Establishment Name	le Soi	18	S				Parry Dog 7	3/M	4/	31/	19
Mailing Address 6509 Az	16 WE	1	2	2			Permit Posted:	Yes [No		-
Physical Address 105099	+WTOM	9	E	SR	10 10 /		Date of Inspection:	11/1	1/1	9	c)/(0.
Routine Inspection (20 Complain	t 🗆 Follow-u	ıp Inspe	ection [] If fo	llow-up, da	te of prev	lous inspection (d/m/y)		o obligación	1	re en r
RITICAL ITEMS: Based on the ims must be corrected at the time of inspers may result in revocation or suspension	ction or controlled	id a ma olishme	anner then	nat will no mit and c	ot pose a following of y	ood safet	y threat. Failure to im	shment Saf mediately c	ety Regi orrect o	ulations r contro	s. Crit
	compliance) t in compliance)		,	bserved) plicable)		Mark*		peat violati ontrolled d		spectio	on)
Compliance Status			R	R Co			compliance Status			CDI	R
Time/Temperature of Potential	ly Hazardous Fo	ods	DEL		F	ersona	Hygiene of Food	Service W	orkers		
01 Cold holding temperatures ≤ 4 C	YES NO NA NOB			201	Hands clea	n & prope	rly washed	YES NO	NOB)	
02 Hot holding temperatures ≥60°C	YES NO NA NOB	100	9	202	Adequate h	nandwashi	ng facilities supplied &	YES NO	NOB	Marine 1	
Proper cooking of raw food of animal	-			203	Food hand		disease or condition that	t	-		
origin Proper cooling time and temperatures	YES NO NA NOB				may spread Food hand		ood proper utensils to avoid	YES NO N	ACNOB)	-
Proper cooling time and temperatures Adequate equipment to maintain food	YES NO NA NOB		ey las	204	unnecessa	ry hand co	ntact with	YES NO N	6)	
temperatures	YES NO NA NOB		Amos I	205	cooked/pre Food traini		THE R. LEWIS CO., LANSING MICH.	YES NO N	777		
 Proper monitoring of temperatures Proper reheating procedures for hot holding 	YES NO NA NOTE			- Committee		-	dous Foods Prote		_	minat	ion
8 Proper thawing procedures	YES NO NA WOR		64917	401	Food sepa			YES NO N	-	i i i i i i i i i i i i i i i i i i i	IOII
Food, Water and Ice from A	-			402	Food conta		s cleaned and		1		
1 Food obtained from approved sources	YES NO OB	K I		403	sanitized Facility free	of nests (vermin and insects)	YES NO N			
2 Food in good condition, safe and	A		-	404			erly labeled, stored or	6	-		-
unaltered	YES NO NOB			405			contamination umed, previously	(KES NO	NOB		
Food properly labeled	YES NO (NOB)			100	served food		arrios, proviosary	YES NO	NOB		L
		_									
	Temp	rem	pera	ture U	bservat						
/Itens/ Location	(°C)	Item	1 / Loca	ation		emp (°C)					emp (°C)
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LEGEND Circle One of: YES (in compliance) NO (not in compliance)				bserved plicable						
Compliance Status		CDI	R	. 1. 15.	Compliance Status	CDI	R			
Food Equip	ment and Utensils	deminati	ion solar	14	Physical Facil	tles	Poten			
Adequate facilities available to was and sanitize utensils and/or equip		7		601	Food contact surfaces properly constructed or located. Acceptable material used.	YES NO NA NOB				
Appropriate procedures followed mechanical and/or manual dishw	for	N.		602	"" MSE13-4-71/7" " " 5" 1.0" /1	ES NO NOB	- 1			
503 Proper storage of frozen food iter	ns YES NO NA JOE	1		603	Proper disposal of sewage & waste water	KES NO NOB	R			
504 Food stored in food grade materi	YES NO NA NOB			604	Toilet facilities: adequate number, properly constructed, supplied and cleaned	VES NO NOB	1(
Equipment and utensils that controls corrosion resistant and non-toxic	(YES)NO NOB		*%	605	Adequate lighting; lighting protected	WES NO NOB	1.500			
Equipment in good repair, cleane 36 sanitized	d and VES NO NOB			606	Adequate mechanical ventilation;	KES NO NA NOB				
Gener	al Sanitation	artif hot	TOTAL P	607	Premises clean, uncluttered, cleaning and maintenance equipment properly stored	ES NO NA NOB	W			
Garbage & refuse properly disposed facilities maintained	sed and VES NO NOB		100 2000	6100	Testing Devices/Logging of	PODDE BUSSINEST USBN	105071 05 5°			
Non-food contact surfaces proper 02 constructed, in good repair and cl	ly –A			801	Working dishwasher temperature and pressure	YES NO NA NOB				
Food handlers properly attired an personal hygiene		- 7	$\neg \neg$	802	AL THE PART ESSENCES DESCRIPTION	YES NO NA NOB				
Adequate protection from vermin			-7		Temperature logs maintained for refrigerated storage units (non-regulatory regulrement)	YES NO NA NOB				
Living or sleeping quarters separa 05 food service area				803	Other	TES NO NA NOB	S0014	014925		
Birds or animals other than guide 06 excluded from premises		1			- May the Governor		7 11	1 8/0/1		
Wiping cloths used properly and solution					E 1 86 77 an	- 0.03	-			
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THE DESCRIPTION OF STREET PRODUCTION OF STREET	proceeding the state of the E	nforc	ceme	ent A	45-16 S. J. S. 4575 V	X 42		7		
	brea to respect to the Rolling	nforc	cemo	ent A	enter sit appropri	5272 · ·		<u> </u>		
e-Inspection Required: Yes	The second	nforc	cem	ent A	ction: (Mark "✓", if Applicable)	5272 · ·		T.		
e-Inspection Required: Yes	The second	nford	cem		Ction: (Mark "✓", if Applicable) Establishment Closed Yes □	5272 · ·				
p-Inspection Required: Yes pproximate Date of Re-Inspection: person in Charge Name:	The second	nford	cemo	E	Ction: (Mark " v", if Applicable) Establishment Closed Yes Food Discardes Other Environmental Health Officer Name:	5272 · ·				
e-Inspection Required: Yes eproximate Date of Re-Inspection: erson in Charge Name:	The second	nford	ceme	E	Ction: (Mark " V", if Applicable) Establishment Closed Yes Food Discarded Other	5272 · ·				
de-Inspection Required: Yes Approximate Date of Re-Inspection; Person in Charge Name: Person in Charge Signature.	The second	nford	cem	E	Ction: (Mark " v", if Applicable) Establishment Closed Yes Food Discardes Other Environmental Health Officer Name:	5272 · ·				