

Wholesale Food Inspection Report Supplement

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| Establishment | Sanitizer Type | Date |
| Sanitizer Concentration/Hot Water Temp | | |

Address

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

| Food/Location | Type/Temp | Food/Location | Type/Temp |
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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 |
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| Person in Charge (Signature) | Date |
| Inspector (Signature) | |