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: County Store
Owner: Jack & Pam Cook
Establishment #: 123
City/Zip: Jackson 63755
Phone: 243-7431
Fax: P.H. Priority: X H M L

Establishment Type:
- Restaurant
- C. Store
- Caterer
- Senior Center
- Deli
- Grocery Store
- Institution
- Temp. Food
- Mobile Vendors
- School
- Community
- Public
- Private
- Non-Community

Frozen Dessert:
- Approved
- Disapproved
- Not Applicable

Seawage Disposal:
- Public
- Private
- Not applicable

Water Supply:
- Community
- Non-Community
- Private

Purpose:
- Pre-opening
- Routine
- Follow-up
- Complaint
- Other

Risk Factors and Interventions:

<table>
<thead>
<tr>
<th>Compliance</th>
<th>Out</th>
<th>COS</th>
<th>R</th>
<th>Compliance</th>
<th>Out</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>Person in charge present, demonstrates knowledge, and performs duties</td>
<td>X</td>
<td>OUT</td>
<td>NA</td>
<td>Proper cooling, time and temperature</td>
<td>X</td>
<td>OUT</td>
<td>NA</td>
</tr>
<tr>
<td>Management awareness; policy present</td>
<td>X</td>
<td>OUT</td>
<td>NA</td>
<td>Proper reheating procedures for hot holding</td>
<td>X</td>
<td>OUT</td>
<td>NA</td>
</tr>
<tr>
<td>Proper use of reporting, restriction and exclusion</td>
<td>X</td>
<td>OUT</td>
<td>NA</td>
<td>Proper cooling time and temperatures</td>
<td>X</td>
<td>OUT</td>
<td>NA</td>
</tr>
<tr>
<td>Proper eating, tasting, tasting or tobacco use</td>
<td>X</td>
<td>OUT</td>
<td>NA</td>
<td>Proper hot holding temperatures</td>
<td>X</td>
<td>OUT</td>
<td>NA</td>
</tr>
<tr>
<td>No discharge from eyes, nose and mouth</td>
<td>X</td>
<td>OUT</td>
<td>NA</td>
<td>Proper cold holding temperatures</td>
<td>X</td>
<td>OUT</td>
<td>NA</td>
</tr>
<tr>
<td>Preventing contamination (water, floor)</td>
<td>X</td>
<td>OUT</td>
<td>NA</td>
<td>Time as a public health control (procedures / records</td>
<td>X</td>
<td>OUT</td>
<td>NA</td>
</tr>
<tr>
<td>Hands clean and properly washed</td>
<td>X</td>
<td>OUT</td>
<td>NA</td>
<td>Consumer advisory provided for raw or undercooked food</td>
<td>X</td>
<td>OUT</td>
<td>NA</td>
</tr>
<tr>
<td>No bare hand contact with ready-to-eat foods or approved alternate method properly followed</td>
<td>X</td>
<td>OUT</td>
<td>NA</td>
<td>Chemicals: High Susceptible Populations</td>
<td>X</td>
<td>OUT</td>
<td>NA</td>
</tr>
<tr>
<td>Adequate handwashing facilities supplied &amp; accessible</td>
<td>X</td>
<td>OUT</td>
<td>NA</td>
<td>Chemicals: General Use</td>
<td>X</td>
<td>OUT</td>
<td>NA</td>
</tr>
<tr>
<td>Food obtained from approved source</td>
<td>X</td>
<td>OUT</td>
<td>NA</td>
<td>Chemicals: Sanitation/Handwashing</td>
<td>X</td>
<td>OUT</td>
<td>NA</td>
</tr>
<tr>
<td>Food received at proper temperature</td>
<td>X</td>
<td>OUT</td>
<td>NA</td>
<td>Chemicals: Disinfection &amp; Sanitation</td>
<td>X</td>
<td>OUT</td>
<td>NA</td>
</tr>
<tr>
<td>Food in good condition, safe and unadulterated</td>
<td>X</td>
<td>OUT</td>
<td>NA</td>
<td>Chemicals: Chemical &amp; Sanitation Systems</td>
<td>X</td>
<td>OUT</td>
<td>NA</td>
</tr>
<tr>
<td>Required records available: shellstock tags, parasite destruction</td>
<td>X</td>
<td>OUT</td>
<td>NA</td>
<td>Chemicals: HACCP Plan</td>
<td>X</td>
<td>OUT</td>
<td>NA</td>
</tr>
<tr>
<td>Protection from contamination (water, floor)</td>
<td>X</td>
<td>OUT</td>
<td>NA</td>
<td>Chemicals: Hazard Analysis &amp; Critical Control Point (HACCP) plan</td>
<td>X</td>
<td>OUT</td>
<td>NA</td>
</tr>
<tr>
<td>Food separated and protected</td>
<td>X</td>
<td>OUT</td>
<td>NA</td>
<td>The letter to the left of each item indicates that item's status at the time of the inspection.</td>
<td>X</td>
<td>OUT</td>
<td>NA</td>
</tr>
<tr>
<td>Food-contact surfaces cleaned &amp; sanitized</td>
<td>X</td>
<td>OUT</td>
<td>NA</td>
<td>IN = in compliance</td>
<td>X</td>
<td>OUT</td>
<td>NA</td>
</tr>
<tr>
<td>Proper disposition of returned, previously served, reconditioned, and unsafe food</td>
<td>X</td>
<td>OUT</td>
<td>NA</td>
<td>N/A = not applicable</td>
<td>X</td>
<td>OUT</td>
<td>NA</td>
</tr>
</tbody>
</table>

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Person in Charge (Title):
Inspector: James Andrews
Telephone No: 243-7431
EPS No: 12345
Follow-up: No
Follow-up Date: 01/01/19

Date: 01/01/19
<table>
<thead>
<tr>
<th>ESTABLISHMENT NAME</th>
<th>ADDRESS</th>
<th>CITY</th>
</tr>
</thead>
<tbody>
<tr>
<td>Country Store</td>
<td>1774 E Hwy 177</td>
<td>Jackson 63755</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>FOOD PRODUCT/LOCATION</th>
<th>TEMP, in ° F</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ambient air fridge</td>
<td>40</td>
</tr>
</tbody>
</table>

**Code:**

**Reference:**

<table>
<thead>
<tr>
<th>PRIORITY ITEMS</th>
</tr>
</thead>
</table>
|谋求速速行动的优先事项。

**Correct by:**

**Initial:**

- No priority items at this time.

<table>
<thead>
<tr>
<th>CODE</th>
<th>PRIORITY ITEMS</th>
</tr>
</thead>
</table>
|      |谋求速速行动的优先事项。

**Correct by:**

**Initial:**

- No core items at this time.

**EDUCATION PROVIDED OR COMMENTS:**

Person In Charge/Title:

Inspector:

Telephone No:

EPhR No:

Date:

Follow-up:

Follow-up Date:

Yes

No