

P - Priority PF- Priority Foundation C - Core

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Item Number	Violation of Code	Priority Level	Comment	Correct By Date
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GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

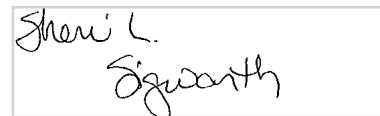
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Inspection Published Comment:
 This is a routine inspection at a high school production kitchen that serves breakfast and lunch. Production kitchen provides hot lunch to the local elementary school.

The following guidance documents have been issued:



Sue Knepper
 Person In Charge



SHERRI SIGWARTH
 Inspector