

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

Owner Name:
DENNIS & TANYA WILKS
TILLAMOOK BOWLING LANES
3705 3RD STREET
TILLAMOOK, OR 97141

TILLAMOOK BOWLING LANES
3705 THIRD STREET
TILLAMOOK, OR 97141

Priority/Priority Foundation Score: 97
Core Item Total: 0

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900032B Area: 01
Units: 50
County: 29

Phone: (503) 842-6301 x
Inspector: Jaime Craig

Start Date/Time: 9/22/2016 at 1:06:02 PM

AN EVALUATION OF SANITATION ON YOUR PREMISES HAS THIS DAY BEEN MADE AND YOU ARE HEREBY NOTIFIED OF THE VIOLATIONS FOUND UNDER ORS 624 AND OAR 333-150. SUCH VIOLATIONS MAY RESULT IN DENIAL, SUSPENSION, OR REVOCATION OF YOUR LICENSE; OR CLOSURE OF THE FOOD SERVICE FACILITY MAY RESULT FROM UNCORRECTED VIOLATIONS OR FAILURE TO MAINTAIN THE MINIMUM ACCEPTABLE SCORE. YOU MAY OBTAIN A CONTESTED CASE HEARING FOR ANY DENIAL, SUSPENSION 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 BY DEEP FRYERS:

TOP:

CHEESE 42F

RELISH

38F

MAYO 41F

UNDER PREP TOP:

THOUSAND ISLAND 41F

BREAD FRIDGE IN BACK: SOUR DOUGH LOAF 41F

WALK IN:

MUSHROOMS 39F

BEEF 39F

FREEZERS ALL FROZEN

DATE MARKING-OK

RESTROOMS CLEAN AND WELL STOCKED

HAND WASH SINK ACCESSIBLE AND STOCKED

HANDWASHING OBSERVED-GREAT

EQUIPMENT CLEAN

BAR TAPS CLEAN (SERVICE)

DISHWASHER 50PPM

SANITIZER 300PPM QUAT

**CONSUMER ADVISORY: ADDITIONAL ADVISORY NEEDS TO BE PLACED AT POINT OF SALE FOR HIGH VISIBILITY.

**ALL CUPS SHOULD BE INVERTED ON SHELVES, WASHABLE AND SINGLE SERVICE ITEMS.

Priority Foundation

3-501.15

3 Points

VIOLATION OF SECTION 3-501.15 *PRIORITY FOUNDATION* Incorrect methods are used to cool potentially hazardous foods, specifically:

COOKED GROUND BEEF IN PANS COVERED @92F COOLING ON COUNTER

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Potentially hazardous food shall be cooled by: 1) Placing the food in shallow pans; 2) Separating the food into smaller or thinner portions; 3) Using rapid cooling equipment; 4) Stirring the food in an ice water

LEAVE UNCOVERED UNTIL 41F REACHED WITHIN 6 HRS.-CORRECTED

Establishment: 2900032B

Page 2 of 16

Inspection Type: SEMI

Start Date/Time: 9/22/2016 at 1:06:02

Comments:

Site Report Generated: 6/23/2017 2:33:29 PM

Person In Charge

Inspection By: Jaime Craig

Page 2

Establishment: 2900032B

Page 3 of 16

Inspection Type: SEMI

Start Date/Time: 10/13/2015 at 3:40:52

Historical 10/13/2015

FOOD SERVICE INSPECTION REPORT

Page 3 of 16

Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141

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Owner Name:

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TILLAMOOK BOWLING LANES

3705 THIRD STREET

TILLAMOOK, OR 97141

Priority/Priority Foundation Score: 100

Core Item Total: 0

Inspection Type: SEMI

Inspection Result: COMPLD

Establishment #: 2900032B Area: 01

Units: 50

County: 29

Phone: (503) 842-6301 x

Inspector: Mason Lyman

Start Date/Time: 10/13/2015 at 3:40:52 PM

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COLD HOLDING- PREP FRIDGE- TOP-TOMATOES 39F, BOTTOM- SAUCE 40F, WALKIN- HALF AND HALF 40F.
FREEZERS FROZEN
HOT HOLDING- SOUP - 190F.

HAND SINKS OK/ WELL STOCKED
NEW PREP FRIDGE IN KITCHEN
HOODS/VENTS CLEAN
GOOD DATEMARKING SYSTEM IN PLACE
TAPS CLEAN
SINGLE SERVICE ITEMS PROTECTED
SHELVING OK/EASILY CLEANABLE
TOXICS LABELED/ STORED WELL
TEST STRIPS PRESENT
BULKS LABELED/ IN FOOD GRADE CONTAINERS
CONSUMER ADVISORY ON MENU
MOP HUNG UP
RESTROOMS OK/ WELL STOCKED
LIGHTS PROTECTED
GOOD HANDWASHING OBSERVED
50 PPM BLEACH DISHWASHER
200 PPM QUAT SANITIZER

Establishment: 2900032B

Page 4 of 16

Inspection Type: SEMI

Start Date/Time: 10/13/2015 at 3:40:52

**KEEP DRIPPER WELL FOR SCOOPERS, BETWEEN USES.

Site Report Generated: 6/23/2017 2:33:29 PM

Person In Charge

Inspection By: Mason Lyman

Page 4

Establishment: 2900032B
Inspection Type: REINSP

Page 5 of 16
Start Date/Time: 4/17/2015 at 12:53:35

Historical 4/17/2015

FOOD SERVICE INSPECTION REPORT

Page 5 of 16

**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141
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REINSPECTION OF FACILITY BASED UPON PAST UNCORRECTED PRIORITY VIOLATIONS-

DATEMARKING-

EVERYTHING THAT NEEDS TO BE DATED, HAS BEEN. THROW OUT POTENTIALLY HAZARDOUS FOODS AFTER BEING OPENED, AND UNDER REFRIDGERATED CONDITIONS FOR 7 DAYS. EXAMPLES OF PHF'S ARE CUT GREENS, CUT TOMATOES, MEATS, HALF AND HALF, ETC.

TALKED TO PIC ABOUT COUNTERTOP CLEANING, AND ZIPLOC BAG STORAGE AND REUSE.

Informational

99E

PRIORITY OR PRIORITY FOUNDATION ITEMS CORRECTED
All priority and priority foundation violations have been corrected.

Comments:

Site Report Generated: 6/23/2017 2:33:29 PM

Person In Charge

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Page 5

Historical 4/7/2015

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Page 6 of 16

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**Priority/Priority Foundation Score: 97
Core Item Total: 0**

Inspection Type: SEMI
Inspection Result: CONTIN
Establishment #: 2900032B Area: 01
Units: 50
County: 29

Phone: (503) 842-6301 x
Inspector: Mason Lyman

Start Date/Time: 4/7/2015 at 4:03:37 PM

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

COLD HOLDING-
WALKIN- COLESLAW 40F, COTTAGE CHEESE 38F,
PREP FRIDGE- TOP- TOMATOES 39F, BOTTOM- DRESSING- 43F.

HOT HOLDING-
SOUP 180F.

HAND SINKS OK/ WELL STOCKED
TALKED TO PIC ABOUT SANITIZING TECHNIQUES, AND MAINTAINING PREP FRIDGE UNIT.
BULKS LABELED
SURFACES CLEAN
FREEZERS FROZEN
DRY STORAGE UP/COVERED
SHELVING SMOOTH/EASILY CLEANABLE
TOXICS LABELED/ STORED WELL
PROBE THERMOMETERS PRESENT
TAPS CLEAN
SINGLE SERVICE PROTECTED
LIGHTS PROTECTED
MICROWAVES/OVENS CLEAN
RESTROOMS OK
CONSUMER ADVISORY ON MENU
200 PPM QUAT SANITIZING BUCKETS- OK
50 PPM BLEACH DISHWASHER- OK
FOOD FROM APPROVED SOURCES
GOOD CLEANING SCHEDULE IN PLACE.

**REVIEWED WITH PIC ABOUT COMMON ALLERGENS AND ILLNESS POLICY.

Priority Foundation

3-501.17

3 Points

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

SEVERAL ITEMS NOT DATEMARKING IN FACILITY (COTTAGE CHEESE, CREAM CHEESE, CUT GREENS, DAIRY PRODUCT).

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

TALKED TO PIC ABOUT DATING TECHNIQUES. GAVE HANDOUT.

WILL REINSPECT.

Informational

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-

Comments:

Site Report Generated: 6/23/2017 2:33:29 PM

Person In Charge

Inspection By: Mason Lyman

Establishment: 2900032B
Inspection Type: REINSP

Page 8 of 16
Start Date/Time: 12/2/2014 at 3:59:33

Historical 12/2/2014

FOOD SERVICE INSPECTION REPORT

Page 8 of 16

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Establishment #: 2900032B Area: 01
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TILLAMOOK BOWLING LANES
3705 THIRD STREET
TILLAMOOK, OR 97141

Phone: (503) 842-6301 x
Inspector: Mason Lyman

Start Date/Time: 12/2/2014 at 3:59:33 PM

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

CONSUMER ADVISORY ON MENU BOARD ONLY, AS NO PAPER MENUS ARE DISTRIBUTED TO CUSTOMERS.

CONSUMER ADVISORY ON MENU FOR EGGS, AS EGGS ARE THE ONLY ITEM ON MENU THAT CAN BE POTENTIALLY UNDERCOOKED BASED UPON CUSTOMER SPECIFICATIONS, AND ACCORDING TO FACILITY POLICY.

NO CONSUMER ADVISORY NEEDED ON BURGER ITEMS AT THIS FACILITY, SINCE POLICY IS TO COOK ALL BURGERS TO AT LEAST 155F TO BE WELL DONE AND NO POTENTIALLY FOR UNDERCOOKED MEAT.

NO VIOLATIONS AT THIS TIME- THANK YOU

Comments:

Site Report Generated: 6/23/2017 2:33:29 PM

Person In Charge

Inspection By: Mason Lyman

Page 8

Historical 11/14/2014

FOOD SERVICE INSPECTION REPORT

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**Priority/Priority Foundation Score: 97
Core Item Total: 2**

Inspection Type: SEMI
Inspection Result: CONTIN
Establishment #: 2900032B Area: 01
Units: 50
County: 29

Phone: (503) 842-6301 x
Inspector: Mason Lyman

Start Date/Time: 11/14/2014 at 2:42:52 PM

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

COLD HOLDING-
WALK IN - SOUR CREAM 40F.
PREP FRIDGE- TOP- MAYO 41F
BOTTOM- TOMATOES 41F.

HOT HOLDING- CLAM CHOWDER- 150F.

HAND SINKS OK/WELL STOCKED
DRY STORAGE UP/COVERED
FREEZERS FROZEN
**LIGHTS PROTECTED, PUT SHIELDS ON LIGHTS IN SODA DISPENSING ROOM TOO.
BULK CONTAINERS HAVE LABELS
TOXICS ARE LABELED/STORED BELOW
MICROWAVES/OVENS CLEAN
TAPS CLEAN
GOOD DATEMARKING SYSTEM
RUNNING WATER IN DRIP WELL- GOOD
EMPLOYEE CUPS WITH LIDS AND STRWAS- GOOD
RESTROOMS OK/WELL STOCKED
MOP HUNG UP
400 PPM QA SOLUTION FOR SANITIZING SURFACES
50 PPM BLEACH DISHWASHER
CLEAN SODA NOZZLES EVERYDAY WITH WASH RINSE AND SANITIZE OVERNIGHT

Priority Foundation

3-603.11

3 Points

VIOLATION OF SECTION 3-603.11 *PRIORITY FOUNDATION* A consumer advisory is not provided, is not presented in the correct format, or does not contain the required information, specifically:

NO CONSUMER ADVISORY FOR THE BURGER, BUT ONE IS LOCATED ON MENU FOR EGGS ONLY.

REQUIRED CORRECTION: CORRECT IMMEDIATELY. A facility that serves or sells animal foods raw, partially cooked or without otherwise being processed to eliminate pathogens either in a ready-to-eat form or as an ingredient in another ready-to-eat food shall

PLEASE INCLUDE BURGERS.

Core

3-304.12

VIOLATION OF SECTION 3-304.12 In-use dispensing utensils are not properly stored, specifically:

SCOOPS IN DRY STORAGE HAVE NO HANDLE.

REQUIRED CORRECTION: In-use food preparation or dispensing utensils shall be stored: 1) in the food with the handles above the top of the food; 2) on a clean portion of the food preparation table or cooking equipment if they are cleaned and sanitized as r

PLEASE CORRECT WITH ONE OF OPTIONS IN VIOLATION.

Core

6-202.14

VIOLATION OF SECTION 6-202.14 Toilet rooms are not completely enclosed or provided with a tight-fitting, self-closing door, specifically:

DOORS FOR RESTROOMS IN HALLWAY DON'T HAVE SELF CLOSE MECHANISM.

REQUIRED CORRECTION: A toilet room located on the premises shall be completely enclosed with a tight-fitting and self-closing door.

PLEASE CORRECT.

Comments:

Site Report Generated: 6/23/2017 2:33:29 PM

Historical 4/8/2014

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Page 11 of 16

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TILLAMOOK, OR 97141

**Priority/Priority Foundation Score: 97
Core Item Total: 1**

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900032B Area: 01
Units: 50
County: 29

Phone: (503) 842-6301 x

Inspector: Annette Pampush

Start Date/Time: 4/8/2014 at 2:10:40 PM

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

THIS IS A SEMI ANNUAL INSPECTION

COLD HOLDING
REACH IN-BEEF 38F
WALKIN -COTTAGE CHEESE 37F
PREP TOP- BEANS 41F, BOTTOM SLAW AT 41F
DATEMARKING LOOKS GREAT
DRY STORAGE ALL LOOKS GOOD

GREAT COOLING PRACTICES

HOT HOLDING- SOUP AT 172F
SANITIZERS AT 50 PPM DISHWASHER
BUCKET AT 200 PPM QUAT

RESTROOM, CLEAN AND STOCKED

EQUIPMENT AND SURFACES CLEAN
MOP ROOM GOOD, MOP IS HUNG ABOVE SINK

OVERALL FACILITY CLEAN AND WELL MAINTAINED, THANKS

Priority Foundation 3-603.11 3 Points

VIOLATION OF SECTION 3-603.11 *PRIORITY FOUNDATION* A consumer advisory is not provided, is not presented in the correct format, or does not contain the required information, specifically:

REQUIRED CORRECTION: CORRECT IMMEDIATELY. A facility that serves or sells animal foods raw, partially cooked or without otherwise being processed to eliminate pathogens either in a ready-to-eat form or as an ingredient in another ready-to-eat food shall

PLEASE ADD TO MENU BOARD AND ON TABLE TENTS

Core

4-204.11

VIOLATION OF SECTION 4-204.11 Ventilation hood systems are not designed to prevent drippage or drainage on to food-contact surfaces, specifically:

REQUIRED CORRECTION: Exhaust ventilation hood systems shall be designed to prevent grease or condensation from draining or dripping onto food, equipment, utensils, linens, single-service and single-use articles

**BUILDUP OF GREASE AND DRIPPING
VENT IS NOT PULLING WELL ESPECIALLY IN MIDDLE AND RIGHT SIDE
THERE IS A MAINTENANCE SCHEDULE HOWEVER MAY NEED DO ADDITIONAL
CLEANING IN BETWEEN**

Comments:

Site Report Generated: 6/23/2017 2:33:29 PM

Person In Charge

Inspection By: Annette Pampush

Page 12

Historical 7/25/2013

FOOD SERVICE INSPECTION REPORT

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**Priority/Priority Foundation Score: 100
Core Item Total: 0**

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900032B Area: 01
Units: 50
County: 29

Phone: (503) 842-6301 x
Inspector: Melissa Kauffman

Start Date/Time: 7/25/2013 at 2:59:53 PM

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THE PURPOSE OF THIS VISIT IS A SEMI ANNUAL INSPECTION.

COLD HOLDING ITEMS CHECKED
PREP UNIT, PICKELS 40F
WALK IN, MILK 39F

ICE CREAM CASE IS FROZEN
ALL FREEZERS ARE FROZEN
SCOOP WHEN IN USE IS UNDER RUNNING WATER
FLOORS AND WALLS ARE IN GOOD REPAIR
LIGHTS ARE PROTECTED
HOOD IS CLEAN
THERMOMETERS ARE PROVIDED
BAR TAPS ARE SERVICED
GOOD SIGNS FOR HANDWASHING
GOOD EMPLOYEE HANDWASHING
SANITIZER 100PPM QUAT
DISHWASHER IS A SANITIZER 50PPM BL
GOOD DATEMARKING
DRY STORAGE IS PROPERLY STORED
SLUSHY MACHINE IS CLEANED OUT ON SATURDAYS.
PEPSI SPIGOTS ARE CLEANED EVERY OTHER NIGHT
FOOD CONTACT SURFACES ARE CLEAN AND SANITIZED

THERE ARE NO VIOLATIONS AT THIS TIME, THANK YOU!

Informational

990

This facility has # _____ food handlers with # _____ having valid food handler certificates.

Establishment: 2900032B

Page 14 of 16

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Comments:

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Person In Charge

Inspection By: Melissa Kauffman

Page 14

Establishment: 2900032B

Page 15 of 16

Inspection Type: SEMI

Start Date/Time: 1/15/2013 at 1:19:50

Historical 1/15/2013

FOOD SERVICE INSPECTION REPORT

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COLD HOLDING ITEMS 43F CHEESE, 41F SALSA (MONITOR TEMP TO BE BELOW 41F)
WALK IN 38F CHEESE
MICROWAVE IS CLEAN AND FOOD CONTACT SURFACES ARE CLEAN
FREEZERS ARE IN GOOD REPAIR
HOT HOLDING CHILI 193F
THERMOMETERS ARE PROVIDED
BEER TAPS ARE IN GOOD CONDITION
RESTROOMS ARE IN GOOD REPAIR
HANDWASHING SINKS ARE OPEN AND ACCESSABLE
GOOD DATE MARKING
DRY STORAGE IS IN GOOD CONDITION
PIC HAS GOOD DEMONSTRATION OF KNOWLEDGE
SANITIZER 50PPM BL
DISHWASHER TESTED 50PPM BL
DISCUSSED EMPLOYEE ILLNESS
FOOD HANDLER CARDS ARE PROVIDED
NO PRESENCE OF PESTS OBSERVED
OUTER OPENINGS ARE PROTECTED
GARBAGE AND RECYCLING

Establishment: 2900032B

Page 16 of 16

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Comments:

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Person In Charge

Inspection By: Melissa Kauffman

Page 16