

Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141
(503) 842-3943

Owner Name:
JORGE CONTRERAS
COSTA PARAISO - MOBILE
7375 FAIRVIEW RD
TILLAMOOK, OR 97141

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2990096 Area: 02
Units: 0
County: 29

COSTA PARAISO - MOBILE
7375 FAIRVIEW RD
TILLAMOOK, OR 97141

Phone: (503) 812-7376 x
Inspector: Jaime Craig

Start Date/Time: 1/5/2017 at 11:23:06 AM

AN EVALUATION OF SANITATION ON YOUR MOBILE UNIT HAS THIS DAY BEEN MADE AND YOU ARE HEREBY NOTIFIED OF THE VIOLATIONS FOUND UNDER ORS 624, OAR 333-162 AND OAR 333-150. SUCH VIOLATIONS MAY RESULT IN DENIAL, SUSPENSION, OR REVOCATION OF YOUR LICENSE; OR CLOSURE OF THE UNIT MAY RESULT FROM UNCORRECTED VIOLATIONS. YOU MAY OBTAIN A CONTESTED CASE HEARING FOR ANY DENIAL, SUSPENSION, REVOCATION OR CLOSURE BY CONTACTING THE LICENSING AGENCY. SUCH HEARINGS ARE IN ACCORDANCE WITH ORS CHAPTER 183.

PERSON IN CHARGE EASILY FOUND
COLD HOLDING: PREP TOP CREMA 33F SALSA 35F, BOTTOM: RICE 33F
SMALL BLACK FRIDGE IN FRONT OF UNIT: POP 41F, SOMETIMES MILK IN UNIT.
HOT HOLDING: CHICKEN 135F, STEAK 145F
MOP HUNG
SANI STRIPS ON SITE, THIN TIPPED PROBE THERMOMETER
CHEMICALS SEPARATE AND LABELED
UNIT CLEAN

4-501.114(A)

VIOLATION OF SECTION 4-501.114(A) *PRIORITY* The chlorine sanitizer concentration, pH, or temperature is not adequate, specifically:

SANI 200PPM

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Provide and maintain an approved chlorine chemical sanitizer solution that has a minimum concentration of 50 ppm at 75°F for water with a pH of 8 or less, or 100°F for water with a pH of 10 or less, or as allowed

ONE TEASPOON OF BLEACH PER GALLON OF WATER. SHOULD BE 50-100PPM. USE TEST STRIPS. WATER REMADE. CORRECTED.

3-501.17

VIOLATION OF SECTION 3-501.17 *PRIORITY FOUNDATION* Ready-to-eat food is not properly date-marked, specifically:

COOKED RICE, TAQUITOS, OTHER READY TO EAT FOOD IN PREP TOP

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Refrigerated, ready-to-eat potentially hazardous food prepared in the food establishment and held for more than 24 hours must be marked with the date of preparation or consumption. Including the date of preparat

7 DAY DATE MARK. DAY ONE COUNTS AS FIRST DAY. CORRECTED

88D

New Rule - Effective September 4, 2012 SECTION 3-302.11 Frozen commercially packaged raw animal foods that have been opened must be separated during storage, preparation, holding, and display from frozen, commercially processed and packaged, ready-to-

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Inspection By: Jaime Craig

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Inspection Type: CONSLT

Start Date/Time: 12/15/2016 at 2:16:40

Historical 12/15/2016

MOBILE UNIT SERVICE INSPECTION REPORT

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**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141
(503) 842-3943**

Owner Name:

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Phone: (503) 812-7376 x

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Start Date/Time: 12/15/2016 at 2:16:40 PM

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PERSON IN CHARGE EASILY FOUND

COLD HOLDING UNIT LETTUCE 44F, DICED TOMATOES 44F, PICO 44F-JUST PREPED.

BOTTOM: LETTUCE 39F

WAREHOUSE:

FRIDGE: GREEN SALSA 39F

****PLEASE CHECK TOP AND BOTTOM TEMPS DAILY.**

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Start Date/Time: 11/17/2016 at 2:12:56 PM

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PERSON IN CHARGE EASILY FOUND

CAME TO CHECK COLD HOLDING PREP UNIT IN TRUCK THAT GOT A NEW COMPRESSOR AND NEW FAN.
PREP TOP: DICED TOMATOES 41F, PICO 41F, JALAPENOS ON LEFT NEXT TO GRILL 50F.DO NOT PUT PHF
NEAR HOT HOLDING
BOTTOM: SOUR CREAM 41F
DATE MARKING-GOOD
HOOD ON-GREAT!
DOOR SHUT TO UNIT-THANK YOU

**** RAW MEATS STORED ABOVE VEGGIES IN PREP TOP-LAST WARNING:** Foods shall be protected from cross contamination during storage, preparation, holding, and display by separating raw animal foods and unwashed produce from ready-to-eat foods, ready-to-eat raw animal foods (fish for sushi), fruits and vegetables, and by separating different types of raw animal foods from each other. If stored vertically, raw animal foods should be stored in ascending order of cooking temperature, with the highest required cooking temperature at the lowest level.

WAREHOUSE:

TEMPS IN BOTH FRIDGES GOOD, BULK FOOD IN CONTAINERS WITH LIDS.

**** BOXES OF TOMATOES, LETTUCE, CUCUMBERS ON FLOOR OUTSIDE WAREHOUSE. PLEASE PLACE BOXES AT LEAST 6 INCHES OFF GROUND AND IN WAREHOUSE-DELIVERY TODAY.**

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Historical 11/9/2016

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Start Date/Time: 11/9/2016 at 10:31:38 AM

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CAME OUT TO CHECK ON COMPRESSOR REPAIR-COMPRESSOR INSTALLED 11/4/16 JUST NEED TO CHANGE FAN OUT FOR A BETTER ONE-FAN CURRENTLY NOT ON. BOBBY WAS REPAIRMAN 503-801-1900
COLD HOLDING UNIT: LETTUCE 41F, SHREDDED CHEESE 41F (ON ICE IN TOTE IN COOLER)
WAREHOUSE: SMALL BLACK FRIDGE: COOKED SHREDDED CHICKEN 36F
UPRIGHT FRIDGE: CHEESE 37F
SANITIZER IN 3 COMPARTMENT SINK 100 PPM
SANITIZER BUCKET 50 PPM
**PLEASE KEEP FAN RUNNING IN COLD UNIT DURING DAY. SWITCHING OUT ICE IS GREAT.
**PLEASE RUN HOOD WHEN COOKING FOODS.
**PLEASE LEAVE DOOR TO UNIT CLOSED.

**REFRIGERATOR FOR POP/SODA IS FINE IF IT IS ATTACHED TO THE UNIT, NOT ON THE GROUND, AND IS NOT INDEPENDENT OF THE UNIT. OPERATOR THOUGHT THEY WOULD TAKE OUT A SHELVES IN FRONT WHERE CHIPS ARE DISPLAYED AND ADD A LITTLE FRIDGE.

Comments:

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Start Date/Time: 11/4/2016 at 11:44:15 AM

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PERSON IN CHARGE EASILY FOUND- JORGE IN PORTLAND GETTING COMPRESSOR PART. ROSALIA SAID THAT DAN FROM OCEAN AIR HAS NOT GOTTEN BACK TO THEM.

COLD HOLDING: PREP TOP CILANTRO AND ONION MIX 52F, RADISHES, LIMES ARE ONLY OTHER THING ON TOP.

BOTTOM: SHREDDED CHEESE IN TOTE OF ICE 45F, CUT LETTUCE 41F IN TOTE OF ICE (UNIT OPENED OFTEN AND SHE WAS USING IT MANY TIMES WHILE THERE)

WAREHOUSE: MEAT IN METAL CONTAINER ON BOTTOM SHELF OF FRIDGE. COOKED BEANS AT 32F
SMALL BLACK FRIDGE: DOOR LEFT OPEN, CHILIES IN TIN FOIL BLOCKING THE ABILITY TO SHUT THE DOOR-CORRECTED WHOLE HEAD OF LETTUCE 33F

SANITIZER 50PPM

GOOD HANDWASHING OBSERVED

HOOD WAS ON-THANK YOU

**PLEASE CLOSE ALL DOORS TO UNIT WHILE IT IS OPERATIONAL.

**ADD MORE ICE TO TOTE SO THAT IT IS LEVEL WITH CONTAINERS-SUGGEST ADDING JUST A METAL CONTAINER OF ICE ITSELF TO UNIT WHILE FAN IS RUNNING TO HELP DISTRIBUTE COLD AIR.

**NEW HOURS ARE 9 AM TO 8 PM 7 DAYS A WEEK.

4 AM TO 8PM TUES THROUGH FRI, SOON

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Inspection By: Jaime Craig

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THIS IS A TEMPORARY RE-OPENING
AGREEMENT MADE THAT IF TEMPERATURES DO NOT REMAIN 41 OR BELOW THAT OWNERS WILL PURCHASE A NEW COMPRESSOR OR THE MOBILE WILL BE CLOSED.
COLD HOLDING PREP TOP: WATER CONTAINERS STARTING LEFT 42.7, 43.6, 39 CLOSEST TO 3 COMPARTMENT SINK
BOTTOM TEMP: WATER BOWL 36F
LAST 3 TUBS IN PREP TOP CLOSEST TO 3 COMPARTMENT SINK CAN HOLD: CHEESE, LETTUCE. DICED TOMATOES. D
NO HOT HOLDING AT THIS TIME
**RESTROOM HAS HOT WATER-MUST REMAIN PLUGGED IN.
** HOT WATER IN UNIT MUST REMAIN AT ALL TIMES THE UNIT IS OPERATING
**OUTSIDE STRUCTURE HAS BEEN TORN DOWN-WILL REBUILD WHEN OBTAIN A PERMIT
**INSIDE GRANGE KITCHEN WILL NOT BE USED FOR WASHING DISHES OR PREPPING FOOD
**SANITIZER 50PPM
THERMOMETER AND TEST STRIPS PURCHASED.
WAREHOUSE:
**FOOD STORAGE, ALL RAW CHICKEN ON BOTTOM, BEEF ABOVE THAT, ALL READY TO EAT FOOD ABOVE THAT.

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Historical 10/25/2016

MOBILE UNIT SERVICE INSPECTION REPORT

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7375 FAIRVIEW RD

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COSTA PARAISO - MOBILE

7375 FAIRVIEW RD

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Start Date/Time: 10/25/2016 at 1:49:35 PM

AN EVALUATION OF SANITATION ON YOUR MOBILE UNIT HAS THIS DAY BEEN MADE AND YOU ARE HEREBY NOTIFIED OF THE VIOLATIONS FOUND UNDER ORS 624, OAR 333-162 AND OAR 333-150. SUCH VIOLATIONS MAY RESULT IN DENIAL, SUSPENSION, OR REVOCATION OF YOUR LICENSE; OR CLOSURE OF THE UNIT MAY RESULT FROM UNCORRECTED VIOLATIONS. YOU MAY OBTAIN A CONTESTED CASE HEARING FOR ANY DENIAL, SUSPENSION, REVOCATION OR CLOSURE BY CONTACTING THE LICENSING AGENCY. SUCH HEARINGS ARE IN ACCORDANCE WITH ORS CHAPTER 183.

COLD HOLDING:

COOKED BEEF 50F

RAW BACON 45F

SHREDDED CHEESE 45F

SOUR CREAM 42F

**HOOD NOT RUNNING WHILE FOOD ON GRILL

**ALL FOOD MUST GO IN TUB WITH ICE TO CONTINUE TO OPERATE TODAY. UNIT MUST BE PERMANENTLY FIXED BEFORE OPENING MOBILE UP AGAIN.

**PLEASE CALL BUILDING DEPARTMENT ABOUT OUTSIDE STRUCTURE TODAY 10/25/2016

**UNLICENSED COMMISSARY BEING USED FOR DISHWASHING. DISCONTINUE IMMEDIATELY

2-301.13

VIOLATION OF SECTION 2-301.13 *PRIORITY* Food employees are not washing their hands twice after contacting bodily fluids or are not washing at appropriate sinks, specifically:

PORT O POTTY NOT PLUGGED IN FOR HOT WATER ACCESSIBILITY TO CUSTOMER OR EMPLOYEE USE. WOMEN'S RESTROOM IN FAIRVIEW HAS NOT PAPER TOWELS.

REQUIRED CORRECTION: CORRECT IMMEDIATELY. After defecating, contacting body fluids and discharges, or handling waste containing fecal matter, body fluids, or body discharges, and before beginning or returning to work, food employees shall wash their hand

MUST BE PLUGGED IN FOR HOT WATER AND UNLOCKED FOR CUSTOMER USE

3-302.11(A)(1,2)

VIOLATION OF SECTION 3-302.11(A)(1,2) *PRIORITY* Raw or ready-to eat food is not properly protected from cross contamination, specifically:

IN WAREHOUSE FRIDGE-MEAT IN CONTAINER ON TOP SHELF (RAW CHICKEN AND BEEF ON TOP OF EACH OTHER)

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Foods shall be protected from cross contamination during storage, preparation, holding, and display by separating raw animal foods and unwashed produce from ready-to-eat foods, ready-to-eat raw animal foods (fish

RAW MEATS MUST BE STORED ON BOTTOM SHELVE IN SEPARATE CONTAINERS-CORRECTED

3-501.16

VIOLETION OF SECTION 3-501.16 *PRIORITY* Potentially hazardous food is not maintained at proper hot or cold holding temperatures, specifically:

COOKED BEEF 50F, RAW BACON 45F

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Potentially hazardous foods shall be maintained at 135°F or above (except roast beef may be held at 130°F (54°C) or above) or at 41°F or less.

PHF DISCARDED. COLD HOLDING UNIT NOT HOLDING BELOW 41F. 4TH TIME INSPECTING UNIT THAT COLD HOLDING HAS NOT WORKED PROPERLY.

4-501.114(A)

VIOLETION OF SECTION 4-501.114(A) *PRIORITY* The chlorine sanitizer concentration, pH, or temperature is not adequate, specifically:

SANITIZER AT 0PPM

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Provide and maintain an approved chlorine chemical sanitizer solution that has a minimum concentration of 50 ppm at 75°F for water with a pH of 8 or less, or 100°F for water with a pH of 10 or less, or as allowed

SANITIZER SHOULD BE AT 50PPM. ONE TEASPOON OF BLEACH PER GALLON OF WATER

5-205.15(A)

VIOLETION OF SECTION 5-205.15(A) *PRIORITY* The plumbing system is not repaired or maintained in good repair, specifically:

NO HOT WATER TO UNIT

REQUIRED CORRECTION: CORRECT IMMEDIATELY. The plumbing system must be repaired according to the Building Codes Division and maintained in good repair.

MUST HAVE HOT WATER FOR HAND WASH AND DISH WASHING

3-501.17

VIOLETION OF SECTION 3-501.17 *PRIORITY FOUNDATION* Ready-to-eat food is not properly date-marked, specifically:

READY TO EAT FOOD PAST 7 DAY MARK. GOUND BEEF AND CHEESE

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Refrigerated, ready-to-eat potentially hazardous food prepared in the food establishment and held for more than 24 hours must be marked with the date of preparation or consumption. Including the date of preparat

PHF PAST 7 DAYS DISCARDED.

4-302.12

VIOLETION OF SECTION 4-302.12 *PRIORITY FOUNDATION* Temperature measuring devices are not provided or readily accessible for checking food temperatures, specifically:

THIN TIPPED PROBE THERMOMETER NO PROVIDED

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Food temperature measuring devices shall be provided and readily accessible for use. At a minimum, a metal-stemmed temperature measuring device with a scale appropriate to the intended range of use shall be provi

5-205.11

VIOLATION OF SECTION 5-205.11 *PRIORITY FOUNDATION* A handwashing sink is not accessible for employee use at all times, is used for purposes other than handwashing or is not operated properly, specifically:

HAND WASH HAD ZIP LOCK BAGS AND PLASTIC PLATES IN UNIT. ALSO FOOD DEBRIS BUILD UP

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Handwashing sinks shall be accessible at all times for employee use and not used for other purposes. An automatic handwashing sink shall be used in accordance with manufacturer's instructions.

HAND WASH SINK FOR HAND WASH ONLY-MUST BE KEPT ACCESSIBLE AT ALL TIMES

6-301.12

VIOLATION OF SECTION 6-301.12 *PRIORITY FOUNDATION* Hand towels or a hand drying device is not provided at the handwashing sink, specifically:

NO HAND TOWELS AT HAND WASH SINK

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Each handwashing sink or group of adjacent handwashing sinks shall be provided with a supply of individual disposable towels, a continuous towel system that supplies the user with a clean towel, or a heated-air ha

MUST HAVE PAPER TOWELS AT HAND WASH SINK AT ALL TIMES

3-305.11

VIOLATION OF SECTION 3-305.11 Food is not stored to prevent contamination, specifically:

BULK ITEMS IN WAREHOUSE IN TUB, BLEACHED FLOUR

REQUIRED CORRECTION: Food shall be protected from contamination by being stored: 1) In a clean, dry location; 2) Where it is not exposed to splash, dust or other contamination; and 3) At least 6 inches above the floor.

MUST HAVE LID AND BE LABELED WITH CONTENTS

4-903.11

VIOLATION OF SECTION 4-903.11 Clean equipment, utensils, linens and single-service items are not stored in a manner to prevent contamination or to facilitate air drying, specifically:

ALL TO GO CONTAINERS AND PLASTIC SILVERWARE NEED TO BE INVERTED IN THE TRUCK

REQUIRED CORRECTION: Cleaned equipment and utensils, laundered linens, and single-service articles shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination and at least 6 inches above the floor. Clean eq

Comments:

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SECOND PRE-OPENING

FRIDGE UNIT HOLDING AT 41F-TURN ON FAN DURING DAY-REMOVE FOOD AT NIGHT

- **FOOD MUST BE DATE MARKED**
- **ALL FOOD IN BINS ON ICE MUST HAVE ICE LEVEL WITH BINS**
- **HOT FOOD NEEDS TO BE COOLED QUICKLY AND THEN PUT IN FRIDGE AT 41F**
- **HOOD NEEDS TO BE RUNNING WHILE COOKING ALL FOODS**
- **PLEASE WASH HANDS IN BETWEEN MAKING MEALS, TAKING ORDERS, AND PREPPING FOOD.**
- **TONGS FOR CONDIMENTS IN CONTAINERS**
- **THIN TIPPED PROBE THERMOMETER ON ORDER**

WAREHOUSE:

- **FRIDGE TURNED DOWN-SHRIMP THROWN OUT AT 45-47F, CRUSHED TOMATOES THROWN OUT**
- **MEATS, RAW AND COOKED SHOULD BE IN CONTAINERS WITH LIDS AND NOT SETTING ON THINGS (EGG CARTON, COOKED CHICKEN IN PLASTIC WRAP)**
- **EMPLOYEES DRINKING OUT OF CUPS SHOULD HAVE LID AND STRAW COVERING CONTAINER**

****PERMANENT STRUCTURE BEING BUILT FOR SEATING ON OUTSIDE OF BUILDING**

****SPANISH LITERATURE ON DATE MARK, ETC. WILL BE PASSED OUT.**

LOOK FOR PHF AND DATE MARKING SHEETS IN SPANISH

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THIS IS A TEMPORARY OPENING TO SEE IF THEY CAN GET PREP UNIT TO TEMPERATURE.
BATHROOM-HOT WATER-GOOD

- **ALL FOOD MUST BE IN BINS WITH ICE LEVEL TO THE LIP OF THE CONTAINERS.
 - **ALL OTHER FOOD MUST BE KEPT IN FRIDGE IN WAREHOUSE.
 - **MUST GET WORKING THERMOMETER FOR FRIDGE UNIT AND THIN TIPPED PROBE FOR FOOD PRODUCTS-GAVE SHEET ON THERMOMETER OPTIONS
- WAREHOUSE:
- **DOOR NEEDS TO BE REATTACHED TO HINGE
 - **LIGHT FIXTURE NEEDS TO HAVE PLASTIC BULBS OR A COVER PLACED OVER FIXTURE.
 - **WORKING THERMOMETER IN FRIDGE UNIT

Comments:

Site Report Generated: 6/23/2017 3:39:44 PM

Person In Charge

Inspection By: Jaime Craig

Establishment: 2990096
Inspection Type: PREOP

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Start Date/Time: 9/7/2016 at 12:42:57

Historical 9/7/2016 MOBILE UNIT SERVICE INSPECTION REPORT

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**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141
(503) 842-3943**

Owner Name:
JORGE CONTRERAS
COSTA PARAISO - MOBILE
7375 FAIRVIEW RD
TILLAMOOK, OR 97141

Inspection Type: PREOP
Inspection Result: CONTIN
Establishment #: 2990096 Area: 02

Units: 0
County: 29

COSTA PARAISO - MOBILE
7375 FAIRVIEW RD
TILLAMOOK, OR 97141

Phone: (503) 812-7376 x
Inspector: Annette Pampush

Start Date/Time: 9/7/2016 at 12:42:57 PM

AN EVALUATION OF SANITATION ON YOUR MOBILE UNIT HAS THIS DAY BEEN MADE AND YOU ARE HEREBY NOTIFIED OF THE VIOLATIONS FOUND UNDER ORS 624, OAR 333-162 AND OAR 333-150. SUCH VIOLATIONS MAY RESULT IN DENIAL, SUSPENSION, OR REVOCATION OF YOUR LICENSE; OR CLOSURE OF THE UNIT MAY RESULT FROM UNCORRECTED VIOLATIONS. YOU MAY OBTAIN A CONTESTED CASE HEARING FOR ANY DENIAL, SUSPENSION, REVOCATION OR CLOSURE BY CONTACTING THE LICENSING AGENCY. SUCH HEARINGS ARE IN ACCORDANCE WITH ORS CHAPTER 183.

HANDSINK, SOAP, TOWELS SUPPLIED
FOOD GRADE HOSE
FIRE EXTINGUISHER AQUIRED
COLD HOLDING UNIT BOTTOM STILL NOT HOLDING TEMPS
TEST STRIPS PURCHASED.

Comments:

Site Report Generated: 6/23/2017 3:39:44 PM

Person In Charge

Inspection By: Annette Pampush

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