

**MENASHA HEALTH DEPARTMENT - RESTAURANT / RETAIL FOOD SERVICE INSPECTION REPORT**

Business Name <b>BJ Clancy's</b>	Business Address 3341 S. Oneida Street	County <b>Winnebago</b>	ID # <b>02-21822-M</b>
Legal Licensee <b>BJ Clancy's</b>	Mailing Address (Licensee) same	Telephone # (920 ) 739-7938	

Date of inspection 4/5/13	Bare Hand Contact Plan in Place <input type="checkbox"/> Yes <input type="checkbox"/> No	Type of Establishment <input type="checkbox"/> Restaurant <input type="checkbox"/> Retail <input type="checkbox"/> School	Is operator Certified <input type="checkbox"/> yes <input type="checkbox"/> no <input type="checkbox"/> pending <input type="checkbox"/> N/A
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<b>Inspection Type</b> <input type="checkbox"/> pre-inspection <input type="checkbox"/> routine inspection <input type="checkbox"/> Re-inspection <input type="checkbox"/> Complaint <input type="checkbox"/> Downtime <input type="checkbox"/> Non inspection visit	<b>Action Taken</b> <input type="checkbox"/> Operational <input type="checkbox"/> Conditional Permit 30 days <input type="checkbox"/> Withhold Permit <input type="checkbox"/> License suspended <input type="checkbox"/> License revoked <input type="checkbox"/> Other
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<b>Person in Charge</b>	<b>CFM # and expiration</b> CFM #                      expiration date
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FOODBORNE ILLNESS RISK FACTORS	
Circle designated compliance status for each item <b>IN</b> -in compliance <b>OUT</b> – out of compliance <b>N/O</b> – not observed <b>N/A</b> – not applicable	Mark an <b>X</b> in appropriate box for <b>COS</b> and/or <b>R</b> <b>COS</b> – corrected on site during inspection <b>R</b> - repeat violation

COMPLIANCE STATUS		COS	R
<b>DEMONSTRATION OF KNOWLEDGE</b>			
1A	IN	Certified food manager, duties	<input type="checkbox"/>
1B	IN	Person in charge, ID knowledgeable, duties and responsibilities	<input type="checkbox"/>
<b>EMPLOYEE HEALTH</b>			
2	IN	Management awareness, policy present	<input type="checkbox"/>
3	IN	Proper use of reporting, restriction and exclusion	<input type="checkbox"/>
<b>GOOD HYGENIC PRATICES</b>			
4	IN	Proper eating, tasting, drinking	<input type="checkbox"/>
5	IN	No discharge from eyes, nose and mouth	<input type="checkbox"/>
<b>PREVENTING CONTAMINATION FROM HANDS</b>			
6	OUT	Hands cleaned and properly washed	<input type="checkbox"/>
7	IN	No bare hand contact or using approved plan	<input type="checkbox"/>
8	IN	Adequate hand washing facilities supplied and accessible	<input checked="" type="checkbox"/>
<b>APPROVED SOURCE</b>			
9	IN	Food obtained from approved source	<input type="checkbox"/>
10	IN	Food received at proper temperature	<input type="checkbox"/>
11	IN	Food in good condition, safe, unadulterated	<input type="checkbox"/>
12	NA	Records available, shell stock tags, parasite destruction	<input type="checkbox"/>
<b>PROTECTION FROM CONTAMINATION</b>			
13	OUT	Food separated and protected	<input type="checkbox"/>
14	IN	Food contact surfaces cleaned and sanitized	<input checked="" type="checkbox"/>
15	IN	Proper disposition of returned, previously served, reconditioned & unsafe food	<input type="checkbox"/>

COMPLIANCE STATUS		COS	R
<b>POTENTIALLY HAZARDOUS FOOD TEMPERATURE</b>			
16	IN	Proper cooking time and temperature	<input type="checkbox"/>
17	NO	Proper re-heating procedures for hot holding	<input type="checkbox"/>
18	NO	Proper cooling time and temperature	<input type="checkbox"/>
19	IN	Proper hot holding temperatures	<input type="checkbox"/>
20	IN	Proper cold holding temperatures	<input type="checkbox"/>
21	OUT	Proper date marking and disposition	<input type="checkbox"/>
22	IN	Time as a public health control; procedures and record	<input type="checkbox"/>

**CONSUMER ADVISORY**

23	OUT	Consumer advisory supplied	<input type="checkbox"/>
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**HIGHLY SUSEPTABLE POPULATIONS**

24	NA	Pasteurized foods used; prohibited foods not offered	<input type="checkbox"/>
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**CHEMICAL**

25	NA	Food additives approved and properly use	<input type="checkbox"/>
26	IN	Toxic substances properly identified, stored, used	<input checked="" type="checkbox"/>

**CONFORMANCE WITH APPROVED PROCEDURES**

27	NA	Compliance with variance, specialized process, HACCP plan	<input type="checkbox"/>
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**Risk Factors:** are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

Risk factor violations should be corrected on site during the inspection unless there is some reason that correction cannot be immediately made.

**GOOD RETAIL PRACTICES**

Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into food. Mark an X in box if item is not in compliance. Mark an X in appropriate box for COS/R. **COS** – corrected on site during inspection  
**R**- repeat violation

SAFE FOOD AND WATER			COS	R	PROPER USE OF UTENSILS			COS	R
28	NA	Pasteurized eggs used where required	<input type="checkbox"/>	<input type="checkbox"/>	41	IN	In use utensils properly stored	<input type="checkbox"/>	<input type="checkbox"/>
29	IN	Water and ice from approved source	<input type="checkbox"/>	<input type="checkbox"/>	42	IN	Utensils equipment and linen properly stored and used	<input type="checkbox"/>	<input type="checkbox"/>
30	NA	Variance obtained for specialized processing methods	<input type="checkbox"/>	<input type="checkbox"/>	43	IN	Single-use and Single service articles properly stored and used	<input type="checkbox"/>	<input type="checkbox"/>
FOOD TEMPERATURE CONTROL					44	IN	Gloves properly used	<input type="checkbox"/>	<input type="checkbox"/>
31	IN	Proper cooling methods used; adequate equip. for temperature control.	<input type="checkbox"/>	<input type="checkbox"/>	UTENSILS AND EQUIPMENT				
32	NO	Plant food properly cooked for hot holding	<input type="checkbox"/>	<input type="checkbox"/>	45	OUT	Food and nonfood contact surfaces; cleanable, properly designed, constructed and used	<input type="checkbox"/>	<input type="checkbox"/>
33	IN	Approved thawing methods used.	<input type="checkbox"/>	<input type="checkbox"/>	46	IN	Warewash facilities; installed, maintained, and used	<input type="checkbox"/>	<input type="checkbox"/>
34	IN	Thermometers provided and accurate	<input type="checkbox"/>	<input type="checkbox"/>	47	IN	Non-food contact surfaces clean	<input type="checkbox"/>	<input type="checkbox"/>
FOOD PROTECTION					PHYSICAL FACILITIES				
35	IN	Food properly labeled original container	<input type="checkbox"/>	<input type="checkbox"/>	48	IN	Hot and cold water available, under pressure	<input type="checkbox"/>	<input type="checkbox"/>
36	IN	Pests and animals not present, no unauthorized persons	<input type="checkbox"/>	<input type="checkbox"/>	49	IN	Plumbing installed; proper backflow devices	<input type="checkbox"/>	<input type="checkbox"/>
37	OUT	Contamination prevented during food preparation storage and display	<input type="checkbox"/>	<input type="checkbox"/>	50	IN	Sewage and wastewater properly disposed	<input type="checkbox"/>	<input type="checkbox"/>
38	IN	Personal cleanliness, jewelry	<input type="checkbox"/>	<input type="checkbox"/>	51	IN	Toilet facilities, properly constructed, supplied and clean	<input type="checkbox"/>	<input type="checkbox"/>
39	OUT	Wiping cloths; properly used and stored	<input type="checkbox"/>	<input type="checkbox"/>	52	IN	Garbage and refuse, properly disposed facilities and maintained	<input type="checkbox"/>	<input type="checkbox"/>
40	IN	Plant food cooking for hot hold Washing all fruits and vegetables	<input type="checkbox"/>	<input type="checkbox"/>	53	OUT	Physical facilities installed maintained and clean	<input type="checkbox"/>	<input type="checkbox"/>
			<input type="checkbox"/>	<input type="checkbox"/>	54	IN	Adequate ventilation and lighting, designed and used.	<input type="checkbox"/>	<input type="checkbox"/>

**Menu Review:** Review Conducted  yes  no - New menu items  Yes  No New items

**New processes:** Does new process require variance  yes  no

What interim step was taken pending variance

Addition to Consumer Advisory  yes  no New menu item which requires consumer advisory Breakfast menu

Concerns / Corrections Suggested:

TEMPERATURES – Refrigeration/hot hold/cook					
Item / Location	Temp	Item / Location	Temp	Item / Location	Temp
hot hold	154°F	walk in cooler	35°F	prep cooler	41°F
upright refrigerator	39°F	--	F °	--	F °
Cook --	°F	Cook --	F °	Cook --	F °
WAREWASHING INFORMATION					
Machine Name	Sanitization Method	Thermo Label confirmed	PPM/ temp	Sanitizer Name / Approved Y/N	Sanitizer Type
	sanitizing machine	<input type="checkbox"/> yes <input type="checkbox"/> No	50ppm / 121 °F rinse	Low temp chlorine <input type="checkbox"/> Yes <input type="checkbox"/> No	chlorine

**CDC Risk Code Factor Abbreviations and Violation by Category Numbers Table**

(Use this table to group CDC risk factor listed below with violation from page 1)

Unsafe Sources (US)	Inadequate Cooking (IC)	Improper Hold (IH)	Cross Contamination (CC)	Personal Hygiene (PH)	Other CDC Factors (O)
9	16	18	13	3	1A
10	17	19	14	4	1B
11		20	15	5	2
12		21		6	23
		22		7	24
				8	25
					26

For each violation sited, use above table and record CDC Risk Code Factor abbreviation (such as “US” or “IH”), violation number, list from the Wisconsin Food Code (WFC) the reference number that refers to the area in violation.

**Record CDC risk code abbreviation, violation # from 1<sup>st</sup> page, violation description, Food Code reference, corrective action, and score.**

CDC Code	Violation number	Description of violation, WFC Reference Number including code reference text / Corrective Action Required – Note date(s) of repeat violations on previous inspections.	Compliance Date/ Corrected on site (COS)
PH	6	<p>Food employee noted putting gloves to work with food without washing hands immediately prior to putting on gloves. Handwash sink was noted dry with no hand soap available at the sink.</p> <p><b>WISCONSIN FOOD CODE REFERENCE</b> 2-301.14 When to Wash.C</p> <p>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:</p> <p>(A) After touching bare human body parts other than clean hands and clean, exposed portions of arms;</p> <p>(B) After using the toilet room;</p> <p>(C) After caring for or handling SERVICE ANIMALS or aquatic animals as specified in ¶ 2-403.11(B);</p>	--

		<p>(D) Except as specified in ¶ 2-401.11(B), after coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking;</p> <p>(E) After handling soiled EQUIPMENT or UTENSILS;</p> <p>(F) During FOOD PREPARATION, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks;</p> <p>(G) When switching between working with raw FOOD and working with READY-TO-EAT FOOD; and</p> <p>(H) Before putting on gloves for working with FOOD; and</p> <p>(I) After engaging in other activities that contaminate the hands.</p> <p><b>CORRECTIVE ACTION</b>  Hands must be washed immediately before putting on gloves to work with food, and following any items cited above. Hand soap must be maintained at the hand sink. Hand sink noted dry indicates non-use or use of incorrect sink. Please reinforce hand washing requirements with all food employees.</p>	
<b>CC</b>	<b>13</b>	<p>Ground beef was noted in the front prep cooler above steaks. .</p> <p><b>WISCONSIN FOOD CODE REFERENCE</b>  3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation.C</p> <p>(A) FOOD shall be protected from cross contamination by:</p> <p>(1) Separating raw animal FOODS during storage, PREPARATION, holding, and display from:</p> <p>(a) Raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as vegetables, and</p> <p>(b) Cooked READY-TO-EAT FOOD;</p> <p>(2) Except when combined as ingredients, separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage, PREPARATION, holding, and display by:</p> <p>(a) Using separate EQUIPMENT for each type, or</p> <p>(b) Arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented, and</p> <p>(c) Preparing each type of FOOD at different times or in separate areas;</p> <p><b>CORRECTIVE ACTION</b>  Raw animal products must be stored in order of cook temperature where lowest cook temp products are stored above higher cook temperature products. Please reinforce this with all food staff.</p>	<b>COS</b>
<b>IH</b>	<b>21</b>	<p>Cooked prime rib sections and baked potatoes were noted in the walk in cooler without date marking.</p>	<b>immediate</b>

		<p><b>WISCONSIN FOOD CODE REFERENCE</b>  3-501.17 Ready-to-Eat, Potentially Hazardous Food, Date Marking.C</p> <p>(A) Except as specified in ¶¶ (D), (E) and (G) of this section, refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD PREPARED and held in a FOOD ESTABLISHMENT for more than 24 hours shall be clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold or discarded, based on the temperature and time combination of 5oC (41oF) or less for a maximum of 7 days. The day of PREPARATION shall be counted as Day 1.</p> <p>Note: Any system for internal marking or use to identify when a product should be disposed of is satisfactory.</p> <p>(B) Except as specified in ¶¶ (D), (E), (G) and (H) of this section, refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD PREPARED and PACKAGED by a FOOD PROCESSING PLANT shall be clearly marked at the time the original container is opened in a FOOD ESTABLISHMENT and, if the FOOD is held for more than 24 hours, to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold or discarded, based on the temperature and time combinations specified in ¶ (A); and</p> <p>(1) The day the original container is opened in the FOOD ESTABLISHMENT shall be counted as Day 1; and</p> <p><b>CORRECTIVE ACTION</b>  All ready to eat potentially hazardous foods maintained in refrigeration must be date marked for 7 days. Additional undated items noted on reinspection shall be ordered disposed of per the following section:</p> <p>3-501.18 Ready-to-Eat, Potentially Hazardous Food, Disposition.C</p> <p>(A) A FOOD specified under ¶ 3-501.17(A) or (B) shall be discarded if it:</p> <p>(1) Exceeds either of the temperature and time combinations specified in 3-501.17(A), except time that the product is frozen;</p> <p>(2) Is in a container or package that does not bear a date or day; or</p> <p>(3) Is inappropriately marked with a date or day that exceeds a temperature and time combination as specified in 3-501.17(A).</p> <p>(B) Refrigerated, READY TO EAT, POTENTIALLY HAZARDOUS FOOD PREPARED in a FOOD ESTABLISHMENT and dispensed a vending machine with an automatic shutoff control shall be discarded if it exceeds a temperature and time combination as specified in 3-501.17(A).</p>	
O	23	<p>The breakfast menu does not contain a consumer advisory statement related to the service of undercooked eggs (over hard and scrambled would be considered fully cooked)..</p> <p><b>WISCONSIN FOOD CODE REFERENCE</b>  3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens.C</p> <p>(A) Except as specified in ¶ 3-401.11(C) and Subparagraph 3-401.11(D)(3)</p>	7 days

		<p>and under ¶ 3-801.11(C), if an animal food such as beef, eggs, fish, lamb, pork, poultry, or shellfish is served or sold raw, undercooked, or without otherwise being processed to eliminate pathogens, either in ready-to-eat form or as an ingredient in another ready-to-eat food, the permit holder shall inform CONSUMERS of the significantly increased risk of consuming such foods by way of a disclosure and reminder, as specified in paragraphs (B) and (C) of this section, using brochures, deli case or menu advisories, label statements, table tents, placards, or other effective written means.</p> <p><b>CORRECTIVE ACTION</b>  Consumer advisory statement must be provided with the breakfast menu. Sticker addition or table tent should be used temporarily pending the next menu reprint.</p>	
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Use this section for Good Retail Practice (GRP) Violations

Violation #	Description of violation, WFC Reference Number / Corrective Action Required	Compliance Date/ Corrected during inspection
37	<p>Salad dressings noted next to hand wash sink without covers.</p> <p><b>WISCONSIN FOOD CODE REFERENCE</b>  3-305.11 Food Storage.</p> <p>(A) Except as specified in ¶¶ (B) and (C) of this section, FOOD shall be protected from contamination by storing the FOOD:</p> <p>(1) In a clean, dry location;</p> <p>(2) Where it is not exposed to splash, dust, or other contamination; and</p> <p>(3) At least 15 cm (6 inches) above the floor.</p> <p><b>CORRECTIVE ACTION</b>  Containers should be maintained covered when stored adjacent to any sink to protect from splash.</p>	
39	<p>In use wipe rags were noted out on the prep line and throughout the kitchen not maintained in sanitizer solution.</p> <p><b>WISCONSIN FOOD CODE REFERENCE</b>  3-304.14 Wiping Cloths and Working Containers, Use Limitation.</p> <p>(A) Cloths that are in use for wiping FOOD spills shall be used for no other purpose.</p> <p>(B) Cloths used for wiping FOOD spills shall be:</p> <p>(1) Dry and used for wiping FOOD spills from TABLEWARE and carry-out containers; or</p> <p>(2) Wet and cleaned as specified under ¶ 4-802.11(D), stored in a chemical SANITIZER at a concentration specified in § 4-501.114, and used for wiping spills from FOOD-CONTACT and nonFOOD-CONTACT SURFACES of EQUIPMENT.</p> <p>(C) Dry or wet cloths that are used with raw animal FOODS shall be kept separate from cloths used for other purposes, and wet cloths used with raw animal FOODS shall be kept in a separate SANITIZING solution.</p> <p>(D) Wet wiping cloths used with a freshly made SANITIZING solution and dry wiping</p>	

	<p>cloths shall be free of FOOD debris and visible soil.</p> <p>(E) Working containers of SANITIZING solutions for storage of in-use wiping cloths may be placed above the floor if used in a manner to prevent contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, SINGLE-SERVICE or SINGLE-USE ARTICLES..</p> <p><b>CORRECTIVE ACTION</b>  <b>Wiping rags must be maintained in sanitizer solution when not in immediate use.</b></p>	
<p><b>45</b></p>	<p>Prep cooler cut board and cut 2 cut boards hung above the sinks were noted with deep scoring and significant discoloration.</p> <p><b>WISCONSIN FOOD CODE REFERENCE</b>  4-501.12 Cutting Surfaces.</p> <p>Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and SANITIZED, or discarded if they are not capable of being resurfaced.</p> <p><b>CORRECTIVE ACTION</b>  <b>Cited cutting boards should be disposed of and replaced.</b></p>	<p><b>7 days</b></p>
<p><b>45</b></p>	<p>Door seals were noted damaged on the walk in cooler door.</p> <p><b>WISCONSIN FOOD CODE REFERENCE</b>  4-501.11 Good Repair, Proper Adjustment, and Operation.</p> <p>(A) EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2.</p> <p>(B) EQUIPMENT components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications.</p> <p>(C) Cutting or piercing parts of can openers shall be kept sharp to minimize the creation of metal fragments that can contaminate FOOD when the container is opened.</p> <p>(D) EQUIPMENT shall be used and operated in accordance with the manufacturers' instructions and as listed and tested unless APPROVED by the REGULATORY AUTHORITY.</p> <p><b>CORRECTIVE ACTION</b>  <b>Replace walk in cooler door seals.</b></p>	
<p><b>53</b></p>	<p>Walk in cooler floor remains damaged and in a condition which would not be considered washable.</p> <p><b>WISCONSIN FOOD CODE REFERENCE</b>  6-201.11 Floors, Walls, and Ceilings.</p> <p>Except as specified under § 6-201.14, the floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are SMOOTH and EASILY CLEANABLE, except that antislip floor coverings or applications may be used for safety reasons</p> <p><b>CORRECTIVE ACTION</b>  Floor should be replaced with a smooth washable surface</p>	

Long term controls in place

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**Critical Violations which require greater than one re-inspection and/or repeated CDC Risk Factors violation(s) which are cited on 3 consecutive inspections shall result in the issuance of a re-inspection fee. Re-inspection fees are set based on the complexity of the establishment as follows:**

- **Complex restaurants \$250.00**
- **Moderate restaurants \$200.00**
- **Simple restaurants \$150.00**
- **Retail >1 M \$300.00**
- **Retail 25K-1M \$250.00**
- **Retail remaining \$200.00**

**Violations must be corrected by the compliance date, unless some arrangement has been made with Menasha Health Department. Re-inspection fees will be assessed to all CDC Risk Factor violations requiring more than (1) re-inspection or if the same CDC Risk Factor violation is cited on 3 consecutive inspections. Re-inspection fees will be billed to the owner of the establishment. Failure to pay re-inspection fee shall result in the following potential legal actions:**

- **Temporary revocation of license**
- **License will not be renewed pending payment**
- **Enforcement conference with licensee or licensee representative which would require signed compliance agreement.**

**Operators who wish to challenge the assessment of a re-inspection fee shall submit in writing circumstances and reason that they feel the re-inspection fee should not have been assessed. This statement must be submitted to the Public Health Director. The issue will then be addressed by the City of Menasha Board of Health. Any violations and /or enforcement shall be complied with pending appeal.**

**The City of Menasha posts all Health Department Inspection reports on the City of Menasha Web-Site.**

**Inspection Narrative and information on non-violation observations and/or suggestions:**

**I understand and agree to comply with the corrections ordered in this report. I understand the failure to comply could result in legal action including loss of license.**

<b>PIC signature or authorized employee</b>	<b>Date</b>	<b>Sanitarian Signature Todd Drew, R.S.</b>	<b>Date</b>

**Food Safety Fact Sheets Attached:**

<input type="checkbox"/> Employee Health	<input type="checkbox"/> Employee Reporting Agreement	<input type="checkbox"/> Personal Hygiene	<input type="checkbox"/> Bare hand contact
<input type="checkbox"/> Responsibilities of the PIC	<input type="checkbox"/> Disposable glove use	<input type="checkbox"/> Cross – Contamination	<input type="checkbox"/> Demonstration of Knowledge
<input type="checkbox"/> Cooling Procedures	<input type="checkbox"/> Thawing Procedures	<input type="checkbox"/> Active Managerial Control	<input type="checkbox"/> Certified Food Manager
<input type="checkbox"/> Consumer Advisory	<input type="checkbox"/> HACCP	<input type="checkbox"/> HACCP Hazard Analysis	<input type="checkbox"/> Serving Safe Food
<input type="checkbox"/> Pre-Inspection	<input type="checkbox"/> Time as a Health Control	<input type="checkbox"/> Allergens	<input type="checkbox"/> Thermometer Calibration
<input type="checkbox"/> Catering	<input type="checkbox"/> Cooking Temperatures	<input type="checkbox"/> Microwave Cooking	<input type="checkbox"/> Interpreting the Inspection Report
<input type="checkbox"/> Variance / HACCP	<input type="checkbox"/> Frozen Foods	<input type="checkbox"/> Receiving	<input type="checkbox"/> Chemical / Physical Contamination
<input type="checkbox"/> Common Foodborne Illnesses	<input type="checkbox"/> Outdoor Events	<input type="checkbox"/> Serving Safe Food	<input type="checkbox"/> Effective Sanitizing
<input type="checkbox"/> Organizing Coolers	<input type="checkbox"/> Date Marking		

