Wholesale Food Inspection Report Supplement

Establishment Sanitizer Type **Date**

Sanitizer Concentration/Hot Water Temp

Address

TEMPERATURE OBSERVATIONS

Types: Hot Hold (HH) Cold Hold (CH) Cooling (CL) Cooking (CK) Re-heating (RH)

Food/Location	Type/Temp	Food/Location	Type/Temp

OBSERVATIONS AND CORRECTIVE ACTIONS

Rule violations cited in this report must be corrected within assigned time frames or may be subject to further enforcement action(s).

Item — ARM		Correct By