Estab	Hishment Name JACT 4	1 Stas	7			0	1000	2/00	121	10
Mailing Address / O/DG - 100 ST FORT SULFSON Permit Posted: . Permit Posted: . No								Vo /	- (
Physic	cal Address / 0/06-/	00 ST	Tal	7	20	upson)	Date of Inspection: (d/m/y)	04/11	119	
	ne Inspection Compla	The same of the sa	-up Insp	≠ ection □	If fo	llow-up, date of pre-	vious inspection (d/m/y)	11/		
ms mu ms ma	CAL ITEMS: Based on the st be corrected at the time of inspy result in revocation or suspension	pection or controlle on of your Food Esi	d in a ma tablishma	anner them	at will no nit and c	ot pose a food safe	ty threat. Failure to im blishment.			
LEGENI	and the second s	in compliance) not in compliance)		(not ob not app		1 Itical IV		peat violation ontrolled duri		tion)
Compliance Status				R	Compliance Status					R
	me/Temperature of Potenti	The second secon					al Hygiene of Food			
	d holding temperatures ≤ 4°C holding temperatures ≥60°C	YES NO NA NO	В		201	Hands clean & prope	erly washed ling facilities supplied &		N(B)	
		YES NO NA NO	В		202	accessible	Maria No.		NOB	
03 Pro	per cooking of raw food of animal in	YES NO PHO	8		203	Food handlers free of may spread through	of disease or condition that food		NOB	
04 Pro 05 Ada	per cooling time and temperatures	YES NO NA NO	В		204		proper utensils to avoid ontact with	YES NO NOB		
	peratures per monitoring of temperatures	VES NO NA NO		10000		Food training certific		ES 10 NA		
07 Pro	per reheating procedures for hot holding	NES NO (A NO	В				rdous Foods Prote			ation
08 Pro	per thawing procedures	YES NO NA NO		TILL	401	Food separated and		YES NO NA	NOB	
	Food, Water and Ice from		es	900000		sanitized		VES NO NA		
	d obtained from approved sources	YES NO NO	3	-	403		(vermin and insects) perly labeled, stored or	YESNO	NOB	
	od in good condition, safe and litered	EE NO NO	В			used to prevent food	contamination	(YES NO	NOB	
03 Foo	d properly labeled	YES NO NO	В		405	Proper disposal of re served food	turneu, previously	YESNO	нов	
		E.C.	4 =			4				
		Temp	a iem	iperat	ure o	bservations Temp		3 p. 910		Temp
	Itemy/ Lecation (°C)			m / Loca	tion	(°C)	Item /	Location		(°C)
VI	14/2	2.4								
	the same the same of					man of the	Name of the Party			
	and the second second		1 500 1		100 00		2040	331	2 11 = 3	
			4. 915,0		003					
			0.5970		i kus	No. of Allegan				
ltem umber									100	Prection Date
MITTOGE		(It is the			1411		ALC: NO PERSON NAMED IN COLUMN		(if e	pplicable)
			1100		100					-
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		100		0.8771	10					

NON-CRITICAL ITEMS: Based on the inspection today, the non-critical items identified below are violations of the Food Establishment Safety Regulations, Non-critical items must be corrected by the next routine inspection or a shorter period of time as may be specified by the inspector. Failure to comply with any time limits for corrections specified in this notice may result in revocation or suspension of your Food Establishment Permit and closure of your establishment.

LEGEND Circle One of: YES (in compliance) NO (not in compliance) Compliance Status			NOB (not observed) NA (not applicable)				Mark "√" in Box: R (repeat violation) CDI (controlled during inspection)				
			CDI	R	Compliance Status					CDI	R
	Food Equipment and	d Utensils	SET NO.	44.70.11	15.46	of Street of Street	Physica	i Facili	ties	Sons:	
501 a	Adequate facilities available to wash, rinse and sanitize utensils and/or equipment.	YES NOW NOB				Food contact	surfaces properly constr			121)	-
A	Appropriate procedures followed for nechanical and/or manual dishwashing	(A)			1000		eptable material used.	Park K	YES NO NA NOB		
	Proper storage of frozen food items	YES NO NA NOB				Control of the Control	ater available, adequate p				
1000	ood stored in food grade material	YES NO NA NOB				603 Proper disposal of sewage & waste water Tollet facilities: adequate number, properly		perly	YES NO NOB	-	
E	quipment and utensils that contact food are	YES NO NA NOB	-	-			supplied and cleaned		NOB NOB		
E	orrosion resistant and non-toxic quipment in good repair, cleaned and	YES'NO (NOB)		_	605	Adequate ligh	nting; lighting protected		YESHO NOB		
oue s	anitized	YES NO NOB	105 (Feb)	tarian in		Premises cle	chanical ventilation; an, uncluttered, cleaning	and	YES NO (NA NOB		
Look	General Sanita	tion		of the st	607	maintenance	equipment properly store	ed	WESTO NA NOB		
701 fa	Sarbage & refuse properly disposed and acilities maintained	O NOB	Sept.			Te	esting Devices/Log	ging o	f Temperatures	g C	
702 c	lon-food contact surfaces properly onstructed, in good repair and clean	ESNO NOB			801	Working dish	washer temperature and	pressure	YES NO NA NOB		
703 P	ood handlers properly attired and good ersonal hygiene	YES NO NA NOB					kits and/ or papers provi	dod	YES NO ANOB		
704 p	dequate protection from vermin and insect	ES NO NOB				Temperature	logs maintained for refrig (non-regulatory requirem	erated			
705 fo	iving or sleeping quarters separated from ood service area	YES NO NA NOB			200	storago units	the second secon	her	YES NENA' NOB	kinki ja	05072
В	irds or animals other than guide dogs xcluded from premises	YES NO NA NOB						- 1768		K (ball)	attenta
- N	liping cloths used properly and stored sanitizing solution	YES NO NA NOB					730 u _ =				
Item Numbe	C. 1 HUNGER BOOK P. CONTROL OF THE PROPERTY OF	Observatio	00.0		0.440	ativa A	and the second		reservants in europe	Correc	
					5 24	14 = 1					10°
							F. 4				
te-Inspe	ection Required: Yes	No ₽	forc	eme	nt Ac	ction: (M.	ark °√°, if Applicable) t Closed Yes		No A	ican)	
tpproxi	mate Date of Re-Inspection:	del				Food Discar	Other	_	0		
Person in Charge Signature:					-	- 11/	Ignith Officer Name:		CARK		
Date Vm/y)						ate /m/y)	Ju 04/11)	19	•	MIL:	25-12