Based on an inspection this day, the items noted below identify noncompliance in operations or facilities which must be corrected by the next routine inspection, or such shorter period of time as may be specified in writing by the regulatory authority. Failure to comply with any time limits for corrections specified in this notice may result in cessation of your food operations.

**Establishment Name:** Shortline Lele
**Owner:** Greg Ellis
**Person in Charge:** Leslie McMillen

**Food Product** | **Temp** | **Location**
--- | --- | ---
Milk | 34°F | Dr Pepper Cooler

**Risk Factors and Interventions**

|---|---|---|---|---|---|---|---|---|---|
**Employee Health**
- Designated PIC, demonstration of knowledge and PIC duties
  - 2-101.11
  - 2-102.11
  - 2-103.11
- Management awareness, policy present. Proper use of reporting restrictions and exclusion
  - 2-201.11-15

**Good Hygienic Practices**
- Eating, tasting, drinking or tobacco use
  - 2-401.11
- Discharges from eyes, nose, or mouth
  - 2-401.12

**Control of Hands as a Vehicle of Contamination**
- Clean condition, cleaning procedure, when to wash, and where to wash
  - 2-301.11-12
  - 2-301.14-15
- Bare hand contact with ready-to-eat foods
  - 3-301.11

**Approved Source**
- Food obtained from approved source
  - 3-201.11-17
- Receiving temperature / condition
  - 3-202.11-19
- Records: shelfstock tags, parasite destruction, required HACCP plan
  - 3-202.18
  - 3-203.12
  - 3-402.11-12

**Protection from Contamination**
- Food segregated, separated and protected
  - 3-302.11
- Food contact surfaces cleaned & sanitized; cleaning frequency
  - 4-601.11A
  - 4-602.11
- Food display, consumer self-service, returned food / re-service of food
  - 3-308.11-14
- Preventing contamination from equipment
  - 3-304.11
- Discarding / reconditioning unsafe food
  - 3-701.11

**Consumer Advisory**
- Consumer advisory for raw or undercooked food
  - 3-603.11

**Highly Susceptible Populations**
- Pasteurized foods used, prohibited foods not offered
  - 3-801.11

**Chemical**
- Toxic substances properly identified, stored and used
  - 7-1, 7-2, 7-3
- Additives / approved, unapproved
  - 3-202.12
  - 3-202.14

**Conformance with Approved Procedures**
- Compliance with HACCP plan, variance / specialized process

**Date:** 10/4/19

**Inspector:** Stefanie Davis

**DISTRIBUTION:** WHITE - OWNER'S COPY  CANARY - FILE COPY
FOOD ESTABLISHMENT INSPECTION REPORT

<table>
<thead>
<tr>
<th>FOOD CODE REFERENCES</th>
<th>CRITICAL ITEMS</th>
<th>NON-CRITICAL ITEMS</th>
</tr>
</thead>
<tbody>
<tr>
<td>CODE REF.</td>
<td>DESCRIPTION: These items relate directly to factors which lead to foodborne illness. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</td>
<td>DESCRIPTION: These items relate to maintenance of food operations and cleanliness. These items are to be corrected by the next regular inspection or as stated.</td>
</tr>
<tr>
<td>3-1</td>
<td>Food items with &quot;Keep Frozen&quot; need to be kept frozen.</td>
<td>Expired items on shelf, employee voluntarily removed.</td>
</tr>
<tr>
<td>3-1</td>
<td>Jimmy Dean Boke in da pepper cooler.</td>
<td></td>
</tr>
<tr>
<td>3-1</td>
<td>Frozen sandwiches in da pepper cooker need 1-day discard date when put into cooler.</td>
<td></td>
</tr>
<tr>
<td>3-1</td>
<td>No hand sink, employees are required to wash hands after using this restroom.</td>
<td></td>
</tr>
<tr>
<td>3-1</td>
<td>Hand wash sink prior to handling food (pizza).</td>
<td></td>
</tr>
<tr>
<td>3-1</td>
<td>Note: With no hand sink or warewashing facilities, pizzas should not be prepared on site.</td>
<td></td>
</tr>
</tbody>
</table>

EDUCATION PROVIDED OR COMMENTS:
Emergency procedures shared, new hand wash signs & new soap. Follow-up tomorrow to talk to owner about critical items.

RECEIVED BY (PERSON IN CHARGE/TITLE):
Date: 10/4/19

INSPECTOR:

EPHS NO. FOLLOW-UP DATE OF FOLLOW-UP 10/5/19

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