





FI-4040

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Physi 3000				Road				NA	ontroi :					N		e trap :		Follow-up: No)	<u> </u>
of a ala						in compli			compliance								corrected on	site $\mathbf{R} = \mathbf{r}$ ark an \mathbf{X} in a	epeat vio	lation W=	Watcl
viark	tne a	appro	priate	points in the												ox for IN, NO, NA, ive Action not to			рргорпас	e box for K	
Comp						m			0.64	R	0	ompl									
U N		A	o s	Time and Temperature for (F = degrees Fahrer					Safety		U	N	N O	N A	C O S	Employee Health					
		Х		1. Proper o	cooling ti	ime and t	temperat	ture				х				12. Management knowledge, resp				employees;	
				2 P	C. 1.1.17. 1	1.		(410E)	4500											1	
Х				2. Proper 0	Cold Hol	aing tem	iperature	e(41°F/ 4	45°F)			X				13. Proper use of eyes, nose, and		and exclusion	i; No dis	cnarge from	
		Х		3. Proper l	Hot Hold	ling temp	erature(135°F)								Pr	eventing Co	ntamination	by Har	de	
				4. Proper of	cooking t	time and	tempera	ture				v				14. Hands clean					v
		Х							ng (165°E in 2		-	X									,
		X		5. Proper reheating procedure for hot holding (165°F in Hours)					ig (105 1 iii 2	•		X				15. No bare hand contact with ready to eat foods or approved alternate method properly followed					
		Х		6. Time as	a Public	Health (Control;	procedu	ures & record								Highly Susa	ceptible Pop	ulations		
		^										Т		П		16. Pasteurized f				ered	
						Approv	ved Sou	rce				X				Pasteurized eggs					
				7. Food an					arce; Food in												
Х				destruction		o, and til	untite (ou, pai									(Chemicals			
				8. Food Re	eceived a	at proper	tempera	ture				T.,		T		17. Food additiv	es; approved	and properly	stored;	Washing Fr	uits
X												X				& Vegetables					
					Protec	ction fro	m Conta	aminati	ion			X				18. Toxic substa	nces properly	y identified,	stored an	d used	
Х									luring food								Wot	er/ Plumbin	~		
^				preparatio																	
Х				10. Food of Sanitized					; Cleaned and			Х				Water from a backflow device		irce; Plumbir	ig install	ed; proper	
					(· 10 11) PP	m compe	crature													
				11. Proper					ly served or							20. Approved Se	wage/Waste	water Dispos	al Syste	n, proper	
х				11. Proper recondition	disposit				ly served or		3						wage/Waste	water Dispos	al Syste	n, proper	
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Form EH-06 (Revised 09-2015)

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