

# 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>1        | Date<br>05/01/2024                          |
| Establishment<br>The Farmstead   |  | No. of Repeat Risk Factor/Intervention Violations<br>0 | Time In<br>11:05 AM                         |
| Street Address<br>610 W. Front Street  |  | Permit Holder<br>The Farmstead 116 Roanoke LLC         | Time Out<br>12:45 PM                        |
| City/State<br>Roanoke, IL  |  | Risk Category<br>I                                     | 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  | In  | Food separated and protected   |  |  |   |     |                                      |  |     |  |  |  |   |     |   |    |     |   |    |  |                        |     |   |  |  |                          |     |   |  |     |   |     |  |    |     |   |    |  |   |    |   |  |     |                                     |     |  |    |     |   |     |  |   |     |  |    |     |   |    |  |                          |     |   |                        |    |   |     |  |    |     |   |     |  |   |    |   |                        |     |   |  |  |                          |     |   |     |  |   |     |  |    |     |   |    |  |   |  |   |  |  |  |  |  |    |     |   |     |  |   |     |  |  |  |    |    |  |    |     |   |  |  |    |     |  |  |  |    |     |  |  |  |   |  |  |  |  |  |  |  |    |     |  |  |  |
| 2   | In  | 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  | In  | Proper cooking time and temperatures | 7  | In  | No discharge from eyes, nose, and mouth            |  |  | <b>Good Hygienic Practices</b>                              |     |   |    |     |   |    |  | 8                      | In  | Hands clean and properly washed                             |  |  | 19                       | In  | 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  | In | Proper cooling time and temperature         | <b>Preventing Contamination by Hands</b> |     |                                     |     |  |    |     |   | 11  | In   | Food obtained from approved source                          |     |  | 12 | N/O | Food received at proper temperature                               |    |  | 21                       | Out | 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>Approved Source</b> |     |   |  |  |                          |     |   | 23  | N/A  | Consumer advisory provided for raw/undercooked food |     |  | 24 | N/A | Time as a Public Health Control; procedures & records |    |  | <b>Consumer Advisory</b>                                    |  |   |  |  |  |  |  | 25 | N/A | Highly Susceptible Populations            |     |  | <b>Pasteurized foods used; prohibited foods not offered</b> |     |  |  |  |    |    |  | 26 | N/A | Food/Color Additives and Toxic Substances   |  |  | 27 | N/A | Food additives: approved and properly used |  |  | 28 | In  | Toxic substances properly identified, stored, and used |  |  | <b>Conformance with Approved Procedures</b> |  |  |  |  |  |  |  | 29 | N/A | Compliance with variance/specialized process/HACCP |  |  |
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| 7   | In  | No discharge from eyes, nose, and mouth   |     |   | <b>Good Hygienic Practices</b>                              |     |  |  |  |   |     |                                      | 8  | In  | Hands clean and properly washed                    |  |  | 19  | In  | 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                       | In  | Proper cooling time and temperature         | <b>Preventing Contamination by Hands</b> |     |   |     |  |    |     |   | 11 | In   | Food obtained from approved source                          |    |   | 12                                       | N/O | Food received at proper temperature |     |  | 21 | Out | 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>Approved Source</b> |    |   |     |  |    |     |   | 23  | N/A  | Consumer advisory provided for raw/undercooked food         |    |   | 24                     | N/A | Time as a Public Health Control; procedures & records |  |  | <b>Consumer Advisory</b> |     |   |     |  |   |     |  | 25 | N/A | Highly Susceptible Populations                        |    |  | <b>Pasteurized foods used; prohibited foods not offered</b> |  |   |  |  |  |  |  | 26 | N/A | Food/Color Additives and Toxic Substances |     |  | 27  | N/A | Food additives: approved and properly used |  |  | 28 | In | Toxic substances properly identified, stored, and used |    |     | <b>Conformance with Approved Procedures</b> |  |  |    |     |  |  |  | 29 | N/A | Compliance with variance/specialized process/HACCP     |  |  |   |  |  |  |  |  |  |  |    |     |  |  |  |
| <b>Good Hygienic Practices</b>                              |     |   |     |   |   |     |  |  |  |   |     |                                      |  |     |  |  |  |   |     |   |    |     |   |    |  |                        |     |   |  |  |                          |     |   |  |     |   |     |  |    |     |   |    |  |   |    |   |  |     |                                     |     |  |    |     |   |     |  |   |     |  |    |     |   |    |  |                          |     |   |                        |    |   |     |  |    |     |   |     |  |   |    |   |                        |     |   |  |  |                          |     |   |     |  |   |     |  |    |     |   |    |  |   |  |   |  |  |  |  |  |    |     |   |     |  |   |     |  |  |  |    |    |  |    |     |   |  |  |    |     |  |  |  |    |     |  |  |  |   |  |  |  |  |  |  |  |    |     |  |  |  |
| 8   | In  | Hands clean and properly washed   |     |   | 19  | In  | 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  | In  | Proper cooling time and temperature  | <b>Preventing Contamination by Hands</b> |     |  |  |  |   |     |   | 11 | In  | Food obtained from approved source  |    |  | 12                     | N/O | Food received at proper temperature                         |  |  | 21                       | Out | 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>Approved Source</b>                   |     |                                     |     |  |    |     |   | 23  | N/A  | Consumer advisory provided for raw/undercooked food         |     |  | 24 | N/A | Time as a Public Health Control; procedures & records             |    |  | <b>Consumer Advisory</b> |     |   |                        |    |   |     |  | 25 | N/A | Highly Susceptible Populations                                    |     |  | <b>Pasteurized foods used; prohibited foods not offered</b> |    |   |                        |     |   |  |  | 26                       | N/A | Food/Color Additives and Toxic Substances |     |  | 27  | N/A | Food additives: approved and properly used |    |     | 28  | In | Toxic substances properly identified, stored, and used |   |  | <b>Conformance with Approved Procedures</b> |  |  |  |  |  |    |     | 29  | N/A | Compliance with variance/specialized process/HACCP |   |     |  |  |  |    |    |  |    |     |   |  |  |    |     |  |  |  |    |     |  |  |  |   |  |  |  |  |  |  |  |    |     |  |  |  |
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| <b>Preventing Contamination by Hands</b>                    |     |   |     |   |   |     |  |  |  |   |     |                                      |  |     |  |  |  |   |     |   |    |     |   |    |  |                        |     |   |  |  |                          |     |   |  |     |   |     |  |    |     |   |    |  |   |    |   |  |     |                                     |     |  |    |     |   |     |  |   |     |  |    |     |   |    |  |                          |     |   |                        |    |   |     |  |    |     |   |     |  |   |    |   |                        |     |   |  |  |                          |     |   |     |  |   |     |  |    |     |   |    |  |   |  |   |  |  |  |  |  |    |     |   |     |  |   |     |  |  |  |    |    |  |    |     |   |  |  |    |     |  |  |  |    |     |  |  |  |   |  |  |  |  |  |  |  |    |     |  |  |  |
| 11  | In  | Food obtained from approved source  |     |   | 12  | N/O | Food received at proper temperature  |  |  | 21  | Out | 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>Approved Source</b> |     |   |  |  |                          |     |   | 23                                       | N/A | Consumer advisory provided for raw/undercooked food   |     |  | 24 | N/A | Time as a Public Health Control; procedures & records             |    |  | <b>Consumer Advisory</b>                                    |    |   |  |     |                                     |     |  | 25 | N/A | Highly Susceptible Populations            |     |  | <b>Pasteurized foods used; prohibited foods not offered</b> |     |  |    |     |   |    |  | 26                       | N/A | Food/Color Additives and Toxic Substances   |                        |    | 27  | N/A | Food additives: approved and properly used |    |     | 28  | In  | Toxic substances properly identified, stored, and used |   |    | <b>Conformance with Approved Procedures</b> |                        |     |   |  |  |                          |     | 29  | N/A | Compliance with variance/specialized process/HACCP |   |     |  |    |     |   |    |  |   |  |   |  |  |  |  |  |    |     |   |     |  |   |     |  |  |  |    |    |  |    |     |   |  |  |    |     |  |  |  |    |     |  |  |  |   |  |  |  |  |  |  |  |    |     |  |  |  |
| 12  | N/O | Food received at proper temperature   |     |   | 21  | Out | 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>Approved Source</b>                   |     |  |  |  |   |     |   | 23 | N/A | Consumer advisory provided for raw/undercooked food   |    |  | 24                     | N/A | Time as a Public Health Control; procedures & records       |  |  | <b>Consumer Advisory</b> |     |   |  |     |   |     |  | 25 | N/A | Highly Susceptible Populations                                    |    |  | <b>Pasteurized foods used; prohibited foods not offered</b> |    |   |  |     |                                     |     |  | 26 | N/A | Food/Color Additives and Toxic Substances |     |  | 27  | N/A | Food additives: approved and properly used |    |     | 28  | In | Toxic substances properly identified, stored, and used |                          |     | <b>Conformance with Approved Procedures</b> |                        |    |   |     |  |    |     | 29  | 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>Approved Source</b>                                      |     |   |     |   |   |     |  |  |  |   |     |                                      |  |     |  |  |  |   |     |   |    |     |   |    |  |                        |     |   |  |  |                          |     |   |  |     |   |     |  |    |     |   |    |  |   |    |   |  |     |                                     |     |  |    |     |   |     |  |   |     |  |    |     |   |    |  |                          |     |   |                        |    |   |     |  |    |     |   |     |  |   |    |   |                        |     |   |  |  |                          |     |   |     |  |   |     |  |    |     |   |    |  |   |  |   |  |  |  |  |  |    |     |   |     |  |   |     |  |  |  |    |    |  |    |     |   |  |  |    |     |  |  |  |    |     |  |  |  |   |  |  |  |  |  |  |  |    |     |  |  |  |
| 23  | N/A | Consumer advisory provided for raw/undercooked food   |     |   | 24  | N/A | Time as a Public Health Control; procedures & records                            |  |  | <b>Consumer Advisory</b>                    |     |                                      |  |     |  |  |  | 25  | N/A | Highly Susceptible Populations                                    |    |     | <b>Pasteurized foods used; prohibited foods not offered</b>                                 |    |  |                        |     |   |  |  | 26                       | N/A | Food/Color Additives and Toxic Substances   |  |     | 27  | N/A | Food additives: approved and properly used             |    |     | 28  | In | Toxic substances properly identified, stored, and used |   |    | <b>Conformance with Approved Procedures</b> |  |     |                                     |     |  |    |     | 29  | N/A | Compliance with variance/specialized process/HACCP |   |     |  |    |     |   |    |  |                          |     |   |                        |    |   |     |  |    |     |   |     |  |   |    |   |                        |     |   |  |  |                          |     |   |     |  |   |     |  |    |     |   |    |  |   |  |   |  |  |  |  |  |    |     |   |     |  |   |     |  |  |  |    |    |  |    |     |   |  |  |    |     |  |  |  |    |     |  |  |  |   |  |  |  |  |  |  |  |    |     |  |  |  |
| 24  | N/A | Time as a Public Health Control; procedures & records   |     |   | <b>Consumer Advisory</b>                                    |     |  |  |  |   |     |                                      | 25                                       | N/A | Highly Susceptible Populations                     |  |  | <b>Pasteurized foods used; prohibited foods not offered</b> |     |   |    |     |   |    |  | 26                     | N/A | Food/Color Additives and Toxic Substances                   |  |  | 27                       | N/A | Food additives: approved and properly used  |  |     | 28  | In  | Toxic substances properly identified, stored, and used |    |     | <b>Conformance with Approved Procedures</b>                       |    |  |   |    |   |  |     | 29                                  | N/A | Compliance with variance/specialized process/HACCP |    |     |   |     |  |   |     |  |    |     |   |    |  |                          |     |   |                        |    |   |     |  |    |     |   |     |  |   |    |   |                        |     |   |  |  |                          |     |   |     |  |   |     |  |    |     |   |    |  |   |  |   |  |  |  |  |  |    |     |   |     |  |   |     |  |  |  |    |    |  |    |     |   |  |  |    |     |  |  |  |    |     |  |  |  |   |  |  |  |  |  |  |  |    |     |  |  |  |
| <b>Consumer Advisory</b>                                    |     |   |     |   |   |     |  |  |  |   |     |                                      |  |     |  |  |  |   |     |   |    |     |   |    |  |                        |     |   |  |  |                          |     |   |  |     |   |     |  |    |     |   |    |  |   |    |   |  |     |                                     |     |  |    |     |   |     |  |   |     |  |    |     |   |    |  |                          |     |   |                        |    |   |     |  |    |     |   |     |  |   |    |   |                        |     |   |  |  |                          |     |   |     |  |   |     |  |    |     |   |    |  |   |  |   |  |  |  |  |  |    |     |   |     |  |   |     |  |  |  |    |    |  |    |     |   |  |  |    |     |  |  |  |    |     |  |  |  |   |  |  |  |  |  |  |  |    |     |  |  |  |
| 25  | N/A | Highly Susceptible Populations  |     |   | <b>Pasteurized foods used; prohibited foods not offered</b> |     |  |  |  |   |     |                                      | 26                                       | N/A | Food/Color Additives and Toxic Substances          |  |  | 27  | N/A | Food additives: approved and properly used                        |    |     | 28  | In | Toxic substances properly identified, stored, and used |                        |     | <b>Conformance with Approved Procedures</b>                 |  |  |                          |     |   |  |     | 29  | N/A | Compliance with variance/specialized process/HACCP     |    |     |   |    |  |   |    |   |  |     |                                     |     |  |    |     |   |     |  |   |     |  |    |     |   |    |  |                          |     |   |                        |    |   |     |  |    |     |   |     |  |   |    |   |                        |     |   |  |  |                          |     |   |     |  |   |     |  |    |     |   |    |  |   |  |   |  |  |  |  |  |    |     |   |     |  |   |     |  |  |  |    |    |  |    |     |   |  |  |    |     |  |  |  |    |     |  |  |  |   |  |  |  |  |  |  |  |    |     |  |  |  |
| <b>Pasteurized foods used; prohibited foods not offered</b> |     |   |     |   |   |     |  |  |  |   |     |                                      |  |     |  |  |  |   |     |   |    |     |   |    |  |                        |     |   |  |  |                          |     |   |  |     |   |     |  |    |     |   |    |  |   |    |   |  |     |                                     |     |  |    |     |   |     |  |   |     |  |    |     |   |    |  |                          |     |   |                        |    |   |     |  |    |     |   |     |  |   |    |   |                        |     |   |  |  |                          |     |   |     |  |   |     |  |    |     |   |    |  |   |  |   |  |  |  |  |  |    |     |   |     |  |   |     |  |  |  |    |    |  |    |     |   |  |  |    |     |  |  |  |    |     |  |  |  |   |  |  |  |  |  |  |  |    |     |  |  |  |
| 26  | N/A | Food/Color Additives and Toxic Substances   |     |   |   |     |  |  |  |   |     |                                      |  |     |  |  |  |   |     |   |    |     |   |    |  |                        |     |   |  |  |                          |     |   |  |     |   |     |  |    |     |   |    |  |   |    |   |  |     |                                     |     |  |    |     |   |     |  |   |     |  |    |     |   |    |  |                          |     |   |                        |    |   |     |  |    |     |   |     |  |   |    |   |                        |     |   |  |  |                          |     |   |     |  |   |     |  |    |     |   |    |  |   |  |   |  |  |  |  |  |    |     |   |     |  |   |     |  |  |  |    |    |  |    |     |   |  |  |    |     |  |  |  |    |     |  |  |  |   |  |  |  |  |  |  |  |    |     |  |  |  |
| 27  | N/A | Food additives: approved and properly used  |     |   | 28  | In  | Toxic substances properly identified, stored, and used                           |  |  | <b>Conformance with Approved Procedures</b> |     |                                      |  |     |  |  |  | 29  | N/A | Compliance with variance/specialized process/HACCP                |    |     |   |    |  |                        |     |   |  |  |                          |     |   |  |     |   |     |  |    |     |   |    |  |   |    |   |  |     |                                     |     |  |    |     |   |     |  |   |     |  |    |     |   |    |  |                          |     |   |                        |    |   |     |  |    |     |   |     |  |   |    |   |                        |     |   |  |  |                          |     |   |     |  |   |     |  |    |     |   |    |  |   |  |   |  |  |  |  |  |    |     |   |     |  |   |     |  |  |  |    |    |  |    |     |   |  |  |    |     |  |  |  |    |     |  |  |  |   |  |  |  |  |  |  |  |    |     |  |  |  |
| 28  | In  | Toxic substances properly identified, stored, and used  |     |   | <b>Conformance with Approved Procedures</b>                 |     |  |  |  |   |     |                                      | 29                                       | N/A | Compliance with variance/specialized process/HACCP |  |  |   |     |   |    |     |   |    |  |                        |     |   |  |  |                          |     |   |  |     |   |     |  |    |     |   |    |  |   |    |   |  |     |                                     |     |  |    |     |   |     |  |   |     |  |    |     |   |    |  |                          |     |   |                        |    |   |     |  |    |     |   |     |  |   |    |   |                        |     |   |  |  |                          |     |   |     |  |   |     |  |    |     |   |    |  |   |  |   |  |  |  |  |  |    |     |   |     |  |   |     |  |  |  |    |    |  |    |     |   |  |  |    |     |  |  |  |    |     |  |  |  |   |  |  |  |  |  |  |  |    |     |  |  |  |
| <b>Conformance with Approved Procedures</b>                 |     |   |     |   |   |     |  |  |  |   |     |                                      |  |     |  |  |  |   |     |   |    |     |   |    |  |                        |     |   |  |  |                          |     |   |  |     |   |     |  |    |     |   |    |  |   |    |   |  |     |                                     |     |  |    |     |   |     |  |   |     |  |    |     |   |    |  |                          |     |   |                        |    |   |     |  |    |     |   |     |  |   |    |   |                        |     |   |  |  |                          |     |   |     |  |   |     |  |    |     |   |    |  |   |  |   |  |  |  |  |  |    |     |   |     |  |   |     |  |  |  |    |    |  |    |     |   |  |  |    |     |  |  |  |    |     |  |  |  |   |  |  |  |  |  |  |  |    |     |  |  |  |
| 29  | 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

|  |  |  |     |   |  |  |   |  |  |                            |   |  |    |                                  |  |   |  |    |  |                            |  |  |    |   |  |  |  |    |  |    |  |  |                            |  |  |  |  |    |  |    |   |                                  |                            |   |  |  |                                 |    |  |  |                               |   |                            |   |    |   |   |    |  |    |    |  |                            |  |    |  |   |    |  |    |    |  |                            |  |    |  |   |                            |  |    |    |  |    |   |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |   |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |   |    |  |  |    |   |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |
|--|--|--|-----|---|--|--|---|--|--|----------------------------|---|--|----|----------------------------------|--|---|--|----|--|----------------------------|--|--|----|---|--|--|--|----|--|----|--|--|----------------------------|--|--|--|--|----|--|----|---|----------------------------------|----------------------------|---|--|--|---------------------------------|----|--|--|-------------------------------|---|----------------------------|---|----|---|---|----|--|----|----|--|----------------------------|--|----|--|---|----|--|----|----|--|----------------------------|--|----|--|---|----------------------------|--|----|----|--|----|---|----|----|--|----|--|----|----|--|----|--|----|----|--|----|--|----|----|--|----|--|----|----|--|----|--|----|----|---|----|--|----|----|--|----|--|----|----|--|----|--|----|----|--|----|--|----|----|--|----|--|----|----|---|----|--|--|----|---|----|--|--|----|--|----|--|--|----|--|----|--|--|----|--|----|--|--|----|--|----|--|--|----|--|--|--|--|----|--|--|--|--|----|--|--|--|--|----|--|--|--|--|----|--|--|--|--|----|--|--|--|--|----|--|--|--|--|----|--|--|--|--|----|--|--|--|--|----|--|--|--|--|----|--|--|--|--|----|--|--|--|--|
| Compliance Status                      |  |  | COS | R | Compliance Status                      | COS  | R |  |  |                            |   |  |    |                                  |  |   |  |    |  |                            |  |  |    |   |  |  |  |    |  |    |  |  |                            |  |  |  |  |    |  |    |   |                                  |                            |   |  |  |                                 |    |  |  |                               |   |                            |   |    |   |   |    |  |    |    |  |                            |  |    |  |   |    |  |    |    |  |                            |  |    |  |   |                            |  |    |    |  |    |   |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |   |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |   |    |  |  |    |   |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |
| <b>Safe Food and Water</b>             |  |  |     |   |  |  |   |  |  |                            |   |  |    |                                  |  |   |  |    |  |                            |  |  |    |   |  |  |  |    |  |    |  |  |                            |  |  |  |  |    |  |    |   |                                  |                            |   |  |  |                                 |    |  |  |                               |   |                            |   |    |   |   |    |  |    |    |  |                            |  |    |  |   |    |  |    |    |  |                            |  |    |  |   |                            |  |    |    |  |    |   |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |   |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |   |    |  |  |    |   |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |
| 30                                     | Pasteurized eggs used where required   |  |     |   | 43                                     | Proper Use of Utensils   |   |  |  |                            |   |  |    |                                  |  |   |  |    |  |                            |  |  |    |   |  |  |  |    |  |    |  |  |                            |  |  |  |  |    |  |    |   |                                  |                            |   |  |  |                                 |    |  |  |                               |   |                            |   |    |   |   |    |  |    |    |  |                            |  |    |  |   |    |  |    |    |  |                            |  |    |  |   |                            |  |    |    |  |    |   |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |   |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |   |    |  |  |    |   |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |
| 31                                     | Water and ice from approved source   |  |     |   | 32                                     | Variance obtained for specialized processing methods                                   |   |  |  | 44                         | In-use utensils: properly stored  |  |    |                                  | 33                                     | Proper cooling methods used; adequate equipment for temperature control |  |    |  | 45                         | Utensils, equipment & linens: properly stored, dried, & handled      |  |    |   | 34                                     | Plant food properly cooked for hot holding                   |  |    |  | 46 | Single-use/single-service articles: properly stored and used |  |                            |  | 35                                     | Approved thawing methods used                                |  |    |  | 47 | Gloves used properly                    |                                  |                            |   | 36                                     | Thermometers provided & accurate                             |                                 |    |  | <b>Utensils, Equipment and Vending</b> |                               |   |                            |   |    |   |   | 37 | Food identification  |    | X  |  | 48                         | Food and non-food contact surfaces cleanable, properly designed, constructed, and used |    |  |   | 38 | Food properly labeled; original container                          |    | X  |  | 49                         | Warewashing facilities: installed, maintained, & used; test strips |    |  |   | <b>Physical Facilities</b> |  |    |    |  |    |   |    | 39 | Prevention of Food Contamination                             |    |  |    | 50 | Non-food contact surfaces clean                                      |    |  |    | 40 | Insects, rodents, and animals not present                    |    |  |    | 51 | Hot and cold water available; adequate pressure                      |    |  |    | 41 | Contamination prevented during food preparation, storage and display |    |  |    | 52 | Plumbing installed; proper backflow devices |    |  |    | 42 | Personal cleanliness   |    |  |    | 53 | Sewage and waste water properly disposed |    |  |    | 43 | Wiping cloths: properly used and stored                      |    |  |    | 54 | Toilet facilities: properly constructed, supplied, & cleaned |    |  |    | 44 | Washing fruits and vegetables                             |    |  |  | 55 | Garbage & refuse properly disposed; facilities maintained |    |  |  | 45 |  |    |  |  | 56 | Physical facilities installed, maintained, and clean |    |  |  | 46 |  |    |  |  | 57 | Adequate ventilation and lighting; designated areas used |    |  |  | 47 |  |  |  |  | 48 |  |  |  |  | 49 |  |  |  |  | 50 |  |  |  |  | 51 |  |  |  |  | 52 |  |  |  |  | 53 |  |  |  |  | 54 |  |  |  |  | 55 |  |  |  |  | 56 |  |  |  |  | 57 |  |  |  |  | 58 |  |  |  |  |
| 32                                     | Variance obtained for specialized processing methods                                   |  |     |   | 44                                     | In-use utensils: properly stored   |   |  |  | 33                         | Proper cooling methods used; adequate equipment for temperature control |  |    |                                  | 45                                     | Utensils, equipment & linens: properly stored, dried, & handled         |  |    |  | 34                         | Plant food properly cooked for hot holding                           |  |    |   | 46                                     | Single-use/single-service articles: properly stored and used |  |    |  | 35 | Approved thawing methods used                                |  |                            |  | 47                                     | Gloves used properly   |  |    |  | 36 | Thermometers provided & accurate        |                                  |                            |   | <b>Utensils, Equipment and Vending</b> |  |                                 |    |  |  |                               |   | 37                         | Food identification                         |    | X   |   | 48 | Food and non-food contact surfaces cleanable, properly designed, constructed, and used |    |    |  | 38                         | Food properly labeled; original container  |    | X  |   | 49 | Warewashing facilities: installed, maintained, & used; test strips |    |    |  | <b>Physical Facilities</b> |  |    |  |   |                            |  |    | 39 | Prevention of Food Contamination                                     |    |   |    | 50 | Non-food contact surfaces clean                              |    |  |    | 40 | Insects, rodents, and animals not present                            |    |  |    | 51 | Hot and cold water available; adequate pressure              |    |  |    | 41 | Contamination prevented during food preparation, storage and display |    |  |    | 52 | Plumbing installed; proper backflow devices                          |    |  |    | 42 | Personal cleanliness                        |    |  |    | 53 | Sewage and waste water properly disposed                     |    |  |    | 43 | Wiping cloths: properly used and stored  |    |  |    | 54 | Toilet facilities: properly constructed, supplied, & cleaned |    |  |    | 44 | Washing fruits and vegetables                                |    |  |    | 55 | Garbage & refuse properly disposed; facilities maintained |    |  |  | 45 |   |    |  |  | 56 | Physical facilities installed, maintained, and clean     |    |  |  | 46 |  |    |  |  | 57 | Adequate ventilation and lighting; designated areas used |    |  |  | 47 |  |    |  |  | 48 |  |  |  |  | 49 |  |  |  |  | 50 |  |  |  |  | 51 |  |  |  |  | 52 |  |  |  |  | 53 |  |  |  |  | 54 |  |  |  |  | 55 |  |  |  |  | 56 |  |  |  |  | 57 |  |  |  |  | 58 |  |  |  |  |    |  |  |  |  |
| 44                                     | In-use utensils: properly stored   |  |     |   |  |  |   |  |  |                            |   |  |    |                                  |  |   |  |    |  |                            |  |  |    |   |  |  |  |    |  |    |  |  |                            |  |  |  |  |    |  |    |   |                                  |                            |   |  |  |                                 |    |  |  |                               |   |                            |   |    |   |   |    |  |    |    |  |                            |  |    |  |   |    |  |    |    |  |                            |  |    |  |   |                            |  |    |    |  |    |   |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |   |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |   |    |  |  |    |   |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |
| 33                                     | Proper cooling methods used; adequate equipment for temperature control                |  |     |   | 45                                     | Utensils, equipment & linens: properly stored, dried, & handled                        |   |  |  | 34                         | Plant food properly cooked for hot holding                              |  |    |                                  | 46                                     | Single-use/single-service articles: properly stored and used            |  |    |  | 35                         | Approved thawing methods used  |  |    |   | 47                                     | Gloves used properly   |  |    |  | 36 | Thermometers provided & accurate                             |  |                            |  | <b>Utensils, Equipment and Vending</b> |  |  |    |  |    |   |                                  | 37                         | Food identification                             |  | X  |                                 | 48 | Food and non-food contact surfaces cleanable, properly designed, constructed, and used |  |                               |   | 38                         | Food properly labeled; original container   |    | X   |   | 49 | Warewashing facilities: installed, maintained, & used; test strips                     |    |    |  | <b>Physical Facilities</b> |  |    |  |   |    |  |    | 39 | Prevention of Food Contamination                                     |                            |  |    | 50   | Non-food contact surfaces clean                 |                            |  |    | 40 | Insects, rodents, and animals not present                            |    |   |    | 51 | Hot and cold water available; adequate pressure              |    |  |    | 41 | Contamination prevented during food preparation, storage and display |    |  |    | 52 | Plumbing installed; proper backflow devices                  |    |  |    | 42 | Personal cleanliness   |    |  |    | 53 | Sewage and waste water properly disposed                             |    |  |    | 43 | Wiping cloths: properly used and stored     |    |  |    | 54 | Toilet facilities: properly constructed, supplied, & cleaned |    |  |    | 44 | Washing fruits and vegetables            |    |  |    | 55 | Garbage & refuse properly disposed; facilities maintained    |    |  |    | 45 |  |    |  |    | 56 | Physical facilities installed, maintained, and clean      |    |  |  | 46 |   |    |  |  | 57 | Adequate ventilation and lighting; designated areas used |    |  |  | 47 |  |    |  |  | 48 |  |    |  |  | 49 |  |    |  |  | 50 |  |  |  |  | 51 |  |  |  |  | 52 |  |  |  |  | 53 |  |  |  |  | 54 |  |  |  |  | 55 |  |  |  |  | 56 |  |  |  |  | 57 |  |  |  |  | 58 |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |
| 45                                     | Utensils, equipment & linens: properly stored, dried, & handled                        |  |     |   |  |  |   |  |  |                            |   |  |    |                                  |  |   |  |    |  |                            |  |  |    |   |  |  |  |    |  |    |  |  |                            |  |  |  |  |    |  |    |   |                                  |                            |   |  |  |                                 |    |  |  |                               |   |                            |   |    |   |   |    |  |    |    |  |                            |  |    |  |   |    |  |    |    |  |                            |  |    |  |   |                            |  |    |    |  |    |   |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |   |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |   |    |  |  |    |   |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |
| 34                                     | Plant food properly cooked for hot holding   |  |     |   | 46                                     | Single-use/single-service articles: properly stored and used                           |   |  |  | 35                         | Approved thawing methods used   |  |    |                                  | 47                                     | Gloves used properly  |  |    |  | 36                         | Thermometers provided & accurate                                     |  |    |   | <b>Utensils, Equipment and Vending</b> |  |  |    |  |    |  |  | 37                         | Food identification  |  | X  |  | 48 | Food and non-food contact surfaces cleanable, properly designed, constructed, and used |    |   |                                  | 38                         | Food properly labeled; original container       |  | X  |                                 | 49 | Warewashing facilities: installed, maintained, & used; test strips                     |  |                               |   | <b>Physical Facilities</b> |   |    |   |   |    |  |    | 39 | Prevention of Food Contamination                                     |                            |  |    | 50   | Non-food contact surfaces clean                 |    |  |    | 40 | Insects, rodents, and animals not present                            |                            |  |    | 51   | Hot and cold water available; adequate pressure |                            |  |    | 41 | Contamination prevented during food preparation, storage and display |    |   |    | 52 | Plumbing installed; proper backflow devices                  |    |  |    | 42 | Personal cleanliness   |    |  |    | 53 | Sewage and waste water properly disposed                     |    |  |    | 43 | Wiping cloths: properly used and stored                              |    |  |    | 54 | Toilet facilities: properly constructed, supplied, & cleaned         |    |  |    | 44 | Washing fruits and vegetables               |    |  |    | 55 | Garbage & refuse properly disposed; facilities maintained    |    |  |    | 45 |  |    |  |    | 56 | Physical facilities installed, maintained, and clean         |    |  |    | 46 |  |    |  |    | 57 | Adequate ventilation and lighting; designated areas used  |    |  |  | 47 |   |    |  |  | 48 |  |    |  |  | 49 |  |    |  |  | 50 |  |    |  |  | 51 |  |    |  |  | 52 |  |  |  |  | 53 |  |  |  |  | 54 |  |  |  |  | 55 |  |  |  |  | 56 |  |  |  |  | 57 |  |  |  |  | 58 |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |
| 46                                     | Single-use/single-service articles: properly stored and used                           |  |     |   |  |  |   |  |  |                            |   |  |    |                                  |  |   |  |    |  |                            |  |  |    |   |  |  |  |    |  |    |  |  |                            |  |  |  |  |    |  |    |   |                                  |                            |   |  |  |                                 |    |  |  |                               |   |                            |   |    |   |   |    |  |    |    |  |                            |  |    |  |   |    |  |    |    |  |                            |  |    |  |   |                            |  |    |    |  |    |   |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |   |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |   |    |  |  |    |   |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |
| 35                                     | Approved thawing methods used  |  |     |   | 47                                     | Gloves used properly   |   |  |  | 36                         | Thermometers provided & accurate  |  |    |                                  | <b>Utensils, Equipment and Vending</b> |   |  |    |  |                            |  |  | 37 | Food identification                       |  | X  |  | 48 | Food and non-food contact surfaces cleanable, properly designed, constructed, and used |    |  |  | 38                         | Food properly labeled; original container                            |  | X  |  | 49 | Warewashing facilities: installed, maintained, & used; test strips                     |    |   |                                  | <b>Physical Facilities</b> |   |  |  |                                 |    |  |  | 39                            | Prevention of Food Contamination          |                            |   |    | 50  | Non-food contact surfaces clean                 |    |  |    | 40 | Insects, rodents, and animals not present                            |                            |  |    | 51   | Hot and cold water available; adequate pressure |    |  |    | 41 | Contamination prevented during food preparation, storage and display |                            |  |    | 52   | Plumbing installed; proper backflow devices     |                            |  |    | 42 | Personal cleanliness   |    |   |    | 53 | Sewage and waste water properly disposed                     |    |  |    | 43 | Wiping cloths: properly used and stored                              |    |  |    | 54 | Toilet facilities: properly constructed, supplied, & cleaned |    |  |    | 44 | Washing fruits and vegetables  |    |  |    | 55 | Garbage & refuse properly disposed; facilities maintained            |    |  |    | 45 |   |    |  |    | 56 | Physical facilities installed, maintained, and clean         |    |  |    | 46 |  |    |  |    | 57 | Adequate ventilation and lighting; designated areas used     |    |  |    | 47 |  |    |  |    | 48 |   |    |  |  | 49 |   |    |  |  | 50 |  |    |  |  | 51 |  |    |  |  | 52 |  |    |  |  | 53 |  |    |  |  | 54 |  |  |  |  | 55 |  |  |  |  | 56 |  |  |  |  | 57 |  |  |  |  | 58 |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |
| 47                                     | Gloves used properly   |  |     |   |  |  |   |  |  |                            |   |  |    |                                  |  |   |  |    |  |                            |  |  |    |   |  |  |  |    |  |    |  |  |                            |  |  |  |  |    |  |    |   |                                  |                            |   |  |  |                                 |    |  |  |                               |   |                            |   |    |   |   |    |  |    |    |  |                            |  |    |  |   |    |  |    |    |  |                            |  |    |  |   |                            |  |    |    |  |    |   |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |   |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |   |    |  |  |    |   |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |
| 36                                     | Thermometers provided & accurate   |  |     |   | <b>Utensils, Equipment and Vending</b> |  |   |  |  |                            |   |  | 37 | Food identification              |  | X   |  | 48 | Food and non-food contact surfaces cleanable, properly designed, constructed, and used |                            |  |  | 38 | Food properly labeled; original container |  | X  |  | 49 | Warewashing facilities: installed, maintained, & used; test strips                     |    |  |  | <b>Physical Facilities</b> |  |  |  |  |    |  |    | 39                                      | Prevention of Food Contamination |                            |   |  | 50   | Non-food contact surfaces clean |    |  |  | 40                            | Insects, rodents, and animals not present |                            |   |    | 51  | Hot and cold water available; adequate pressure |    |  |    | 41 | Contamination prevented during food preparation, storage and display |                            |  |    | 52   | Plumbing installed; proper backflow devices     |    |  |    | 42 | Personal cleanliness   |                            |  |    | 53   | Sewage and waste water properly disposed        |                            |  |    | 43 | Wiping cloths: properly used and stored                              |    |   |    | 54 | Toilet facilities: properly constructed, supplied, & cleaned |    |  |    | 44 | Washing fruits and vegetables  |    |  |    | 55 | Garbage & refuse properly disposed; facilities maintained    |    |  |    | 45 |  |    |  |    | 56 | Physical facilities installed, maintained, and clean                 |    |  |    | 46 |   |    |  |    | 57 | Adequate ventilation and lighting; designated areas used     |    |  |    | 47 |  |    |  |    | 48 |  |    |  |    | 49 |  |    |  |    | 50 |   |    |  |  | 51 |   |    |  |  | 52 |  |    |  |  | 53 |  |    |  |  | 54 |  |    |  |  | 55 |  |    |  |  | 56 |  |  |  |  | 57 |  |  |  |  | 58 |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |
| <b>Utensils, Equipment and Vending</b> |  |  |     |   |  |  |   |  |  |                            |   |  |    |                                  |  |   |  |    |  |                            |  |  |    |   |  |  |  |    |  |    |  |  |                            |  |  |  |  |    |  |    |   |                                  |                            |   |  |  |                                 |    |  |  |                               |   |                            |   |    |   |   |    |  |    |    |  |                            |  |    |  |   |    |  |    |    |  |                            |  |    |  |   |                            |  |    |    |  |    |   |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |   |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |   |    |  |  |    |   |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |
| 37                                     | Food identification  |  | X   |   | 48                                     | Food and non-food contact surfaces cleanable, properly designed, constructed, and used |   |  |  | 38                         | Food properly labeled; original container                               |  | X  |                                  | 49                                     | Warewashing facilities: installed, maintained, & used; test strips      |  |    |  | <b>Physical Facilities</b> |  |  |    |   |  |  |  | 39 | Prevention of Food Contamination   |    |  |  | 50                         | Non-food contact surfaces clean                                      |  |  |  | 40 | Insects, rodents, and animals not present  |    |   |                                  | 51                         | Hot and cold water available; adequate pressure |  |  |                                 | 41 | Contamination prevented during food preparation, storage and display                   |  |                               |   | 52                         | Plumbing installed; proper backflow devices |    |   |   | 42 | Personal cleanliness   |    |    |  | 53                         | Sewage and waste water properly disposed   |    |  |   | 43 | Wiping cloths: properly used and stored                            |    |    |  | 54                         | Toilet facilities: properly constructed, supplied, & cleaned       |    |  |   | 44                         | Washing fruits and vegetables                        |    |    |  | 55 | Garbage & refuse properly disposed; facilities maintained |    |    |  | 45 |  |    |    |  | 56 | Physical facilities installed, maintained, and clean     |    |    |  | 46 |  |    |    |  | 57 | Adequate ventilation and lighting; designated areas used |    |    |  | 47 |  |    |    |   | 48 |  |    |    |  | 49 |  |    |    |  | 50 |  |    |    |  | 51 |  |    |    |  | 52 |  |    |    |   | 53 |  |  |    |   | 54 |  |  |    |  | 55 |  |  |    |  | 56 |  |  |    |  | 57 |  |  |    |  | 58 |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |
| 48                                     | Food and non-food contact surfaces cleanable, properly designed, constructed, and used |  |     |   |  |  |   |  |  |                            |   |  |    |                                  |  |   |  |    |  |                            |  |  |    |   |  |  |  |    |  |    |  |  |                            |  |  |  |  |    |  |    |   |                                  |                            |   |  |  |                                 |    |  |  |                               |   |                            |   |    |   |   |    |  |    |    |  |                            |  |    |  |   |    |  |    |    |  |                            |  |    |  |   |                            |  |    |    |  |    |   |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |   |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |   |    |  |  |    |   |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |
| 38                                     | Food properly labeled; original container  |  | X   |   | 49                                     | Warewashing facilities: installed, maintained, & used; test strips                     |   |  |  | <b>Physical Facilities</b> |   |  |    |                                  |  |   |  | 39 | Prevention of Food Contamination   |                            |  |  | 50 | Non-food contact surfaces clean           |  |  |  | 40 | Insects, rodents, and animals not present  |    |  |  | 51                         | Hot and cold water available; adequate pressure                      |  |  |  | 41 | Contamination prevented during food preparation, storage and display                   |    |   |                                  | 52                         | Plumbing installed; proper backflow devices     |  |  |                                 | 42 | Personal cleanliness   |  |                               |   | 53                         | Sewage and waste water properly disposed    |    |   |   | 43 | Wiping cloths: properly used and stored  |    |    |  | 54                         | Toilet facilities: properly constructed, supplied, & cleaned                           |    |  |   | 44 | Washing fruits and vegetables                                      |    |    |  | 55                         | Garbage & refuse properly disposed; facilities maintained          |    |  |   | 45                         |  |    |    |  | 56 | Physical facilities installed, maintained, and clean      |    |    |  | 46 |  |    |    |  | 57 | Adequate ventilation and lighting; designated areas used |    |    |  | 47 |  |    |    |  | 48 |  |    |    |  | 49 |  |    |    |   | 50 |  |    |    |  | 51 |  |    |    |  | 52 |  |    |    |  | 53 |  |    |    |  | 54 |  |    |    |   | 55 |  |  |    |   | 56 |  |  |    |  | 57 |  |  |    |  | 58 |  |  |    |  |    |  |  |    |  |    |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |
| 49                                     | Warewashing facilities: installed, maintained, & used; test strips                     |  |     |   | <b>Physical Facilities</b>             |  |   |  |  |                            |   |  | 39 | Prevention of Food Contamination |  |   |  | 50 | Non-food contact surfaces clean  |                            |  |  | 40 | Insects, rodents, and animals not present |  |  |  | 51 | Hot and cold water available; adequate pressure  |    |  |  | 41                         | Contamination prevented during food preparation, storage and display |  |  |  | 52 | Plumbing installed; proper backflow devices  |    |   |                                  | 42                         | Personal cleanliness                            |  |  |                                 | 53 | Sewage and waste water properly disposed   |  |                               |   | 43                         | Wiping cloths: properly used and stored     |    |   |   | 54 | Toilet facilities: properly constructed, supplied, & cleaned                           |    |    |  | 44                         | Washing fruits and vegetables  |    |  |   | 55 | Garbage & refuse properly disposed; facilities maintained          |    |    |  | 45                         |  |    |  |   | 56                         | Physical facilities installed, maintained, and clean |    |    |  | 46 |   |    |    |  | 57 | Adequate ventilation and lighting; designated areas used |    |    |  | 47 |  |    |    |  | 48 |  |    |    |  | 49 |  |    |    |  | 50 |  |    |    |   | 51 |  |    |    |  | 52 |  |    |    |  | 53 |  |    |    |  | 54 |  |    |    |  | 55 |  |    |    |   | 56 |  |  |    |   | 57 |  |  |    |  | 58 |  |  |    |  |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |
| <b>Physical Facilities</b>             |  |  |     |   |  |  |   |  |  |                            |   |  |    |                                  |  |   |  |    |  |                            |  |  |    |   |  |  |  |    |  |    |  |  |                            |  |  |  |  |    |  |    |   |                                  |                            |   |  |  |                                 |    |  |  |                               |   |                            |   |    |   |   |    |  |    |    |  |                            |  |    |  |   |    |  |    |    |  |                            |  |    |  |   |                            |  |    |    |  |    |   |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |   |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |   |    |  |  |    |   |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |
| 39                                     | Prevention of Food Contamination   |  |     |   | 50                                     | Non-food contact surfaces clean  |   |  |  | 40                         | Insects, rodents, and animals not present                               |  |    |                                  | 51                                     | Hot and cold water available; adequate pressure                         |  |    |  | 41                         | Contamination prevented during food preparation, storage and display |  |    |   | 52                                     | Plumbing installed; proper backflow devices                  |  |    |  | 42 | Personal cleanliness   |  |                            |  | 53                                     | Sewage and waste water properly disposed                     |  |    |  | 43 | Wiping cloths: properly used and stored |                                  |                            |   | 54                                     | Toilet facilities: properly constructed, supplied, & cleaned |                                 |    |  | 44                                     | Washing fruits and vegetables |   |                            |   | 55 | Garbage & refuse properly disposed; facilities maintained |   |    |  | 45 |    |  |                            |  | 56 | Physical facilities installed, maintained, and clean     |   |    |  | 46 |    |  |                            |  | 57 | Adequate ventilation and lighting; designated areas used |   |                            |  | 47 |    |  |    |   | 48 |    |  |    |  | 49 |    |  |    |  | 50 |    |  |    |  | 51 |    |  |    |  | 52 |    |  |    |  | 53 |    |   |    |  | 54 |    |  |    |  | 55 |    |  |    |  | 56 |    |  |    |  | 57 |    |  |    |  | 58 |    |   |    |  |  |    |   |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |
| 50                                     | Non-food contact surfaces clean  |  |     |   |  |  |   |  |  |                            |   |  |    |                                  |  |   |  |    |  |                            |  |  |    |   |  |  |  |    |  |    |  |  |                            |  |  |  |  |    |  |    |   |                                  |                            |   |  |  |                                 |    |  |  |                               |   |                            |   |    |   |   |    |  |    |    |  |                            |  |    |  |   |    |  |    |    |  |                            |  |    |  |   |                            |  |    |    |  |    |   |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |   |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |   |    |  |  |    |   |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |
| 40                                     | Insects, rodents, and animals not present  |  |     |   | 51                                     | Hot and cold water available; adequate pressure  |   |  |  | 41                         | Contamination prevented during food preparation, storage and display    |  |    |                                  | 52                                     | Plumbing installed; proper backflow devices                             |  |    |  | 42                         | Personal cleanliness   |  |    |   | 53                                     | Sewage and waste water properly disposed                     |  |    |  | 43 | Wiping cloths: properly used and stored                      |  |                            |  | 54                                     | Toilet facilities: properly constructed, supplied, & cleaned |  |    |  | 44 | Washing fruits and vegetables           |                                  |                            |   | 55                                     | Garbage & refuse properly disposed; facilities maintained    |                                 |    |  | 45                                     |                               |   |                            |   | 56 | Physical facilities installed, maintained, and clean      |   |    |  | 46 |    |  |                            |  | 57 | Adequate ventilation and lighting; designated areas used |   |    |  | 47 |    |  |                            |  | 48 |  |   |                            |  | 49 |    |  |    |   | 50 |    |  |    |  | 51 |    |  |    |  | 52 |    |  |    |  | 53 |    |  |    |  | 54 |    |  |    |  | 55 |    |   |    |  | 56 |    |  |    |  | 57 |    |  |    |  | 58 |    |  |    |  |    |    |  |    |  |    |    |   |    |  |  |    |   |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |
| 51                                     | Hot and cold water available; adequate pressure  |  |     |   |  |  |   |  |  |                            |   |  |    |                                  |  |   |  |    |  |                            |  |  |    |   |  |  |  |    |  |    |  |  |                            |  |  |  |  |    |  |    |   |                                  |                            |   |  |  |                                 |    |  |  |                               |   |                            |   |    |   |   |    |  |    |    |  |                            |  |    |  |   |    |  |    |    |  |                            |  |    |  |   |                            |  |    |    |  |    |   |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |   |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |   |    |  |  |    |   |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |
| 41                                     | Contamination prevented during food preparation, storage and display                   |  |     |   | 52                                     | Plumbing installed; proper backflow devices  |   |  |  | 42                         | Personal cleanliness  |  |    |                                  | 53                                     | Sewage and waste water properly disposed                                |  |    |  | 43                         | Wiping cloths: properly used and stored                              |  |    |   | 54                                     | Toilet facilities: properly constructed, supplied, & cleaned |  |    |  | 44 | Washing fruits and vegetables                                |  |                            |  | 55                                     | Garbage & refuse properly disposed; facilities maintained    |  |    |  | 45 |   |                                  |                            |   | 56                                     | Physical facilities installed, maintained, and clean         |                                 |    |  | 46                                     |                               |   |                            |   | 57 | Adequate ventilation and lighting; designated areas used  |   |    |  | 47 |    |  |                            |  | 48 |  |   |    |  | 49 |    |  |                            |  | 50 |  |   |                            |  | 51 |    |  |    |   | 52 |    |  |    |  | 53 |    |  |    |  | 54 |    |  |    |  | 55 |    |  |    |  | 56 |    |  |    |  | 57 |    |   |    |  | 58 |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |   |    |  |  |    |   |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |
| 52                                     | Plumbing installed; proper backflow devices  |  |     |   |  |  |   |  |  |                            |   |  |    |                                  |  |   |  |    |  |                            |  |  |    |   |  |  |  |    |  |    |  |  |                            |  |  |  |  |    |  |    |   |                                  |                            |   |  |  |                                 |    |  |  |                               |   |                            |   |    |   |   |    |  |    |    |  |                            |  |    |  |   |    |  |    |    |  |                            |  |    |  |   |                            |  |    |    |  |    |   |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |   |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |   |    |  |  |    |   |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |
| 42                                     | Personal cleanliness   |  |     |   | 53                                     | Sewage and waste water properly disposed   |   |  |  | 43                         | Wiping cloths: properly used and stored                                 |  |    |                                  | 54                                     | Toilet facilities: properly constructed, supplied, & cleaned            |  |    |  | 44                         | Washing fruits and vegetables  |  |    |   | 55                                     | Garbage & refuse properly disposed; facilities maintained    |  |    |  | 45 |  |  |                            |  | 56                                     | Physical facilities installed, maintained, and clean         |  |    |  | 46 |   |                                  |                            |   | 57                                     | Adequate ventilation and lighting; designated areas used     |                                 |    |  | 47                                     |                               |   |                            |   | 48 |   |   |    |  | 49 |    |  |                            |  | 50 |  |   |    |  | 51 |    |  |                            |  | 52 |  |   |                            |  | 53 |    |  |    |   | 54 |    |  |    |  | 55 |    |  |    |  | 56 |    |  |    |  | 57 |    |  |    |  | 58 |    |  |    |  |    |    |   |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |   |    |  |  |    |   |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |
| 53                                     | Sewage and waste water properly disposed   |  |     |   |  |  |   |  |  |                            |   |  |    |                                  |  |   |  |    |  |                            |  |  |    |   |  |  |  |    |  |    |  |  |                            |  |  |  |  |    |  |    |   |                                  |                            |   |  |  |                                 |    |  |  |                               |   |                            |   |    |   |   |    |  |    |    |  |                            |  |    |  |   |    |  |    |    |  |                            |  |    |  |   |                            |  |    |    |  |    |   |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |   |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |   |    |  |  |    |   |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |
| 43                                     | Wiping cloths: properly used and stored  |  |     |   | 54                                     | Toilet facilities: properly constructed, supplied, & cleaned                           |   |  |  | 44                         | Washing fruits and vegetables   |  |    |                                  | 55                                     | Garbage & refuse properly disposed; facilities maintained               |  |    |  | 45                         |  |  |    |   | 56                                     | Physical facilities installed, maintained, and clean         |  |    |  | 46 |  |  |                            |  | 57                                     | Adequate ventilation and lighting; designated areas used     |  |    |  | 47 |   |                                  |                            |   | 48                                     |  |                                 |    |  | 49                                     |                               |   |                            |   | 50 |   |   |    |  | 51 |    |  |                            |  | 52 |  |   |    |  | 53 |    |  |                            |  | 54 |  |   |                            |  | 55 |    |  |    |   | 56 |    |  |    |  | 57 |    |  |    |  | 58 |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |   |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |   |    |  |  |    |   |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |
| 54                                     | Toilet facilities: properly constructed, supplied, & cleaned                           |  |     |   |  |  |   |  |  |                            |   |  |    |                                  |  |   |  |    |  |                            |  |  |    |   |  |  |  |    |  |    |  |  |                            |  |  |  |  |    |  |    |   |                                  |                            |   |  |  |                                 |    |  |  |                               |   |                            |   |    |   |   |    |  |    |    |  |                            |  |    |  |   |    |  |    |    |  |                            |  |    |  |   |                            |  |    |    |  |    |   |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |   |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |   |    |  |  |    |   |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |
| 44                                     | Washing fruits and vegetables  |  |     |   | 55                                     | Garbage & refuse properly disposed; facilities maintained                              |   |  |  | 45                         |   |  |    |                                  | 56                                     | Physical facilities installed, maintained, and clean                    |  |    |  | 46                         |  |  |    |   | 57                                     | Adequate ventilation and lighting; designated areas used     |  |    |  | 47 |  |  |                            |  | 48                                     |  |  |    |  | 49 |   |                                  |                            |   | 50                                     |  |                                 |    |  | 51                                     |                               |   |                            |   | 52 |   |   |    |  | 53 |    |  |                            |  | 54 |  |   |    |  | 55 |    |  |                            |  | 56 |  |   |                            |  | 57 |    |  |    |   | 58 |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |   |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |   |    |  |  |    |   |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |
| 55                                     | Garbage & refuse properly disposed; facilities maintained                              |  |     |   |  |  |   |  |  |                            |   |  |    |                                  |  |   |  |    |  |                            |  |  |    |   |  |  |  |    |  |    |  |  |                            |  |  |  |  |    |  |    |   |                                  |                            |   |  |  |                                 |    |  |  |                               |   |                            |   |    |   |   |    |  |    |    |  |                            |  |    |  |   |    |  |    |    |  |                            |  |    |  |   |                            |  |    |    |  |    |   |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |   |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |   |    |  |  |    |   |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |
| 45                                     |  |  |     |   | 56                                     | Physical facilities installed, maintained, and clean                                   |   |  |  | 46                         |   |  |    |                                  | 57                                     | Adequate ventilation and lighting; designated areas used                |  |    |  | 47                         |  |  |    |   | 48                                     |  |  |    |  | 49 |  |  |                            |  | 50                                     |  |  |    |  | 51 |   |                                  |                            |   | 52                                     |  |                                 |    |  | 53                                     |                               |   |                            |   | 54 |   |   |    |  | 55 |    |  |                            |  | 56 |  |   |    |  | 57 |    |  |                            |  | 58 |  |   |                            |  |    |    |  |    |   |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |   |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |   |    |  |  |    |   |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |
| 56                                     | Physical facilities installed, maintained, and clean                                   |  |     |   |  |  |   |  |  |                            |   |  |    |                                  |  |   |  |    |  |                            |  |  |    |   |  |  |  |    |  |    |  |  |                            |  |  |  |  |    |  |    |   |                                  |                            |   |  |  |                                 |    |  |  |                               |   |                            |   |    |   |   |    |  |    |    |  |                            |  |    |  |   |    |  |    |    |  |                            |  |    |  |   |                            |  |    |    |  |    |   |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |   |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |   |    |  |  |    |   |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |
| 46                                     |  |  |     |   | 57                                     | Adequate ventilation and lighting; designated areas used                               |   |  |  | 47                         |   |  |    |                                  | 48                                     |   |  |    |  | 49                         |  |  |    |   | 50                                     |  |  |    |  | 51 |  |  |                            |  | 52                                     |  |  |    |  | 53 |   |                                  |                            |   | 54                                     |  |                                 |    |  | 55                                     |                               |   |                            |   | 56 |   |   |    |  | 57 |    |  |                            |  | 58 |  |   |    |  |    |    |  |                            |  |    |  |   |                            |  |    |    |  |    |   |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |   |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |   |    |  |  |    |   |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |
| 57                                     | Adequate ventilation and lighting; designated areas used                               |  |     |   |  |  |   |  |  |                            |   |  |    |                                  |  |   |  |    |  |                            |  |  |    |   |  |  |  |    |  |    |  |  |                            |  |  |  |  |    |  |    |   |                                  |                            |   |  |  |                                 |    |  |  |                               |   |                            |   |    |   |   |    |  |    |    |  |                            |  |    |  |   |    |  |    |    |  |                            |  |    |  |   |                            |  |    |    |  |    |   |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |   |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |   |    |  |  |    |   |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |
| 47                                     |  |  |     |   | 48                                     |  |   |  |  | 49                         |   |  |    |                                  | 50                                     |   |  |    |  | 51                         |  |  |    |   | 52                                     |  |  |    |  | 53 |  |  |                            |  | 54                                     |  |  |    |  | 55 |   |                                  |                            |   | 56                                     |  |                                 |    |  | 57                                     |                               |   |                            |   | 58 |   |   |    |  |    |    |  |                            |  |    |  |   |    |  |    |    |  |                            |  |    |  |   |                            |  |    |    |  |    |   |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |   |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |   |    |  |  |    |   |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |
| 48                                     |  |  |     |   | 49                                     |  |   |  |  | 50                         |   |  |    |                                  | 51                                     |   |  |    |  | 52                         |  |  |    |   | 53                                     |  |  |    |  | 54 |  |  |                            |  | 55                                     |  |  |    |  | 56 |   |                                  |                            |   | 57                                     |  |                                 |    |  | 58                                     |                               |   |                            |   |    |   |   |    |  |    |    |  |                            |  |    |  |   |    |  |    |    |  |                            |  |    |  |   |                            |  |    |    |  |    |   |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |   |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |   |    |  |  |    |   |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |
| 49                                     |  |  |     |   | 50                                     |  |   |  |  | 51                         |   |  |    |                                  | 52                                     |   |  |    |  | 53                         |  |  |    |   | 54                                     |  |  |    |  | 55 |  |  |                            |  | 56                                     |  |  |    |  | 57 |   |                                  |                            |   | 58                                     |  |                                 |    |  |  |                               |   |                            |   |    |   |   |    |  |    |    |  |                            |  |    |  |   |    |  |    |    |  |                            |  |    |  |   |                            |  |    |    |  |    |   |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |   |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |   |    |  |  |    |   |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |
| 50                                     |  |  |     |   | 51                                     |  |   |  |  | 52                         |   |  |    |                                  | 53                                     |   |  |    |  | 54                         |  |  |    |   | 55                                     |  |  |    |  | 56 |  |  |                            |  | 57                                     |  |  |    |  | 58 |   |                                  |                            |   |  |  |                                 |    |  |  |                               |   |                            |   |    |   |   |    |  |    |    |  |                            |  |    |  |   |    |  |    |    |  |                            |  |    |  |   |                            |  |    |    |  |    |   |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |   |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |   |    |  |  |    |   |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |
| 51                                     |  |  |     |   | 52                                     |  |   |  |  | 53                         |   |  |    |                                  | 54                                     |   |  |    |  | 55                         |  |  |    |   | 56                                     |  |  |    |  | 57 |  |  |                            |  | 58                                     |  |  |    |  |    |   |                                  |                            |   |  |  |                                 |    |  |  |                               |   |                            |   |    |   |   |    |  |    |    |  |                            |  |    |  |   |    |  |    |    |  |                            |  |    |  |   |                            |  |    |    |  |    |   |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |   |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |   |    |  |  |    |   |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |
| 52                                     |  |  |     |   | 53                                     |  |   |  |  | 54                         |   |  |    |                                  | 55                                     |   |  |    |  | 56                         |  |  |    |   | 57                                     |  |  |    |  | 58 |  |  |                            |  |  |  |  |    |  |    |   |                                  |                            |   |  |  |                                 |    |  |  |                               |   |                            |   |    |   |   |    |  |    |    |  |                            |  |    |  |   |    |  |    |    |  |                            |  |    |  |   |                            |  |    |    |  |    |   |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |   |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |   |    |  |  |    |   |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |
| 53                                     |  |  |     |   | 54                                     |  |   |  |  | 55                         |   |  |    |                                  | 56                                     |   |  |    |  | 57                         |  |  |    |   | 58                                     |  |  |    |  |    |  |  |                            |  |  |  |  |    |  |    |   |                                  |                            |   |  |  |                                 |    |  |  |                               |   |                            |   |    |   |   |    |  |    |    |  |                            |  |    |  |   |    |  |    |    |  |                            |  |    |  |   |                            |  |    |    |  |    |   |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |   |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |   |    |  |  |    |   |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |
| 54                                     |  |  |     |   | 55                                     |  |   |  |  | 56                         |   |  |    |                                  | 57                                     |   |  |    |  | 58                         |  |  |    |   |  |  |  |    |  |    |  |  |                            |  |  |  |  |    |  |    |   |                                  |                            |   |  |  |                                 |    |  |  |                               |   |                            |   |    |   |   |    |  |    |    |  |                            |  |    |  |   |    |  |    |    |  |                            |  |    |  |   |                            |  |    |    |  |    |   |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |   |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |   |    |  |  |    |   |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |
| 55                                     |  |  |     |   | 56                                     |  |   |  |  | 57                         |   |  |    |                                  | 58                                     |   |  |    |  |                            |  |  |    |   |  |  |  |    |  |    |  |  |                            |  |  |  |  |    |  |    |   |                                  |                            |   |  |  |                                 |    |  |  |                               |   |                            |   |    |   |   |    |  |    |    |  |                            |  |    |  |   |    |  |    |    |  |                            |  |    |  |   |                            |  |    |    |  |    |   |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |   |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |   |    |  |  |    |   |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |
| 56                                     |  |  |     |   | 57                                     |  |   |  |  | 58                         |   |  |    |                                  |  |   |  |    |  |                            |  |  |    |   |  |  |  |    |  |    |  |  |                            |  |  |  |  |    |  |    |   |                                  |                            |   |  |  |                                 |    |  |  |                               |   |                            |   |    |   |   |    |  |    |    |  |                            |  |    |  |   |    |  |    |    |  |                            |  |    |  |   |                            |  |    |    |  |    |   |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |   |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |   |    |  |  |    |   |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |
| 57                                     |  |  |     |   | 58                                     |  |   |  |  |                            |   |  |    |                                  |  |   |  |    |  |                            |  |  |    |   |  |  |  |    |  |    |  |  |                            |  |  |  |  |    |  |    |   |                                  |                            |   |  |  |                                 |    |  |  |                               |   |                            |   |    |   |   |    |  |    |    |  |                            |  |    |  |   |    |  |    |    |  |                            |  |    |  |   |                            |  |    |    |  |    |   |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |   |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |   |    |  |  |    |   |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |
| 58                                     |  |  |     |   |  |  |   |  |  |                            |   |  |    |                                  |  |   |  |    |  |                            |  |  |    |   |  |  |  |    |  |    |  |  |                            |  |  |  |  |    |  |    |   |                                  |                            |   |  |  |                                 |    |  |  |                               |   |                            |   |    |   |   |    |  |    |    |  |                            |  |    |  |   |    |  |    |    |  |                            |  |    |  |   |                            |  |    |    |  |    |   |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |   |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |  |    |  |    |    |   |    |  |  |    |   |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |    |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |    |  |  |  |  |

# Food Establishment Inspection Report

Page 2 of 3

Establishment: The Farmstead

Establishment #: 24 155

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Chlorine/Quaternary ammonium

PPM: 25/200

Heat: N/A

## TEMPERATURE OBSERVATIONS

| Item/Location                   | Temp | Item/Location                    | Temp | Item/Location            | Temp |
|---------------------------------|------|----------------------------------|------|--------------------------|------|
| Taco meat/steam unit            | 118  | Shredded chicken/RIC prep        | 37   | Salsa/RIC prep           | 39   |
| Spaghetti meat sauce/steam unit | 151  | Sliced tomatoes/RIC prep         | 37   | Cheese sauce/RIC         | 37   |
| Chicken/steam unit              | 123  | Peeled hard-boiled eggs/RIC prep | 37   | Pickle aioli/RIC         | 37   |
| Hamburgers/steam unit           | 125  | Cut lettuce/RIC prep             | 39   | Meat spaghetti sauce/RIC | 36   |
| Nacho cheese/steam well         | 140  | Diced tomatoes/RIC prep          | 37   | Spaghetti/RIC            | 39   |
| Alfredo sauce/steam well        | 103  | Sliced cheese/RIC prep           | 39   | Cheese spread/RIC front  | 40   |
| Chicken wings/fryer             | 206  | Potato salad/RIC prep            | 38   | Cut lettuce/RIC front    | 40   |
| Hamburger/flattop               | 175  | Cole slaw/RIC prep               | 38   |                          |      |
| Diced chicken/flattop           | 165  | Sour cream/RIC prep              | 39   |                          |      |

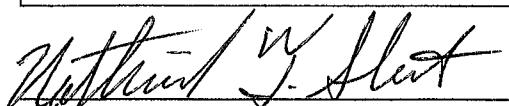
## OBSERVATIONS AND CORRECTIVE ACTIONS

| Item Number | Violations cited in this report must be corrected within the time frames below.  |
|-------------|--|
| 21          | 3-501.16 (P) Observed in kitchen on prep table in small steam units (Winco) multiple TCS foods with internal temperatures measured below 135° F using a food temperature measuring device with metal-stem. Using metal-stem thermometer provided at establishment, internal temperatures of multiple TCS foods also measured below 135° F. Time/Temperature Control for Safety food shall be maintained at 135° F or above. Reviewed TCS food hot-holding requirements and discussed HACCP concept with person-in-charge during inspection. All TCS foods with measured temperatures below 135° F were cooked in last hour, according to person-in-charge, and rapidly reheated in microwave and on stove to 165° F by person-in-charge during inspection. |
| 37          | 3-302.12 (C) Observed in kitchen along cook line on shelf above flattop clear plastic squeeze containers containing liquid food substances without name identifying contents on container. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food. Liquid food substances were au jus, butter alternative, and water, according to person-in-charge and labeled by person-in-charge during inspection.   |
|             |  |
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|             |  |
|             |  |

CFPM Verification (name, expiration date, ID#): Nathaniel Sheets

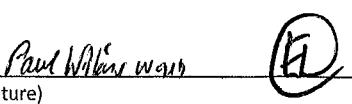
|   |   |   |  |
|---|---|---|--|
| Tina Kraft<br>2292526 - Always Food Safe<br>Exp. 4/2028 | Kyle Kraft<br>2315985 - Always Food Safe<br>Exp. 4/2028 | Nathaniel Sheets<br>2625474 - Always Food Safe<br>Exp. 8/2028 |  |
|---|---|---|--|

HACCP Topic: TCS food temperature, storage requirements, & date marking requirements, no bare hand contact with ready-to-eat food

  
Person in Charge (Signature)

May 1, 2024

Date

  
Inspector (Signature)

Follow-up:  Yes  No (Check one)

Follow-up Date: \_\_\_\_\_

# Food Establishment Inspection Report

### Establishment: The Farmstead

Establishment #: 24 155

Katherine W. Slade

Person in Charge (Signature)

May 1, 2024

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Date

Follow-up:  Yes  No (Check one)

**Follow-up Date:**

\_\_\_\_\_  
Inspector (Signature)