Es	stablishment Name	ERW S	Sta	RE				P97000000000000000000000000000000000000	3		
М	lailing Address	FORT	2	A	D	1096	MO		Ares   N	0	
PI	nysical Address# \$ A	EN MO	ACA	2 4	aR!	PLIV		Date of inspection: (d/m/y)	10/11/	19	TIBLA.
R	outine Inspection Complai	int Follow	w-up Inspe	ection C	☐ if fo	llow-up, date	e of prev	lous inspection (d/m/y)	11		ocii c
RI	TICAL ITEMS: Based on the must be corrected at the time of insp may result in revocation or suspension	pection or controlle	ed in a ma	anner ti	hat will no	ot pose a fo	od safe	ty threat. Failure to im-			
LEG		in compliance) ot in compliance			bserved) plicable)		Mark*		peat violation) ontrolled durin		on)
Compliance Status				R	Compliance Status						R
	Time/Temperature of Potentia	ally Hazardous	Foods		MIN	P	ersona	Hygiene of Food	Service Work	ers	
101	Cold holding temperatures ≤ 4°C	YES	ОВ			Hands clear	-		YES NO	ОВ	
102	Hot holding temperatures ≥60°C	YES NO NA NO	ов	1	202	Adequate ha	andwash	ing facilities supplied &	ESNO N	ОВ	
103	Proper cooking of raw food of animal	YES NOWANG	11/11/11		203	Food handle		f disease or condition that		6	
104	Proper cooling time and temperatures	YES NO NA NO				may spread Food handle		proper utensils to avoid	TES NOME	087	
	Proper cooling time and temperatures  Adequate equipment to maintain food	6			204	unnecessar cooked/prep	y hand co	ontact with	YES NO	ОВ	
	temperatures	ES NO NA NO		1.31	205	Food training			YES NO NAC		
	roper monitoring of temperatures roper reheating procedures for hot holding YES NOW NOB			-		Potentially Hazardous Foods Protected fr				ntamina	tion
	Proper thawing procedures YES NOVA NOB			Petal.	401				YES NOWA	-	T
200	Food, Water and Ice from				402		ct surface	es cleaned and	YES NO NA N		
301	Food obtained from approved sources	ES-NO NO			403	sanitized Facility free	of pests	(vermin and insects)		OB	
-	Food in good condition, safe and		0) 4 7		404			perly labeled, stored or		100 100 100	
	unaltered	ES NO NO			405			contamination turned, previously	VES NO N	ОВ	-
303	Food properly labeled	YES NO NO	B			served food			YES NO N	ОВ	
		Foc	d Tem	nera	ture O	bservati	one				
-		Temp	d lem	ipera	ture o		emp	1		-	Temp
Item / Location		(°C)	Iten	Item / Location			(°C) Item / Location			_	(°C)
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iter Numi		Observ	ations	and	Correc	tive Acti	ions		2	D	ate plicable)
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