# ALABAMA DEPARTMENT OF PUBLIC HEALTH FOOD ESTABLISHMENT / RETAIL FOOD STORE INSPECTION REPORT

	FOOD ESTABLISHMENT / RET	ΓAIL	F(	OOD	STORE INS	SPECTION REPO	DRT		
Sanita	LEGAL NOTICE TO THE PROPRIETOR OR MANAGER: You are respectfully notified of such violations of the Alabama State Board of Health Rules for Food Establishment Sanitation as are indicated by a circle in the Inspection Report. This report constitutes an official notice to comply with Chapter 420-3-22 of the aforesaid Rules within a period of days. Failure to comply with this notice may result in cessation of food service food store operations.								
ESTAB	USHMENT NAME Excec Sciy Doc-			OWNER	OR MANAGER NAME	C EO			
ADDRE	ss			<u> </u>	000000	ZIP C	ODE		
	300 My 130					34.43	9		
	PERMIT NUMBER MO. DAY YEAR INSP. TIME		RMIT		PRIORITY CAT.	COMPLIANCE VISIT/ INSP. REQUIRED	NO. OF F	)/Df	
	50-000 041119 OUT		YES'			YES NO	ITEMS_	/· ·	
		I					<u> </u>	<u> </u>	
MAN	PRIORITY (*) AND PRIORITY F	OUNDA	NCHE		REQUIRE IMMEDIATE. E <b>R, PLUME NG</b> ,	( A)	2		
1*	Personnel with infections restricted, excluded, Hands clean.		1	24*	vater: source, uality			5	
1-	properly washed. No bare brand contact. Commissary used.	5		25*		osal: system approved; Flushe	d.	5	
2	Assignment of Person (Charge, Approved course, Authorized personne, Nalls, Permit category restrictions,	4		26*		ck siphonage; Backflow.		5	
3	No discharges from Jeyes, nose, mouth. No eating, drinking, tobacco use. Clear clothes; Hair restraints. Other.	2		27	Handwashino f	acity, sampling. Alternative was: number, location, accessible	ater supply. e, soap,	4	
4	Properly posted sermit, report, other.	1	Ì		towels/drying devices				
FOOD				@	Service sink profided	ean, designed, operated, maint L. Handwashing signage. Toile	t rooms	60	
5*	Safe; Source; Not adulterated; Food separated, ponected from contamination. Easting. Returned, reservice of food. Disposition.	5			constructed. To ets: a properly/disposed.	number, location. Other liquid	wastes		
6*	Time/Temperature Control for Safety (TCS) od meets temperature requirements during receiving, cooking mochoiding cooling. Pasteurized eggs used if required. Non-Confinuous	5		29	area approved. ecep disposal method	and returnables. Outdoor/Indoo otacles: provided, covered. App	or storage proved refuse	1	
	Cooking (NCC).		l		ICAL FACILITIE				
7*	TCS food meets tempera	5		30		from cleaning equipment previous		4	
	plan, Juice.	1		31		odents, other pests. Animals p		4	
8	Condition. Segregation. Handling. Receiving frozen foods. Date marking. Required documentation: ROP, Variance, HACCP, NCC, ענושר.			32	serviced as required	s approved, used. Pest control Non-toxic tracking powder.		.1	
9	Methods: cooling, facilities, plant food cooking.	4	1	33	harborage.	stree of litter and unneces	tems	1	
10	Consumer advisory. Juice warning; Allergen label. Shellstock tags; Records.	4		B	Floors, walls, cellings openings protected	attached dipment: clean. C Surface Haracteristics, indoor,	outdoor:	ළ	
11	Properly labeled; Original container. Code date limits. C.O.O.L. requirements: Catfish; Seafood.	1		100		Surface flaracteristics, indoor, fracebook, dustless methods. Used.  adequate. Ventilation system (	***************************************		
12	Approved procedures: thawing, cooking, other.	` 1	1	35	operated. Light shie	ided.	inters). Georg	1	
13	Food contamination prevented during store is a start to rother.	1	\	36	Dressing presins prov	ided. Employee designated are	eas properly	1	
14	In use, between use, food/ice dispensing utensils properly stored.	1	]	37	located, ving /sleep	ing quarters separation.			
EQUI	PMENT, UTENSILS, AND LINENS	<b>,</b>	,		-	ce tools properly stored.		1	
15*	Equipment; food contact surfaces (non-cooking); Cleaned; Sanitized. Sanitization: temperature, concentration, time.	5		POIS		KIC MATERIALS			
16	Food contact surfaces: Cleanability; Clean to sight & touch. Food thermometers: provided, accurate. Warewashing facilities: designed, irreversible registering	4		38		ems; Medicines; First aid mate personal care items: stored, lai ils separation.		5	
17	temperature indicator, and chemical test papers.			REMA	DK6.				
17	Cooking surfaces, non-food contact surfaces: clean. Frequency; Methods.  Food (ice), Non-food contact surfaces: equipment, constructed, clean-	1			~ <l< td=""><td>a Roon: T</td><td>4- 1</td><td></td></l<>	a Roon: T	4- 1		
18	able, installed, located. Thermometers: cold and hot holding units.	1		-3	or only	1 Vegan.	ite con	wy.	
19	Warewashing facilities: constructed, maintained, installed, located, operated. Thermometers: dish machine units.	1		25	DÉrece	n: Dinasi	e wal	w=	
20	Linens properly: stored, dried, handled. Laundry facilities used.	1		1	e a h	ade condic	4 10	4.1	
21	Wiping cloths: clean, use limitations, stored.  Clean equipment, utensils: stored, handled, dried.	1		7	andra of	2 - 1 - 5	LI	<u>J</u> L	
23	Single service articles: stored, dispensed, wrapped, use limitation,	1		2	h 1	Z ponto co	man wa	0	
	A service distributions of the service of the servi	<u>'</u>	1		- may	curpping	, <u>o</u> h	مريدس	
RECEI	VED BY:			INSPE	CTED BY:				
Name:	Variolo VIII			Name:	200	108			
Title:	No standard Total								

## ALABAMA DEPARTMENT OF PUBLIC HEALTH FOOD ESTABLISHMENT / RETAIL FOOD STORE INSPECTION REPORT

	FOOD ESTABLISHMENT / RE	TAIL	L F	OOD	STORE IN	SPECTION REPO	ORT	
150	COUNTY HEALTH DEPAR					SCORE	98	
Sani	AL NOTICE TO THE PROPRIETOR OR MANAGER: You are respectfull lation as are indicated by a circle in the Inspection Report. This report dof days. Failure to comply with this notice may result in						r Food Establis resaid Rules w	shment vithin a
	BLISHMENT NAME J. F. Shielols				OR MANAGER NAME			
ADDR	PERMIT NUMBER MO. DAY YEAR INSP. TIME	- A		110	700	ZIP C		
	PERMIT NUMBER MO. DAY YEAR INSP. TIME	T P	PER	r ∈D	PRIORITY CAT.	COMPLIANCE VISIT/	ue	
		5 1	7	100	The same	INSP. REQUIRED	NO. OF	P/Pf
	50-022 080819 out 4		γo		/3	YES NO_	ITEMS_	· /
MAN	AGEIVIENT AND PHRSONNEL	OUND	ATIO	WAT	EQUIRE IMMEDIATE		29	-y - 5 + May -
1*	Personnel with infections restricted, excluded. Having comp. properly washed. No sare hand contact. Committee and code.	5		45	Water source, quality			5
2	Assignment of Person in Charge, Approved an tree		4	25		osal: system approved; Flushed	i.	5
	Authorized person et. Nails. Permit categor restrictions.		1	26*	A COMMON TO A COMM	ck siphonage; Backflow.		5
3	No discharges from eyes, nose, mouth two eating, dri king, tobacco use. Clean dothes; Hair restraints. Other.	2		27	Water: pressure, capa Handwashing facilitie towels/drying devices	city, sampling. Alternative was: number, location, accessible	ter supply. e, soap,	4
W 100	Properly posted: p. nit, report, oner.	1.	1		Plumbing: fixtures cle	an designed operated maint	ained	and production of
100		17	7	28	a service sink provided	. Handwashing signage. Toilet number 10 agen. Other liquid v	roome	1
5*	Safe; Source; Not adulterated; Food separated, protested from contamination. Tasting. Returned, reservice of food. Disposition.	5		-4	properly disposed.			
6*	Time/Temperature Control for Safety (TCS) food meets temperature requirements during receiving, cooking to Holding, cooling. Pasteurized eggs used if required. Non-Control out Cooking (NCC).	6	-	29	disposal method.	nd returnables. Outdoor/Indoo tacles: provided, covered. App	r storage roved refuse	1
	ICS food meets temperature requirements during at a holding.	100 miles 100 miles	+	-	ICAL FACILITIES			
7*	Time as a public health control. Compliance with approved plan, Juice.	5		30		rom cleaning equipment preve		444580
	Condition. Segregation. Handling. Receiving frozen for as.		1	31		odents, other pests. Animals pr		4
8	Date marking. Required documentation: ROP, Variance HACCP, NCC, other.	4	F	32	serviced as required.	s approved, used. Pest control Non-toxic tracking powder.		1
9	Methods: cooling, facilities, plant food cooking.	4		33	Maintaining premises harborage.	free of litter and unnecessary	items,	1
10	Consumer advisory. Juice warning; Allergen label. Shellstock tags; Records.	4.	1	34)	openings protected S	attached equipment: clean Ourface characteristics, indoor,	autdoore	
11	Properly labeled; Original container. Code date limits. C.O.O.L. requirements: Catfish; Seafood.	1	1		maintained. Cleaning floor materials proper	trequency duetlace methods	Absorbent	(2)
12	Approved procedures: thawing, cooking, other.	1	1	35	Lighting; Ventilation: a	dequate. Ventilation system (fi	ilters): clean,	1
13	Food contamination prevented during storage eparation, other.	1	1		Operated. Lights shield	40.77		'
14	In use, between use, food/ice dispensing utensils properly stored.	1	1	36	located. Living /sleeping	ded. Employee designated area ng quarters separation.	as properly	1
QUII	PMENT, UTENSILS, AND LINENS	- Continued	•	37	Cleaning, maintenance	tools properly stored.		1
15*	Equipment; food contact surfaces (non-cooking); Cleaned; Sanitized. Sanitization: temperature, concentration, time.	5	1	POIS	ONOUS OR TOX		* Carchiner	·· Picalesce
16	Food contact surfaces: Cleanability; Clean to sight & touch. Food thermometers: provided, accurate. Warewashing facilities: designed, irreversible registering temperature indicator, and chemical test papers.	4		38*	Toxic or poisonous ite labeled, used. Other po or poisonous materials	ms; Medicines; First aid materi ersonal care items: stored, labe s separation.	als: stored, eled. Toxic	5
17	Cooking surfaces, non-food contact surfaces: clean. Frequency; Methods.	1		REMAI	and.			
18	Food lice), Non-food contact surfaces: equipment, constructed, clean- able, installed, located. Thermometers: cold and hot holding units.	1		(34	Deed	Jelf-closin	10	- स्थ्य
19	Warewashing facilities: constructed, maintained, installed, located, operated. Thermometers: dish machine units.	1		-	exterior	doors, (Trude	Lulosdie	white
20	Linens properly: stored, dried, handled. Laundry facilities used.	1			Tart 7	seeling on	hood	7.
21	Wiping cloths: clean, use limitations, stored.	1		-				
	Clean equipment, utensils: stored, handled, dried.	1	(	29	- Courton	la Course	1.0.	10-4
	Single service articles: stored, dispensed, wrapped, use limitation.	1			west in	cons my	1197	Nol
					Sul-a-roa	properly!		
	ED BY James English			INSPEC	TED BY:			
lame:	0			Name:	Dall	00-		

ADPH-FLP-103/Rev. 07.17.ch

OVERAN VERY GOODEN OF \_\_\_

### ALABAMA DEPARTMENT OF PUBLIC HEALTH FOOD ESTABLISHMENT / RETAIL FOOD STORE INSPECTION REPORT COUNTY HEALTH DEPARTMENT (251) 575-7034 LEGAL NOTICE TO THE PROPRIETOR OR MANAGER: You are respectfully notified of such violations of the Alabama State Board of Health Rules for Food Establishment Satitation as are indicated by a circle in the Inspection Report. This report constitutes an official notice to comply with Chapter 420-3-22 of the aforesaid Rules within a period of days. Failure to comply with this notice may result in cessation of food service food store operations. ESTABLISHMENT NAME J U Blacksher school OWNER OR MANAGER NAME Monroe County Board of Educatio ADDRESS ZIP CODE 15933 Hwv. 21 South Urlah, Al **48**0 **PERMIT NUMBER** YEAR INSP. TIME PRIO DAY PE VITTED TY CAT. COMPLIANCE VISIT/ INSP. REQUIRED NO. OF P/Pf 50-018 ITEMS School Lunchroom YES NO 🦴 PRIORITY (\*) AND PR RITY FOUN ATION ITEMS REQUI IMMEDIATE ACTION MANAGEMENT AN PERSONNE WATER, LUMBING, AND WASTE Personnel with it ctions restricted, excluded, H er source, quality. System: approved. lean 5 properly washe No bare hand contact, Commi æd. 251 se disposal: system approved; Flushed. 5 Assignment of erson in Charge, Approved cor 2 n; Back siphonage; Backflow. 5 sonnel. Nails. Permit category r ss conne Water: pressu capacity, sampling. Alternative water supply. No discharg s from eyes, nose, mouth. No ea 3 2 Handwashing I illities: number, location, accessible, soap, tobacco us Clean glothes; Hair restraints, O Δ towels/drying d rices. Toilet tissue. Properly p 4 sted: permit, report, other. 1 Plumbing: fixtu s clean, designed, operated, maintained. FOOD Service sink pro constructed. To ded. Handwashing signage. Toilet rooms ts: number, location. Other liquid w Safe: Sour ; ivot adulterated; Food se ated, protected 54 5 properly dispocontamina n. Tasting. Returned, reg vice of food. Dispo les, and returnables. Outderndoor storage Refuse, recycl Time/Tempe ture Control for Sa (TCS) food meets area approve Receptacles: provided 1 temperature re during receiving, cooking, kook sed if required. Non-Continuous irements du 6\* 5 disposal ma cooling. Pasteurize Cooking (NCC). 40 6 YSICAL F TCS food meets temperature requirements during old hold Time as a public health control. Compliance with approplan. Juice. Intamination from deaning equipment prevented. 4 71 dents, other pests. Animals prohibited. 4 Condition. Segregation. Handling. Receiving frozen foods. ods approved, used. Pest control devices 32 Date marking. Required documentation: ROP, Variance, serviced as dired. Non-toxic tracking powder. HACCP, NCC, other. premises: free of litter and unnecessary items. Maintair 33 9 Methods: cooling, facilities, plant food cooking. harbo 4 Consumer advisory. Juice warning; Allergen label. , walls, ceilings, attached equipment: clean. Outer 10 4 menings protected. Surface characteristics, indoor, outdoor: naintained. Cleaning discussery, dustless methods. Absorbent floor materials properly used. Shellstock tags; Records. 34 2 Properly labeled; Original container. Code date limits. 11 1 C.O.O.L. requirements: Catfish: Seafood. Lighting; Ventilation: adequate, Ventilation system (filters): clears ő 12 Approved procedures: thawing, cooking, other. operated. Lights shielded. **1**3′ Food contamination prevented during storage, preparation, other. 0 Dressing rooms provided. Employee designated areas properly 1 located. Living /sleeping quarters separation. 14 In use, between use, food/ice dispensing utensils properly stored. Cleaning, maintenance tools properly stored. 1 <u>EQUIPMENT, UTENSILS, AND LINENS</u> Equipment; food contact surfaces (non-cooking); Cleaned; POISONOUS OR TOXIC MATERIALS 151 Sanitized. Sanitization: temperature, concentration, time. Toxic or poisonous items; Medicines; First aid materials; stored. Food contact surfaces: Cleanability; Clean to sight & touch. 38\* labeled, used. Other personal care items: stored, labeled. Toxic 5 or poisonous materials separation. Food thermometers: provided, accurate. 16 Warewashing facilities: designed, irreversible registering temperature indicator, and chemical test papers. REMARKS: 17 Cooking surfaces, non-food contact surfaces: clean. Frequency; Met Food (ice), Non-food contact surfaces: equipment, constructed, clean 18 able, installed, located. Thermometers: cold and hot holding units. Warewashing facilities: constructed, maintained, installed, 19 located, operated. Thermometers: dish machine units. 20 Linens properly: stored, dried, handled. Laundry facilities used. 1 21 Wiping cloths: clean, use limitations, stored. 1 22 Clean equipment, utensils: stored, handled, dried. 1 23 Single service artigles stored, dispensed, wrapped, use limitation. RECEIVED BY INSPECTED BY: Name: Title: - GO BACK ogo ADPH-FLP-103/Rev, 07,17,ch

### ALABAMA DEPARTMENT OF PUBLIC HEALTH

### FOOD ESTABLISHMENT / RETAIL FOOD STORE INSPECTION REPORT

Monroe

COUNTY HEALTH DEPARTMENT

(251) 575-7034

SCORE LOO

Sanita	tion as are indicated by a ci	rcle in the Inspection	Report. This report	rt constitutes	an offic		State Board of Health Rules fo ith Chapter 420-3-22 of the afo ions.		
ESTAB	Monroe County Hig	h			OWNER	OR MANAGER NAME Monroe County	y Board of Educatio		
ADDRE	ss 2121 Tiger Drive		Monroe	ville, AL	36460		ZIP C	ODE	o pari
	PERMIT NUMBER	MO. DAY YEAR	INSP. TIME	PERMI	ITED	PRIORITY CAT.	COMPLIANCE VISIT/		
	50-024	0000	IN -	YES	et	>	INSP. REQUIRED	NO. OF F	P/Pf
Sch	ool Lunchroom	- Public 9	OUT -	NO		7	YES NO_	ITEMS_	<u>¥</u>
MANA	AGEMENT AND PER		AND PRIORITY F	OUNDATION		REQUIRE IMMEDIATE ER, PLUMBING,		70%	-
1*	Personnel with infections re properly washed. No bare I			5	24*	Water: source, qualit	y. System: approved.		5
					25*	Sewage, grease disp	osal: system approved; Flushe	d.	5
2	Assignment of Person in Cl Authorized personnel. Nail			4	26*	Cross connection; Ba	ack siphonage; Backflow.		5
3	No discharges from eyes, r tobacco use. Clean clothes;				<b>27</b>		acity, sampling. Alternative was: number, location, accessibles. Tollet tissue.		4
4	Properly posted: permit, re	port, other.	- 0'	1	<del> </del>	149	ean, designed, operated, main	toined	
FOOD		ad Food approved a	anta di tram		had	Service sink provide constructed, Tollats:	Handwashing signage. Toile number, location. Other liquid	et rooms	1
5*	Safe; Source; Not adulterate contamination, Tasting, Ref			5		properly disposed.			

	N W	
FOOD		
5*	Safe; Source; Not adulterated; Food eparated, protected from contamination. Tasting. Returned, recorded from position.	5
6*	Time/Temperature Control for Safety (CS) food meet temperature requirements during receiving, cooking, a cooking, cooking, cooking, Pasteurized eggs used if required L. Non-Continuous Cooking (NCC).	
7*	TCS food meets temperature requirement during original holding. Time as a public health control. Compance with approved plan. Juice.	5
8	Condition. Segregation. Handling. Receiving frozen foods. Date marking. Required documentation: RO Variance, HACCP, NCC, other.	4
9	Methods: cooling, facilities, plant food cookin	4
10	Consumer advisory. Juice warning; Allergen label. Shellstock tags; Records.	4
11	Properly labeled; Original container. Code date limits. C.O.O.L. requirements: Catfish; Seafood.	1
12	Approved procedures: thawing, cooking, other.	1
13	Food contain in tion prevented during storage, preparation, other.	1
14	In use, between use, food/ice dispensing utensils properly stored.	1

14	In use, between use, food/ice dispensing utensils properly stored.	1
QUI	PMENT, UTENSILS, AND LINENS	
15*	Equipment; food contact surfaces (non-cooking); Cleaned; Sanitized. Sanitization: temperature, concentration, time.	5
16	Food contact surfaces: Cleanability; Clean to sight & touch. Food thermometers: provided, accurate. Warewashing facilities: designed, irreversible registering temperature indicator, and chemical test papers.	4
17	Cooking surfaces, non-food contact surfaces: clean. Frequency; Methods.	1
18	Food (ice), Non-food contact surfaces: equipment, constructed, clean- able, installed, located. Thermometers: cold and hot holding units.	1
19	Warewashing facilities: constructed, maintained, installed, located, operated. Thermometers: dish machine units.	1
20	Linens properly: stored, dried, handled. Laundry facilities used.	1
21	Wiping cloths: clean, use limitations, stored.	1
22	Clean equipment, utensils: stored, handled, dried.	1
23	Single service articles: stored, dispensed, wrapped, use limitation.	1

RECEIVED BY	!; <sub>/</sub>		,	
Name:		Zh		
Title:				

29	Refase, recyclables, and returnables. Outdoor/indoor storage rea approved. Receptacles: provided, covered. Approved refuse disposal method.	1
HYS	SICAL FACILITIES	
30	Food contamination from cleaning equipment prevented.	4.
31	Presence of insects, rodents, other pests. Animals prohibited.	4
32	Pests control methods approved, used. Pest control devices serviced as required. Non-toxic tracking powder.	1
33	Maintaining premises: free of litter and unnecessary items, harborage.	1
34	Floors, walls, ce this first had equipment: clean. Outer openings protected: Surface characteristics, indoor, outdoor; maintained. Cleaning frequency, dustless methods. Absorbent floor materials properly used.	Q.
35	Lighting; Ventilation: adequate. Ventilation system (filters): clean, operated. Lights shielded.	1
36	Dressing rooms provided. Employee designated areas properly located. Living /sleeping quarters separation.	1
37	Cleaning, maintenance tools properly stored.	1

POISONOUS OR TOXIC MATERIALS Toxic or poisonous items; Medicines; First aid materials: stored, labeled, used. Other personal care items: stored, labeled. Toxic or poisonous materials separation.

REMARKS: _	areat	P	laura WII-	Line
	4		potched	

INSPECTED BY:	Ť,
Name: Pall	***

## ALABAMA DEPARTMENT OF PUBLIC HEALTH FOOD ESTABLISHMENT / RETAIL FOOD STORE INSPECTION REPORT

COUNTY HEALTH DEPARTMENT LEGAL NOTICE TO THE PROPRIETOR OR MANAGER: You are respectfully notified of such violations of the Alabama State Board of Health Rules for Food Establishment Sanitation as are indicated by a circle in the Inspection Report. This report constitutes an official notice to comply with Chapter 420-3-22 of the aforesaid Rules within a days. Failure to comply with this notice may result in cessation of food service food store operations. ESTABLISHMENT NAME OWNER OR MANAGER NAME Un lues ADDRESS ZIP CODE Som chers 6 PERMIT NUMBER MO. DAY YEAR INSP. TIME PERMITTED PRIORITY CAT. COMPLIANCE VISIT/ NO. OF P/Pf INSP. REQUIRED YES DX IN ITEMS & NO C OUT NO T YES PRIORITY (\*) AND PRIORITY FOUNDATION ITEMS REQUIRE IMMEDIATE ACTION MANAGEMENT AND PERSONNEL WATER, PLUMBING, AND WASTE Personnel with infections restricted, excluded. Hands clean, 24\* Water: source, quality. System: approved. 5 5 properly washed. No bare hand contact, Commissary used. 25 Sewage, grease disposal: system approved; Flushed. 5 Assignment of Person in Charge, Approved course. 2 Δ 26\* Cross connection; Back siphonage; Backflow. 5 Authorized personnel. Nails. Permit category restrictions. Water: pressure, capacity, sampling. Alternative water supply. No discharges from eyes, nose, mouth. No eating, drinking, 3 2 Handwashing facilities: number, location, accessible, soap, 4 tobacco use. Clean clothes; Hair restraints. Other. towels/drving devices. Toilet tissue. 4 Properly posted: permit, report, other. 1 Plumbing: fixtures clean, designed, operated, maintained. FOOD Service sink provided. Handwashing signage. Toilet rooms 1 constructed. Toilets: number, location. Other liquid wastes Safe; Source; Not adulterated; Food separated, protected from 5\* properly disposed. contamination. Tasting. Returned, reservice of food. Disposition. Refuse, recyclables, and returnables. Outdoor/Indoor storage Time/Temperature Control for Safety (TCS) food meets 29 area approved. Receptacles: provided, covered. Approved refuse 1 temperature requirements during receiving, cooking, hot holding, disposal method. 6\* 5 cooling. Pasteurized eggs used if required. Non-Continuou PHYSICAL FACILITIES TCS food meets temperature requirements during gold holding. Time as a public health control. Compliance with approved Food contamination from cleaning equipment prevented. 4 5 Presence of insects, rodents, other pests. Animals prohibited. 4 Condition. Segregation: Handling. Receiving Trozen foods. Date marking. Required documentation ROP, Variance, sts control methods approved, used. Pest control devices 32 1 serviced as required. Non-toxic tracking powder. 8 4 HACCP, NCC, other. Maintaining premises: free of litter and unnecessary items, 33 1 9 Methods: cooling, facilities, plant food cooking. harborage. 4 Floors, walls, ceilings, attached equipment clean. Outer Consumer advisory. Juice warning; Allergen label. 10 4 openings protected. Surface characteristics, indoor, outdoor: Shellstock tags; Records. 2 34 maintained. Cleaning frequency, dustless methods. Absorbent floor materials properly used. Fan 3 sules Properly labeled; Original container. Code date limits. 11 1 C.O.O.L. requirements: Catfish: Seafood. Lighting; Ventilation: adequate. Ventilation system (filters): clean, 1 35 12 Approved procedures: thawing, cooking, other. 1 operated. Lights shielded. 1 13 Food contamination prevented during storage, preparation, other. Dressing rooms provided. Employee designated areas properly 36 1 located. Living /sleeping quarters separation. 1 14 In use, between use, food/ice dispensing utensils properly stored. Cleaning, maintenance tools properly stored. 1 EQUIPMENT, UTENSILS, AND LINENS POISONOUS OR TOXIC MATERIALS Equipment; food contact surfaces (non-cooking); Cleaned; 15 5 Sanitized. Sanitization: temperature, concentration, time. Toxic or poisonous items; Medicines; First aid materials: stored, labeled, used. Other personal care items: stored, labeled. Toxic 5 Food contact surfaces: Cleanability; Clean to sight & touch. or poisonous materials separation. Food thermometers: provided, accurate. 16 Warewashing facilities: designed, irreversible registering temperature indicator, and chemical test papers. REMARKS: 17 Cooking surfaces, non-food contact surfaces: clean. Frequency; Methods. 1 Food (ice), Non-food contact surfaces: equipment, constructed, clean-18 1 able, installed, located. Thermometers: cold and hot holding units. Warewashing facilities: constructed, maintained, installed, 19 1 located, operated. Thermometers: dish machine units 20 Linens properly: stored, dried, handled. Laundry facilities used. 1 21 Wiping cloths: clean, use limitations, stored, 1 22 Clean equipment, utensils: stored, handled, dried. 1 23 1 Single service articles: stored, dispensed, wrapped, use limitation. INSPECTED BY: RECEIVED BY: Name Meman Title:

Page 1 of \_\_\_

ADPH-FLP-103/Rev. 07.17.ch

# ALABAMA DEPARTMENT OF PUBLIC HEALTH FOOD ESTABLISHMENT / RETAIL FOOD STORE INSPECTION REPORT

MONTOE COUNTY HEALTH DEPARTMENT (251) 575-7034 SCORE

LEGAL NOTICE TO THE PROPRIETOR OR MANAGER: You are respectfully notified of such vicilations of the Alabama State Board of Health Rules for Food Establishment Sanitation as are indicated by a circle in the Inspection Report. This report constitutes an official notice to comply with Chapter 420-3-22 of the aforesaid Rules within a period of days. Failure to comply with this notice may result in cessation of food service food store operations.

period		rt cons cessati	titute on c	es an	offici d sen	al notice to comply wice food store operati	ith Chapter 420-3-22 of the afo ons.	resaid Rules wi	thin a
ESTABLISHMENT NAME Monroeville Elementary				OV	OWNER OR MANAGER NAME Monroe County Board of Educatio				
ADDRE		Vionre	evi	ille,	AL	36460	ZIP C	ODE	
	PERMIT NUMBER MO. DAY YEAR INSP. TIME	F	ERN	MITTE	D	PRIORITY CAT.	COMPLIANCE VISIT/		
	50-016 64 0 9 1 9 IN +	<b>-</b>	YE	\$ <b>2</b>		-	INSP. REQUIRED	NO. OF F	P/Pf
Sch	ool Lunchroom - Public 19 OUT		N	0 🗆		<i>&gt;</i>	YES_ NO	ITEMS_	
MARI	PRIORITY (*) AND PRIORITY F	OUND	ATIC				· ·	150 8/	<u></u>
VIAIV	AGEMENT AND PERSONNEL Personnel with infections restricted, excluded. Handa clean,	T	7	·		ER, PLUMBING,		150 %	
1*	properly washed. No bare hand contact. Commissary used.	5		$\vdash$	24 <b>*</b> 25 <b>*</b>	Mater source, quality	y. System: approved, osal: system approved; Flushe	.i	5 5
2	Assignment of Person in Charge. Approved course. Authorized personnel, Nails. Permit category restrictions.	4			26*		ck siphonage; Backflow.	u	5 5
3	No discharges from eyes, nose, mouth. No eating, drinking, tobacco use. Clean clothes; Hair restraints. Other.	2			27		acity, sampling. Alternative was: number, location, accessible		4
4	Properly posted: permit, report, other.	1		$\vdash$			ean, designed, operated, main	Ininad	
FOOD				Ι,	28	Service sink provided	<ol> <li>Handwashing signage. Toile</li> </ol>	t rooms	1
5*	Safe; Source; Not adulterated; Food separated, protected from contamination. Tasting. Returned, reservice of food. Disposition.	5		L		constructed. Toilets: properly disposed.	number, location. Other liquid	wastes	,
6*	me/Temperature Control for Safety (TCS) food meets mperature requirements during receiving, cooking the holding, poling. Pasteurized eggs used if required. Nen-Continuous			Ŀ	29	Refuse, recyclables, and returnables. Outdoor/indoor storage area approved. Receptacles: provided, covered. Approved refus disposal method.			
	Cooking (NCC).		Ц	Pł	HYS	ICAL FACILITIE	<u>s</u>		
77*	TCS food meets temperature requirements during cold holding. Time as a public health control. Compliance with approved	5			30	Food contamination	from cleaning equipment prev	ented.	4
·	plan. Juice. 40 %				31		rodents, other pests. Animals p		4
8	Condition. Segregation. Handling. Receiving frozen foods.  Date marking. Required documentation: ROP, Variance, HACCP, NCC, other.	4			32 Mar	Pests control method servided as required.	ls approved, used. Pest control Non-toxic tracking powder.	l devices	1
9	Methods: cooling, facilities, plant food cooking.	4	H		33	Maintaining premise harborage.	s; free of litter and unnecessar	y items,	1
10	Consumer advisory. Juice warning; Allergen label. Shellstock tags; Records.	7			34	ciéninas protected.	s, attached equipment: clean. C Surface characteristics, indoor, I frequency, dustless methods.	outdoor:	2
11	Properly labeled; Original container. Codeddate limits. C.O.O.L. requirements: Catfish; Seafood.	1/1			The same	floor materials prope	rly used.  adequate. Ventilation system		
12	Approved procedures: thawing, cooking other.	<b>/</b> 1	Ц	Ŀ	35	operated. Lights shie	ided.		1
13 14	Food contamination prevented during storage, preparation other.	1	Н	[ ;	36 Dressing rooms provided. Employee designated areas properly located. Living /sleeping guarters separation.			eas properly	1
		<u> </u>		37 Cleaning, maintenance tools properly stored.				1	
EQUII	PMENT, UTENSILS, AND LÍNENS			D/	Ole/	ONOLIE OR TO	VIO MATERIAL C		
15*	Equipment; food contact surfaces (npn-cooking); Cleaned; Sanitized. Sanitization: temperature/concentration, time.	5		<u> </u>	015		KIC MATERIALS ems; Medicines; First aid mate		1
16	Food contact surfaces: Cleanability; Clean to sight & touch. Food thermometers: provided, accurate. Warewashing facilities: designed, irreversible registering	4		3	38*		personal care items: stored, la		5
17	temperature indicator, and chemical test papers.  Cooking surfaces, non-food contact surfaces: clean. Frequency; Methods.	1	Н	RE	EMA	RKS:			
18	Food (ice), Non-food contact surfaces: equipment, constructed, clean-	1	Н				a 1		
19.	able, installed, located. Thermometers: cold and hot holding units.  Warewashing facilities: constructed, maintained, installed,	1	H			MU	Covel		
	located, operated. Thermometers: dish machine units.		Ц				•		
20	Linens properly: stored, dried, handled. Laundry facilities used.	1	Н						
21	Wiping cloths: clean, use limitations, stored.	1	Ц						
22	Clean equipment, utensils: stored, handled, dried.	1	Н	-					
23	Single service articles: stored, dispensed, wrapped, use limitation.	1	Ц						
RECE	VED BY:		h	IN	USPF	CTED BY:			
Name:				-	ame:		UD		
Title:	N					<u></u>			

### **ALABAMA DEPARTMENT OF PUBLIC HEALTH** FOOD ESTABLISHMENT / RETAIL FOOD STORE INSPECTION REPORT Mónroe : COUNTY HEALTH DEPARTMENT (251) 575-7034 LEGAL NOTICE TO THE PROPRIETOR OR MANAGER: You are respectfully notified of such violations of the Alabama State Board of Health Rules for Food Establishment Sanitation as are indicated by a rincle in the Inspection Report. This report constitutes an official notice to comply with Chapter 420-3-22 of the aforesaid Rules within a period of \_\_\_\_\_\_\_ days. Failure to comply with this notice may result in cessation of food service food store operations. ESTABLISHMENT NAME Monropville Middle School OWNER OR MANAGER NAME Monroe County Board of Educatio 201 York Street Monroeville, AL 36460 MO. DAY YEAR PERMIT NUMBER INSP. TIME PERMITTED PRIORITY CAT. COMPLIANCE VISITA INSP. REQUIRED NO. OF P/Pf 50-020 IN YES 42 0 NO 6 **ITEMS** School Lunchroom F Public CUT NO II YES\_\_\_ PRICRITY (\*) AND PRICRITY FOUNDATION ITEMS REQUIRE IMMEDIATE ACTION MANAGEMENT AND PERSONNEL WATER, PLUMBING, AND WASTE Personnel with infections restricted, excluded. Hands clean, Water Source, quality. System: approved. properly washed. No bare hand contact, Commissary used. wage, grease disposal: system approved; Flushed. 5 Assignment of Person in Charge, Approved course. Authorized personnel. Nails. Permit category restrictions 2 26\* ss connection; Back siphonage; Backflow. 5 ater: pressure, capacity, sampling. Alternative water supply. No discharges from eyes, nose, mouth. No eating, drinking, tobacco use. Cloan clothes; Hair restraints. Other. 27 risndwashing facilities: number, location, accessible, sosp towals/drying devices. Tollet tissue. 4 Properly posted: permit, report, other. Plumbing: fixtures clean, designed, operated, maintained. Service sink provided. Handwashing signage. Toilet rooms constructed. Toilets: number, location. Other Ilquid wastes FOOD 1 Safe; Source; Nor adulterated; Food separated, contamination. Tasting. Returned, reservice of tected from 5\* property disposed. ed. Disposition and returnables. Outdoor/Indoor storage receptacles: provided, covered. Approved refuse Refuse, recyclab Time/Temperature Control for Safety (TCS) for 29 1 temperature requirements during receiving, a cooling. Pasteurized eggs used if required. N king holding 6\* disposal n TCS food meets temperature requirements of Time as a public health on trol. Compliant plan. Juice. ACILITIES PHYSICAL 30 d contamination from cleaning equipment prevented. 4 7. 5 31 resence of insects, rodents, other posts. Animals prohibited. Δ Condition, Segregation. Handling, Receiving f Date marking, Required docume tation: ROP, HACCP, NCC, other. Pests control methods approved, used. Pest control devices 1 serviced as required. Non-toxic tracking powder. ation: ROP. Vi 8 Meintaining premises: free of litter and unnecessary items, 33 1 9 Methods: cooling, facilities, plant f 4 d cooking Floors, walls, selfing attached equipment: clean. Outer openings protected. Surface characteristics, Indoor, outdoor; maintained, Cleaning frequency, dustless methods. Absorbent Consumer advisory. Julee warning; rgen label. 10 Shellstock tags; Records. Properly labeled; Original container. Co tate limits. floor materials properly used. 11 C.O.O.L. requirements: Catfish; Seafood. Lighting; Ventilation: adequate. Ventilation system (filters): clean, 35 1 12 1 Approved procedures: thawing, cooking, of operated. Lights shielded. 13 Food contamination prevented during storage, preparation, oth 1 Dressing rooms provided. Employee designated areas properly located. Living /sleeping quarters separation. 36 1 14 In use, between use, food/ice dispensing utensils properly stored. 37 1 Cleaning, maintenance tools properly stored EQUIPMENT, UTENSILS, AND LINENS Equipment; food contact surfaces (non-cooking); Cleaned; POISONOUS OR TOXIC MATERIALS 15\* 5 Sanitized. Sanitization: temperature, concentration, time. Toxic or poisonous items; Medicines; First aid materials: stored, labeled, used. Other personal care items; stored, labeled. Toxic or poisonous materials separation. Food contact surfaces: Cleanability; Clean to sight & touch. Food thermometers: provided, accurate. Warewashing facilities: designed, irroversible registering temperature indicator, and chemical test papers. 17 Cooking surfaces, non-food contact surfaces: clean. Frequency; Methods 1 Food (ice), Non-food contact surfaces: equipment, constructed, clean able, installed, located. Thermometers: cold and hot holding units. 1 Warewashing facilities: constructed, maintained, histalled, 19 1 located, operated. Thermometers: dish machine units. 20 Linens properly: stored, dried, handled. Laundry facilities used. 21 Wiping cloths: clean, use limitations, stored. 1 22 Clean equipment, utensils: stored, handled, dried

RECEIVED	
Name:	Simpetu
Title:	, 0

Single service articles: stored, dispensed, wrapped, use limitation.

INSPEC	TED BY:	
Name:	Dollah	

23