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.

**FOOD PRODUCT**
- Green olives: Temp. 48°F, Location: Cottage cheese
- Cottage cheese: Temp. 48°F

**RISK FACTORS AND INTERVENTIONS**
- **EMPLOYEE HEALTH**
  - Designated PIC, demonstration of knowledge and PIC duties
  - Management awareness, policy present, proper use of reporting restrictions and exclusion

- **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 SOURCES**
  - Food obtained from approved source
  - Receiving temperature / condition
  - Records: shelfstock 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

**COMPLIANCE**
- IN: Yes
- OUT: No
- N/A: Not Applicable

**CODE REF.**
- Proper cooking, time and temperature: 3-401.11-13
- Reheating for hot holding: 3-403.11
- Cooling: 3-501.14
- Parasite destruction: 3-402.11
- Hot holding: 3-501.16
- Time as a public health control (procedures / records): 3-501.19
- Pasteurized foods used, prohibited foods not offered: 3-801.11
- Toxic substances properly identified, stored and used: 7-1,7-2,7-3
- Additives / approved, unapproved: 3-202.12
- Compliance with HACCP plan, variance / specialized process

**DISCARDED / RECONDITIONING**
- Safe food discarded, unsafe food reconditioned

**IN = In Compliance**
- OUT = Not In Compliance
- N/A = Not Applicable
- R = Repeat
- C = Corrected on Site
- D = Disapproved
- H = Satisfactory

**DATE**
- 7/1/2013
- 7/8/2013
<table>
<thead>
<tr>
<th>CRITICAL ITEMS</th>
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<tr>
<td><strong>CODE</strong></td>
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<td>3-501.16</td>
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<table>
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<th>NON-CRITICAL ITEMS</th>
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<tr>
<td><strong>CODE REF.</strong></td>
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<tr>
<td>5-1 Water Source, Quality, Capacity</td>
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<td>5-2 Plumbing</td>
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<td>5-3 Mobile Water Tanks</td>
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<td>5-4 Sewage &amp; Rainwater</td>
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<tr>
<td>5-5 Refuse &amp; Recyclables</td>
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**EDUCATION PROVIDED OR COMMENTS**

RECEIVED BY (PERSON IN CHARGE AT TITLE) [Signature] 7/1/2013

INSPECTOR/TELEPHONE NUMBER: [Signature] 1126

FOLLOW-UP DATE OF FOLLOW-UP: YES 7/8/2013 NO 7/8/2013

MO 580-1977 (7-06)