

MENASHA HEALTH DEPARTMENT - RESTAURANT / RETAIL FOOD SERVICE INSPECTION REPORT

Business Name Piggly Wiggly #24	Business Address 1151 Midway Road	County Winnebago	ID # 11-24023
Legal Licensee Piggly Wiggly Midwest LLC	Mailing Address (Licensee) 2215 Union Ave, Sheboygan	Telephone # (920) 727-9770	

Date of inspection 2/28/14	Bare Hand Contact Plan in Place <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Type of Establishment <input type="checkbox"/> Restaurant <input checked="" type="checkbox"/> Retail <input type="checkbox"/> School <input type="checkbox"/> Liq lic	Is operator Certified <input checked="" type="checkbox"/> yes <input type="checkbox"/> no <input type="checkbox"/> pending <input type="checkbox"/> N/A
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Inspection Type <input type="checkbox"/> pre-inspection <input checked="" type="checkbox"/> routine inspection <input type="checkbox"/> Re-inspection <input type="checkbox"/> Complaint <input type="checkbox"/> Downtime <input type="checkbox"/> Non inspection visit	Action Taken <input checked="" 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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Person in Charge	CFM # and expiration CFM # expiration date
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FOODBORNE ILLNESS RISK FACTORS	
Circle designated compliance status for each item IN -in compliance OUT – out of compliance N/O – not observed N/A – not applicable	Mark an X in appropriate box for COS and/or R COS – corrected on site during inspection R - repeat violation

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

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

CONSUMER ADVISORY

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

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

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

CONFORMANCE WITH APPROVED PROCEDURES

27	NA	Compliance with variance, specialized process, HACCP plan	<input type="checkbox"/> <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	OUT	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	OUT	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	IN	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	IN	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

Concerns / Corrections Suggested:

TEMPERATURES – Refrigeration/hot hold/cook					
Item / Location	Temp	Item / Location	Temp	Item / Location	Temp
upright refrigerator produce melon	39°F	walk in cooler deli	34°F	hot hold soup unit 1	118°F
hot hold soup 2	146°F	upright refrigerator meat	36°F	walk in cooler dairy	40°F
Cook chicken	172°F	Cook --	F °	Cook --	F °

WAREWASHING INFORMATION					
Machine Name	Sanitization Method	Thermo Label confirmed	PPM/ temp	Sanitizer Name / Approved Y/N	Sanitizer Type
3 compartment	manual sanitize	<input type="checkbox"/> yes <input type="checkbox"/> No	200ppm / 72 °F rinse	Q-10 <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	QUAT

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 1st page, violation description, Food Code reference, corrective action, and score.

CDC Code	Violation number P- Priority Pf- Priority Foundation	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 <input checked="" type="checkbox"/> P <input type="checkbox"/> Pf <input type="checkbox"/> C	Meat Department, Deli Department Food employees were noted placing on gloves to work with food without washing hands immediately prior. WISCONSIN FOOD CODE REFERENCE 2-301.14 When to Wash. 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 P and: (A) After touching bare human body parts other than clean hands and clean, exposed portions of arms; P (B) After using the toilet room; P (C) After caring for or handling SERVICE ANIMALS or aquatic animals as specified in ¶ 2-403.11 (B); 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 (E) After handling soiled EQUIPMENT or UTENSILS; P (F) During FOOD preparation, as often as necessary to remove soil and contamination	COS

		<p>and to prevent cross contamination when changing tasks; P (G) When switching between working with raw FOOD and working with READY-TO-EAT FOOD;P (H) Before putting on gloves for working with FOOD; P and (I) After engaging in other activities that contaminate the hands. P CORRECTIVE ACTION All food employees must wash hands prior to putting on gloves to work with food. Please reinforce this with all food employees.</p>	
IH	19 <input checked="" type="checkbox"/> P <input type="checkbox"/> Pf <input type="checkbox"/> C	Deli Department Soup in the hot holding unit (single) was measured with an internal temperature of 118F. Soups were heated (directly from commercial package) to hot hold temperature (165F) per food employee approximately 1 hr earlier. Soup in the double unit was measured with internal temperature of 142F. . WISCONSIN FOOD CODE REFERENCE 3-501.16 Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding. (A) <i>Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under § 3-501.19, and except as specified under ¶ (B) and in ¶</i> (C) of this section, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained: (1) At 57°C (135°F) or above, <i>except that roasts cooked to a temperature and for a time specified in ¶ 3-401.11 (B) or reheated as specified in ¶ 3-403.11 (E) may be held at a temperature of 54° C (130° F) or above;</i> P or CORRECTIVE ACTION Holding holding units should be monitored to ensure that potentially hazardous foods are held at a minimum temperature of 135F. It is recommended that hot holding units be monitored and recorded daily to ensure proper function. An IR temperature reading of the interior of the unit found the bottom temperature of 172F and the side heating surface at 220F which may indicate a problem with the equipment. Product was reheated for hot holding and unit was adjusted.	COS
O	26 <input checked="" type="checkbox"/> P <input type="checkbox"/> Pf <input type="checkbox"/> C	Produce Department - Meat Department Chemical spray bottles were noted stored on food contact surfaces and immediately adjacent to exposed food. . WISCONSIN FOOD CODE REFERENCE 7-201.11 Separation. POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by: (A) Separating the POISONOUS OR TOXIC MATERIALS by spacing or partitioning; P and (B) Locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE OR SINGLE-USE ARTICLES. <i>This paragraph does not apply to EQUIPMENT and UTENSIL cleaners and SANITIZERS that are stored in WAREWASHING areas for availability and convenience if the materials are stored to prevent contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES.</i> P CORRECTIVE ACTION All chemicals when not in immediate use should stored in a designated area away from food and food contact utensils.	--

O	26 <input type="checkbox"/> P <input checked="" type="checkbox"/> Pf <input type="checkbox"/> C	<p>Meat Department</p> <p>Food grade equipment lubricating oil was noted placed in a spray bottle labeled glass cleaner (original manufacturers label). Chlorine solution was noted placed in a spray bottle labeled glass / surface shine (generally ammonia containing).</p> <p>WISCONSIN FOOD CODE REFERENCE 7-102.11 Common Name. Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. Pf</p> <p>CORRECTIVE ACTION All chemicals in secondary containers must be maintained in a container which is properly labeled with the common name. Food grade lubricant oil may not be stored in a container used for a toxic chemical. Improperly labeled containers could result improper use of chemicals if used based on an incorrect label. Use of a bottle containing an ammonia product the subsequently bleach could result in release of chlorine gas and phosgene case both of which are extremely toxic to inhalation and to food.</p>	immediate
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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
33 <input type="checkbox"/> P <input checked="" type="checkbox"/> Pf <input type="checkbox"/> C	<p>Meat Department</p> <p>Packaged raw chicken noted placed in ware washing sink rinse basin to thaw without running water. A food sink is available for use for the thawing of food.</p> <p>WISCONSIN FOOD CODE REFERENCE 4-301.16 Food Preparation Sinks. Unless an alternative method is APPROVED by the REGULATORY AUTHORITY, in NEW FOOD ESTABLISHMENTS and at the time of change in the OPERATOR of an EXISTING FOOD ESTABLISHMENT, if FOOD items are placed into a sink compartment below the flood level rim for the purposes of cleaning or thawing, the OPERATOR shall provide a FOOD preparation sink that meets the requirements as specified in §§ 4-205.11, 5-202.13, and 5-402.11.</p> <p>CORRECTIVE ACTION Food sink must be used for any food which is to be washed or thawed. A ware wash sink may not be used for food. Please reinforce the proper use of sinks with all Meat Department food employees.</p>	immediate
38 <input type="checkbox"/> P <input type="checkbox"/> Pf <input type="checkbox"/> C	<p>Meat Department</p> <p>Food employee handling raw animal products was noted wearing a watch while working directly with food.</p> <p>WISCONSIN FOOD CODE REFERENCE 2-303.11 Prohibition. Except for a plain ring such as a wedding band, while preparing FOOD, FOOD EMPLOYEES may not wear jewelry including medical information jewelry on their arms and hands.</p> <p>CORRECTIVE ACTION Food employees may not wear any jewelry on the wrists or hands while working directly with food. Please reinforce this requirement with all food employees</p>	Immediate

<p>45</p> <p><input type="checkbox"/> P</p> <p><input checked="" type="checkbox"/> Pf</p> <p><input type="checkbox"/> C</p>	<p>Meat Department</p> <p>Drain plungers were noted placed on the food contact surface of the designated food sink.</p> <p>WISCONSIN FOOD CODE REFERENCE 4-601.11 Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils. (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. Pf</p> <p>CORRECTIVE ACTION Food sink is designated for washing and thawing of foods. Placement of cleaning equipment especially plungers which are likely grossly contaminated should not be placed on a food contact surface. A written cleaning and sanitizing plan should be drafted and used for preparing the sink prior to direct contact with food.</p>	<p>immediate</p>
<p>49</p> <p><input type="checkbox"/> P</p> <p><input type="checkbox"/> Pf</p> <p><input checked="" type="checkbox"/> C</p>	<p>Meat Department</p> <p>Accumulated raw animal debris was noted caught in floor drain grates, floor drains and drain troughs. Quantity of material could pose potential harborage issue for insects and rodents as well as prevent proper function of the drain system.</p> <p>WISCONSIN FOOD CODE REFERENCE 5-205.15 System Maintained in Good Repair. A PLUMBING SYSTEM shall be: (A) Repaired according to the State Uniform Plumbing Code, chs. SPS 381 to 387, as enforced by the Wisconsin department of safety and professional services; P and (B) Maintained in good repair.</p> <p>CORRECTIVE ACTION Floor drain grates should be removed all visible food debris should be removed from all floor and trough drains. Equipment should be sanitized and flushed. This should be conducted periodically to prevent the accumulatin of raw animal debris in these drains.</p>	<p>immediate</p>
<p>53</p> <p><input type="checkbox"/> P</p> <p><input type="checkbox"/> Pf</p> <p><input checked="" type="checkbox"/> C</p>	<p>Meat Department</p> <p>Dust, soil and food debris accumulations were noted on floors, walls, wall attachments, compressor fan shrouds throughout the meat department process and storage areas.</p> <p>WISCONSIN FOOD CODE REFERENCE 6-501.12 Cleaning, Frequency and Restrictions. (A) The PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. (B) <i>Except for cleaning that is necessary due to a spill or other accident</i>, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.</p> <p>CORRECTIVE ACTION A thorough cleaning of the entire meat department is suggested. Areas cited must be cleaned to remove accumulated dust, soils and food debris. It is recommended that a full steam clean of the entire area be considered. A master cleaning schedule should be drafted and followed to prevent accumulations noted during this inspection.</p>	<p>5 days</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.

PIC signature or authorized employee	Date	Sanitarian Signature Todd Drew, R.S.	Date

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		