https://www.crossroadstx.gov/permits-development/pages/health-





Date:			_										
10/0			_		/Permit #	#					Est. Type Risk Category Page 1	of 2	
10/2	25/	20	23	08:19							SD SD rage -	01	
			_	tion: X 1-Routine 2-Follow Up 3-Com		4-	-Inve	stig	atior	ı	5-CO/Construction 6-Other TOTAL/	SCOR	
Establi Pojoir											Number of Repeat Violations: _0 Number of Violations COS: _0	7	
Physica	_			Chicken Fingers Cole Moor Pest control:					G	rage	e trap : Follow-up:		
11620				NA NA					Ň		No No	•	
				Status: Out = not in compliance IN = in compliance	NO = not						plicable COS = corrected on site R = repeat violation W = ox for IN, NO, NA, COS Mark an in appropriate box for R	Watch	
Mark th	he a	ppro	priate	points in the OUT box for each numbered item M Priority Items (3 Points) violate									
Compli	anc	e Sta	itus	Friority Items (3 Forms) violati	ns Kequi	_	compl				ive Action not to exceed 5 days		
O I U N	N N C Time and Temperature for Food Safety					0				N C	Employee Health		
T S			S	(F = degrees Fahrenheit)		Т				S	12. Management, food employees and conditional employees;		
X	X 1. Proper cooling time and temperature						X				knowledge, responsibilities, and reporting		
				Proper use of restriction and exclusion; No discharge from	,								
					eyes, nose, and mouth								
-				3. Proper Hot Holding temperature(135°F)									
Х						Preventing Contamination by Hands							
X				Proper cooking time and temperature			X		14. Hands cleaned and properly washed/ Gloves used properly			У	
Х				5. Proper reheating procedure for hot holding (165°F in			х	15. No bare hand contact with ready to eat foods or approved					
^				Hours)			^				alternate method properly followed		
Х				6. Time as a Public Health Control; procedures & recor	3		•				Highly Susceptible Populations		
							Т				16. Pasteurized foods used; prohibited food not offered		
				Approved Source			X				Pasteurized eggs used when required		
				7. Food and ice obtained from approved source; Food in									
Х				good condition, safe, and unadulterated; parasite destruction							Chemicals		
x				8. Food Received at proper temperature			X				17. Food additives; approved and properly stored; Washing Fr& Vegetables	ruits	
^_													
				Protection from Contamination			X				18. Toxic substances properly identified, stored and used		
				9. Food Separated & protected, prevented during food							W. C. (DL. 11		
X				preparation, storage, display, and tasting							Water/ Plumbing		
х	10. Food contact surfaces and Returnables ; Cleaned and 19. Water from approved source; Plumbing installed					19. Water from approved source; Plumbing installed; proper							
^				Sanitized at (see below) ppm/temperature			X		backflow device				
Х				 Proper disposition of returned, previously served or reconditioned 		3					20. Approved Sewage/Wastewater Disposal System, proper disposal		
^				reconditioned		٥					uisposai		
				Priority Foundation Items (2	Points) 1	viola	tions	Req	uire	Cor	rrective Action within 10 days		
O I U N	N O	A A	C	Demonstration of Knowledge/Personnel	R	U	N	N O	N A	C	Food Temperature Control/ Identification		
Г			S	21. Person in charge present, demonstration of knowledge		Т				S	-		
X				and perform duties/ Certified Food Manager (CFM)			X			27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
				22. Food Handler/ no unauthorized persons/ personnel	-	+	~				28. Proper Date Marking and disposition		
v				* *			X				20 7		
Х						- 1		-			Thermometers provided, accurate, and calibrated; Chemica	1/	
X				Safe Water, Recordkeeping and Food Package			X				Thermal test strips	al/	
X				Labeling			X				Thermal test strips	al/	
X					:		X				Thermal test strips Permit Requirement, Prerequisite for Operation	al/	
X				Labeling 23. Hot and Cold Water available; adequate pressure, sa 24. Required records available (shellstock tags; parasite	:						^	al/	
v				Labeling 23. Hot and Cold Water available; adequate pressure, sa	:		x				Permit Requirement, Prerequisite for Operation	al/	
X				Labeling 23. Hot and Cold Water available; adequate pressure, sa 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures	:						Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current and Valid) Utensils, Equipment, and Vending	al/	
x				Labeling 23. Hot and Cold Water available; adequate pressure, sa 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and			X				Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current and Valid) Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	al/	
X				Labeling 23. Hot and Cold Water available; adequate pressure, sa 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures	>						Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current and Valid) Utensils, Equipment, and Vending	al/	
x				Labeling 23. Hot and Cold Water available; adequate pressure, sa 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized			x				Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current and Valid) Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	al/	
x				Labeling 23. Hot and Cold Water available; adequate pressure, sa 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			X				Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current and Valid) Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used	al/	
x x				Labeling 23. Hot and Cold Water available; adequate pressure, sa 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cook	i		x				Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current and Valid) Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/	al/	
x				Labeling 23. Hot and Cold Water available; adequate pressure, sa 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory	i		x				Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current and Valid) Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	al/	
x x				Labeling 23. Hot and Cold Water available; adequate pressure, sa 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cook foods (Disclosure/Reminder/Buffet Plate)/ Allergen Labeliand Consumer Advisories (Disclosure/Reminder/Buffet Plate)/ Allergen Labeliand (Disclosure/Reminder/Buffet Plate)/ Allergen Labeliand (Disclosu	i l	n Noi	x x x	Lxcee) Da	Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current and Valid) Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	al/	
XXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXX	NOO	N A	COO	Labeling 23. Hot and Cold Water available; adequate pressure, sa 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cook foods (Disclosure/Reminder/Buffet Plate)/ Allergen Labelications (1 Point) Violations Require Corrections	i l	0	XXXXXX		N		Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current and Valid) Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	al/	
X X X	N O	N A	COS	Labeling 23. Hot and Cold Water available; adequate pressure, sa 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cook foods (Disclosure/Reminder/Buffet Plate)/ Allergen Later Core Items (1 Point) Violations Require Correct Prevention of Food Contamination	i l		X X X	N O		O O S	Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current and Valid) Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	al/	
XXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXX	N O	N A	COSS	Labeling 23. Hot and Cold Water available; adequate pressure, sa 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cook foods (Disclosure/Reminder/Buffet Plate)/ Allergen Labeliance (1 Point) Violations Require Correct Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals	i l	0	XXXXXX		N	C O	Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current and Valid) Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	al/	
X X X	N O	N A	COSS	Labeling 23. Hot and Cold Water available; adequate pressure, sa 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cook foods (Disclosure/Reminder/Buffet Plate)/ Allergen Labelia Core Items (1 Point) Violations Require Correct Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other	i l	0	X X X		N	C O	Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current and Valid) Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	al/	
X X X X X X	N O	N A	COSS	Labeling 23. Hot and Cold Water available; adequate pressure, sa 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cook foods (Disclosure/Reminder/Buffet Plate)/ Allergen Labeliance (1 Point) Violations Require Correct Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals	i l	0	X X X X		N	C O	Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current and Valid) Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided vys or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food)	all	
X	N O	N A	COSS	Labeling 23. Hot and Cold Water available; adequate pressure, sa 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cook foods (Disclosure/Reminder/Buffet Plate)/ Allergen Latter of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco uses 36. Wiping Cloths; properly used and stored	i l	0	X X X X X		N	C O	Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current and Valid) Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided way or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean	al/	
X X X X X X X X X X	N O	N A	COSS	Labeling 23. Hot and Cold Water available; adequate pressure, sa 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cook foods (Disclosure/Reminder/Buffet Plate)/ Allergen Labeling Core Items (1 Point) Violations Require Correct Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use	i l	0	X X X X		N	C O	Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current and Valid) Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided installed, maintained, used/ Service sink or curb cleaning facility provided installed, maintained, used/ Service sink or curb cleaning facility provided installed, maintained, used/ Service sink or curb cleaning facility provided installed, maintained, used/ Service sink or curb cleaning facility provided installed, maintained, used/ Service sink or curb cleaning facility provided installed, maintained, used/ Service sink or curb cleaning facility provided installed, maintained, used/ Service sink or curb cleaning facility provided installed, maintained, used/ Service sink or curb cleaning facility provided installed, maintained, used/ Service sink or curb cleaning facility provided installed, maintained, used/ Service sink or curb cleaning facility provided installed, maintained, used/ Service sink or curb cleaning facility provided installed, maintained, used/ Service sink or curb cleaning facilities.	al/	
X	NO	N A	COSS	Labeling 23. Hot and Cold Water available; adequate pressure, sa 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cook foods (Disclosure/Reminder/Buffet Plate)/ Allergen Latter of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco uses 36. Wiping Cloths; properly used and stored	i l	0	X X X X X		N	C O	Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current and Valid) Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided way or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean		
X	N O	N A	COSS	Labeling 23. Hot and Cold Water available; adequate pressure, sa 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cook foods (Disclosure/Reminder/Buffet Plate)/ Allergen Labelian Core Items (1 Point) Violations Require Correct Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco used 36. Wiping Cloths; properly used and stored 37. Environmental contamination 38. Approved thawing method	i l	0	X X X X X X X X X X		N	C O	Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current and Valid) Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided was or Next Inspection, Whichever Comes First Food Identification 41.Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used		
X	N O	N A	COSS	Labeling 23. Hot and Cold Water available; adequate pressure, sa 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cook foods (Disclosure/Reminder/Buffet Plate)/ Allergen Labelian Core Items (1 Point) Violations Require Correct Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco used 36. Wiping Cloths; properly used and stored 37. Environmental contamination 38. Approved thawing method Proper Use of Utensils	i l	0	X X X X X X		N	C O	Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current and Valid) Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 23. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 24. Ornest Inspection, Whichever Comes First Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained 45. Physical facilities installed, maintained, and clean	ed	
X	N O	N A	COSS	Labeling 23. Hot and Cold Water available; adequate pressure, sa 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cook foods (Disclosure/Reminder/Buffet Plate)/ Allergen Labelian Core Items (1 Point) Violations Require Correct Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco used 36. Wiping Cloths; properly used and stored 37. Environmental contamination 38. Approved thawing method	i l	0	X X X X X X X X X X		N	C O	Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current and Valid) Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 13. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 13. Warewashing Facilities Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained	ed	
X	NO	N A	COSS	Labeling 23. Hot and Cold Water available; adequate pressure, sa 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cook foods (Disclosure/Reminder/Buffet Plate)/ Allergen Labelian Core Items (1 Point) Violations Require Correct Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored 37. Environmental contamination 38. Approved thawing method Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored	i l	0	X X X X X X X		N	C O	Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current and Valid) Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 23. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided 24. Ornest Inspection, Whichever Comes First Food Identification 41. Original container labeling (Bulk Food) Physical Facilities 42. Non-Food Contact surfaces clean 43. Adequate ventilation and lighting; designated areas used 44. Garbage and Refuse properly disposed; facilities maintained 45. Physical facilities installed, maintained, and clean	ed	





INSTANT	2
INSPECTOR	8

	Cane's Chicken Fingers	11620 U		Cross Roa	ds, TX 0	2 of 2
rtaising	Odric 3 Official Filingers	11020 0	TEMPERATURE OB		us, 17.	2012
Item/Loc	ation	Temp	Item/Location	Temp	Item/Location	Temp
WIC		39°F				•
Chicken	Tenders	165°F				
WIF		0°F				
RIR		37°F				
Cole slaw		39°F				
	**					
		OF	SERVATIONS AND COL	RRECTIVE ACTIO	NS	
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:				ECTED TO THE CONDITIONS O	BSERVED AND
10	Observed the three compa	rtment sink	sanitizer concentration at	200ppmQA.		
20	Provide the grease trap ticl					
21	Luke Bondurant CFM					
47	Outstanding Job!					
77	Cutotariang dob:					
Received			Print:		Title: Person In C	harge/ Owner
(signature)			Cole Moore		ARL	
Inspected (signature)	(by:) ()	ab	Print:			
(orginiture)	7566		Jeff Babina	RS/CPO	Samples: Y N	# collected N/A