Event Baselinement Name: Elistic Maximum Inspection Report       Estimationem Name: Elistic Maximum Inspection Report         Third: Life: A maximum Inspection Report       Entering Maximum Inspection Report       Image: Report Repor					GEORGIA DEPARTM			-					CURREN	IT SCORE	CURRENT G	RAD	)E
New Lay Participant of Pails (New Pailson)       Address:       2029 NIMBINST         New Lay Participant       Open Construction Processments       New Lay Pailson       Pa			1	2				•		Rep	port						
ty:						exican	Resi	laurar	It								
targection Date: <u>9002201</u> <u>0</u> FSM: Erberto Tabbada (Exp 04/28/19) <u>95 <u>95 </u>0 <u>77.07915</u> <u>95 <u>95 </u>0 <u>95</u></u></u></u></u></u></u></u></u></u></u></u></u></u>																	
Routing         Follow-up         Cemporary O           Instryme:         0, 0, 0, 0, 0, 0, 0, 0, 0, 0, 0, 0, 0, 0	: <u> </u>	_A	FA	ET/								РМ					
Routing         Follow-up         Cemporary O           Instryme:         0, 0, 0, 0, 0, 0, 0, 0, 0, 0, 0, 0, 0, 0						Taboa	ada (				<i>.</i>					1	
Isk Type:         Out         Permit#: FSP-146-000123         Permit#: FSP-146-000124           The decimation of th						alO		Edot 00	0.0		_						
Alt Autors and Company provided on raw and provided on raw an			-			2		95	)	/	A	017	00,10				
The constraints between basis provided in the provided of the provided in the provided of	acto	rs ar	re foo	d pre	paration practices and employee behaviors Good Retail Practices are	preventiv		Prior Sc	ore	Gi	àrade						
PODDBORNE ILLINESS RISK FACTORS AND PUBLICHEALTH INTERVENTIONS     Intercomplane State     IntercomplaneState     Intercomplane State     Intercomplane State     Interco	ntion	as ć	ontrib	uting	actors in foodborne illness outbreaks. Public pathogens, chemicals, and			62	2	l	U	07/			0 100 B-90 90 C-70	70 11	~60
Utback decignated compliance Subsus (II), OUT, NA, OND for each numbered DUT, mark COS of the cash loading segretation. Devises and cold provides of the sent observation-2 points of the cash loading segretation. Devises and cold provides of the sent observation-2 points of the cash loading segretation. Devises of the cash loading segretatio	-	-			· · · ·	FAC	TOR	S AN	ID F	PUE	BLIC	HE/			0-100 B=80-89 C=70	.75 05	203
Implance Status     Col F     Compliance Status       If UDTINAL     Constant of the present demonstrates knowledge, and professor     Is     Interpret coloning and Reheating of Potentially Hacardous Forder Status       If UDTINAL     Employee Health, Goot Hyperic Potentiants of the Hyperic Potential Professor     Interpret coloning and Reheating of Potentially Hacardous Forder Status       Interpret coloning and Potential Professor     Employee Health, Goot Hyperic Potential Professor     Interpret coloning and Reheating proceedures for hot holding       Interpret coloning and Potential Professor     Environe Autos     Interpret coloning and Reheating proceedures for hot holding       Interpret coloning and professor     Interpret coloning and Potential Professor     Interpret coloning and Potential Professor       Interpret coloning and professor     Interpret coloning and professor     Interpret coloning and professor       Interpret coloning and professor     Interpret coloning and professor     Interpret coloning and professor       Interpret coloning and professor     Interpret coloning and professor     Interpret coloning and professor       Interpret coloning and professor     Interpret coloning and professor     Interpret coloning and professor       Interpret coloning and professor     Interpret coloning and professor     Interpret coloning and professor       Interpret coloning and professor     Interpret coloning and professor     Interpret coloning and profesor       Interpret coloning and professor <td></td> <td>IN</td> <td>l=in (</td> <td>comr</td> <td>(Mark designated compliance staus (IN, OUT, NA, or NO) f</td> <td>or each</td> <td>numb</td> <td>ered ite</td> <td>m. Fo</td> <td>or ite</td> <td>ems mai</td> <td>rked (</td> <td>OUT, mark COS or R for</td> <td>r each item as ap</td> <td></td> <td>s</td> <td></td>		IN	l=in (	comr	(Mark designated compliance staus (IN, OUT, NA, or NO) f	or each	numb	ered ite	m. Fo	or ite	ems mai	rked (	OUT, mark COS or R for	r each item as ap		s	
	plia			-		аррноцьк		T T	1							cos	5
<ul> <li>Construction</li> <li>Co</li></ul>	IN C	DUT	NA	NO	1		4 pc	pints	5	IN C	OUT N/	A NO				9 pc	oin
In       Out NA NO       Employee Health, Good Hygenic Practices, Preventing       9 points         Image: Contamination Network       O       O       Set 18. Proper releating procedures for hot holding         Image: Contamination Network       O       O       O       Set 18. Proper releating procedures for hot holding         Image: Contamination Network       O       O       O       Set 18. Proper releating procedures for hot holding         Image: Contamination Network       O       O       Set 18. Proper releating procedures for hot holding         Image: Contamination Network       O       O       Set 18. Proper releating procedures for hot holding         Image: Contamination Network       O       O       Set 18. Proper call holding temperature         Image: Contamination Network       O       O       Set 18. Proper call holding temperature         Image: Contamination Network       Approved Secures       O       Set 18. Proper call holding temperature         Image: Contamination Network       Approved Secures       O       Set 18. Proper call holding and disposition         Image: Contamination Network       Approved Secures       O       Set 18. Proper call holding temperature         Image: Contamination Network       Approved Secures       O       Set 18. Proper call holding temperature         Image: Contamination Network <td>•</td> <td>0</td> <td></td> <td></td> <td></td> <td>and</td> <td>0</td> <td>0</td> <td></td> <td>0</td> <td>0.0</td> <td></td> <td></td> <td>,</td> <td></td> <td>0</td> <td>1</td>	•	0				and	0	0		0	0.0			,		0	1
Contamination by Hands   Contamination Hands <t< td=""><td>INC</td><td>דעכ</td><td>NA</td><td>NO</td><td></td><td>nting</td><td>9 nr</td><td>pints</td><td></td><td></td><td></td><td>-</td><td></td><td>•</td><td></td><td>0</td><td></td></t<>	INC	דעכ	NA	NO		nting	9 nr	pints				-		•		0	
<ul> <li> <ul> <li> <ul> <li> <li> <li> <li> <li> <li> <li> <l< td=""><td></td><td></td><td></td><td></td><td>*</td><td></td><td></td><td></td><td>┝─┸</td><td>_</td><td></td><td>1</td><td>,</td><td></td><td></td><td>4 pc</td><td></td></l<></li></li></li></li></li></li></li></ul></li></ul></li></ul>					*				┝─┸	_		1	,			4 pc	
<ul> <li> <ul> <li> <ul> <li>C</li> <li>C<td>_</td><td></td><td>┢</td><td>0</td><td>•</td><td></td><td></td><td></td><td>Π</td><td>0</td><td>0</td><td></td><td></td><td>ory provided for</td><td>raw and</td><td>0</td><td></td></li></ul></li></ul></li></ul>	_		┢	0	•				Π	0	0			ory provided for	raw and	0	
<ul> <li>alternate method projectify fullowing</li> <li>approved Source</li> <li>appr</li></ul>			0		2-1C. No bare hand contact with ready-to-eat foods or ap	proved						_	Holding of Poto	ntially Hazarda	ue Enodo Dato	_	
<ul> <li> <ul> <li> <li> <li> <li> <li> <li> <li> <l< td=""><td>-</td><td>U</td><td>U</td><td>U</td><td>alternate method properly followed</td><td></td><td>_</td><td></td><td>6</td><td>IN C</td><td>OUT N/</td><td>A NO</td><td></td><td></td><td></td><td>9 pc</td><td>oi</td></l<></li></li></li></li></li></li></li></ul></li></ul>	-	U	U	U	alternate method properly followed		_		6	IN C	OUT N/	A NO				9 pc	oi
<ul> <li>C</li> <li>C&lt;</li></ul>		0	I	I	2-24 Management awareness: policy present: reporting		· ·	_		0	• 0	)	6-1A. Proper cold hol	ding temperatur	e	۲	Ι
<ul> <li> <ul> <li> <li> <li> <li> <li> </li> <li> <li> </li> <li> </li></li></li></li></li></li></ul> </li> <li> <li> <li> <li> </li> <li> </li></li></li></li></ul> <li> <li> <ul> <li> <li> <li> <li> </li> <li> </li></li></li></li></ul> </li> <li> <li> <li> <li> </li> <li> </li> <li> <li> <li> <li> </li> <li> </li> <li> <li> <li> <li> <li> <li> </li> <li> <li> </li> <li> </li> <li> </li> <li> </li> <li> <li> </li> <li> <li> </li> <li> </li> <li> </li> <li> <li> </li> <li> <li> </li> <li> <li> <li> </li> <li> <li> </li> <li> <li> <li> <li> </li> <li> <li> </li> <li> </li> <li> </li> <li> </li> <li> <li> </li> <li> </li> <li> <li> <li> </li> <li> </li> <li> </li> <li> <li> <li> </li> <li> <li> </li> <li> </li> <li> </li> <li> <li> </li> <l< td=""><td>_</td><td></td><td></td><td>0</td><td></td><td></td><td></td><td></td><td></td><td>0</td><td></td><td>_</td><td></td><td><b>U</b></td><td></td><td>۲</td><td></td></l<></li></li></li></li></li></li></li></li></li></li></li></li></li></li></li></li></li></li></li></li></li></li></li></li></li></li></li></li></li></li></li></li></li></li></li></li></li>	_			0						0		_		<b>U</b>		۲	
<ul> <li>2/20. Adequate halforwarming relatives supplied a accessible</li> <li>2/20. Adequate halforwarming relatives supplied a accessible</li> <li>2/20. Adequate halforwarming relatives supplied a accessible</li> <li>3/18. Food of constructed at proper temperature</li> <li>3/18. Food separated and protected</li> <li>3/18. Food separated and protected</li> <li>3/14. Food separated and protected</li> <li>3/14. Food separated and protected</li> <li>3/14. Food separated and protected</li> <li>3/10. Food ing optimized food; returned food or</li> <li>3/14. Food separated and protected</li> <li>3/14. Food separated and prote</li></ul>	•	0								•	0 0	0				0	_
<ul> <li>S-1A. Food obtained from approved source, parasite destruction</li> <li>S-1B. Food received at proper temperature</li> <li>S-1C. Food in good condition, safe, and unadulterated</li> <li>S-1C. Food and doctained trom Contamination</li> <li>Protection from Contamination</li> <li>Protection from Contamination</li> <li>Protection from Contaminated food; returned food or</li> <li>S-1B. Food separated and protected</li> <li>S-2B. Toxic substances properly identified, stored, used</li> <li>S-2B. Toxic substances properly identification</li> <li>S outh</li> <li>S and S-2B. Toxic substances properly identification</li> <li>S outh</li> <li>S and S-2B. Toxic substances properly identification</li> <li>S outh</li> <li>S outh</li> <li>S and sequence and accurate</li> <li>S outh</li> <li>S outh</li> <li>S controol control</li> <li>S outh</li> <li>S outh</li> <li>S controol control substance for mapproved source</li> <li>S outh</li> <li>S controol control contamination</li> <li>S outh</li> <li>S controol control contamination</li> <li>S outh</li> <li>S outh</li> <li>S controol c</li></ul>		0			2-2D. Adequate handwashing facilities supplied & access	sible	0	0		0	0	0		ic health control	; procedures and	0	
0       0       8-18. Food received at proper temperature       0 </td <td></td> <td></td> <td>NA</td> <td>NO</td> <td></td> <td>4 pc</td> <td>oi</td>			NA	NO												4 pc	oi
IN       O       3-1C. Food in good condition, safe, and unadulterated       Im       O       Im       Im       O       Im       Im<	_		0			truction				•	0 0	0	6-2. Proper date mar	king and disposi	tion	0	
IN       OUT       NA       Protection from Contamination       9 points         Image: Control of the served of the se	_		0	•					7	IN C	OUT N/	A NO	Highly S	usceptible Pop	ulations	9 pc	oiı
0 4-1.1. Proper disposition of contaminated food; returned food or unused food not re-served 0 0   4-11. Proper disposition of contaminated food; returned food or unused food not re-served 4 points   4 0 4-2A. Food stored covered 0   0 4-2A. Food stored covered 0   0 4-2B. Food-contact surfaces; cleaned & sanitized   0 0 4-2B. Food-contact surfaces; cleaned & sanitized   0 0 4-2B. Food-contact surfaces; cleaned & sanitized   0 0 4-2B. Food-contact surfaces; cleaned & sanitized   0 0 4-2B. Food-contact surfaces; cleaned & sanitized   0 0 4-2B. Food-contact surfaces; cleaned & sanitized   0 0 4-2B. Food-contact surfaces; cleaned & sanitized   0 0 4-2B. Food-contact surfaces; cleaned & sanitized   0 0 4-2B. Food-contact surfaces; cleaned & sanitized   0 0 4-2B. Food-contact surfaces; cleaned & sanitized   0 0 4-2B. Food-contact surfaces; cleaned & sanitized   0 0 4-2B. Food-contact surfaces; cleaned & sanitized   0 0 10   0 10. Food and Water, Food Identification   10 10A. Pasteurized eggs used where required   0 10D. Food Temperature Control   10 10D. Food Temperature Control   110. There methods used; adequate equipment for emperature control   1110. There methods used; adequate equipment for emperature control   112. Nerowerters provided and accurate <td>_</td> <td></td> <td>NA</td> <td>NO</td> <td></td> <td></td> <td>_</td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td>ed foods not offered</td> <td>0</td> <td></td>	_		NA	NO			_								ed foods not offered	0	
		0	0		4-1A. Food separated and protected		0	0	8			-				4 pc	
4 points       4 points         • 0       4-2A. Food stored covered       0         • 0       0       4-2A. Food stored covered       0         • 0       0       4-2B. Food-contact surfaces; cleaned & sanitized       0       0       9       10. DT NA NO       Conformance with Approved Procedures         • 0       0       4-2B. Food-contact surfaces; cleaned & sanitized       0       0       9       2. Compliance with variance, specialized process and HACCP plan         mpliance Status       COS R       R       Compliance Status       Proper Use of Utensils         0       0.01       Safe Food and Water, Food Identification       3 points       14. Out       Proper Use of Utensils         0       100. Food properly labeled; original container; required records available; shellstock tags       0       0       144. In-use utensils; properly stored, dried, handled         1       0.01       Food Temperature Control       3 points       14. Gloves used properly         1       110. Proper coloring methods used       0       0       15. Cond and nonfood-contact surfaces cleanable, properly designed, contact surfaces cleanable,	•	0				ood or	0	0		_	-	2				0	
• • • • • • • • • • • • • • • • • • •							4 pc	pints	9							4 pc	
• O       O	•	0	0		4-2A. Food stored covered		0	0						I.I			T
Impliance Status       Cos R for each item as applicable. R = Repeat Violation of the same code provision = 1 point         0       OUT       Safe Food and Water, Food Identification       3 points         0       OUT       Safe Food and Water, Food Identification       3 points         0       OUT       Safe Food and Water, Food Identification       3 points         0       OUT       Safe Food and Water, Food Identification       3 points         0       10D. Food properly labeled; original container; required records available; shellstock tags       0       0         1       OUT       Food Temperature Control       3 points       0         1       Food Temperature Control       3 points       0       156. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used         1       OUT       Food Temperature Control       3 points         0       118. Plant food properly cooked for hot holding       0       0         0       112. Approved thawing methods used       0       0       0         113. Poter othewing methods used       0       0       0       160. UT       Water, Plumbing and Waste         0       112. Approved thawing methods used       0       0       0       160. UT       Poreperuse cleanable, properly disposed		0	0									2		· · · · · · · · · · · · · · · · · · ·		0	
Impliance Status       COS       R       Compliance Status         0       UT       Safe Food and Water, Food Identification       3 points         1       0       10A. Pasteurized eggs used where required       0       0         0       10B. Water and ice from approved source       0       0       0       0       0       0       0       0       0       0       0       0       14A. In-use utensils; properly stored       0       0       0       0       0       0       0       0       0       0       0       14A. In-use utensils; properly stored       0       0       0       14A. In-use utensils; properly stored       0       0       0       0       14A. In-use utensils; properly stored       0       0       0       0       0       0       0       0       0       0       0       0       0       0       0       0       0       0       <		(Ma	ark tl	10 DI								onlica	able R – Repeat Violatio	on of the same of	de provision – 1 poi	nt)	
0       10A. Pasteurized eggs used where required       0       0       0       0       0       0       0       14A. In-use utensils; properly stored         0       10B. Water and ice from approved source       0	plia				mbered tem oor, in norm compliance. For items marked o							phoa	ible. II = Repeat violatio	on on the same of		cos	;
0       10B. Water and ice from approved source       0       0         0       10C. Variance obtained for specialized processing methods       0       0         10D. Food properly labeled; original container; required records available; shellstock tags       0       0       14B. Utensils, equipment and linens; properly stored, used         1       OUT       Food Temperature Control       3 points       0       0         0       11A. Proper cooling methods used; adequate equipment for temperature control       3 points       0       15B. Warewashing facilities; installed, maintained, used; test strips         0       11A. Proper cooling methods used; adequate equipment for temperature control       0       0       0         0       11B. Plant food properly cooked for hot holding       0       0       0       0         0       11C. Approved thawing methods used       0       0       0       0       0         2       0UT       Prevention of Food Contamination       3 points       0       16A. Hot and cold water available; adequate pressure       0       16A. Hot and cold water available; adequate pressure       0       16B. Plumbing installed; proper backflow devices       0       16B. Ceswage and waste water properly disposed       17       0 UT       Physical Facilities       0       17       0 UT       170. UT		_		_				14								1 p	00
Image: Control		_								_					d dried handled	0	
U       available; shellstock tags       U       U       U         1       OUT       Food Temperature Control       3 points         0       11A. Proper cooling methods used; adequate equipment for temperature control       0       0         0       11B. Plant food properly cooked for hot holding       0       0         0       11C. Approved thawing methods used       0       0         11D. Thermometers provided and accurate       0       0         2       OUT       Prevention of Food Contamination       3 points         0       12A. Contamination prevented during food preparation, storage display       0       0         0       12B. Personal cleanliness       0       0         12D. Washing fruits and vegetables       0       0       0         3       OUT       Postings and Compliance with Clean Air Act       1 point         0       13A. Posted: Permit/Inspection/Choking Poster/Handwashing       0       0         0       13A. Posted: Permit/Inspection/Choking Poster/Handwashing       0       0       18       OUT       Pest and Animal Control		_							-							õ	t
1       OUT       Food Temperature Control       3 points         0       11A. Proper cooling methods used; adequate equipment for emperature control       0       0       0       15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used         0       11B. Plant food properly cooked for hot holding       0       0       0       15B. Warewashing facilities; installed, maintained, used; test strips         0       11D. Thermometers provided and accurate       0       0       0       16       OUT       Water, Plumbing and Waste         2       OUT       Prevention of Food Contamination       3 points       0       16B. Plumbing installed; proper backflow devices         0       12B. Personal cleanliness       0       0       0       0       17       OUT       Physical Facilities         12D. Washing fruits and vegetables       0       0       0       0       17A. Toilet facilities installed, maintained, and clean         3       OUT       Postings and Compliance with Clean Air Act       1 point       17D. Adequate ventilation and lighting; designated areas used         0       13A. Posted: Permit/Inspection/Choking Poster/Handwashing       0       0       18       0UT       Pest and Animal Control	0					0	0		C	) 14	D. Glov	ves u				0	
0       11A. Proper cooling methods used; adequate equipment for temperature control       0<		¢	avali	able	-			15	OU		A	-l	1		0	1 p	00
Imperative control       Imperative control         Imperative con					per cooling methods used; adequate equipment for		1		C					aces cleanable,	property designed,	0	
0       11C. Approved thaving methods used       0       0         0       11D. Thermometers provided and accurate       0       0         2       OUT       Prevention of Food Contamination       3 points         0       12A. Contamination prevented during food preparation, storage display       0       0         0       12B. Personal cleanliness       0       0         0       12C. Wiping cloths; properly used and stored       0       0         12D. Washing fruits and vegetables       0       0         3       OUT       Postings and Compliance with Clean Air Act       1 point         0       13A. Posted: Permit/Inspection/Choking Poster/Handwashing       0       0       18       OUT       Pest and Animal Control		- 1							C				5		sed; test strips	0	
0       11D. Thermometers provided and accurate       0       0         2       OUT       Prevention of Food Contamination       3 points         0       12A. Contamination prevented during food preparation, storage display       0       16A. Hot and cold water available; adequate pressure         0       12B. Personal cleanliness       0       0         0       12C. Wiping cloths; properly used and stored       0       0         0       12D. Washing fruits and vegetables       0       0         3       OUT       Postings and Compliance with Clean Air Act       1 point         0       13A. Posted: Permit/Inspection/Choking Poster/Handwashing       0       0       18       OUT       Pest and Animal Control		_			· · · ·			16	-	_	C. Non	food				0	
2       OUT       Prevention of Food Contamination       3 points         0       12A. Contamination prevented during food preparation, storage display       0       0       0       16B. Plumbing installed; proper backflow devices         0       12B. Personal cleanliness       0       0       0       17       OUT       Physical Facilities         0       12C. Wiping cloths; properly used and stored       0       0       0       17A. Toilet facilities; properly constructed, supplied, cleaned         0       12D. Washing fruits and vegetables       0       0       0       17C. Physical facilities installed, maintained, and clean         0       13A. Posted: Permit/Inspection/Choking Poster/Handwashing       0       0       18       OUT       Pest and Animal Control		_					_	10			A. Hot	and		÷	re	2 p	
Image: Construction of the system of the	Ol	UT			Prevention of Food Contamination	3 ро	oints		-	_	B. Plur	nbing	g installed; proper bac	kflow devices		0	T
Image: construction of the construc	C				tamination prevented during food preparation, storage	0	0		_	_	C. Sew	/age				0	I
0       12C. Wiping cloths; properly used and stored       0	(	_			sonal cleanliness	_		17	_			at fac	-		cleaned	1 p	00
0       12D. Washing fruits and vegetables       0       0       0       17C. Physical facilities installed, maintained, and clean         3       0UT       Postings and Compliance with Clean Air Act       1 point       0       17D. Adequate ventilation and lighting; designated areas used         0       13A. Posted: Permit/Inspection/Choking Poster/Handwashing       0       0       18       0UT       Pest and Animal Control		_							-	_						0	t
Image: O 13A. Posted: Permit/Inspection/Choking Poster/Handwashing       Image: O 18 OUT       Pest and Animal Control	0	0	12D.	Wa	shing fruits and vegetables	0	0		-	-						Õ	Í
	-	_				_	-		-		D. Ade	quate			areas used	0	Ţ
		-			· · · · · · · · · · · · · · · · · · ·			18	-		Ineoc	te ro				3 pr	
	0		.00.	00	ipinance with Georgia Shioke Free All Act	0	U		U	10		. <b>3</b> , 10	anno, ann animais in	n present		U	
rson in Charge (Signature) (Print) Milton Date: 09/02/2015	on i	n C	har	ge (	Signature)			(Prin	t) M	lilton	1			Date: 09/02/	2015		

			i-14, Rule .10 subsections (2)(i) and (j).	as stated in t	the Georgia Department of Human Reso	uices
Establishme El Trio Mexica				<b>Permit #</b> FSP-146-000	D123 Date 09/02/2015	
<b>Address</b> 2078 N MAIN	ST			City/State	GA Zipcode	
			TEMPERATURE OBSERVAT	IONS		
	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Other PHF Sa	Isa / Cold-Hold Unit, On ice	45.0 ° F	Other PHF Salsa / Cold-Hold Unit, On ice	50.0 ° F	Other PHF Cheese dip / Hot-Hold Unit,	118.0 ° F
Other PHF Ch	neese dip / Hot-Hold Unit,	124.0 ° F	Poultry Chicken / Hot-Hold Unit,	150.0 ° F	Other PHF Rice / Hot-Hold Unit,	143.0 ° F
Beef Ground I	peef / Hot-Hold Unit,	146.0 ° F	Other PHF Red sauce / Hot-Hold Unit,	170.0 ° F	Other PHF Pico / Prep Area,	40.0 ° F
Other PHF Gu	acamole / Prep Area,	38.0 ° F	Poultry Chicken fingers / Prep Area,	38.0 ° F	Cooked Vegetable Refried beans / Walk-In Cooler,	40.0 ° F
Other PHF Pie	co / Walk-In Cooler,	40.0 ° F	Other PHF Salsa / Walk-In Cooler,	41.0 ° F	Other PHF Salsa / cooling, on ice	64.0 ° F
ltem Number			<b>OBSERVATIONS AND COP</b>	RECTIVE	ACTIONS	
6-1A	Violation of Code: [.04(6)(f)] ( Corrected On-Site. New Vio		a on ice cold holding at 45-50 degrees Fahrenh	eit on ice. /CA: F	PIC added more ice to the container the salsa wa	as in.
6-1B	Violation of Code: [.04(6)(f)] ( Corrected On-Site. New Vio		se dip hot holding below 135 degrees Fahrenh	eit on the steam	table. /CA: PIC reheated to 165 degrees Fahren	nheit.

Remarks

Person in Charge (Signature)

Inspector (Signature) Kacy Hurlbert

Date: 09/02/2015

Date: 09/02/2015