

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: 7/8/2015 **Business ID:** 111804FE
Business: JOE SNUFFYS OLD FASHION GRILL

Inspection: 92000034
Store ID:
Phone: 7852637802
Inspector: KDA92
Reason: 24 Verification
Results: Follow-up

209 W 1ST ST
 ABILENE, KS 67410

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/08/15	01:36 PM	07:50 PM	6:14	2:45	8:59	0	
Total:			6:14	2:45	8:59	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. No
 Priority(P) Violations 7 Priority foundation(Pf) Violations 3
 Certified Manager on Staff .. Address Verified p Actual Sq. Ft. 0
 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, EMAIL fsl@kda.ks.gov, OR CALL (785) 564-6767.

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

Demonstration of Knowledge	Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.	p

This item has Notes. See Footnote 1 at end of questionnaire.

Employee Health	Y	N	O	A	C	R
2. Management awareness; policy present.	p
3. Proper use of reporting, restriction and exclusion.	p

Good Hygienic Practices	Y	N	O	A	C	R
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

	Y	N	O	A	C	R			
Good Hygienic Practices									
4. Proper eating, tasting, drinking, or tobacco use	p			
5. No discharge from eyes, nose and mouth.	p			
Preventing Contamination by Hands									
6. Hands clean and properly washed.	..	p	p	..			
<table border="0" style="width: 100%;"> <tr> <td style="width: 15%;"><i>Fail Notes</i></td> <td style="width: 10%; border-left: 1px solid black; border-right: 1px solid black;">2-301.14(H)</td> <td style="border-right: 1px solid black;"><i>P - Wash Hands (Gloves) 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 before donning gloves for working with FOOD [Upon entering kitchen area, server put gloves on without prior hand washing. Reached in bag and removed two peices of bread and placed in toaster. COS- removed gloves, washed hands and replaced gloves.]</i></td> </tr> </table>	<i>Fail Notes</i>	2-301.14(H)	<i>P - Wash Hands (Gloves) 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 before donning gloves for working with FOOD [Upon entering kitchen area, server put gloves on without prior hand washing. Reached in bag and removed two peices of bread and placed in toaster. COS- removed gloves, washed hands and replaced gloves.]</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			
Approved Source									
9. Food obtained from approved source.	p			
10. Food received at proper temperature.	p			
11. Food in good condition, safe and unadulterated.	..	p	p	..			
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<i>Fail Notes</i>	3-101.11	<i>P - FOOD shall be safe, UNADULTERATED, and honestly presented. [In the bar area, 2 samll flying insects in a bottle of old Charter liquor. COS- voluntarily destroyed.]</i>							
12. Required records available: shellstock tags, parasite destruction.	p			
Protection from Contamination									
13. Food separated and protected.	..	p	p	..			
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14. Food-contact surfaces: cleaned and sanitized.	..	p	p	..			
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Protection from Contamination

Y N O A C R

Fail Notes	4-602.11(E)(4) <i>Non-PHF/TCS Food Contact Surface Cleaning Frequency (ice bins, soda nozzles) Surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned, in EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean grinders, and water vending EQUIPMENT: at a frequency specified by the manufacturer; or, absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold. [Ice machine deflector contains small amounts of black mold like substance.]</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

16. Proper cooking time and temperatures. p

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

17. Proper reheating procedures for hot holding. p

This item has Notes. See Footnote 3 at end of questionnaire.

18. Proper cooling time and temperatures. p

19. Proper hot holding temperatures. p

This item has Notes. See Footnote 4 at end of questionnaire.

20. Proper cold holding temperatures. . . p . . . p . .

This item has Notes. See Footnote 5 at end of questionnaire.

Fail Notes	3-501.16(A)(2) <i>P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less. [MT in front of fryer: potato salad 56F, macaroni salad 48F, cole slaw 56F. PIC/Owner stated items were placed in around 10am. Temperature taken at 2:10pm. Lower portion of MT: plastic containers of cooked and diced potatoes 47F. Ambient temperature 53F, temperature taken again 2 hours later and no change. COS- items voluntarily destroyed. Owner called repair man. MT in front of flat top: cut lettuce 51F, raw sliced tomatoes 53F, swiss cheese 51F, sliced ham 51F, PIC/Owner stated itmes we placed in MT around 10am. Temperatures taken at 2:10pm. COS- Placed containers of ice below food and kept shut. Temperatures taken 2 hours later, raw sliced tomatoes 44.8F, sliced ham (bottom portion 41F, top portion 48F) cut lettuce 39F, raw sliced tomatoes 39F, diced ham (51 top portion 42 lower portion) MT near WIC: cut raw tomatoes 44.8F COS- voluntarily destroyed items that were out of temperature.]</i>
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21. Proper date marking and disposition. . . p . . . p . .

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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Fail Notes	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. [In bar area, vanilla milkshake mix not dated with open date. Owner sated container was opened on 7/6 (closed on 7/7) COS-dated.]</i>
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22. Time as a public health control: procedures and record.	p
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Consumer Advisory	Y	N	O	A	C	R
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23. Consumer advisory provided for raw or undercooked foods.	p
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Highly Susceptible Populations	Y	N	O	A	C	R
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24. Pasteurized foods used; prohibited foods not offered.	p
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Chemical	Y	N	O	A	C	R
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25. Food additives: approved and properly used.	p
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26. Toxic substances properly identified, stored and used.	..	p	p	..
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Fail Notes	7-201.11(A) <i>P - Chemical Storage (spacing/partitioning) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by separating the POISONOUS OR TOXIC MATERIALS by spacing or partitioning. [2 containers of sterno in contact with single use straws. COS-moved.]</i> 7-204.11 <i>P - Chemical SANITIZERS and other chemical antimicrobials applied to FOOD-CONTACT SURFACES shall meet the requirements specified in 40 CFR 180.940 Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations (food-contact surface sanitizing solutions). [In manual warewashing area, Cl sanitizer 200ppm. COS- informed employee, and sanitizer water diluted to 100ppm, items that were sanitized with 200ppm were re-washed.]</i>
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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
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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
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29. Water and ice from approved source.	p
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30. Variance obtained for specialized processing methods.	p
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Food Temperature Control	Y	N	O	A	C	R
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31. Proper cooling methods used; adequate equipment for temperature control.	..	p	p	..
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Food Temperature Control	Y N O A C R
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Fail Notes | 4-301.11 *Pf - Temperature Capacity - EQUIPMENT for cooling and heating FOOD, and holding cold and hot FOOD, shall be sufficient in number and capacity to provide FOOD temperatures as specified under Chapter 3.
[MT in front of fryer not steadily holding proper temperature fo cold holding, ambient temperature of 53.8F. COS - items placed on ice, and repair man called.]*

- | | |
|---|-------------|
| 32. Plant food properly cooked for hot holding. | p |
| 33. Approved thawing methods used. | p |
| 34. Thermometers provided and accurate. | p |

Food Identification	Y N O A C R
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35. Food properly labeled; original container.

Fail Notes | 3-302.12 *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.
[Located in WIC, container of food not labeled. PIC/Owner stated it was past date (only hold for 3 days) COS- discarded.]*

. . p . . . p . .

Prevention of Food Contamination	Y N O A C R
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36. Insects, rodents and animals not present.

Fail Notes | 6-202.15(A)(3) *Outer openings (Doors) Outer openings of a FOOD ESTABLISHMENT shall be protected against the entry of insects and rodents by solid, self-closing, tight-fitting doors.
[Front door contains approximately 1/2" gap.]*

37. Contamination prevented during food preparation, storage and display.

Fail Notes | 3-307.11 *FOOD shall be protected from contamination that may result from a factor or source not specified under Subparts 3-301 - 3-306.
[Hose leading from frozen drink machine empties out into drainage area next to ice holder. Potential for contamination since there is not much of a barrier between the ice and drain except for a small lip. Owner will redirect hose.]*

. . p

. . 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
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41. In-use utensils: properly stored.

42. Utensils, equipment and linens: properly stored, dried and handled.

Fail Notes | 4-901.11(B) *Equipment/utensils (Cloth drying) After cleaning and SANITIZING, EQUIPMENT and UTENSILS may not be cloth dried, except that UTENSILS that have been air-dried may be polished with cloths that are maintained clean and dry.
[After washing rinsing and saitzing, empolyee began towel drying interior vat of daquiri machine. COS- educated and discontinued use of towel.]*

p

. . p . . . p . .

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Proper Use of Utensils	Y	N	O	A	C	R
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<i>Fail Notes</i>	4-903.11(A)	Cleansed EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored: In a clean, dry location; Where they are not exposed to splash, dust, or other contamination; and, At least 15 cm (6 inches) above the floor. [In storage shed, boxes of single use foam containers, napkins, foam cups, straws, plastic lids and silverware being stored on ground. In WIF containers of frozen previously cooked meat and bags of ice stored on floor beneath shelving unit. WIC pan of previously cooked food stored on floor. COS- moved.]
	4-903.11(B)	Clean EQUIPMENT and UTENSILS shall be stored as specified under ¶ (A) of this section and shall be stored: In a self-draining position that allows air drying; and, Covered or inverted. [Metal pans stored in upright position, not self-draining.]

- | | | | | | | |
|--|---|----|----|----|----|----|
| 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
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- | | | | | | | |
|---|----|---|----|----|---|----|
| 45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items | .. | p | .. | .. | p | .. |
|---|----|---|----|----|---|----|

<i>Fail Notes</i>	4-202.11(A)(2)	Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. [Plastic storage container missing 2 corners on the upper lip and a crack going down the side, not easily cleanable. COS- discarded.]
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- | | | | | | | |
|---|----|----|----|----|----|----|
| 45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items | p | .. | .. | .. | .. | .. |
| 46. Warewashing facilities: installed, maintained, and used; test strips. | p | .. | .. | .. | .. | .. |
| 47. Non-food contact surfaces clean. | .. | p | .. | .. | p | .. |

<i>Fail Notes</i>	4-602.13	NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues. [Inside exterior vat frozen drink machine contains what appears to be mold spots. COS- cleaned.]
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Physical Facilities	Y	N	O	A	C	R
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|--|----------|--|----|----|----|----|
| 48. Hot and cold water available; adequate pressure. | p | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 6 at end of questionnaire.</i> | | | | | | |
| 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 | .. | .. | .. | .. |
| <i>Fail Notes</i> | 6-501.11 | PHYSICAL FACILITIES shall be maintained in good repair. [There is a section of the wall between the WIC and the dry storage room that is peeling away. 2 holes in wall above steam table.] | | | | |
| 54. Adequate ventilation and lighting; designated areas used. | .. | p | .. | .. | .. | .. |

<i>Fail Notes</i>	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. [Lightbulb in food storage area does not contain a shield.]
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Administrative/Other	Y	N	O	A	C	R
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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Administrative/Other

Y N O A C R

55. Other violations

p " " " " "

EDUCATIONAL MATERIALS

The following educational materials were provided p

Material Distributed | Education Title #27 Hot and Cold Holding

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Accompanied by KDA 69

Critical (Critical); Non Critical Violation (NC); Corrected On Site (COS); Cold Hold (CH); Walk In Cooler (WIC); Person In Charge (PIC); Walk In Freezer (WIF); Steam Table (ST); Potentially Hazardous Food (PHF); Hot Hold (HH); Ready To Eat (RTE); Make Table (MT); Reach In Cooler (RIC); Voluntary Closure (VC); Bare Hand Contact (BHC); Chlorine (Cl); Parts Per Million (PPM); Voluntary Destruction (VD); Risk Control Plan (RCP); Reach In Freezer (RIF); Degrees Fahrenheit (F); Quaternary Compounds (QT); Notice of Non Compliance (NONC); Hot Box (HB); Food Contact Surface

Footnote 2

Notes:

Cook temperatures: hamburger 177F, baked beans 160F.

Footnote 3

Notes:

Commercially prepared reheated macaroni and cheese: 167F

Footnote 4

Notes:

Steam table next to RIF: gravy 150F, mashed potatoes 148F, baked potatoes 135F.
Steam table next to Flat top: pulled pork 167F, mac and cheese 182F, sloppy joe 167F.

Footnote 5

Notes:

MT by WIC: hard boiled eggs 40F, salsa 38F.
MT in front of flat top: raw hamburger 41F, raw shell egg 43F.
WIC: baked potatoes 36F, smothered pork chops 39F, swiss cheese 43F, salad (cut lettuce and tomatoes) 38F, ambient 34.3F.
Bar RIC: vanilla milkshake mix 42F.

Footnote 6

Notes:

Handsink hot water temperatures: in kitchen 113F, server sink 113F, womens toilet room 102F, mens toilet room 110F.

VOLUNTARY DESTRUCTION REPORT

Insp Date: 7/8/2015 **Business ID:** 111804FE
Business: JOE SNUFFYS OLD FASHION GRILL

Inspection: 92000034
Store ID:
Phone: 7852637802
Inspector: KDA92
Reason: 24 Verification

209 W 1ST ST
 ABILENE, KS 67410

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/08/15	01:36 PM	07:50 PM	6:14	2:45	8:59	0	
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ACTIONS

Number of products Voluntarily Destroyed 7

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 pasta salad Qty 1 Units quart Value \$ _____

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product cole slaw Qty 1 Units gallon Value \$ _____

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

3. Product potato salad Qty 1 Units quart Value \$ _____

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 diced ham Qty 1 Units cup Value \$ _____

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

5. Product cooked potatoes Qty 3 Units gal Value \$ _____

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

6. Product sliced deli ham Qty 6 Units ounce Value \$ _____

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

7. Product cut raw tomatoes Qty 5 Units cups Value \$ _____

Description

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

