44000	X	NO MAJOR VIOLATIONS OBSERVED				
No.		MAJOR VIOLATIONS OBSERVED IN THE FOLLOWING AREAS:				
2		EMPLOYEE PRACTICES		FOOD TEMPERATURE		
8		EQUIPMENT MAINTENANCE		FOOD SOURCE & LABELING		
		EQUIPMENT SANITATION		PEST CONTROL	-	
¥ .		FACILITY MAINTENANCE		RESTROOMS		
0		FACILITY SANITATION		UTENSIL WASHING & SANITIZING		
1		FOOD HANDLING		WASTE MANAGEMENT		
R.		FOOD STORAGE		WATER SUPPLY & TEMPERATURE		

Major Violations Observed in the Following Areas

/Employee Practices	/Food Temperature		
/Equipment Maintenance	/Food Source & Labeling		
/Equipment Sanitation	/Pest Control		
/Facility Maintenance	/Restrooms		
/Facility Sanitation	/Utensil Washing &Sanitation		
/Food Handling	/Waste Management		
/Food Storage	/Water Supply & Temperature		

図7 問題箇所の指摘