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**: Save-a-Lot

**ADDRESS**: 1106 Bus Hwy 66S

**CITY/ZIP**: Bowling Green 42103

**TELEPHONE NUMBER**: 573-324-3383

**PURPOSE**: Pre-opening

### RISK FACTORS AND INTERVENTIONS

<table>
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<tr>
<th>CODE REF.</th>
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<th>COS</th>
<th>COMPLIANCE</th>
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<tr>
<td>2-101.11</td>
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<td>In - [In Compliance]</td>
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<tr>
<td>2-102.11</td>
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<td>Out - [Out]</td>
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<td>2-103.11</td>
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<td>N/A - [Specified In This Notice]</td>
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</table>

**EMPLOYEE HEALTH**

- Management awareness, policy present, proper recording of restrictions and exclusions

**GOOD HYGIENIC PRACTICES**

- Eating, tasting, drinking or tobacco use
- Discharges from eyes, nose, or mouth

**CONTROL OF HANDS AS A VEHICLE OF CONTAMINATION**

- Clean condition, cleaning procedure, when to wash, and where to wash
- Bare hand contact with ready-to-eat foods

**APPROVED SOURCE**

- Food obtained from approved source

**RECEIVING TEMPERATURE / CONDITION**

- Records: shelf, stock tags, parasite destruction, required HACCP plan

**PROTECTION FROM CONTAMINATION**

- Food segregated, separated and protected
- Food contact surfaces cleaned & sanitized; cleaning frequency
- Food display, consumer self-service, returned food / re-service of food
- Preventing contamination from equipment
- Discarding / reconditioning unsafe food

**DATE OF FOLLOW-UP**: 10/21/19