<br>DJCN Holdings LLC                     | Time Out<br>10:55 AM |
| Street Address<br>707 W. Mt Vernon Street  |  | Risk Category<br>III                                   |                      |
| City/State<br>Metamora, IL   |  | Purpose of Inspection<br>Routine Inspection            |                      |

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item  
 IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable  
 Mark "X" in appropriate box for COS and/or R  
 COS=corrected on-site during inspection R=repeat violation

**Risk factors** are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

| Compliance Status                                |     |   | COS | R   | Compliance Status                                | COS | R  |  |   |                          |     |   |                                |  |   |  |    |  |  |   |    |   |                                       |     |   |                                |     |   |  |    |  |  |   |    |   |  |     |                                     |                        |     |   |  |    |                                       |  |  |                                |   |   |    |  |    |   |   |    |    |  |  |                                  |                                |     |   |  |  |                          |     |   |    |    |  |    |  |                                |   |   |  |  |                                       |     |  |    |    |                                     |  |  |    |   |   |  |  |  |  |  |  |    |     |  |  |    |     |  |  |  |  |    |  |  |   |  |  |  |    |     |  |  |    |  |  |  |  |   |  |  |  |    |     |  |  |    |     |  |  |  |   |  |  |  |  |  |  |  |    |     |  |  |  |
|--|-----|---|-----|---|--|-----|--|--|---|--------------------------|-----|---|--------------------------------|--|---|--|----|--|--|---|----|---|---------------------------------------|-----|---|--------------------------------|-----|---|--|----|--|--|---|----|---|--|-----|-------------------------------------|------------------------|-----|---|--|----|---------------------------------------|--|--|--------------------------------|---|---|----|--|----|---|---|----|----|--|--|----------------------------------|--------------------------------|-----|---|--|--|--------------------------|-----|---|----|----|--|----|--|--------------------------------|---|---|--|--|---------------------------------------|-----|--|----|----|-------------------------------------|--|--|----|---|---|--|--|--|--|--|--|----|-----|--|--|----|-----|--|--|--|--|----|--|--|---|--|--|--|----|-----|--|--|----|--|--|--|--|---|--|--|--|----|-----|--|--|----|-----|--|--|--|---|--|--|--|--|--|--|--|----|-----|--|--|--|
| <b>Supervision</b>                               |     |   |     |   |  |     |  |  |   |                          |     |   |                                |  |   |  |    |  |  |   |    |   |                                       |     |   |                                |     |   |  |    |  |  |   |    |   |  |     |                                     |                        |     |   |  |    |                                       |  |  |                                |   |   |    |  |    |   |   |    |    |  |  |                                  |                                |     |   |  |  |                          |     |   |    |    |  |    |  |                                |   |   |  |  |                                       |     |  |    |    |                                     |  |  |    |   |   |  |  |  |  |  |  |    |     |  |  |    |     |  |  |  |  |    |  |  |   |  |  |  |    |     |  |  |    |  |  |  |  |   |  |  |  |    |     |  |  |    |     |  |  |  |   |  |  |  |  |  |  |  |    |     |  |  |  |
| 1  | In  | Person in charge present, demonstrates knowledge, and performs duties                         |     |   | 15   | N/A | Food separated and protected   |  |   |                          |     |   |                                |  |   |  |    |  |  |   |    |   |                                       |     |   |                                |     |   |  |    |  |  |   |    |   |  |     |                                     |                        |     |   |  |    |                                       |  |  |                                |   |   |    |  |    |   |   |    |    |  |  |                                  |                                |     |   |  |  |                          |     |   |    |    |  |    |  |                                |   |   |  |  |                                       |     |  |    |    |                                     |  |  |    |   |   |  |  |  |  |  |  |    |     |  |  |    |     |  |  |  |  |    |  |  |   |  |  |  |    |     |  |  |    |  |  |  |  |   |  |  |  |    |     |  |  |    |     |  |  |  |   |  |  |  |  |  |  |  |    |     |  |  |  |
| 2  | N/A | Certified Food Protection Manager (CFPM)  |     |   | 16   | In  | Food-contact surfaces; cleaned and sanitized                                     |  |   |                          |     |   |                                |  |   |  |    |  |  |   |    |   |                                       |     |   |                                |     |   |  |    |  |  |   |    |   |  |     |                                     |                        |     |   |  |    |                                       |  |  |                                |   |   |    |  |    |   |   |    |    |  |  |                                  |                                |     |   |  |  |                          |     |   |    |    |  |    |  |                                |   |   |  |  |                                       |     |  |    |    |                                     |  |  |    |   |   |  |  |  |  |  |  |    |     |  |  |    |     |  |  |  |  |    |  |  |   |  |  |  |    |     |  |  |    |  |  |  |  |   |  |  |  |    |     |  |  |    |     |  |  |  |   |  |  |  |  |  |  |  |    |     |  |  |  |
| <b>Employee Health</b>                           |     |   |     |   |  |     |  |  |   |                          |     |   |                                |  |   |  |    |  |  |   |    |   |                                       |     |   |                                |     |   |  |    |  |  |   |    |   |  |     |                                     |                        |     |   |  |    |                                       |  |  |                                |   |   |    |  |    |   |   |    |    |  |  |                                  |                                |     |   |  |  |                          |     |   |    |    |  |    |  |                                |   |   |  |  |                                       |     |  |    |    |                                     |  |  |    |   |   |  |  |  |  |  |  |    |     |  |  |    |     |  |  |  |  |    |  |  |   |  |  |  |    |     |  |  |    |  |  |  |  |   |  |  |  |    |     |  |  |    |     |  |  |  |   |  |  |  |  |  |  |  |    |     |  |  |  |
| 3  | In  | Management, food employee and conditional employee; knowledge, responsibilities and reporting |     |   | 17   | In  | Proper disposition of returned, previously served, reconditioned and unsafe food |  |   |                          |     |   |                                |  |   |  |    |  |  |   |    |   |                                       |     |   |                                |     |   |  |    |  |  |   |    |   |  |     |                                     |                        |     |   |  |    |                                       |  |  |                                |   |   |    |  |    |   |   |    |    |  |  |                                  |                                |     |   |  |  |                          |     |   |    |    |  |    |  |                                |   |   |  |  |                                       |     |  |    |    |                                     |  |  |    |   |   |  |  |  |  |  |  |    |     |  |  |    |     |  |  |  |  |    |  |  |   |  |  |  |    |     |  |  |    |  |  |  |  |   |  |  |  |    |     |  |  |    |     |  |  |  |   |  |  |  |  |  |  |  |    |     |  |  |  |
| 4  | In  | Proper use of restriction and exclusion   |     |   | <b>Time/Temperature Control for Safety</b>       |     |  |  |   |                          |     |   |                                |  |   |  |    |  |  |   |    |   |                                       |     |   |                                |     |   |  |    |  |  |   |    |   |  |     |                                     |                        |     |   |  |    |                                       |  |  |                                |   |   |    |  |    |   |   |    |    |  |  |                                  |                                |     |   |  |  |                          |     |   |    |    |  |    |  |                                |   |   |  |  |                                       |     |  |    |    |                                     |  |  |    |   |   |  |  |  |  |  |  |    |     |  |  |    |     |  |  |  |  |    |  |  |   |  |  |  |    |     |  |  |    |  |  |  |  |   |  |  |  |    |     |  |  |    |     |  |  |  |   |  |  |  |  |  |  |  |    |     |  |  |  |
| 5  | In  | Procedures for responding to vomiting and diarrheal events                                    |     |   | 6  | In  | Proper eating, tasting, drinking, or tobacco use                                 |  |   | 18                       | N/O | Proper cooking time and temperatures        | 7                              | In   | No discharge from eyes, nose, and mouth   |  |    | 8  | In   | Hands clean and properly washed                                   |    |   | 19                                    | N/A | Proper reheating procedures for hot holding | 9                              | In  | No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed |  |    | 10   | In   | Adequate handwashing sinks properly supplied and accessible |    |   | 20   | N/A | Proper cooling time and temperature | <b>Approved Source</b> |     |   |  |    |                                       |  |  | 11                             | In  | Food obtained from approved source              |    |  | 12 | N/O   | Food received at proper temperature                               |    |    | 21   | N/A  | Proper hot holding temperatures  | 13                             | In  | Food in good condition, safe, and unadulterated       |  |  | 14                       | N/A | Required records available: shellstock tags, parasite destruction |    |    | 22   | In | Proper cold holding temperatures                       | <b>Good Hygienic Practices</b> |   |   |  |  |                                       |     |  | 15 | In | Proper date marking and disposition |  |  | 16 | N/A   | Time as a Public Health Control; procedures & records |  |  | <b>Consumer Advisory</b>                         |  |  |  |    |     |  |  | 17 | N/A | Consumer advisory provided for raw/undercooked food  |  |  | <b>Highly Susceptible Populations</b>            |    |  |  |   |  |  |  | 18 | N/A | Pasteurized foods used; prohibited foods not offered |  |    | <b>Food/Color Additives and Toxic Substances</b> |  |  |  |   |  |  |  | 19 | N/A | Food additives: approved and properly used |  |    | 20  | In   | Toxic substances properly identified, stored, and used |  | <b>Conformance with Approved Procedures</b> |  |  |  |  |  |  |  | 21 | N/A | Compliance with variance/specialized process/HACCP |  |  |
| 6  | In  | Proper eating, tasting, drinking, or tobacco use  |     |   | 18   | N/O | Proper cooking time and temperatures   |  |   |                          |     |   |                                |  |   |  |    |  |  |   |    |   |                                       |     |   |                                |     |   |  |    |  |  |   |    |   |  |     |                                     |                        |     |   |  |    |                                       |  |  |                                |   |   |    |  |    |   |   |    |    |  |  |                                  |                                |     |   |  |  |                          |     |   |    |    |  |    |  |                                |   |   |  |  |                                       |     |  |    |    |                                     |  |  |    |   |   |  |  |  |  |  |  |    |     |  |  |    |     |  |  |  |  |    |  |  |   |  |  |  |    |     |  |  |    |  |  |  |  |   |  |  |  |    |     |  |  |    |     |  |  |  |   |  |  |  |  |  |  |  |    |     |  |  |  |
| 7  | In  | No discharge from eyes, nose, and mouth   |     |   | 8  | In  | Hands clean and properly washed  |  |   | 19                       | N/A | Proper reheating procedures for hot holding | 9                              | In   | No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed |  |    | 10   | In   | Adequate handwashing sinks properly supplied and accessible       |    |   | 20                                    | N/A | Proper cooling time and temperature         | <b>Approved Source</b>         |     |   |  |    |  |  |   | 11 | In  | Food obtained from approved source               |     |                                     | 12                     | N/O | Food received at proper temperature                               |  |    | 21                                    | N/A  | Proper hot holding temperatures                        | 13                             | In  | Food in good condition, safe, and unadulterated |    |  | 14 | N/A   | Required records available: shellstock tags, parasite destruction |    |    | 22   | In   | Proper cold holding temperatures | <b>Good Hygienic Practices</b> |     |   |  |  |                          |     |   | 15 | In | Proper date marking and disposition              |    |  | 16                             | N/A   | Time as a Public Health Control; procedures & records |  |  | <b>Consumer Advisory</b>              |     |  |    |    |                                     |  |  | 17 | N/A   | Consumer advisory provided for raw/undercooked food   |  |  | <b>Highly Susceptible Populations</b>            |  |  |  |    |     |  |  | 18 | N/A | Pasteurized foods used; prohibited foods not offered |  |  | <b>Food/Color Additives and Toxic Substances</b> |    |  |  |   |  |  |  | 19 | N/A | Food additives: approved and properly used           |  |    | 20   | In   | Toxic substances properly identified, stored, and used |  | <b>Conformance with Approved Procedures</b> |  |  |  |    |     |  |  | 21 | N/A | Compliance with variance/specialized process/HACCP |  |  |   |  |  |  |  |  |  |  |    |     |  |  |  |
| 8  | In  | Hands clean and properly washed   |     |   | 19   | N/A | Proper reheating procedures for hot holding                                      |  |   |                          |     |   |                                |  |   |  |    |  |  |   |    |   |                                       |     |   |                                |     |   |  |    |  |  |   |    |   |  |     |                                     |                        |     |   |  |    |                                       |  |  |                                |   |   |    |  |    |   |   |    |    |  |  |                                  |                                |     |   |  |  |                          |     |   |    |    |  |    |  |                                |   |   |  |  |                                       |     |  |    |    |                                     |  |  |    |   |   |  |  |  |  |  |  |    |     |  |  |    |     |  |  |  |  |    |  |  |   |  |  |  |    |     |  |  |    |  |  |  |  |   |  |  |  |    |     |  |  |    |     |  |  |  |   |  |  |  |  |  |  |  |    |     |  |  |  |
| 9  | In  | No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed   |     |   | 10   | In  | Adequate handwashing sinks properly supplied and accessible                      |  |   | 20                       | N/A | Proper cooling time and temperature         | <b>Approved Source</b>         |  |   |  |    |  |  |   | 11 | In  | Food obtained from approved source    |     |   | 12                             | N/O | Food received at proper temperature   |  |    | 21   | N/A  | Proper hot holding temperatures                             | 13 | In  | Food in good condition, safe, and unadulterated  |     |                                     | 14                     | N/A | Required records available: shellstock tags, parasite destruction |  |    | 22                                    | In   | Proper cold holding temperatures                       | <b>Good Hygienic Practices</b> |   |   |    |  |    |   |   | 15 | In | Proper date marking and disposition              |  |                                  | 16                             | N/A | Time as a Public Health Control; procedures & records |  |  | <b>Consumer Advisory</b> |     |   |    |    |  |    |  | 17                             | N/A   | Consumer advisory provided for raw/undercooked food   |  |  | <b>Highly Susceptible Populations</b> |     |  |    |    |                                     |  |  | 18 | N/A   | Pasteurized foods used; prohibited foods not offered  |  |  | <b>Food/Color Additives and Toxic Substances</b> |  |  |  |    |     |  |  | 19 | N/A | Food additives: approved and properly used           |  |  | 20   | In | Toxic substances properly identified, stored, and used |  | <b>Conformance with Approved Procedures</b> |  |  |  |    |     |  |  | 21 | N/A  | Compliance with variance/specialized process/HACCP |  |  |   |  |  |  |    |     |  |  |    |     |  |  |  |   |  |  |  |  |  |  |  |    |     |  |  |  |
| 10   | In  | Adequate handwashing sinks properly supplied and accessible                                   |     |   | 20   | N/A | Proper cooling time and temperature  |  |   |                          |     |   |                                |  |   |  |    |  |  |   |    |   |                                       |     |   |                                |     |   |  |    |  |  |   |    |   |  |     |                                     |                        |     |   |  |    |                                       |  |  |                                |   |   |    |  |    |   |   |    |    |  |  |                                  |                                |     |   |  |  |                          |     |   |    |    |  |    |  |                                |   |   |  |  |                                       |     |  |    |    |                                     |  |  |    |   |   |  |  |  |  |  |  |    |     |  |  |    |     |  |  |  |  |    |  |  |   |  |  |  |    |     |  |  |    |  |  |  |  |   |  |  |  |    |     |  |  |    |     |  |  |  |   |  |  |  |  |  |  |  |    |     |  |  |  |
| <b>Approved Source</b>                           |     |   |     |   |  |     |  |  |   |                          |     |   |                                |  |   |  |    |  |  |   |    |   |                                       |     |   |                                |     |   |  |    |  |  |   |    |   |  |     |                                     |                        |     |   |  |    |                                       |  |  |                                |   |   |    |  |    |   |   |    |    |  |  |                                  |                                |     |   |  |  |                          |     |   |    |    |  |    |  |                                |   |   |  |  |                                       |     |  |    |    |                                     |  |  |    |   |   |  |  |  |  |  |  |    |     |  |  |    |     |  |  |  |  |    |  |  |   |  |  |  |    |     |  |  |    |  |  |  |  |   |  |  |  |    |     |  |  |    |     |  |  |  |   |  |  |  |  |  |  |  |    |     |  |  |  |
| 11   | In  | Food obtained from approved source  |     |   | 12   | N/O | Food received at proper temperature  |  |   | 21                       | N/A | Proper hot holding temperatures             | 13                             | In   | Food in good condition, safe, and unadulterated   |  |    | 14   | N/A  | Required records available: shellstock tags, parasite destruction |    |   | 22                                    | In  | Proper cold holding temperatures            | <b>Good Hygienic Practices</b> |     |   |  |    |  |  |   | 15 | In  | Proper date marking and disposition              |     |                                     | 16                     | N/A | Time as a Public Health Control; procedures & records             |  |    | <b>Consumer Advisory</b>              |  |  |                                |   |   |    |  | 17 | N/A   | Consumer advisory provided for raw/undercooked food               |    |    | <b>Highly Susceptible Populations</b>            |  |                                  |                                |     |   |  |  | 18                       | N/A | Pasteurized foods used; prohibited foods not offered              |    |    | <b>Food/Color Additives and Toxic Substances</b> |    |  |                                |   |   |  |  | 19                                    | N/A | Food additives: approved and properly used |    |    | 20                                  | In   | Toxic substances properly identified, stored, and used |    | <b>Conformance with Approved Procedures</b> |   |  |  |  |  |  |  | 21 | N/A | Compliance with variance/specialized process/HACCP |  |    |     |  |  |  |  |    |  |  |   |  |  |  |    |     |  |  |    |  |  |  |  |   |  |  |  |    |     |  |  |    |     |  |  |  |   |  |  |  |  |  |  |  |    |     |  |  |  |
| 12   | N/O | Food received at proper temperature   |     |   | 21   | N/A | Proper hot holding temperatures  |  |   |                          |     |   |                                |  |   |  |    |  |  |   |    |   |                                       |     |   |                                |     |   |  |    |  |  |   |    |   |  |     |                                     |                        |     |   |  |    |                                       |  |  |                                |   |   |    |  |    |   |   |    |    |  |  |                                  |                                |     |   |  |  |                          |     |   |    |    |  |    |  |                                |   |   |  |  |                                       |     |  |    |    |                                     |  |  |    |   |   |  |  |  |  |  |  |    |     |  |  |    |     |  |  |  |  |    |  |  |   |  |  |  |    |     |  |  |    |  |  |  |  |   |  |  |  |    |     |  |  |    |     |  |  |  |   |  |  |  |  |  |  |  |    |     |  |  |  |
| 13   | In  | Food in good condition, safe, and unadulterated   |     |   | 14   | N/A | Required records available: shellstock tags, parasite destruction                |  |   | 22                       | In  | Proper cold holding temperatures            | <b>Good Hygienic Practices</b> |  |   |  |    |  |  |   | 15 | In  | Proper date marking and disposition   |     |   | 16                             | N/A | Time as a Public Health Control; procedures & records                                       |  |    | <b>Consumer Advisory</b>                         |  |   |    |   |  |     |                                     | 17                     | N/A | Consumer advisory provided for raw/undercooked food               |  |    | <b>Highly Susceptible Populations</b> |  |  |                                |   |   |    |  | 18 | N/A   | Pasteurized foods used; prohibited foods not offered              |    |    | <b>Food/Color Additives and Toxic Substances</b> |  |                                  |                                |     |   |  |  | 19                       | N/A | Food additives: approved and properly used                        |    |    | 20   | In | Toxic substances properly identified, stored, and used |                                | <b>Conformance with Approved Procedures</b> |   |  |  |                                       |     |  |    | 21 | N/A                                 | Compliance with variance/specialized process/HACCP |  |    |   |   |  |  |  |  |  |  |    |     |  |  |    |     |  |  |  |  |    |  |  |   |  |  |  |    |     |  |  |    |  |  |  |  |   |  |  |  |    |     |  |  |    |     |  |  |  |   |  |  |  |  |  |  |  |    |     |  |  |  |
| 14   | N/A | Required records available: shellstock tags, parasite destruction                             |     |   | 22   | In  | Proper cold holding temperatures   |  |   |                          |     |   |                                |  |   |  |    |  |  |   |    |   |                                       |     |   |                                |     |   |  |    |  |  |   |    |   |  |     |                                     |                        |     |   |  |    |                                       |  |  |                                |   |   |    |  |    |   |   |    |    |  |  |                                  |                                |     |   |  |  |                          |     |   |    |    |  |    |  |                                |   |   |  |  |                                       |     |  |    |    |                                     |  |  |    |   |   |  |  |  |  |  |  |    |     |  |  |    |     |  |  |  |  |    |  |  |   |  |  |  |    |     |  |  |    |  |  |  |  |   |  |  |  |    |     |  |  |    |     |  |  |  |   |  |  |  |  |  |  |  |    |     |  |  |  |
| <b>Good Hygienic Practices</b>                   |     |   |     |   |  |     |  |  |   |                          |     |   |                                |  |   |  |    |  |  |   |    |   |                                       |     |   |                                |     |   |  |    |  |  |   |    |   |  |     |                                     |                        |     |   |  |    |                                       |  |  |                                |   |   |    |  |    |   |   |    |    |  |  |                                  |                                |     |   |  |  |                          |     |   |    |    |  |    |  |                                |   |   |  |  |                                       |     |  |    |    |                                     |  |  |    |   |   |  |  |  |  |  |  |    |     |  |  |    |     |  |  |  |  |    |  |  |   |  |  |  |    |     |  |  |    |  |  |  |  |   |  |  |  |    |     |  |  |    |     |  |  |  |   |  |  |  |  |  |  |  |    |     |  |  |  |
| 15   | In  | Proper date marking and disposition   |     |   | 16   | N/A | Time as a Public Health Control; procedures & records                            |  |   | <b>Consumer Advisory</b> |     |   |                                |  |   |  |    | 17   | N/A  | Consumer advisory provided for raw/undercooked food               |    |   | <b>Highly Susceptible Populations</b> |     |   |                                |     |   |  |    | 18   | N/A  | Pasteurized foods used; prohibited foods not offered        |    |   | <b>Food/Color Additives and Toxic Substances</b> |     |                                     |                        |     |   |  |    | 19                                    | N/A  | Food additives: approved and properly used             |                                |   | 20  | In | Toxic substances properly identified, stored, and used |    | <b>Conformance with Approved Procedures</b> |   |    |    |  |  |                                  |                                | 21  | N/A   | Compliance with variance/specialized process/HACCP |  |                          |     |   |    |    |  |    |  |                                |   |   |  |  |                                       |     |  |    |    |                                     |  |  |    |   |   |  |  |  |  |  |  |    |     |  |  |    |     |  |  |  |  |    |  |  |   |  |  |  |    |     |  |  |    |  |  |  |  |   |  |  |  |    |     |  |  |    |     |  |  |  |   |  |  |  |  |  |  |  |    |     |  |  |  |
| 16   | N/A | Time as a Public Health Control; procedures & records   |     |   | <b>Consumer Advisory</b>                         |     |  |  |   |                          |     |   | 17                             | N/A  | Consumer advisory provided for raw/undercooked food   |  |    | <b>Highly Susceptible Populations</b>            |  |   |    |   |                                       |     |   | 18                             | N/A | Pasteurized foods used; prohibited foods not offered  |  |    | <b>Food/Color Additives and Toxic Substances</b> |  |   |    |   |  |     |                                     | 19                     | N/A | Food additives: approved and properly used                        |  |    | 20                                    | In   | Toxic substances properly identified, stored, and used |                                | <b>Conformance with Approved Procedures</b> |   |    |  |    |   |   |    | 21 | N/A  | Compliance with variance/specialized process/HACCP |                                  |                                |     |   |  |  |                          |     |   |    |    |  |    |  |                                |   |   |  |  |                                       |     |  |    |    |                                     |  |  |    |   |   |  |  |  |  |  |  |    |     |  |  |    |     |  |  |  |  |    |  |  |   |  |  |  |    |     |  |  |    |  |  |  |  |   |  |  |  |    |     |  |  |    |     |  |  |  |   |  |  |  |  |  |  |  |    |     |  |  |  |
| <b>Consumer Advisory</b>                         |     |   |     |   |  |     |  |  |   |                          |     |   |                                |  |   |  |    |  |  |   |    |   |                                       |     |   |                                |     |   |  |    |  |  |   |    |   |  |     |                                     |                        |     |   |  |    |                                       |  |  |                                |   |   |    |  |    |   |   |    |    |  |  |                                  |                                |     |   |  |  |                          |     |   |    |    |  |    |  |                                |   |   |  |  |                                       |     |  |    |    |                                     |  |  |    |   |   |  |  |  |  |  |  |    |     |  |  |    |     |  |  |  |  |    |  |  |   |  |  |  |    |     |  |  |    |  |  |  |  |   |  |  |  |    |     |  |  |    |     |  |  |  |   |  |  |  |  |  |  |  |    |     |  |  |  |
| 17   | N/A | Consumer advisory provided for raw/undercooked food   |     |   | <b>Highly Susceptible Populations</b>            |     |  |  |   |                          |     |   | 18                             | N/A  | Pasteurized foods used; prohibited foods not offered  |  |    | <b>Food/Color Additives and Toxic Substances</b> |  |   |    |   |                                       |     |   | 19                             | N/A | Food additives: approved and properly used  |  |    | 20   | In   | Toxic substances properly identified, stored, and used      |    | <b>Conformance with Approved Procedures</b> |  |     |                                     |                        |     |   |  | 21 | N/A                                   | Compliance with variance/specialized process/HACCP |  |                                |   |   |    |  |    |   |   |    |    |  |  |                                  |                                |     |   |  |  |                          |     |   |    |    |  |    |  |                                |   |   |  |  |                                       |     |  |    |    |                                     |  |  |    |   |   |  |  |  |  |  |  |    |     |  |  |    |     |  |  |  |  |    |  |  |   |  |  |  |    |     |  |  |    |  |  |  |  |   |  |  |  |    |     |  |  |    |     |  |  |  |   |  |  |  |  |  |  |  |    |     |  |  |  |
| <b>Highly Susceptible Populations</b>            |     |   |     |   |  |     |  |  |   |                          |     |   |                                |  |   |  |    |  |  |   |    |   |                                       |     |   |                                |     |   |  |    |  |  |   |    |   |  |     |                                     |                        |     |   |  |    |                                       |  |  |                                |   |   |    |  |    |   |   |    |    |  |  |                                  |                                |     |   |  |  |                          |     |   |    |    |  |    |  |                                |   |   |  |  |                                       |     |  |    |    |                                     |  |  |    |   |   |  |  |  |  |  |  |    |     |  |  |    |     |  |  |  |  |    |  |  |   |  |  |  |    |     |  |  |    |  |  |  |  |   |  |  |  |    |     |  |  |    |     |  |  |  |   |  |  |  |  |  |  |  |    |     |  |  |  |
| 18   | N/A | Pasteurized foods used; prohibited foods not offered  |     |   | <b>Food/Color Additives and Toxic Substances</b> |     |  |  |   |                          |     |   | 19                             | N/A  | Food additives: approved and properly used  |  |    | 20   | In   | Toxic substances properly identified, stored, and used            |    | <b>Conformance with Approved Procedures</b> |                                       |     |   |                                |     |   |  | 21 | N/A  | Compliance with variance/specialized process/HACCP |   |    |   |  |     |                                     |                        |     |   |  |    |                                       |  |  |                                |   |   |    |  |    |   |   |    |    |  |  |                                  |                                |     |   |  |  |                          |     |   |    |    |  |    |  |                                |   |   |  |  |                                       |     |  |    |    |                                     |  |  |    |   |   |  |  |  |  |  |  |    |     |  |  |    |     |  |  |  |  |    |  |  |   |  |  |  |    |     |  |  |    |  |  |  |  |   |  |  |  |    |     |  |  |    |     |  |  |  |   |  |  |  |  |  |  |  |    |     |  |  |  |
| <b>Food/Color Additives and Toxic Substances</b> |     |   |     |   |  |     |  |  |   |                          |     |   |                                |  |   |  |    |  |  |   |    |   |                                       |     |   |                                |     |   |  |    |  |  |   |    |   |  |     |                                     |                        |     |   |  |    |                                       |  |  |                                |   |   |    |  |    |   |   |    |    |  |  |                                  |                                |     |   |  |  |                          |     |   |    |    |  |    |  |                                |   |   |  |  |                                       |     |  |    |    |                                     |  |  |    |   |   |  |  |  |  |  |  |    |     |  |  |    |     |  |  |  |  |    |  |  |   |  |  |  |    |     |  |  |    |  |  |  |  |   |  |  |  |    |     |  |  |    |     |  |  |  |   |  |  |  |  |  |  |  |    |     |  |  |  |
| 19   | N/A | Food additives: approved and properly used  |     |   | 20   | In  | Toxic substances properly identified, stored, and used                           |  | <b>Conformance with Approved Procedures</b> |                          |     |   |                                |  |   |  | 21 | N/A  | Compliance with variance/specialized process/HACCP |   |    |   |                                       |     |   |                                |     |   |  |    |  |  |   |    |   |  |     |                                     |                        |     |   |  |    |                                       |  |  |                                |   |   |    |  |    |   |   |    |    |  |  |                                  |                                |     |   |  |  |                          |     |   |    |    |  |    |  |                                |   |   |  |  |                                       |     |  |    |    |                                     |  |  |    |   |   |  |  |  |  |  |  |    |     |  |  |    |     |  |  |  |  |    |  |  |   |  |  |  |    |     |  |  |    |  |  |  |  |   |  |  |  |    |     |  |  |    |     |  |  |  |   |  |  |  |  |  |  |  |    |     |  |  |  |
| 20   | In  | Toxic substances properly identified, stored, and used  |     | <b>Conformance with Approved Procedures</b> |  |     |  |  |   |                          |     | 21  | N/A                            | Compliance with variance/specialized process/HACCP |   |  |    |  |  |   |    |   |                                       |     |   |                                |     |   |  |    |  |  |   |    |   |  |     |                                     |                        |     |   |  |    |                                       |  |  |                                |   |   |    |  |    |   |   |    |    |  |  |                                  |                                |     |   |  |  |                          |     |   |    |    |  |    |  |                                |   |   |  |  |                                       |     |  |    |    |                                     |  |  |    |   |   |  |  |  |  |  |  |    |     |  |  |    |     |  |  |  |  |    |  |  |   |  |  |  |    |     |  |  |    |  |  |  |  |   |  |  |  |    |     |  |  |    |     |  |  |  |   |  |  |  |  |  |  |  |    |     |  |  |  |
| <b>Conformance with Approved Procedures</b>      |     |   |     |   |  |     |  |  |   |                          |     |   |                                |  |   |  |    |  |  |   |    |   |                                       |     |   |                                |     |   |  |    |  |  |   |    |   |  |     |                                     |                        |     |   |  |    |                                       |  |  |                                |   |   |    |  |    |   |   |    |    |  |  |                                  |                                |     |   |  |  |                          |     |   |    |    |  |    |  |                                |   |   |  |  |                                       |     |  |    |    |                                     |  |  |    |   |   |  |  |  |  |  |  |    |     |  |  |    |     |  |  |  |  |    |  |  |   |  |  |  |    |     |  |  |    |  |  |  |  |   |  |  |  |    |     |  |  |    |     |  |  |  |   |  |  |  |  |  |  |  |    |     |  |  |  |
| 21   | N/A | Compliance with variance/specialized process/HACCP  |     |   |  |     |  |  |   |                          |     |   |                                |  |   |  |    |  |  |   |    |   |                                       |     |   |                                |     |   |  |    |  |  |   |    |   |  |     |                                     |                        |     |   |  |    |                                       |  |  |                                |   |   |    |  |    |   |   |    |    |  |  |                                  |                                |     |   |  |  |                          |     |   |    |    |  |    |  |                                |   |   |  |  |                                       |     |  |    |    |                                     |  |  |    |   |   |  |  |  |  |  |  |    |     |  |  |    |     |  |  |  |  |    |  |  |   |  |  |  |    |     |  |  |    |  |  |  |  |   |  |  |  |    |     |  |  |    |     |  |  |  |   |  |  |  |  |  |  |  |    |     |  |  |  |

## GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation

| Good Retail Practices                  |  |  | COS | R                                      | COS  | R |  |    |   |  |  |                            |  |  |   |  |  |  |   |                                 |  |  |  |  |   |  |  |    |  |  |  |    |  |  |  |  |  |  |  |                            |  |  |  |                            |   |  |  |                            |  |  |  |  |  |  |  |  |   |  |  |                          |  |  |  |    |  |  |  |                            |  |  |  |    |  |  |  |    |   |  |  |                          |  |  |  |                            |  |  |  |                            |                               |  |  |    |   |  |  |                          |   |  |  |                          |  |  |  |    |                               |  |  |    |                               |  |  |
|--|--|--|-----|--|--|---|--|----|---|--|--|----------------------------|--|--|---|--|--|--|---|---------------------------------|--|--|--|--|---|--|--|----|--|--|--|----|--|--|--|--|--|--|--|----------------------------|--|--|--|----------------------------|---|--|--|----------------------------|--|--|--|--|--|--|--|--|---|--|--|--------------------------|--|--|--|----|--|--|--|----------------------------|--|--|--|----|--|--|--|----|---|--|--|--------------------------|--|--|--|----------------------------|--|--|--|----------------------------|-------------------------------|--|--|----|---|--|--|--------------------------|---|--|--|--------------------------|--|--|--|----|-------------------------------|--|--|----|-------------------------------|--|--|
| <b>Safe Food and Water</b>             |  |  |     |  |  |   |  |    |   |  |  |                            |  |  |   |  |  |  |   |                                 |  |  |  |  |   |  |  |    |  |  |  |    |  |  |  |  |  |  |  |                            |  |  |  |                            |   |  |  |                            |  |  |  |  |  |  |  |  |   |  |  |                          |  |  |  |    |  |  |  |                            |  |  |  |    |  |  |  |    |   |  |  |                          |  |  |  |                            |  |  |  |                            |                               |  |  |    |   |  |  |                          |   |  |  |                          |  |  |  |    |                               |  |  |    |                               |  |  |
| 30                                     | Pasteurized eggs used where required   |  |     | <b>Proper Use of Utensils</b>          |  |   |  |    |   |  |  |                            |  |  |   |  |  |  |   |                                 |  |  |  |  |   |  |  |    |  |  |  |    |  |  |  |  |  |  |  |                            |  |  |  |                            |   |  |  |                            |  |  |  |  |  |  |  |  |   |  |  |                          |  |  |  |    |  |  |  |                            |  |  |  |    |  |  |  |    |   |  |  |                          |  |  |  |                            |  |  |  |                            |                               |  |  |    |   |  |  |                          |   |  |  |                          |  |  |  |    |                               |  |  |    |                               |  |  |
| 31                                     | Water and ice from approved source   |  |     | 32                                     | Variance obtained for specialized processing methods               |   |  | 43 | In-use utensils: properly stored                                |  |  | 44                         | Utensils, equipment & linens: properly stored, dried, & handled                        |  |   | 45                                     | X Single-use/single-service articles: properly stored and used     |  | X | 46                              | Gloves used properly   |  |  | <b>Food Temperature Control</b>        |   |  |  |    |  |  |  | 47 | Food and non-food contact surfaces cleanable, properly designed, constructed, and used |  |  | 48                                     | Warewashing facilities: installed, maintained, & used; test strips |  |  | 49                         | Non-food contact surfaces clean                              |  |  | <b>Food Identification</b> |   |  |  |                            |  |  |  | 50                                     | Hot and cold water available; adequate pressure              |  |  | <b>Utensils, Equipment and Vending</b> |   |  |  |                          |  |  |  | 51 | Plumbing installed; proper backflow devices              |  |  | 52                         | Sewage and waste water properly disposed                     |  |  | 53 | Toilet facilities: properly constructed, supplied, & cleaned |  |  | 54 | Garbage & refuse properly disposed; facilities maintained |  |  | 55                       | X Physical facilities installed, maintained, and clean   |  |  | 56                         | Adequate ventilation and lighting; designated areas used |  |  | <b>Physical Facilities</b> |                               |  |  |    |   |  |  | 57                       | All food employees have food handler training |  |  | <b>Employee Training</b> |  |  |  |    |                               |  |  | 58 | Allergen training as required |  |  |
| 32                                     | Variance obtained for specialized processing methods                                   |  |     | 43                                     | In-use utensils: properly stored                                   |   |  | 44 | Utensils, equipment & linens: properly stored, dried, & handled |  |  | 45                         | X Single-use/single-service articles: properly stored and used                         |  | X | 46                                     | Gloves used properly   |  |   | <b>Food Temperature Control</b> |  |  |  |  |   |  |  | 47 | Food and non-food contact surfaces cleanable, properly designed, constructed, and used |  |  | 48 | Warewashing facilities: installed, maintained, & used; test strips                     |  |  | 49                                     | Non-food contact surfaces clean                                    |  |  | <b>Food Identification</b> |  |  |  |                            |   |  |  | 50                         | Hot and cold water available; adequate pressure        |  |  | <b>Utensils, Equipment and Vending</b> |  |  |  |  |   |  |  | 51                       | Plumbing installed; proper backflow devices            |  |  | 52 | Sewage and waste water properly disposed                 |  |  | 53                         | Toilet facilities: properly constructed, supplied, & cleaned |  |  | 54 | Garbage & refuse properly disposed; facilities maintained    |  |  | 55 | X Physical facilities installed, maintained, and clean    |  |  | 56                       | Adequate ventilation and lighting; designated areas used |  |  | <b>Physical Facilities</b> |  |  |  |                            |                               |  |  | 57 | All food employees have food handler training |  |  | <b>Employee Training</b> |   |  |  |                          |  |  |  | 58 | Allergen training as required |  |  |    |                               |  |  |
| 43                                     | In-use utensils: properly stored   |  |     |  |  |   |  |    |   |  |  |                            |  |  |   |  |  |  |   |                                 |  |  |  |  |   |  |  |    |  |  |  |    |  |  |  |  |  |  |  |                            |  |  |  |                            |   |  |  |                            |  |  |  |  |  |  |  |  |   |  |  |                          |  |  |  |    |  |  |  |                            |  |  |  |    |  |  |  |    |   |  |  |                          |  |  |  |                            |  |  |  |                            |                               |  |  |    |   |  |  |                          |   |  |  |                          |  |  |  |    |                               |  |  |    |                               |  |  |
| 44                                     | Utensils, equipment & linens: properly stored, dried, & handled                        |  |     |  |  |   |  |    |   |  |  |                            |  |  |   |  |  |  |   |                                 |  |  |  |  |   |  |  |    |  |  |  |    |  |  |  |  |  |  |  |                            |  |  |  |                            |   |  |  |                            |  |  |  |  |  |  |  |  |   |  |  |                          |  |  |  |    |  |  |  |                            |  |  |  |    |  |  |  |    |   |  |  |                          |  |  |  |                            |  |  |  |                            |                               |  |  |    |   |  |  |                          |   |  |  |                          |  |  |  |    |                               |  |  |    |                               |  |  |
| 45                                     | X Single-use/single-service articles: properly stored and used                         |  | X   |  |  |   |  |    |   |  |  |                            |  |  |   |  |  |  |   |                                 |  |  |  |  |   |  |  |    |  |  |  |    |  |  |  |  |  |  |  |                            |  |  |  |                            |   |  |  |                            |  |  |  |  |  |  |  |  |   |  |  |                          |  |  |  |    |  |  |  |                            |  |  |  |    |  |  |  |    |   |  |  |                          |  |  |  |                            |  |  |  |                            |                               |  |  |    |   |  |  |                          |   |  |  |                          |  |  |  |    |                               |  |  |    |                               |  |  |
| 46                                     | Gloves used properly   |  |     | <b>Food Temperature Control</b>        |  |   |  |    |   |  |  | 47                         | Food and non-food contact surfaces cleanable, properly designed, constructed, and used |  |   | 48                                     | Warewashing facilities: installed, maintained, & used; test strips |  |   | 49                              | Non-food contact surfaces clean                              |  |  | <b>Food Identification</b>             |   |  |  |    |  |  |  | 50 | Hot and cold water available; adequate pressure  |  |  | <b>Utensils, Equipment and Vending</b> |  |  |  |                            |  |  |  | 51                         | Plumbing installed; proper backflow devices               |  |  | 52                         | Sewage and waste water properly disposed               |  |  | 53                                     | Toilet facilities: properly constructed, supplied, & cleaned |  |  | 54                                     | Garbage & refuse properly disposed; facilities maintained |  |  | 55                       | X Physical facilities installed, maintained, and clean |  |  | 56 | Adequate ventilation and lighting; designated areas used |  |  | <b>Physical Facilities</b> |  |  |  |    |  |  |  | 57 | All food employees have food handler training             |  |  | <b>Employee Training</b> |  |  |  |                            |  |  |  | 58                         | Allergen training as required |  |  |    |   |  |  |                          |   |  |  |                          |  |  |  |    |                               |  |  |    |                               |  |  |
| <b>Food Temperature Control</b>        |  |  |     |  |  |   |  |    |   |  |  |                            |  |  |   |  |  |  |   |                                 |  |  |  |  |   |  |  |    |  |  |  |    |  |  |  |  |  |  |  |                            |  |  |  |                            |   |  |  |                            |  |  |  |  |  |  |  |  |   |  |  |                          |  |  |  |    |  |  |  |                            |  |  |  |    |  |  |  |    |   |  |  |                          |  |  |  |                            |  |  |  |                            |                               |  |  |    |   |  |  |                          |   |  |  |                          |  |  |  |    |                               |  |  |    |                               |  |  |
| 47                                     | Food and non-food contact surfaces cleanable, properly designed, constructed, and used |  |     | 48                                     | Warewashing facilities: installed, maintained, & used; test strips |   |  | 49 | Non-food contact surfaces clean                                 |  |  | <b>Food Identification</b> |  |  |   |  |  |  |   | 50                              | Hot and cold water available; adequate pressure              |  |  | <b>Utensils, Equipment and Vending</b> |   |  |  |    |  |  |  | 51 | Plumbing installed; proper backflow devices  |  |  | 52                                     | Sewage and waste water properly disposed                           |  |  | 53                         | Toilet facilities: properly constructed, supplied, & cleaned |  |  | 54                         | Garbage & refuse properly disposed; facilities maintained |  |  | 55                         | X Physical facilities installed, maintained, and clean |  |  | 56                                     | Adequate ventilation and lighting; designated areas used     |  |  | <b>Physical Facilities</b>             |   |  |  |                          |  |  |  | 57 | All food employees have food handler training            |  |  | <b>Employee Training</b>   |  |  |  |    |  |  |  | 58 | Allergen training as required                             |  |  |                          |  |  |  |                            |  |  |  |                            |                               |  |  |    |   |  |  |                          |   |  |  |                          |  |  |  |    |                               |  |  |    |                               |  |  |
| 48                                     | Warewashing facilities: installed, maintained, & used; test strips                     |  |     |  |  |   |  |    |   |  |  |                            |  |  |   |  |  |  |   |                                 |  |  |  |  |   |  |  |    |  |  |  |    |  |  |  |  |  |  |  |                            |  |  |  |                            |   |  |  |                            |  |  |  |  |  |  |  |  |   |  |  |                          |  |  |  |    |  |  |  |                            |  |  |  |    |  |  |  |    |   |  |  |                          |  |  |  |                            |  |  |  |                            |                               |  |  |    |   |  |  |                          |   |  |  |                          |  |  |  |    |                               |  |  |    |                               |  |  |
| 49                                     | Non-food contact surfaces clean  |  |     | <b>Food Identification</b>             |  |   |  |    |   |  |  | 50                         | Hot and cold water available; adequate pressure  |  |   | <b>Utensils, Equipment and Vending</b> |  |  |   |                                 |  |  |  | 51                                     | Plumbing installed; proper backflow devices               |  |  | 52 | Sewage and waste water properly disposed   |  |  | 53 | Toilet facilities: properly constructed, supplied, & cleaned                           |  |  | 54                                     | Garbage & refuse properly disposed; facilities maintained          |  |  | 55                         | X Physical facilities installed, maintained, and clean       |  |  | 56                         | Adequate ventilation and lighting; designated areas used  |  |  | <b>Physical Facilities</b> |  |  |  |  |  |  |  | 57                                     | All food employees have food handler training             |  |  | <b>Employee Training</b> |  |  |  |    |  |  |  | 58                         | Allergen training as required                                |  |  |    |  |  |  |    |   |  |  |                          |  |  |  |                            |  |  |  |                            |                               |  |  |    |   |  |  |                          |   |  |  |                          |  |  |  |    |                               |  |  |    |                               |  |  |
| <b>Food Identification</b>             |  |  |     |  |  |   |  |    |   |  |  |                            |  |  |   |  |  |  |   |                                 |  |  |  |  |   |  |  |    |  |  |  |    |  |  |  |  |  |  |  |                            |  |  |  |                            |   |  |  |                            |  |  |  |  |  |  |  |  |   |  |  |                          |  |  |  |    |  |  |  |                            |  |  |  |    |  |  |  |    |   |  |  |                          |  |  |  |                            |  |  |  |                            |                               |  |  |    |   |  |  |                          |   |  |  |                          |  |  |  |    |                               |  |  |    |                               |  |  |
| 50                                     | Hot and cold water available; adequate pressure  |  |     | <b>Utensils, Equipment and Vending</b> |  |   |  |    |   |  |  | 51                         | Plumbing installed; proper backflow devices  |  |   | 52                                     | Sewage and waste water properly disposed                           |  |   | 53                              | Toilet facilities: properly constructed, supplied, & cleaned |  |  | 54                                     | Garbage & refuse properly disposed; facilities maintained |  |  | 55 | X Physical facilities installed, maintained, and clean                                 |  |  | 56 | Adequate ventilation and lighting; designated areas used                               |  |  | <b>Physical Facilities</b>             |  |  |  |                            |  |  |  | 57                         | All food employees have food handler training             |  |  | <b>Employee Training</b>   |  |  |  |  |  |  |  | 58                                     | Allergen training as required                             |  |  |                          |  |  |  |    |  |  |  |                            |  |  |  |    |  |  |  |    |   |  |  |                          |  |  |  |                            |  |  |  |                            |                               |  |  |    |   |  |  |                          |   |  |  |                          |  |  |  |    |                               |  |  |    |                               |  |  |
| <b>Utensils, Equipment and Vending</b> |  |  |     |  |  |   |  |    |   |  |  |                            |  |  |   |  |  |  |   |                                 |  |  |  |  |   |  |  |    |  |  |  |    |  |  |  |  |  |  |  |                            |  |  |  |                            |   |  |  |                            |  |  |  |  |  |  |  |  |   |  |  |                          |  |  |  |    |  |  |  |                            |  |  |  |    |  |  |  |    |   |  |  |                          |  |  |  |                            |  |  |  |                            |                               |  |  |    |   |  |  |                          |   |  |  |                          |  |  |  |    |                               |  |  |    |                               |  |  |
| 51                                     | Plumbing installed; proper backflow devices  |  |     |  |  |   |  |    |   |  |  |                            |  |  |   |  |  |  |   |                                 |  |  |  |  |   |  |  |    |  |  |  |    |  |  |  |  |  |  |  |                            |  |  |  |                            |   |  |  |                            |  |  |  |  |  |  |  |  |   |  |  |                          |  |  |  |    |  |  |  |                            |  |  |  |    |  |  |  |    |   |  |  |                          |  |  |  |                            |  |  |  |                            |                               |  |  |    |   |  |  |                          |   |  |  |                          |  |  |  |    |                               |  |  |    |                               |  |  |
| 52                                     | Sewage and waste water properly disposed   |  |     |  |  |   |  |    |   |  |  |                            |  |  |   |  |  |  |   |                                 |  |  |  |  |   |  |  |    |  |  |  |    |  |  |  |  |  |  |  |                            |  |  |  |                            |   |  |  |                            |  |  |  |  |  |  |  |  |   |  |  |                          |  |  |  |    |  |  |  |                            |  |  |  |    |  |  |  |    |   |  |  |                          |  |  |  |                            |  |  |  |                            |                               |  |  |    |   |  |  |                          |   |  |  |                          |  |  |  |    |                               |  |  |    |                               |  |  |
| 53                                     | Toilet facilities: properly constructed, supplied, & cleaned                           |  |     |  |  |   |  |    |   |  |  |                            |  |  |   |  |  |  |   |                                 |  |  |  |  |   |  |  |    |  |  |  |    |  |  |  |  |  |  |  |                            |  |  |  |                            |   |  |  |                            |  |  |  |  |  |  |  |  |   |  |  |                          |  |  |  |    |  |  |  |                            |  |  |  |    |  |  |  |    |   |  |  |                          |  |  |  |                            |  |  |  |                            |                               |  |  |    |   |  |  |                          |   |  |  |                          |  |  |  |    |                               |  |  |    |                               |  |  |
| 54                                     | Garbage & refuse properly disposed; facilities maintained                              |  |     |  |  |   |  |    |   |  |  |                            |  |  |   |  |  |  |   |                                 |  |  |  |  |   |  |  |    |  |  |  |    |  |  |  |  |  |  |  |                            |  |  |  |                            |   |  |  |                            |  |  |  |  |  |  |  |  |   |  |  |                          |  |  |  |    |  |  |  |                            |  |  |  |    |  |  |  |    |   |  |  |                          |  |  |  |                            |  |  |  |                            |                               |  |  |    |   |  |  |                          |   |  |  |                          |  |  |  |    |                               |  |  |    |                               |  |  |
| 55                                     | X Physical facilities installed, maintained, and clean                                 |  |     |  |  |   |  |    |   |  |  |                            |  |  |   |  |  |  |   |                                 |  |  |  |  |   |  |  |    |  |  |  |    |  |  |  |  |  |  |  |                            |  |  |  |                            |   |  |  |                            |  |  |  |  |  |  |  |  |   |  |  |                          |  |  |  |    |  |  |  |                            |  |  |  |    |  |  |  |    |   |  |  |                          |  |  |  |                            |  |  |  |                            |                               |  |  |    |   |  |  |                          |   |  |  |                          |  |  |  |    |                               |  |  |    |                               |  |  |
| 56                                     | Adequate ventilation and lighting; designated areas used                               |  |     | <b>Physical Facilities</b>             |  |   |  |    |   |  |  | 57                         | All food employees have food handler training  |  |   | <b>Employee Training</b>               |  |  |   |                                 |  |  |  | 58                                     | Allergen training as required                             |  |  |    |  |  |  |    |  |  |  |  |  |  |  |                            |  |  |  |                            |   |  |  |                            |  |  |  |  |  |  |  |  |   |  |  |                          |  |  |  |    |  |  |  |                            |  |  |  |    |  |  |  |    |   |  |  |                          |  |  |  |                            |  |  |  |                            |                               |  |  |    |   |  |  |                          |   |  |  |                          |  |  |  |    |                               |  |  |    |                               |  |  |
| <b>Physical Facilities</b>             |  |  |     |  |  |   |  |    |   |  |  |                            |  |  |   |  |  |  |   |                                 |  |  |  |  |   |  |  |    |  |  |  |    |  |  |  |  |  |  |  |                            |  |  |  |                            |   |  |  |                            |  |  |  |  |  |  |  |  |   |  |  |                          |  |  |  |    |  |  |  |                            |  |  |  |    |  |  |  |    |   |  |  |                          |  |  |  |                            |  |  |  |                            |                               |  |  |    |   |  |  |                          |   |  |  |                          |  |  |  |    |                               |  |  |    |                               |  |  |
| 57                                     | All food employees have food handler training  |  |     | <b>Employee Training</b>               |  |   |  |    |   |  |  | 58                         | Allergen training as required  |  |   |  |  |  |   |                                 |  |  |  |  |   |  |  |    |  |  |  |    |  |  |  |  |  |  |  |                            |  |  |  |                            |   |  |  |                            |  |  |  |  |  |  |  |  |   |  |  |                          |  |  |  |    |  |  |  |                            |  |  |  |    |  |  |  |    |   |  |  |                          |  |  |  |                            |  |  |  |                            |                               |  |  |    |   |  |  |                          |   |  |  |                          |  |  |  |    |                               |  |  |    |                               |  |  |
| <b>Employee Training</b>               |  |  |     |  |  |   |  |    |   |  |  |                            |  |  |   |  |  |  |   |                                 |  |  |  |  |   |  |  |    |  |  |  |    |  |  |  |  |  |  |  |                            |  |  |  |                            |   |  |  |                            |  |  |  |  |  |  |  |  |   |  |  |                          |  |  |  |    |  |  |  |                            |  |  |  |    |  |  |  |    |   |  |  |                          |  |  |  |                            |  |  |  |                            |                               |  |  |    |   |  |  |                          |   |  |  |                          |  |  |  |    |                               |  |  |    |                               |  |  |
| 58                                     | Allergen training as required  |  |     |  |  |   |  |    |   |  |  |                            |  |  |   |  |  |  |   |                                 |  |  |  |  |   |  |  |    |  |  |  |    |  |  |  |  |  |  |  |                            |  |  |  |                            |   |  |  |                            |  |  |  |  |  |  |  |  |   |  |  |                          |  |  |  |    |  |  |  |                            |  |  |  |    |  |  |  |    |   |  |  |                          |  |  |  |                            |  |  |  |                            |                               |  |  |    |   |  |  |                          |   |  |  |                          |  |  |  |    |                               |  |  |    |                               |  |  |

# Food Establishment Inspection Report

Page 2 of 3

Establishment: JC's Lounge

Establishment #: 23 024

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Chlorine

PPM: 50/100

Heat: N/A

## TEMPERATURE OBSERVATIONS

## OBSERVATIONS AND CORRECTIVE ACTIONS

CFPM Verification (name, expiration date, ID#): Pam Gulotta

HACCP Topic: TCS food/drink temperature/storage requirements, no bare hand contact with ready-to-eat food, proper sanitization

Pam Gubotta

Mar 10, 2023

Date

Person In Charge (Signature)

Paul W. King, WEND (EZ)

17

**Follow-up:**  Yes  No (Check one)

Follow-up Date:

---

Inspector (Signature)

# Food Establishment Inspection Report

Page 3 of 3

Establishment: JC's Lounge

Establishment #: 23 024

## OBSERVATIONS AND CORRECTIVE ACTIONS

Jam Gulotta

Person In Charge (Signature)

Mar 10, 2023

Date

Paul  
Inspector (Signature)

Follow-up:  Yes  No (Check one)

**Follow-up Date:**