

Date: Time in: Time out: 10/08/2024 11:50 AM 12:30 PM							License/Permit # 21938	Est. SCH	Тур	e:				Risk Categor	y:	LAGAN#:	Page 1 of 2	2			
Purpose of Inspection: 1-Compliance X 2-Routine]3-	Fiel	d Iı	ives	tiga	tion	4-Visit	5-Other	TOTAL/SCO	ORE			
		shm RSE			ne: DEMY BROOK	(S		act/Owner Name: IERSET ACADEMIE	S O	FTE	XA	.S				r of Repeat Viols r of Violations C	ns COS: 0				
Phy	sice	il Ad	ddre	ss:	AY		San	County: Antonio		7823				Pho (210	0) 63	33-9006					
Compliance Status: Out = not in compliance IN = in compliance NO										ot ob	serve	d N	A =	not a	pplic	able COS = correcte N, NO, NA, COS	ed on s	ite R = repeat viola	ation proprieta hox for l	12	
Mark the appropriate points in the OUT hox for each numbered item Mark 'V' a che Priority Items (3 Points) violations Requir																			propriate out the	<u>"</u>	
														Statu		CHON NOT TO EXCEE	usu	uys		\neg	
0									R		r. O	I N	N O	N A	C O			R			
U	N	O	A	s	1 B	***	ŀ	Т	X	0	$\stackrel{\circ}{+}$	S	12. Management, for			onal employees;					
-	X	_		-	1. Proper cooling	The state of the s		P: 455)		-	-	-	-	-	\dashv	 knowledge, responsi Proper use of res 			disabarga frant	+	
-	X	\dashv	_	_	2. Proper Cold Ho		00 000		Н			Х			1	eyes, nose, and mou	incuo.	i and exclusion, ivo	discharge nom		
\dashv	X	_	_	_	3. Proper Hot Hol				Н	ľ	-	_				Prever	tion (Contamination by I	Tands		
_	X				4. Proper cooking				\vdash	Ì		X				14. Hands cleaned a	nd pro	perly washed Glove	es used properly		
4	X	_						olding (165F in 2 Hours)		Ī		X	-55			15. No bare hand co.	ntact v	vith ready to cat foo	ds or approved		
	X				6. Time as a Publi	c Health Conti	rol; pro	cedures & records	Ш			Α				alternate method pro					
						Approv	ed Sou	rce		1			_				_	sceptible Population		-	
	x				7. Food and ice of condition, safe, an			l source; Food in good site destruction				X				16. Pasteurized food Pasteurized oggs use		n required	t offered	1_	
	Х				8. Food Received	at proper temp	erature			-	_		_		\dashv	17. Food additives;		Chemicals	rad: Washing Fruit	16	
					P	rotection from	n Cont	amination				N				& Vegetables	ipprov	ed and property stor	red, washing run	18	
	х				 Food Separated preparation, storag 				Ī		Х				18. Toxic substances			d and used	-		
	х				10. Food contact s			1	П	х		П	\dashv	19. Water from appr		ater/Plumbing ource; Plumbing ins	stalled; proper	\top			
					Sanitized at	Н	1	-	-	-	\vdash	_	backflow device 20. Approved Seway	re/Wus	tewater Disposal Sy	vstem, proper	\perp				
X 11. Proper disposition of returned, previously served, reconditioned Priority Foundation Items (2 Points) v												X				disposal					
_						Priority Fo	undat	ion Items (2 Points)	riola	tion				Stati		e Action within I	v any	.8		\top	
Compliance Status O							-	0	Ť			C					+				
O U T	I N	N O	N A	o s	Demo	onstration of l	Cnowle	dge/Personnel	R		U T	I N	O	N A	0		550	ture Control/Ident		R	
	x				21. Person in char perform duties/ C			ntion of knowledge, and r (CFM)				X				27. Proper cooling n Maintain Product Te	mpera	lure	dequate to		
	X		Ŀ		22. Food Handler	/ no unauthoriz	red per:	sons/ personnel				X				28. Proper Date Mai				_	
							_	ood Package Labeling				X				29. Thermometers p Thermal test strips	rovide	d, accurate, and cali	brated; Chemical		
	X						- November 1	uate pressure, safe		1			_		-		ilrema	ent, Prevequisite fo	r Operation	+	
	x				24. Required reco destruction); Pack			ek tags; parasite		H		X				30. Food Establishm					
					THE PERSON NAMED IN COLUMN TWO IS NOT THE OWNER.			ed Procedures		1	_	550		_		Activities with the second of the second	nsils, Equipment, and Vending				
\neg	_							zed Process, and HACCP		l						31. Adequate handw	ashing	facilities: Accessib	le and properly		
	Х				plan: Variance ob	tained for spec	for specialized processing methods; ns (APPROVED YN)					X		Н	_	supplied, used 32. Food and Non-fo				+	
	_					Consume	r Advi	sory				X		Н	Щ	designed constructe 33. Warewashing Fa	d, and	used	150 KB	+	
	X				(Disclosure/Remi	nder/Buffet Pl	atc)/ Al				10.7	, X				sink or curb cleaning	g facili	ty provided			
					re Items (1 Poi	nt) violatio	ns Rec	uire Corrective Actio	n No	ot to						Next Inspection,	Whi	chever Comes F	irst	_	
	aplia	ance	Stat						-			npli	nce	Stati	$\overline{}$					+-	
O U T	l N	N O	N A	O	Pro	evention of Fo	od Cor	ntamination .	R		O U T	1 N	N O	N A	COS		Foo	d Identification		R	
	Х				34. No Evidence	of Insect conta	minatio	n, rodent/other animals		H	- 25	Х		Н	5.795	41. Original contain	er labe	ling (Bulk Food)			
	X				35. Personal Clea	ntiness/ eating	, drinki	ng or tobacco use			_	- 457	_					ysical Facilities			
	Х				36. Wiping Cloth:	s: properly use	d and s	fored				Х				42. Non-Foud Contr	_				
	X	- 70		F - 6	37. Environmenta		n					X		П		43. Adequate ventila		MONTH - CONTRACTOR	ted areas used		
	Х				38. Approved that				_	1		Х		\vdash		44. Garbage and Re					
	_		_	_	00.11	Proper Us			-			Х		П		45. Physical facilitie	71				
	x				39. Utensils, equi handled/ In use ut			erly used, stored, dried, &		l		Х		\vdash		46. Toilet Facilities;					
\vdash	x							properly stored and used				X				47. Other Violations	-				
	eiv		By:		, s. s. g.s acreto	B. v. 1130			-		int:			_			Titl	e: Person In Ch	narge/Owner		
Received By: (signature)										_	lia l		nanc	cz			_	nager			
		ted	By:		13 000	A- JOSE	. نمت ا	_			int:						Bus	incss Email:			
(sig	nattu	re)			,			NS		(12	arrei	L (if	ace								



Date: 10/08/2024					Time in: Time out: License/Permit # 10:10 AM 11:10 AM 929668					Тур	e:			Risk Categor			y: LAGAN #: Page 1 o		of 2	
Purpose of Inspection: 1-Compliance X 2-Routine								Ė	3-Field Inves					tion	4-Visit	5-Other TOTAL/S		TOTAL/SCO	RE	
			ent ET A		ne: DEMY COLLE		ontact/Owner Name: OMERSET ACADEMIE	s o							r of Repeat Viola r of Violations C	epeat Violations: 0 olations COS: 0				
			ddre CE .		CKSON		ity/County: an Antonio		Zip 782	Cod 30	le:		Pho (21		1-0051	F	Reinspection:	100		
		.1					iance IN = in compliance NO										*			
Mark the appropriate points in the OUT box for each numbered item Mark '√' a che Priority Items (3 Points) violations Requir															N, NO, NA, COS			propriate box for R		
Con	nnlis	nce	Stati	118	111	iority Items (5	1 omes) violations Requ	ii e i		_			Stati		tion not to excee	u s u	uys		П	
O U T	I N	N O	N A	C O S	Time	and Temperatur (F = degrees Fa		R		O U T	I N	N O	N A	C O S	Employee Health					
1	Х				Proper cooling to	time and temperat	ure				Х				12. Management, foo knowledge, responsib			nal employees;		
	Χ				2. Proper Cold Ho	lding temperature	(41F/ 45F)		1		37			-	13. Proper use of rest			discharge from		
	Χ				3. Proper Hot Hold	ding temperature(135F)				Х				eyes, nose, and mout	h				
	Χ				4. Proper cooking	time and tempera	ure				37						ontamination by I			
	Χ				5. Proper reheating	g procedure for ho	t holding (165F in 2 Hours)			Н	Х		\vdash		 Hands cleaned an No bare hand cor 		· ·			
	Χ				6. Time as a Public	c Health Control;	procedures & records				Х				alternate method proj					
		_				Approved S	ource								Higl	hly Su	sceptible Population	ons		
	Х				7. Food and ice ob condition, safe, an		ved source; Food in good arasite destruction				Χ				16. Pasteurized foods Pasteurized eggs used	d when	n required	t offered		
	Х				8. Food Received										17. Food additives; a		Chemicals	ed: Washing Fruits		
_		_			1	rotection from Co					Х				& Vegetables	pprove	ed and property stor	ed, washing Fruits		
	Х				Food Separated preparation, storag				Χ				18. Toxic substances		-	l and used				
	Х				10. Food contact s Sanitized at 200 P		nables; Cleaned and erature				X				19. Water from approbackflow device		nter/Plumbing ource; Plumbing ins	talled; proper		
	Х				11. Proper disposit reconditioned				X				20. Approved Sewag disposal	e/Wast	ewater Disposal Sy	stem, proper				
					I	Priority Found	lation Items (2 Points) v	iola	tion	ıs Re	equi	re C	Corre	_	1	0 day	S			
Compliance Status													Statı							
O U T	I N	N O	N A	C O S	Demo	R		O U T	I N	N O	N A	C O S	Food Ten	nperat	ure Control/Identi	fication	R			
	Χ				perform duties/ Ce	ertified Food Man					Х				27. Proper cooling m Maintain Product Ter	mperat	ure	dequate to		
	Х				22. Food Handler/						Х			_	28. Proper Date Marl			. 1 01 : 1/		
	Х						d Food Package Labeling lequate pressure, safe				Х				 Thermometers pr Thermal test strips 	ovideo	i, accurate, and call	orated; Chemical/		
	\dashv	-					Istock tags; parasite								Permit Requirement, Prerequisite for Operation					
	Х				destruction); Pack	age food labeling	5 / 1				Х				30. Food Establishment Permit (Current and Valid, & Posted)					
							roved Procedures								Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly					
	Х					ained for specializ	ialized Process, and HACCP ed processing methods;				Х				supplied, used					
					manatactarer mon	Consumer A					Х				 Food and Non-fo designed, constructed 			able, properly		
	Х				(Disclosure/Remir	nder/Buffet Plate)/					Χ				33. Warewashing Fac sink or curb cleaning	facilit	y provided			
Con	anlie	maa	State		ore Items (1 Poin	nt) <i>violations I</i>	Require Corrective Action	n No	ot to	_					Next Inspection,	Whic	hever Comes F	irst		
0	приг		Stati	C							nplia	ınce	Statı							
U T	I N	N O	N A	o s	Pre	vention of Food	Contamination	R		O U T	I N	N O	N A	C O S		Foo	d Identification		R	
\Box	Χ					ation, rodent/other animals				X				41. Original containe	r label	ing (Bulk Food)				
-	X	_			35. Personal Clear 36. Wiping Cloths									Phy	sical Facilities					
\dashv	X	\dashv	\vdash		36. Wiping Cloths 37. Environmental	1 1 7	u SIOICU	\vdash		Ш	Χ		Ш	\rightarrow	42. Non-Food Contac				Ш	
\dashv	X	\dashv	Н		38. Approved thay					Ш	X		Щ	\rightarrow	43. Adequate ventilat				\sqcup	
			_					$\vdash \vdash$	X		$\vdash \vdash$	-	44. Garbage and Ref				\vdash			
\top	Х						roperly used, stored, dried, &			$\vdash\vdash$	X		$\vdash\vdash$	\rightarrow	 Physical facilities Toilet Facilities; 				\vdash	
\dashv	Х	\dashv	H		handled/ In use ute 40 Single-service	. 1 1 0		-		$\vdash\vdash$	X		$\vdash\vdash$	_	47. Other Violations	proper	iy constructed, supp	nicu, anu cican	\vdash	
								Pı	rint:						Title	: Person In Ch	arge/Owner	_		
(signature)										atie l		κοw	ski			Man	ager	ə · · · · · · · · · ·		
	Received By: (signature) Inspected By: (signature)									r <mark>int:</mark> aness		1270-	nd.			Busi	ness Email:			
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ate: 0/23/20	024			ime in: 1:30 PM	Time out: 02:10 PM		Licens 111444	e/Permit # 10		st. T					Ri 2	sk Catego	ry:	LAGAN#:	Pag	ge 1 of 2	2
Pu	up	ose	of L	spection:	1-Comp		X	2-Routine		3-F	ield I	nve			_	4-Visit		5-Other	TOT	AL/SC	O)
Establishment Name: Contact/Owner Name:								g 01		,					of Repeat Viola			40		_	
SOMERSET ACADEMY LONESTAR SOMERSET ACADEMIE Physical Address: City/County:								_				_	mbe me:	r or vi	olations (-	v Reinspection:		()(Н	
nysicai 5 BUR				NE			ntonio			ар Ст 8216	Code:		(210) 5		41-005	l	- 1'	Kemspection:	-	100	
			Com	pliance Status:		unpliance	: IN = i	compliance N					= not	applic	able Co)S = correc		site R = repeat viol		İ	_
Mark th	he a	ppro	priate	points in the O														an asterisk '*' in ap	propriau	box for I	R
			_		riority Item	s (3 Poi	nts) vi	olations Requ	ire i	_				_	ction n	ot to exce	ed 3 d	lays		1	_
Compliance Status						Щ	1	ompli	ance I	e Stat	C							_			
								R	ι		N O		o s	Employee Health							
 x	ᅥ	\dashv	┪	1. Proper coolin	g time and temp	erature			H		Х		-		12. Mai	nagement, fo	ood em	ployees and conditi- s, and reporting	onal emp	loyces;	
x	┪	寸	\neg	2. Proper Cold I			45F)		П	\vdash	+	H	+	\vdash				n and exclusion; No	dischar	re from	-
х	\neg	ヿ		3. Proper Hot H					П	L	Х	L	Ш	Ш	eyes, no	se, and mor	1th			37 12 322	
х		7		4. Proper cookis	ng time and tem	perature			П	\perp								Contamination by		1	_
x				5. Proper reheat	ing procedure fo	or hot hol	ding (16	5F in 2 Hours)		\vdash	X	⊢	+	Н				perly washed/ Glov vith ready to eat for			_
x	コ	\neg		6. Time as a Pul	blic Health Cont	rol; proce	dures &	records	П		X							followed (APPRO)			
					Approv	П	H		_	<u> </u>	Ή	Highly Susceptible Populations						_			
x				7. Food and ice condition, safe,		П		X					teurized foo ized oggs us		; prohibited food no n required	ot offered		_			
x		T	\neg	8. Food Receive	ed at proper terry	perature						_	_	\Box				Chemicals			
					Protection from		nination				X			li	17. Foo & Vege		approv	ed and properly sto	red; Was	hing Fruit	15
1				9. Food Separat	ed & protected,	prevented	during	food	П	⊢	X	H	+-	\vdash			s prope	erly identified, store	d and us	ed	-
X	_	_			rage, display, an				Щ		, .,							ater/Plumbing			_
x					et surfaces and R) F ppm/tempera		s;Clea	ned and	Ц		х					er from app w device	rov ed s	ource; Plumbing in	stalled; p	reper	
х				 Proper disportectioned 	osition of returns	ed, previo	usly ser	ed.		Γ	Х				20. App disposa		uge/Wa:	stewater Disposal S	ystem, pi	ирег	
	_				Priority Fo	undatio	n Iten	as (2 Points) :	rola						e Actio	n within	10 day	rs		ļ	
ompliar	nee	Stati	ı						Н	_	ompli	anc	e Stat							1	_
	N O	N A	C S	Der	nonstration of	Knowled	ge/Perso	ennel	R	- 1 1	i N	0	N A	O S		Food To	mpera	ture Control/Iden	tification	ı	
х			ŕ		arge present, de Certified Food			owledge, and	П		х					per cooling in <i>Prod</i> uct T		l used; Equipment 4 dure	dequate	to	
X				22. Food Handl	ier/ no unauthori	zed perso	ns/ pers	nnel .			Х		\perp					ınd disposition			_
				Safe Water	Recordkeepin	g and Fo	od Pack	age Labeling		Г	Х		T				provido	d, accurate, and cal	ibrated; (Chemical/	ŕ
X					ld Water availab				\sqcup	⊢		_	—	Н	_	ıl test strips Durmit Dur	miram.	ent, Prerequisite fo	r Oners	tion	-
x					cords available		k tags; p	arasito		⊢	Τ×	1	$\overline{}$	Н				ermit (Current and V			_
		ш			uckage food labe Iformance with		d Proce	dures	H	\vdash	.1. ::	_	•					quipment, and Ver			_
Т				Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP						Г	X		1	Г	31. Adequate handwashing facilities: Accessible and prope supplied, used				roperly	crly	
X		Ш		plan: Variance	obtained for spe	falized processing methods;				┝	+"	\vdash	+	$\vdash\vdash$	supplied, used 32, Food and Non-food Contact surfaces cleanable, prop				merbs	-	
1 1		ш		manuacturer II		er Adviso			\vdash		X				designo	d and Non-	ted, and	used	more, pr	, harry,	_
х					Consumer Advis minder/Buffet P	orics; raw	or unde				Z	Γ	T					s; installed, maintai ity provided	ned, use	l'Service	
		_	Co	re Items (1 P	oint) <i>violatio</i>	ns Requ	uire Co	rrective Actio	n No	t to I	xcee	d 9	0 Da	ys or	Next I	nspection	t, Whi	chever Comes 1	rirst		_
omplia	псс	Stat							П	-	Compl	ianc	e Stat	us .				_		 	_
) 1 7 N	N O	¥.X	o s	1	Prevention of F	ood Com	aminati	on	R	1	O U T		N A				Fo	ed Identification		!	
x			Ť	34. No Evidence	e of Insect cont	amination	, rodent	other animals			- x	t	+	H	41. Or	ginal contai	ner lab	eling (Bulk Food)	_		-
x					leanliness/ eatin			ICCD USE	П			_		•			PI	ıysleni Facilities			
Х					oths: properly us		red		igspace	Ţ	Х	Τ			42. No	n-Food Con	tact sur	faces elean		1	
Х					nial contaminati	on			-	۲	Х	_	T					and lighting; design	ated area	sused	
Х				38. Approved t	hawing method				\vdash	ı	Х	_	T					roperly disposed; fz			í
, ,		_		20.16	Proper U			, stored, dried, &	+		Х	L						alled, maintained, a			_
x		l		handled/In use	quipment, & line utensils; proper	ns; prope ly used	riy (Esori	, storen, arren, &			X	Γ	Ι					erly constructed, sup	plied, ar	ıd clean	_
x		L					properly	stored and used			X		Ϊ		47. Of	ner Violation					_
teceive	ed .	By:								Pri			_					le: Person In C	harge/	Owner	
signatur	(a)	_								-	uiz F	om	CTO					L Manager		+	_
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Date: Time in: Time out: 10/10/2024 09:40 AM 10:40 AM							Est. Type: SCHO						Risk Categor	у:	LAGAN#:	Page 1 of 2					
Purpose of Inspection: 1-Comp							iance	_		ld lı	nve	stige	itian	<u> </u>	Ė	5-Other	TOTAL/SCORE	۲			
	abli	shn	nent	Nai			-Cont	X 2-Routine tact/Owner-Name: TERSET ACADEMIE	S O	S OF TEXAS					mbei	r of Repeat-Viola r of Violations C			ΛΛ	=	
Physical Address: City County:										Zip Code:					one:	Reinspection:					
			CO	ÇK	RD		San.	Antonio	78240					_		27-6013 No					
Compliance Status: Out = not in compliance IN = in compliance NO																table COS = corrected on site R = repeat violation N, NO, NA, COS — Mark an asterisk 'es' in appropriate box for R					
																			ropriate box for it	4	
Priority Items (3 Points) violations Reguli Compilance Status											_			Stat		HON NO TO ECCEE	a sa	цио		၂	
o U	I.	N O	N A	C		r Food Safety aholt)	R		OUT	- N	N O	ĸ	1	H							
T	_	Ľ		S			L		<u> </u>	7.1			S	12. Management, for	od cour	lovees and condition	mai employees;	\dashv			
-	X		-		1. Proper cooling			P. ACTD.	┞	1	$oxed{oxed}$	X	_	_		knowledge, responsi	bilitles	, and reporting			
-	X		-	⊢	2. Proper Cold Ho			`	⊢			x				13. Proper use of reseyes, nose, and mou		i and exclusion; No	discharge from		
	X			_	3. Proper Hot Hole		<u> </u>		┡		Н							Contamination by I	dands	-	
\dashv	_		-	_	4. Proper cooking				 			x			\Box	14. Hands cleaned a		<u>`</u>		-	
\dashv	X		-	⊢				dding (168F in 2 Hours)	L		Н	x			\vdash	15. No bare hand co	giact w	ith ready to eat foo	ds or emproyed	一	
	Х		L		6. Time as a Public				┡			_^			Щ	alternate method pro	perly I	oftowed (APPROV	ED Y_X_N_)		
	_		_	_		Approve			\vdash			_			-	· · · · · · · · · · · · · · · · · · ·		sceptible Populatio		4	
	X				condition, safe, an	d unadulterated	i; para:					х				16. Pasteurized food Pasteurized eggs use	d wher	prohibited food no 1 required Chemicals	t offered	_	
	X				8. Food Received			<u>-</u>	⊢						\vdash	17. Food additives; a			ed: Washing Fruits	┪	
7	_		Г	_	9. Food Separated	rotection from						Х	_			& Vegetables					
	Х				preparation, storag						X				Н	18. Toxic substances properly identified, stored and used Water/Plumbing					
	х				10. Food contact s Sanitized at 250 P				х				19. Water from appr backflow device			talled; proper	_				
	X 11. Proper disposition of returned, previously served, reconditioned											х				20. Approved Sewag disposal	go Was	towator Disposal Sz	stem, proper	٦	
Priority Foundation Items (2 Points) v											s Re	equi	re (Corr	ective	e Action within I	0 day	S		٦	
Compliance Status										ļ	Cor	nplie	litee	Stat	us.					_	
O D T	N I	N O	N A	oes	Demo	ustration of K	nowle	dge/Personnel	R	R U			N O	N A	0 8	Food Te	ification I	R			
	x				perform duties. Co	rtified Food M	้อกลฐณ					х				27. Proper cooling n Maintain Product To			quipment Adequate to		
	Х				22. Food Handler/		-	<u> </u>	_			Х	. 1		_	28. Proper Date Mar		•		_	
	371							ood Package Labeling	x							29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips					
	X			_	24. Required recor			inte pressure, safe								Permit Requirement, Prorequisite for Operation					
	x				destruction); Pack			ск издя; рагазне			\neg	х			\dashv	30. Food Establishment Permit (Current and Valid, & Posted)					
					Confor	mance with Å	pprov	ed Procedures								Otensily, Equipment, and Vending					
	х				plan; Variançe obta	ined for specia	dized a	zed Process, and HACCP processing methods;				х				 Adequate handw supplied, used 	ashing	facilities: Accessib	le and properly		
					manufacturer instr	Consumer			-			x				32. Food and Non-fit designed constructed	od Co.	ntact surfaces clean used	able, properly		
	х					sumer Advisor	ies; ra	w or under cooked foods				х			T	designed, constructed, and used 33. Warewashing Fucilities; installed, maintained, used/Se			ed, used/Service	┪	
_!				r.	(Disclosure/Remin			ergen f.abel uire Corrective Actio		لـــا		I	0.0	<u> </u>		aink or curb cleaning			<u> </u>	4	
Con	mils	nce	Stat	115		ii) reotation:	s neg	uire Currecure Acho	n .ve	or w				Stati		vext inspection,	wnic	never Comes r	ursi	-	
_	Ť			C					\vdash			apua i	ace	SPIRE						\dashv	
O U T	Ň	O N	Ν Λ	ö §		reution of Fas			R	-	O U T	۲ ا	N O	N A	O S		Poo	d Identification	1	R	
4	X							n, rodent other animals	L_			х		П		41. Original contains	r labe	ing (Bulk Food)	 	٦	
4	X			_	35. Personal Clean										\top	<u> </u>		sical Facilities		٦	
\dashv	X				36. Wiping Clotha			ored	L_		1	x			$\neg \dagger$	42. Non-Pood Conto				٦	
-	<u> </u>				-37: Environmental				Ι_		\neg	х			\vdash	43. Adequate ventila			ied areas used	ᆌ	
	Х				38. Approved that		0=-		<u> </u>		\dashv	х			_	44. Garbage and Ref				\dashv	
			_		30 Charles 1	Proper Use			<u> </u>		\dashv	Х	_		_	45. Physical facilitie				\dashv	
х	- 1	ı			39. Ctensils, equip handled/ in use ute			erly used, stored, dried, &	l			x			\dashv	46. Toilet Facilities;		 		ᅦ	
_	치	一	-					properly stored and used	 		\dashv	x		Н	\dashv	47. Other Violations				\dashv	
	eiv	ed I	ły:		HO	Maria N			<u> </u>	Pr	int			'ب				2 Person In Ch	arge/Owner	┨	
	(signature)										ne C		ale	7			Man	ager	.,		
	Inspected By:										rint: Business Email:										