

**Kansas Department of Agriculture**  
**Division of Food Safety and Lodging**  
 1320 Research Park Drive, Manhattan, KS 66502  
 (office) 785-564-6767 (fax) 785-564-6779

**KANSAS FOOD ESTABLISHMENT INSPECTION REPORT**

**Insp Date:** 9/5/2013      **Business ID:** 95841FE  
**Business:** ZETA CHI FRATERNITY

**Inspection:** 66003097  
**Store ID:**  
**Phone:** 785-760-0777  
**Inspector:** KDA66  
**Reason:** 02 Follow-up  
**Results:** Administrative Review

903 EIGHTH STREET PO BOX 1  
 BALDWIN, KS 66006

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
09/05/13	10:15 AM	12:45 PM	2:30	0:10	2:40	0	
<b>Total:</b>			2:30	0:10	2:40	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification Print      Lic. Insp. No

Priority(P) Violations 5      Priority foundation(Pf) Violations 4

Certified Manager on Staff      Address Verified p      Actual Sq. Ft. 1200

Certified Manager Present

**INSPECTION INFORMATION**

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury. Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods. Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT [www.agriculture.ks.gov](http://www.agriculture.ks.gov), EMAIL [fsl@kda.ks.gov](mailto:fsl@kda.ks.gov), OR CALL (785) 296-5600.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

	Y	N	O	A	C	R
<b>Demonstration of Knowledge</b>						
1. Certification by accredited program, compliance with Code, or correct responses.				<u>p</u>		
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
<b>Employee Health</b>						
2. Management awareness; policy present.				<u>p</u>		
3. Proper use of reporting, restriction and exclusion.				<u>p</u>		
<b>Good Hygienic Practices</b>						
	Y	N	O	A	C	R

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y	N	O	A	C	R
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- |   |   |    |    |    |    |    |
|---|---|----|----|----|----|----|
| 4. Proper eating, tasting, drinking, or tobacco use | p | .. | .. | .. | .. | .. |
| 5. No discharge from eyes, nose and mouth.          | p | .. | .. | .. | .. | .. |

Preventing Contamination by Hands	Y	N	O	A	C	R
-----------------------------------	---	---	---	---	---	---

- |                                     |    |   |    |    |   |    |
|-------------------------------------|----|---|----|----|---|----|
| 6. Hands clean and properly washed. | .. | p | .. | .. | p | .. |
|-------------------------------------|----|---|----|----|---|----|

<i>Fail Notes</i>	2-301.14(l) <i>P - Wash Hands (As needed) FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES and after engaging in other activities that contaminate the hands [The cook handled raw beef by slicing the raw beef, then handled clean cooking utensils with no handwash between. cos: washed hands. ]</i>
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- |  |    |    |    |    |    |    |
|--|----|----|----|----|----|----|
| 7. No bare hand contact with RTE foods or approved alternate method properly followed. | p  | .. | .. | .. | .. | .. |
| 8. Adequate handwashing facilities supplied and accessible.                            | .. | p  | .. | .. | .. | p  |

<i>Fail Notes</i>	6-301.12 <i>Pf - Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with: Individual, disposable towels; a continuous towel system that supplies the user with a clean towel; a heated-air hand drying device; or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. [There are no paper hand towels or other hand drying provision at the kitchen hand sink. ]</i>
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Approved Source	Y	N	O	A	C	R
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- |  |    |   |    |    |   |    |
|--|----|---|----|----|---|----|
| 9. Food obtained from approved source. | .. | p | .. | .. | p | .. |
|--|----|---|----|----|---|----|

<i>Fail Notes</i>	3-201.11(B) <i>P - FOOD prepared in a private home may not be used or offered for human consumption in a FOOD ESTABLISHMENT [Cinnamon honey butter and strawberry jam, both in unlabeled home style Mason jars, were made in a private residence kitchen according to the cook. cos: discarded. ]</i>
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- |  |    |    |    |    |    |    |
|--|----|----|----|----|----|----|
| 10. Food received at proper temperature.                               | .. | .. | p  | .. | .. | .. |
| 11. Food in good condition, safe and unadulterated.                    | p  | .. | .. | .. | .. | .. |
| 12. Required records available: shellstock tags, parasite destruction. | .. | .. | .. | p  | .. | .. |

Protection from Contamination	Y	N	O	A	C	R
-------------------------------	---	---	---	---	---	---

- |   |    |    |    |    |    |    |
|---|----|----|----|----|----|----|
| 13. Food separated and protected.                 | p  | .. | .. | .. | .. | .. |
| 14. Food-contact surfaces: cleaned and sanitized. | .. | p  | .. | .. | p  | .. |

<i>Fail Notes</i>	4-601.11(A) <i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [The mechanical can opener blade has an accumulation of dried food on the food contact surface of the blade. cos: cleaned. ]</i>
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- |   |    |    |    |   |    |    |
|---|----|----|----|---|----|----|
| 15. Proper disposition of returned, previously served, reconditioned and unsafe food. | .. | .. | .. | p | .. | .. |
|---|----|----|----|---|----|----|

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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- |  |    |    |    |    |    |    |
|--|----|----|----|----|----|----|
| 16. Proper cooking time and temperatures.        | .. | .. | p  | .. | .. | .. |
| 17. Proper reheating procedures for hot holding. | .. | .. | p  | .. | .. | .. |
| 18. Proper cooling time and temperatures.        | .. | .. | p  | .. | .. | .. |
| 19. Proper hot holding temperatures.             | .. | .. | p  | .. | .. | .. |
| 20. Proper cold holding temperatures.            | p  | .. | .. | .. | .. | .. |

***This item has Notes. See Footnote 2 at end of questionnaire.***

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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21. Proper date marking and disposition. .. p .. .. p p

<i>Fail Notes</i>	<p>3-501.18(A)(1) <i>P - RTE PHF/TCS, Disposition (discard if held more than 7 days) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is held at a temperature of 5°C (41°F) or less for more than 7 days, with the day of preparation counted as Day 1. [Cooked white rice is dated 8-21, cooked meat loaf is dated 8-28, broccoli cheddar cheese is dated 8-27, all are mos. cos: discarded. ]</i></p> <p>3-501.18(A)(2) <i>P - RTE PHF/TCS, Disposition (discard if in a container w/out a date) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is not clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less for a maximum of 7 days, with the day of preparation counted as Day 1. [cinnamon honey butter made in a private residence kitchen has no date and it is unknown exactly when the butter was made (the cook said it is used for the house's pancakes), cos: discarded. Cooked beef stew was made 2 Mondays ago, according to the cook, but has no date mark. cos: discarded. Enchilada rice was made last Thursday according to the cook, but has no date mark. cos: dated. ]</i></p>
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22. Time as a public health control: procedures and record. .. .. . p .. ..

Consumer Advisory	Y	N	O	A	C	R
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23. Consumer advisory provided for raw or undercooked foods. .. .. . p .. ..

Highly Susceptible Populations	Y	N	O	A	C	R
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24. Pasteurized foods used; prohibited foods not offered. .. .. . p .. ..

Chemical	Y	N	O	A	C	R
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25. Food additives: approved and properly used. .. .. . p .. ..

26. Toxic substances properly identified, stored and used. .. p .. .. p ..

<i>Fail Notes</i>	<p>7-202.11(A) <i>Pf - Necessary Chemicals - Only those POISONOUS OR TOXIC MATERIALS that are required for the operation and maintenance of a FOOD ESTABLISHMENT, such as for the cleaning and SANITIZING of EQUIPMENT and UTENSILS and for the control of insects and rodents, shall be allowed in a FOOD ESTABLISHMENT. [Flea killer in a one gallon spray container is stored on the floor in the warewash room next to kitchen use chemicals. cos: moved the flea killer.]</i></p>
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Conformance with Approved Procedures	Y	N	O	A	C	R
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27. Compliance with variance, specialized process and HACCP plan. .. .. . p .. ..

GOOD RETAIL PRACTICES
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Safe Food and Water	Y	N	O	A	C	R
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28. Pasteurized eggs used where required. .. .. p .. ..

29. Water and ice from approved source. p .. .. .

30. Variance obtained for specialized processing methods. .. .. . p .. ..

Food Temperature Control	Y	N	O	A	C	R
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## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Food Temperature Control	Y	N	O	A	C	R		
31. Proper cooling methods used; adequate equipment for temperature control.	p	..	..	..	..	..		
32. Plant food properly cooked for hot holding.	..	..	p	..	..	..		
33. Approved thawing methods used.	..	..	p	..	..	..		
34. Thermometers provided and accurate.	..	p	..	..	..	..		
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%; vertical-align: top;"><i>Fail Notes</i></td> <td style="vertical-align: top;"> <p>4-204.112(B) <i>Temperature Measuring Devices (Integrated or Affixed) Cold or hot holding EQUIPMENT used for POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be designed to include and shall be equipped with at least one integral or permanently affixed TEMPERATURE MEASURING DEVICE that is located to allow easy viewing of the device's temperature display. [There are no thermometers to test for air temp in both refrigerators.]</i></p> </td> </tr> </table>	<i>Fail Notes</i>	<p>4-204.112(B) <i>Temperature Measuring Devices (Integrated or Affixed) Cold or hot holding EQUIPMENT used for POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be designed to include and shall be equipped with at least one integral or permanently affixed TEMPERATURE MEASURING DEVICE that is located to allow easy viewing of the device's temperature display. [There are no thermometers to test for air temp in both refrigerators.]</i></p>						
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Food Identification	Y	N	O	A	C	R		
35. Food properly labeled; original container.	..	p	..	..	..	..		
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%; vertical-align: top;"><i>Fail Notes</i></td> <td style="vertical-align: top;"> <p>3-302.12 <i>Food storage containers (Common Name) Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD. [Strawberry jelly and cinnamon honey butter jars are unlabeled.]</i></p> </td> </tr> </table>	<i>Fail Notes</i>	<p>3-302.12 <i>Food storage containers (Common Name) Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD. [Strawberry jelly and cinnamon honey butter jars are unlabeled.]</i></p>						
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Prevention of Food Contamination	Y	N	O	A	C	R		
36. Insects, rodents and animals not present.	..	p	..	..	..	p		
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37. Contamination prevented during food preparation, storage and display.	p	..	..	..	..	..		
38. Personal cleanliness.	p	..	..	..	..	..		
39. Wiping cloths: properly used and stored.	..	..	p	..	..	..		
40. Washing fruits and vegetables.	..	..	p	..	..	..		

Proper Use of Utensils	Y	N	O	A	C	R
41. In-use utensils: properly stored.	p	..	..	..	..	..
42. Utensils, equipment and linens: properly stored, dried and handled.	p	..	..	..	..	..
43. Single-use and single-service articles: properly used.	p	..	..	..	..	..
44. Gloves used properly.	..	..	p	..	..	..

Utensils, Equipment and Vending	Y	N	O	A	C	R
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items	p	..	..	..	..	..
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items	p	..	..	..	..	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending	Y	N	O	A	C	R
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46. Warewashing facilities: installed, maintained, and used; test strips.      ..    p    ..    ..    ..    p

*Fail Notes* | 4-302.14    *Pf - A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [There are no test strips to test the amount of sanitizer being used.]*

47. Non-food contact surfaces clean.      p    ..    ..    ..    ..    ..

Physical Facilities	Y	N	O	A	C	R
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48. Hot and cold water available; adequate pressure.      p    ..    ..    ..    ..    ..

49. Plumbing installed; proper backflow devices.      p    ..    ..    ..    ..    ..

50. Sewage and waste water properly disposed.      p    ..    ..    ..    ..    ..

51. Toilet facilities: properly constructed, supplied and cleaned.      ..    ..    p    ..    ..    ..

52. Garbage and refuse properly disposed; facilities maintained.      ..    ..    p    ..    ..    ..

53. Physical facilities installed, maintained and clean.      ..    p    ..    ..    ..    ..

*Fail Notes* | 6-501.12(A)    *PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [The cabinets in the warewash room have a dried food residue on the doors.]*

54. Adequate ventilation and lighting; designated areas used.      ..    p    ..    ..    ..    p

*Fail Notes* | 6-202.11(A)    *Except as specified in ¶ 6-202.11(B), light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES. [Ceiling bulbs in the kitchen are not shielded to protect from breakage.]*

6-303.11(A)    *Light intensity (108 lux) The light intensity shall be at least 108 lux (10 foot candles) at a distance of 75 cm (30 inches) above the floor, in walk-in refrigeration units and dry FOOD storage areas and in other areas and rooms during periods of cleaning. [Lighting is dim in the refrigerator and in the food pantry.]*

6-303.11(B)    *Light intensity (215 lux) The light intensity shall be at least 215 lux (20 foot candles): At a surface where FOOD is provided for CONSUMER self-service such as buffets and salad bars or where fresh produce or PACKAGED FOODS are sold or offered for consumption; Inside EQUIPMENT such as reach-in and under-counter refrigerators; and, At a distance of 75 cm (30 inches) above the floor in areas used for handwashing, WAREWASHING, and EQUIPMENT and UTENSIL storage, and in toilet rooms. [Lighting is very dim in the warewashing room.]*

Administrative/Other	Y	N	O	A	C	R
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55. Other violations      p    ..    ..    ..    ..    ..

EDUCATIONAL MATERIALS
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The following educational materials were provided      p

<i>Material Distributed</i>	<i>Education Title #08</i>	<i>Date Marking</i>	
	<i>Education Title #25</i>	<i>Handwashing</i>	

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## Footnote 1

### **Notes:**

This follow up inspection is to 13 FS 9181.

Get the "FOCUS ON FOOD SAFETY" book by going to the Kansas Department of Agriculture website, Food Safety, Publications, and then Focus on Food Safety.

\* Critical (bold the documentation in violation description)

BHC	Bare Hand Contact
CAP	Corrective Action Plan
COS	Corrected On-Site
Cl	Chlorine
F	Fahrenheit (all temps are in F)
HACCP	Hazard Analysis Critical Control Point
HH	Hot Holding
HVAC	Heating Ventilation and Air Conditioning
KSA	Kansas Statutes Annotated
MT	Make Table (Refrigerated preparation table)
NC	Non-Critical Violation
NONC	Notice of Non-Compliance
PHF	Potentially Hazardous Food
PIC	Person In Charge
PPM	Parts Per Million
QT	Quaternary Ammonia Compounds
RCP	Risk Control Plan
RIC	Reach-in Cooler
RIF	Reach-in Freezer
RTE	Ready-To-Eat
ST	Steam table
ST	Steam Table
TPHC	Time as a Public Health Control
VC	Voluntary Closure
VD	Voluntary Destruction
WIC	Walk-In Cooler
WIF	Walk in freezer
MOS	Made on site
FB	Fluorescent bulbs

## Footnote 2

### **Notes:**

cooked french toast 37, cooked rice 38, cooked meat loaf 40, beef stew 39, brocolli cheddar soup, 40/Fridigaire refrig. milk 40/GE refrig



## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 9/5/2013      **Business ID:** 95841FE  
**Business:** ZETA CHI FRATERNITY

**Inspection:** 66003097  
**Store ID:**  
**Phone:** 785-760-0777  
**Inspector:** KDA66  
**Reason:** 02 Follow-up

903 EIGHTH STREET PO BOX 1  
 BALDWIN, KS 66006

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
09/05/13	10:15 AM	12:45 PM	2:30	0:10	2:40	0	
Total:			2:30	0:10	2:40	0	

**ACTIONS**

Number of products Voluntarily Destroyed   5  

**VOLUNTARY DESTRUCTION REPORT**

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product cinnamon honey butter Qty 1 Units gal Value \$ 5

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product cooked white rice Qty 1 Units lbs Value \$ 5

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

3. Product cooked meat loaf Qty 3 Units lbs Value \$ 15

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

# VOLUNTARY DESTRUCTION REPORT

## VOLUNTARY DESTRUCTION REPORT

4. Product broccoli cheddar cheese soup Qty 2 Units gal Value \$ 10

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

5. Product cooked beef stew Qty 3 Units gal Value \$ 15

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A