

MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES BUREAU OF ENVIRONMENTAL HEALTH SERVICES FOOD ESTABLISHMENT INSPECTION REPORT

TIME IN TIME OUT

PAGE 1 of

ESTABLISHMENT NAME: OWNER: PERSON IN CHARGE: ADDRESS: COUNTY: PL PRIORITY: H M L ADDRESS: COUNTY: PL PRIORITY: H M L CTY/ZIP: PHONE: FAX PL PRIORITY: H M L BININGUE PRIONE: FAX PL PRIORITY: H M L BININGUE PRIONE: FAX PL PRIORITY: H M L BININGUE PRIONE: FAX COUNTY: NON-COMMUNITY NON-COMMUNITY PRIVATE PROZEN DESSENT SEMONE CONTROL NO. PRIVATE VCOM-COMMUNITY NON-COMMUNITY PRIVATE PRIVATE COUNT NO NA Proper Intermine on the prop	NEXT R	OUTINE	INSPEC	CTION, OR SL	JCH SHORTER PERI	OD OF TIME A	S MAY BE SF	PECIFIED) IN WRI	TING BY T	HE REGUL	CILITIES WHICH MUST I ATORY AUTHORITY. F			
CITYZIP: PHONE: FAX: PH. PRIORITY: H M L CSTAULARAYT School CATERER BLIL GROGERY STORE INSTTUTUDIN MOBILE VENDORS Pre-opening Rotting Rotting Complexit Other Texaming MOBILE VENDORS Pre-opening Rotting Rotting Complexit Other Texaming Pre-opening MOBILE VENDORS FROZEN DESSERT Service Dasagenovel Service Texaming MOTE Pre-opening Pre-open	WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE M ESTABLISHMENT NAME: OWNER:														
Bits C. STORE CATERER DELI GROCENY STORE NUMBER VENDORS Process Resolution School School School Molece VENDORS Process Resolution School School School Molece VENDORS Process Desember School School School Molece VENDORS Process Desember School School Process Non-CoMMUNITY Non-CoMMUNITY Construct Process Non-CoMMUNITY Non-CoMMUNITY Process Process Construct Process Proces	ADDR	ESS:										COUNTY:			
BALKERY C. STORE CATERER DELL CROCERY STORE INSTITUTION MOBILE VENDORS INVESTIGUE Requiring Routine Folds up and the property of the prope	CITY/2	ZIP:				PHONE:		FA	X:			P.H. PRIORITY :	н	М	L
Pre-opening Pro2CPL DESERT Approved Disapproved EvAdeD ISPOSPLI PUBLIC VATER SUPPLY COMMUNITY VATER SUPPLY Date Sampled PRIVATE FOOZEN DESERT Approved EVAdeD ISPOSPLI PUBLIC PRIVATE WATER SUPPLY COMMUNITY NON-COMMUNITY PRIVATE Risk factors are food preparation practices and employee behaviors most commonly reported to the Centres for Disease Central and Prevention as cuttributing factors in foodcome times cuttrib	B R	AKERY ESTAU) <u>.</u>					MOBILE	VENDO	RS
Approved Despensed PUBLIC PRIVATE COMMUNITY Non-COMMUNITY PRIVATE Lidenta No			ing	Routine	Follow-up	Complaint	Other								
Rik factors are food programmed produces and analysis behaviours and contrarrow reported to the Centers for Disease Control and Prevention as contributing factors in foodborner lines do universe. Control Contro Control Control <td>Арр</td> <td>roved</td> <td></td>	Арр	roved													
Incoder linese outbreaks. Public health interventions are control measures to prevent hootborne linese or injunc. Potentially Hazardous Foods COR R Out Two NA Proper conductions of Monolege Complexico COS R No UT NO NA Proper conductions of Monolege In No UT NO NA Proper conductions of Monolege In No UT NO NA Proper conductions of Monolege In No UT NO NA Proper conductions of Monolege In No UT NO NA Proper conductions of Monolege In No No <t< td=""><td></td><td></td><td></td><td></td><td>-</td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td></t<>					-										
N OUT Person in charge present, demonstrates knowledge, and performs dutes N OUT NO <	foodbo	rne illne					sures to preve	ent foodb	orne illne	ss or injury		I and Prevention as cont	ributing fac		
Bit Outrino Description Description <thdescription< th=""> <thdescription< th=""></thdescription<></thdescription<>			DUT	Person in ch	arge present, demons				· ·					C	OS F
IN OUT Proper used reporting, restriction and oxclusion IN OUT NO Proper edits Im IN OUT NO Proper edits, tasting, dirking or tobaco use In No OUT NO Proper edits, tasting, dirking or tobaco use In No OUT NO No Proper edits Im No OUT NO No No Proper edits Im No No <t< td=""><td></td><td></td><td></td><td>and performs</td><td></td><td>h</td><td></td><td></td><td></td><td></td><td>Proper rel</td><td>heating procedures for he</td><td>ot holding</td><td></td><td></td></t<>				and performs		h					Proper rel	heating procedures for he	ot holding		
IN OUT NA Proper data matrix participations or bases one set in N OUT NA Proper data matrix participations In OUT NA Organization and properly weaked In OUT NA Consumer inclusions Consumer inclusions Out NA Consumer inclusions In Out NA Consumer inclusions Consumer inclusions Out NA Consumer inclusions Consumer inclu					t awareness; policy pi	resent		IN	OUT	N/O N/A	Proper coo	oling time and temperatu			
IN OUT NO No No Modescharge from eyes, nose and mouth IN OUT NO NA Time as a public health control (procedures / records) IN OUT NO Mand case and properly washed IN OUT NA Consume advisory provided for av or averative advisory provided for av or averative advisory provided for averative advisory	IN	(100	Proper use o											
IN OUT NO Preventing Contamination by Hands IN OUT NO Mards clean and properly washed IN OUT NA Consumer Advisory In IN OUT NO Hards clean and properly washed IN NO NA Consumer Advisory provided for raw or undercocked food IN OUT NA Consumer Advisory IN Out NA Consumer Advisory provided for raw or undercocked food IN Out NA Pasteurized foods used, prohibited foods not IN Out NA Pasteurized foods used, prohibited foods not IN IN Out NA Food advisory proved source IN OUT NA Food advisory proved source IN OUT NA Food advisory advisory proved source IN OUT NA Food advisory advis	IN	OUT	N/O												
IN OUT NO Hands clean and properly washed IN OUT NA Consumer advisory provided for raw or undercooked food In OUT NA Descentible Populations Im IN OUT NO No hards clean and properly followed Im Highly Susceptible Populations Im Highly Susceptible Populations Im Im Highly Susceptible Populations Im Im Highly Susceptible Populations Im Im Im Descentible Populations Im Descentible Populations <t< td=""><td>IN</td><td>OUT</td><td>N/O</td><td>0</td><td></td><td></td><td></td><td>IN</td><td>OUT</td><td>N/O N/A</td><td></td><td></td><td>ocedures /</td><td></td><td></td></t<>	IN	OUT	N/O	0				IN	OUT	N/O N/A			ocedures /		
NOUT NO No bare hand contact with ready-to-eat foods or approved attends method properly followed Image: Control of the infinite state in and weaking includes approved attends method properly followed Image: Control of the infinite state includes approved attends method properly followed IN OUT Food obtained from approved source IN OUT NO NA Food obtained from approved source IN OUT NA Food additives: approved and properly used Image: Control obtained from approved source IN OUT NO NA Food obtained from approved source IN OUT NA Food additives: approved and properly used Image: Control obtained from approved from approved from control obtained fro	IN		N/O							τ Ν/Δ		advisory provided for ra	w or		
IN OUT Adequate iternate method property followed IN OUT Pacteurized foods used, prohibited foods not offered IN OUT Approved Source IN OUT NA Pacteurized foods used, prohibited foods not offered IN OUT Food additives: approved and property used IN OUT NA Food received at proper temperature IN OUT NA Food substances property identified, stored and used IN IN OUT NO NA Food received at proper temperature IN OUT NA Food substances propered forecedures. IN IN OUT NO NA Required feorods valiable: shellstock tags, parasite destruction IN OUT NA Food substances the approved Specialized Process and HACCP plan IN OUT NA Food substances the approved substances proved and protected IN <	IN OUT N/O No bare hand contact with read							undercoo				ations			
addeside Approved Source IN OUT No Other Chemical IN OUT Food datained from approved source IN NU NU NU Food additives: approved and properly used In OUT NU N				Adequate handwashing facilities supplied &								ed foods used, prohibited	foods not		
IN OUT Food brained from approved source IN OUT N/A Food additives: approved and property used IN OUT N/A Food in good condition, safe and unadulterated IN OUT Toxic substances properly identified, stored and used IN OUT N/A Required records available: shellstock tags, parasite destruction IN OUT N/A Compliance with Approved Specialized Process and HACCP plan IN OUT N/A Food separated and protected IN OUT N/A Compliance with Approved Specialized Process and HACCP plan IN OUT N/A Food-separated and protected In In In In In OUT N/A Food-separated and protected In In In In In In cust items is status at the time of the inspection. IN OUT N/A Proper disposition of returned, previously served. IN In In cust items is and physical objects into foods. IN OUT Safe Food and Water COS R N OUT Proper disposition of returned, previously served. IN OUT Safe Food and Water COS R </td <td></td> <td></td> <td></td> <td>accessible</td> <td>Approved Sourc</td> <td>e</td> <td></td> <td></td> <td></td> <td></td> <td>offered</td> <td>Chemical</td> <td></td> <td></td> <td></td>				accessible	Approved Sourc	e					offered	Chemical			
IN OUT NO Used Configure IN OUT Pool in good condition, safe and unadulterated Conformance with Approved Procedures Image: Configure and the proved Specialized Process IN OUT N/A Required records available: shellstock tags, parasite In OUT N/A Compliance with approved Procedures Image: Configure and HACCP plan IN OUT N/A Food separated and protected Image: Configure and HACCP plan Compliance with approved Procedures IN OUT N/A Food contact surfaces cleaned & sanitized Image: Configure and HacCP plan IN OUT N/A Proper disposition of returned, previously served, reconditioned, and unsate food Image: Configure and HacCP plan IN OUT N/O Proper disposition of returned, previously served, reconditioned and Water Image: Configure and tensils, properly stored, died, not applicable NO = not observed IN OUT Safe Food and Water COS R Image: Configure and Inens; properly stored, died, nors; properly stored, died, nord; proved dinaving methods used				Food obtained from approved source				Toxia aub						nd	
IN OUT N/A Required records available: shellstock tags, parasite destruction IN OUT N/A Compliance with approved Specialized Process and HACCP plan IN OUT N/A Food separated and protected IN In N/A Food separated and protected In the letter to the left of each item indicates that item's status at the time of the inspection. IN OUT N/A Food-contact surfaces cleaned & sanitized IN In the letter to the left of each item indicates that item's status at the time of the inspection. IN OUT N/O Proper disposition of returned, previously served, reconditioned, and unsafe food OUT IN e in compliance N/O = not observed IN OUT N/O Proper disposition of returned, previously served, in the introduction of pathogens, chemicals, and physical objects into foods. IN IN OUT Safe Food and Water COS R IN OUT Proger disposition of display service and indicates that item's status at the time of the introduction of pathogens, chemicals, and physical objects into foods. IN OUT Safe Food and Water COS R IN OUT Proger disposition of display service and ideal display. IN OUT Safe Food and Mater Con									IN	OUT	used			iid	
Destruction Protection from Contamination Image: Contact Surfaces cleaned & sanitized Image: Contanitiation Image: Contanitia				Required rec			site	IN		T N/A	Complianc	e with approved Special		ss	
IN OUT N/A Food separated and protected In In OUT N/A Food-contact surfaces cleaned & sanitized In In In OUT N/A Food-contact surfaces cleaned & sanitized In In In OUT N/A Food-contact surfaces cleaned & sanitized In In In In OUT N/O Proper disposition of returned, previously served, reconditioned, and unsafe food IN In compliance OUT = not in compliance N/O = not observed GOOD RETAIL PRACTICES Water and ice from approved source COS R N OUT Proper Use of Utensils COS R Adequate equipment for temperature control In-use utensils, groupment and linens: properly stored, used In In In In In Single-service articles: properly stored, used In In In Single-service ar	11 00		/ 11//		rotection from Contar	nination	-				and HACC	P plan			
IN OUT NA Pode-contact suffaces cleaned & sanized IN = in compliance OUT = not in compliance IN OUT N/O Proper disposition of returned, previously served, recording and unsafe food IN = not applicable N/O = not observed Safe Food and Water COS R IN OUT Proper disposition of returned, previously served, recording and unsafe food IN OUT Safe Food and Water COS R IN OUT Proper Use of Utensils COS R IN OUT Safe Food and Water COS R IN OUT Proper disposition of pathogens, chemicals, and physical objects into foods. IN OUT Pasteurized eggs used where required In-use utensils: property stored In-use utensils: property stored, dried, handled In-use utensils: property stored, and used In-use utensils: property stored, dried, handled In-use utensils: property lased and accurate In-use utensils: prop	IN	OUT	N/A							o the left o	f each item i	ndicates that item's statu	is at the tim	ne of the	
NO N/O reconditioned, and unsafe food GOOD RETAIL PRACTICES Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. IN OUT Safe Food and Water COS R IN OUT Proper Use of Utensils COS R IN OUT Safe Food and Water COS R IN OUT Proper Use of Utensils COS R IN OUT Pasteurized eggs used where required IN OUT In-use utensits; properly stored In-use utensits; properly stored, dried, handled IN Adequate equipment for temperature control In-use utensits; equipment and Vending In-use utensits; Equipment and Vending In-use utensits; properly Stored In-use utensits; properly In-use utensity and nonfood-contact surfaces cleanable, properly In-use utensity and nonfood-contact surfaces cleanable, properly In-use utensity and nonfood-contact surfaces cleanable, properly and used In-use utensity and nonfood-contact surfaces cleanable; properly used in used In-use utensity and and accurate In-use utensity and conduct surfaces cleanable; properly disposed In-use utensity and conduct surfaces cleanable; properly disposed In-use utensity and proved surfaces cleanable; adequate pressure In-use utensity and cond	IN OUT N/A Food-contact surfaces cleaned & s			sanitized				e	OUT = not in compliance						
GOOD RETAIL PRACTICES Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. IN OUT Safe Food and Water COS R IN out Proper Use of Utensils COS R Pasteurized eggs used where required In-use utensils: properly stored In-use utensils: properly stored In-use utensils: properly stored, dried, handled In-use utensils: properly advected, and used In-use utensils: properly advected, and used <t< td=""><td>IN</td><td>OUT</td><td>N/O</td><td></td><td></td><td></td><td></td><td></td><td>N/A = no</td><td>ot applicabl</td><td>е</td><td>N/O = not observed</td><td></td><td></td><td></td></t<>	IN	OUT	N/O						N/A = no	ot applicabl	е	N/O = not observed			
IN OUT Safe Food and Water COS R IN OUT Proper Use of Utensils COS R Pasteurized eggs used where required In-use utensils: properly stored In-use utensils: properly stored In-use utensils: properly stored In-use utensils: properly stored In-use utensils: properly stored, dried, handled In-use utensils: properly stored, dried, handled In-use utensils: properly stored, used In-use utensils: properly stored, used In-use utensils: properly stored, dried, handled In-use utensils: properly stored, dried, handled In-use utensils: properly stored, used In-use utensils: properly used															
Pasteurized eggs used where required In-use utensils: properly stored Water and ice from approved source Utensils, equipment and linens: properly stored, dried, handled Adequate equipment for temperature Control Single-use/single-service articles: properly stored, used Adequate equipment for temperature control Gloves used properly Approved thawing methods used Utensils, Equipment and Vending Food Identification Varewashing facilities: installed, maintained, used; test strips used Food properly labeled; original container Nonfood-contact surfaces clean Prevention of Food Contamination Prevention of Food Contamination Insects, rodents, and animals not present Hot and cold water available; adequate pressure Contamination prevented during food preparation, storage and display Plumbing installed; properly disposed Personal cleanliness: clean outer clothing, hair restraint, fingermals and jewelry Sewage and wastewater properly disposed Wiping cloths: properly used and stored Toilet facilities: properly constructed, supplied, cleaned Person in price Telephone No. EPHS No. Follow-up: Yes No	IN	OUT				tive measures to				nogens, ch			ods.	COS	R
Food Temperature Control handled Adequate equipment for temperature control Single-use/single-service articles: properly stored, used Approved thawing methods used Utensils, Equipment and Vending Thermometers provided and accurate Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used Food properly labeled; original container Warewashing facilities: installed, maintained, used; test strips used Insects, rodents, and animals not present Hot and cold water available; adequate pressure Contamination prevented during food preparation, storage and display Plumbing installed; properly disposed Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry Sewage and wastewater properly disposed Wiping cloths: properly used and stored Toilet facilities: installed, maintained, and clean Person in plare /Title: Telephone No. EPHS No. Follow-up: Yes No				urized eggs us	ed where required						tensils: prop	erly stored			
Food Temperature Control Single-use/single-service articles: properly stored, used Adequate equipment for temperature control Gloves used properly Approved thawing methods used Utensils, Equipment and Vending Thermometers provided and accurate Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used Warewashing facilities: installed, maintained, used; test strips used Warewashing facilities: installed, maintained, used; test strips used Provention of Food Contamination Prevention of Food Contamination Physical Facilities Insects, rodents, and animals not present Hot and cold water available; adequate pressure Insects, rodents, and animals not present Viping cloths: properly used and stored Toilet facilities: properly disposed Insects, roperly disposed Personal cleaniness: clean outer clothing, hair restraint, fingernaits and jewelry Sewage and wastewater properly disposed Insecter Wiping cloths: properly used and stored Toilet facilities: installed, maintained, and clean Insecter Person in place /Title: Telephone No. EPHS No. Follow-up: Yes No Follow-up: Yes No Follow-up: Yes No Sellewate: Follow-up: Yes No			Water	and ice from a	approved source							and linens: properly stor	ed, dried,		
Approved thawing methods used Utensils, Equipment and Vending Thermometers provided and accurate Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used Food Identification Warewashing facilities: installed, maintained, used; test strips used Food properly labeled; original container Nonfood-contact surfaces clean Prevention of Food Contamination Physical Facilities Insects, rodents, and animals not present Hot and cold water available; adequate pressure Contamination prevented during food preparation, storage and display Plumbing installed; properly disposed Personal cleanliness: clean outer clothing, hair restraint, fingemails and jewelry Sewage and wastewater properly disposed Wilping cloths: properly used and stored Toilet facilities: installed, maintained Person in Quarge /Title: Date: Nestectar: Telephone No.										Single-u	se/single-se		tored, used		
Thermometers provided and accurate Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used Food properly labeled; original container Warewashing facilities: installed, maintained, used; test strips used Food properly labeled; original container Nonfood-contact surfaces clean Prevention of Food Contamination Physical Facilities Insects, rodents, and animals not present Hot and cold water available; adequate pressure Contamination prevented during food preparation, storage and display Plumbing installed; proper backflow devices Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry Sewage and wastewater properly disposed Wiping cloths: properly used and stored Toilet facilities: properly disposed; facilities maintained Person in glarge /Title: Output Date: Inspectri: Telephone No. EPHS No. Follow-up: Yes Yes No						rol				Gloves			1	_	
Food Identification Warewashing facilities: installed, maintained, used; test strips used Warewashing facilities: installed, maintained, used; test strips used Food properly labeled; original container Nonfood-contact surfaces clean Image: Contamination											d nonfood-c	ontact surfaces cleanabl			
Food properly labeled; original container Nonfood-contact surfaces clean Prevention of Food Contamination Physical Facilities Insects, rodents, and animals not present Hot and cold water available; adequate pressure Contamination prevented during food preparation, storage and display Plumbing installed; proper backflow devices Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry Sewage and wastewater properly disposed Wiping cloths: properly used and stored Toilet facilities: properly constructed, supplied, cleaned Person in Plarge /Title: Date: Person in Plarge /Title: Telephone No. EPHS No. Follow-up: Yes Yes No				F	Food Identification			_	Warewashing facilities: installed, maintained, use strips used		, used; test				
Prevention of Food Contamination Physical Facilities Insects, rodents, and animals not present Hot and cold water available; adequate pressure Contamination prevented during food preparation, storage and display Plumbing installed; proper backflow devices Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry Sewage and wastewater properly disposed Wiping cloths: properly used and stored Toilet facilities: properly constructed, supplied, cleaned Fruits and vegetables washed before use Garbage/refuse properly disposed; facilities maintained Person in Quarge /Title: Date: Inspector: Telephone No. EPHS No. Follow-up: Yes Follow-up Date: Yes			Food	properly labele	d: original container										_
Contamination prevented during food preparation, storage and display Plumbing installed; proper backflow devices Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry Sewage and wastewater properly disposed Wiping cloths: properly used and stored Toilet facilities: properly constructed, supplied, cleaned Fruits and vegetables washed before use Garbage/refuse properly disposed; facilities maintained Person in griarge /Title: Date: Inspector: Telephone No. EPHS No. Follow-up: Yes Follow-up Date: Yes	Insect: Contai and di Persor			Preventi											
and display and display and display and display and display Personal cleanliness: clean outer clothing, hair restraint, fingemails and jewelry Sewage and wastewater properly disposed and display Wiping cloths: properly used and stored Toilet facilities: properly constructed, supplied, cleaned and display Fruits and vegetables washed before use Garbage/refuse properly disposed; facilities maintained and clean Person in grange /Title: Date: Date: Inspector: Telephone No. EPHS No. Follow-up: Yes No Follow-up Date: Yes No				mination prevented during food preparation, storage splay					_				sure		_
fingernails and jewelry Image: Constructed and stored											• •	•			
Wiping cloths: properly used and stored Toilet facilities: properly constructed, supplied, cleaned Fruits and vegetables washed before use Garbage/refuse properly disposed; facilities maintained Person in Grarge /Title: Date: Inspector: Telephone No. EPHS No. Follow-up: Yes No										Sewage and wastewater properly disposed					
Person in Giarge /Title: Nobecter: Nobecte	Wiping cloths: properly used and stored														
Person in Gharge /Title: Date: Inspector: Telephone No. EPHS No. Follow-up: Yes Yes No Follow-up Date: Follow-up Date: Follow-up Date: Yes No	Fruits and vegetables washed before use					+									
Follow-up Date:	Perso	n in 🎢	arge /T	itle:		X			~						· ·
	Inspec				11	Te	lephone No			EPHS N			Yes		No
	580-1	814 (9-13)	<u> ///</u>		when-	DISTRIBUTION: W	HITE - OWNER'S	COPY		CANARY - F		llow-up Date:			E6.37



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES BUREAU OF ENVIRONMENTAL HEALTH SERVICES FOOD ESTABLISHMENT INSPECTION REPORT

TIME IN TIME OUT

PAGE of

•

STABLISHMEN	TNAME	ADDRESS		CITY /ZIP	CITY /ZIP			
FO	OD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/	LOCATION	TEMP. ir	n°F		
Code		PRIORITY I	TEMS		Correct by	Initi		
Reference	Priority items contribute directly to the or injury. These items MUST RECE	e elimination, prevention or reduction VE IMMEDIATE ACTION within 72	to an acceptable level, hazards a hours or as stated.	associated with foodborne illness	(date)			
Code		CORE ITE	MS		Correct by	Initia		
Reference	Core items relate to general sanitation standard operating procedures (SSO	n, operational controls, facilities or s Ps). These items are to be correct	tructures, equipment design, gene ted by the next regular inspecti	eral maintenance or sanitation	(date)			
						5		
						A		
		EDUCATION PROVI	DED OR COMMENTS					
		EDUCATION PROVI	DED OR COMMENTS					
erson in Ct	harge /Title:	EDUCATION PROVI	al -	Date:				
ərson in Cł	harge /Title:	EDUCATION PROVI	lla'	Date: Follow-up:	Yes			