<table>
<thead>
<tr>
<th>FOOD PRODUCT/LOCATION</th>
<th>TEMP.</th>
<th>FOOD PRODUCT/LOCATION</th>
<th>TEMP.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Manhka Potatoes / LS Steam Table</td>
<td>174°</td>
<td>Turkey / RS Steam Table</td>
<td>154°</td>
</tr>
<tr>
<td>Chicken / &quot; &quot;</td>
<td>165°</td>
<td>Chicken / &quot; &quot;</td>
<td>160°</td>
</tr>
</tbody>
</table>

**PRIORITY ITEMS**

Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.

**NO VIOLATIONS**

**CORE ITEMS**

Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.

**EDUCATION PROVIDED OR COMMENTS**

Person in Charge / Title: 
Inspector: 
Telephone No.: 918/413-1
EPHS No.: 920
Date: 3/24/17
Follow-up: ☐ Yes ☑ No
Follow-up Date: 

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