

Food Establishment Inspection Report

Page 1 of 3

Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations 0		Date 03/03/2023
Establishment Christian Union Church		License/Permit # 23 041		Time In 9:30 AM
Street Address 925 W. Walnut Street		Permit Holder Christian Union Church		Time Out 10:10 AM
City/State Metamora, IL		ZIP Code 61548		Risk Category II
Purpose of Inspection Routine Inspection				

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item
 IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable
 Mark "X" in appropriate box for COS and/or R
 COS=corrected on-site during inspection R=repeat violation

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

Compliance Status			COS	R	Compliance Status	COS	R																																																																																																																																																											
Supervision																																																																																																																																																																		
1	In	Person in charge present, demonstrates knowledge, and performs duties			15	In	Food separated and protected																																																																																																																																																											
2	In	Certified Food Protection Manager (CFPM)			16	In	Food-contact surfaces; cleaned and sanitized																																																																																																																																																											
Employee Health																																																																																																																																																																		
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting			17	In	Proper disposition of returned, previously served, reconditioned and unsafe food																																																																																																																																																											
4	In	Proper use of restriction and exclusion			Time/Temperature Control for Safety																																																																																																																																																													
5	In	Procedures for responding to vomiting and diarrheal events			6	In	Proper eating, tasting, drinking, or tobacco use			18	N/O	Proper cooking time and temperatures	7	In	No discharge from eyes, nose, and mouth			8	In	Hands clean and properly washed			19	N/O	Proper reheating procedures for hot holding	9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			10	In	Adequate handwashing sinks properly supplied and accessible			20	N/O	Proper cooling time and temperature	Good Hygienic Practices								11	In	Food obtained from approved source			12	N/O	Food received at proper temperature			21	N/O	Proper hot holding temperatures	13	In	Food in good condition, safe, and unadulterated			14	N/A	Required records available: shellstock tags, parasite destruction			22	N/O	Proper cold holding temperatures	Approved Source								23	N/A	Food additives: approved and properly used			24	N/A	Toxic substances properly identified, stored, and used			25	N/A	Consumer advisory provided for raw/undercooked food			Preventing Contamination by Hands								26	N/A	Pasteurized foods used; prohibited foods not offered			27	N/A	Food/Color Additives and Toxic Substances			28	In	Food and non-food contact surfaces cleanable, properly designed, constructed, and used			Consumer Advisory								29	N/A	Warewashing facilities: installed, maintained, & used; test strips			Highly Susceptible Populations								30	N/A	Non-food contact surfaces properly stored and used			Conformance with Approved Procedures								31	N/A	Gloves used properly			32	N/A	Compliance with variance/specialized process/HACCP		
6	In	Proper eating, tasting, drinking, or tobacco use			18	N/O	Proper cooking time and temperatures																																																																																																																																																											
7	In	No discharge from eyes, nose, and mouth			8	In	Hands clean and properly washed			19	N/O	Proper reheating procedures for hot holding	9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			10	In	Adequate handwashing sinks properly supplied and accessible			20	N/O	Proper cooling time and temperature	Good Hygienic Practices								11	In	Food obtained from approved source			12	N/O	Food received at proper temperature			21	N/O	Proper hot holding temperatures	13	In	Food in good condition, safe, and unadulterated			14	N/A	Required records available: shellstock tags, parasite destruction			22	N/O	Proper cold holding temperatures	Approved Source								23	N/A	Food additives: approved and properly used			24	N/A	Toxic substances properly identified, stored, and used			25	N/A	Consumer advisory provided for raw/undercooked food			Preventing Contamination by Hands								26	N/A	Pasteurized foods used; prohibited foods not offered			27	N/A	Food/Color Additives and Toxic Substances			28	In	Food and non-food contact surfaces cleanable, properly designed, constructed, and used			Consumer Advisory								29	N/A	Warewashing facilities: installed, maintained, & used; test strips			Highly Susceptible Populations								30	N/A	Non-food contact surfaces properly stored and used			Conformance with Approved Procedures								31	N/A	Gloves used properly			32	N/A	Compliance with variance/specialized process/HACCP															
8	In	Hands clean and properly washed			19	N/O	Proper reheating procedures for hot holding																																																																																																																																																											
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			10	In	Adequate handwashing sinks properly supplied and accessible			20	N/O	Proper cooling time and temperature	Good Hygienic Practices								11	In	Food obtained from approved source			12	N/O	Food received at proper temperature			21	N/O	Proper hot holding temperatures	13	In	Food in good condition, safe, and unadulterated			14	N/A	Required records available: shellstock tags, parasite destruction			22	N/O	Proper cold holding temperatures	Approved Source								23	N/A	Food additives: approved and properly used			24	N/A	Toxic substances properly identified, stored, and used			25	N/A	Consumer advisory provided for raw/undercooked food			Preventing Contamination by Hands								26	N/A	Pasteurized foods used; prohibited foods not offered			27	N/A	Food/Color Additives and Toxic Substances			28	In	Food and non-food contact surfaces cleanable, properly designed, constructed, and used			Consumer Advisory								29	N/A	Warewashing facilities: installed, maintained, & used; test strips			Highly Susceptible Populations								30	N/A	Non-food contact surfaces properly stored and used			Conformance with Approved Procedures								31	N/A	Gloves used properly			32	N/A	Compliance with variance/specialized process/HACCP																												
10	In	Adequate handwashing sinks properly supplied and accessible			20	N/O	Proper cooling time and temperature																																																																																																																																																											
Good Hygienic Practices																																																																																																																																																																		
11	In	Food obtained from approved source			12	N/O	Food received at proper temperature			21	N/O	Proper hot holding temperatures	13	In	Food in good condition, safe, and unadulterated			14	N/A	Required records available: shellstock tags, parasite destruction			22	N/O	Proper cold holding temperatures	Approved Source								23	N/A	Food additives: approved and properly used			24	N/A	Toxic substances properly identified, stored, and used			25	N/A	Consumer advisory provided for raw/undercooked food			Preventing Contamination by Hands								26	N/A	Pasteurized foods used; prohibited foods not offered			27	N/A	Food/Color Additives and Toxic Substances			28	In	Food and non-food contact surfaces cleanable, properly designed, constructed, and used			Consumer Advisory								29	N/A	Warewashing facilities: installed, maintained, & used; test strips			Highly Susceptible Populations								30	N/A	Non-food contact surfaces properly stored and used			Conformance with Approved Procedures								31	N/A	Gloves used properly			32	N/A	Compliance with variance/specialized process/HACCP																																																	
12	N/O	Food received at proper temperature			21	N/O	Proper hot holding temperatures																																																																																																																																																											
13	In	Food in good condition, safe, and unadulterated			14	N/A	Required records available: shellstock tags, parasite destruction			22	N/O	Proper cold holding temperatures	Approved Source								23	N/A	Food additives: approved and properly used			24	N/A	Toxic substances properly identified, stored, and used			25	N/A	Consumer advisory provided for raw/undercooked food			Preventing Contamination by Hands								26	N/A	Pasteurized foods used; prohibited foods not offered			27	N/A	Food/Color Additives and Toxic Substances			28	In	Food and non-food contact surfaces cleanable, properly designed, constructed, and used			Consumer Advisory								29	N/A	Warewashing facilities: installed, maintained, & used; test strips			Highly Susceptible Populations								30	N/A	Non-food contact surfaces properly stored and used			Conformance with Approved Procedures								31	N/A	Gloves used properly			32	N/A	Compliance with variance/specialized process/HACCP																																																														
14	N/A	Required records available: shellstock tags, parasite destruction			22	N/O	Proper cold holding temperatures																																																																																																																																																											
Approved Source																																																																																																																																																																		
23	N/A	Food additives: approved and properly used			24	N/A	Toxic substances properly identified, stored, and used			25	N/A	Consumer advisory provided for raw/undercooked food			Preventing Contamination by Hands								26	N/A	Pasteurized foods used; prohibited foods not offered			27	N/A	Food/Color Additives and Toxic Substances			28	In	Food and non-food contact surfaces cleanable, properly designed, constructed, and used			Consumer Advisory								29	N/A	Warewashing facilities: installed, maintained, & used; test strips			Highly Susceptible Populations								30	N/A	Non-food contact surfaces properly stored and used			Conformance with Approved Procedures								31	N/A	Gloves used properly			32	N/A	Compliance with variance/specialized process/HACCP																																																																																			
24	N/A	Toxic substances properly identified, stored, and used			25	N/A	Consumer advisory provided for raw/undercooked food			Preventing Contamination by Hands								26	N/A	Pasteurized foods used; prohibited foods not offered			27	N/A	Food/Color Additives and Toxic Substances			28	In	Food and non-food contact surfaces cleanable, properly designed, constructed, and used			Consumer Advisory								29	N/A	Warewashing facilities: installed, maintained, & used; test strips			Highly Susceptible Populations								30	N/A	Non-food contact surfaces properly stored and used			Conformance with Approved Procedures								31	N/A	Gloves used properly			32	N/A	Compliance with variance/specialized process/HACCP																																																																																								
25	N/A	Consumer advisory provided for raw/undercooked food			Preventing Contamination by Hands								26	N/A	Pasteurized foods used; prohibited foods not offered			27	N/A	Food/Color Additives and Toxic Substances			28	In	Food and non-food contact surfaces cleanable, properly designed, constructed, and used			Consumer Advisory								29	N/A	Warewashing facilities: installed, maintained, & used; test strips			Highly Susceptible Populations								30	N/A	Non-food contact surfaces properly stored and used			Conformance with Approved Procedures								31	N/A	Gloves used properly			32	N/A	Compliance with variance/specialized process/HACCP																																																																																													
Preventing Contamination by Hands																																																																																																																																																																		
26	N/A	Pasteurized foods used; prohibited foods not offered			27	N/A	Food/Color Additives and Toxic Substances			28	In	Food and non-food contact surfaces cleanable, properly designed, constructed, and used			Consumer Advisory								29	N/A	Warewashing facilities: installed, maintained, & used; test strips			Highly Susceptible Populations								30	N/A	Non-food contact surfaces properly stored and used			Conformance with Approved Procedures								31	N/A	Gloves used properly			32	N/A	Compliance with variance/specialized process/HACCP																																																																																																										
27	N/A	Food/Color Additives and Toxic Substances			28	In	Food and non-food contact surfaces cleanable, properly designed, constructed, and used			Consumer Advisory								29	N/A	Warewashing facilities: installed, maintained, & used; test strips			Highly Susceptible Populations								30	N/A	Non-food contact surfaces properly stored and used			Conformance with Approved Procedures								31	N/A	Gloves used properly			32	N/A	Compliance with variance/specialized process/HACCP																																																																																																															
28	In	Food and non-food contact surfaces cleanable, properly designed, constructed, and used			Consumer Advisory								29	N/A	Warewashing facilities: installed, maintained, & used; test strips			Highly Susceptible Populations								30	N/A	Non-food contact surfaces properly stored and used			Conformance with Approved Procedures								31	N/A	Gloves used properly			32	N/A	Compliance with variance/specialized process/HACCP																																																																																																																				
Consumer Advisory																																																																																																																																																																		
29	N/A	Warewashing facilities: installed, maintained, & used; test strips			Highly Susceptible Populations								30	N/A	Non-food contact surfaces properly stored and used			Conformance with Approved Procedures								31	N/A	Gloves used properly			32	N/A	Compliance with variance/specialized process/HACCP																																																																																																																																	
Highly Susceptible Populations																																																																																																																																																																		
30	N/A	Non-food contact surfaces properly stored and used			Conformance with Approved Procedures								31	N/A	Gloves used properly			32	N/A	Compliance with variance/specialized process/HACCP																																																																																																																																														
Conformance with Approved Procedures																																																																																																																																																																		
31	N/A	Gloves used properly			32	N/A	Compliance with variance/specialized process/HACCP																																																																																																																																																											
32	N/A	Compliance with variance/specialized process/HACCP																																																																																																																																																																

GOOD RETAIL PRACTICES

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

Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation

COS			R	COS	R																																																																																																																														
Safe Food and Water																																																																																																																																			
33	Pasteurized eggs used where required			43	Proper Use of Utensils																																																																																																																														
34	Water and ice from approved source			35	Variance obtained for specialized processing methods			44	In-use utensils: properly stored			36	Plant food properly cooked for hot holding			45	Utensils, equipment & linens: properly stored, dried, & handled			37	Approved thawing methods used			46	Single-use/single-service articles: properly stored and used			38	Thermometers provided & accurate			Food Temperature Control						47	Gloves used properly			39	Proper cooling methods used; adequate equipment for temperature control			48	Food and non-food contact surfaces cleanable, properly designed, constructed, and used			40	Plant food properly cooked for hot holding			49	Warewashing facilities: installed, maintained, & used; test strips			41	Approved thawing methods used			50	Non-food contact surfaces clean			42	Thermometers provided & accurate			Food Identification						51	Hot and cold water available; adequate pressure			52	Food properly labeled; original container			53	Plumbing installed; proper backflow devices			54	Insects, rodents, and animals not present			55	Sewage and waste water properly disposed			56	Contamination prevented during food preparation, storage and display			57	Personal cleanliness			58	Wiping cloths: properly used and stored			59	Washing fruits and vegetables			Physical Facilities						60	All food employees have food handler training			61	Allergen training as required			Employee Training					
35	Variance obtained for specialized processing methods			44	In-use utensils: properly stored			36	Plant food properly cooked for hot holding			45	Utensils, equipment & linens: properly stored, dried, & handled			37	Approved thawing methods used			46	Single-use/single-service articles: properly stored and used			38	Thermometers provided & accurate			Food Temperature Control						47	Gloves used properly			39	Proper cooling methods used; adequate equipment for temperature control			48	Food and non-food contact surfaces cleanable, properly designed, constructed, and used			40	Plant food properly cooked for hot holding			49	Warewashing facilities: installed, maintained, & used; test strips			41	Approved thawing methods used			50	Non-food contact surfaces clean			42	Thermometers provided & accurate			Food Identification						51	Hot and cold water available; adequate pressure			52	Food properly labeled; original container			53	Plumbing installed; proper backflow devices			54	Insects, rodents, and animals not present			55	Sewage and waste water properly disposed			56	Contamination prevented during food preparation, storage and display			57	Personal cleanliness			58	Wiping cloths: properly used and stored			59	Washing fruits and vegetables			Physical Facilities						60	All food employees have food handler training			61	Allergen training as required			Employee Training									
44	In-use utensils: properly stored																																																																																																																																		
36	Plant food properly cooked for hot holding			45	Utensils, equipment & linens: properly stored, dried, & handled			37	Approved thawing methods used			46	Single-use/single-service articles: properly stored and used			38	Thermometers provided & accurate			Food Temperature Control						47	Gloves used properly			39	Proper cooling methods used; adequate equipment for temperature control			48	Food and non-food contact surfaces cleanable, properly designed, constructed, and used			40	Plant food properly cooked for hot holding			49	Warewashing facilities: installed, maintained, & used; test strips			41	Approved thawing methods used			50	Non-food contact surfaces clean			42	Thermometers provided & accurate			Food Identification						51	Hot and cold water available; adequate pressure			52	Food properly labeled; original container			53	Plumbing installed; proper backflow devices			54	Insects, rodents, and animals not present			55	Sewage and waste water properly disposed			56	Contamination prevented during food preparation, storage and display			57	Personal cleanliness			58	Wiping cloths: properly used and stored			59	Washing fruits and vegetables			Physical Facilities						60	All food employees have food handler training			61	Allergen training as required			Employee Training																	
45	Utensils, equipment & linens: properly stored, dried, & handled																																																																																																																																		
37	Approved thawing methods used			46	Single-use/single-service articles: properly stored and used			38	Thermometers provided & accurate			Food Temperature Control						47	Gloves used properly			39	Proper cooling methods used; adequate equipment for temperature control			48	Food and non-food contact surfaces cleanable, properly designed, constructed, and used			40	Plant food properly cooked for hot holding			49	Warewashing facilities: installed, maintained, & used; test strips			41	Approved thawing methods used			50	Non-food contact surfaces clean			42	Thermometers provided & accurate			Food Identification						51	Hot and cold water available; adequate pressure			52	Food properly labeled; original container			53	Plumbing installed; proper backflow devices			54	Insects, rodents, and animals not present			55	Sewage and waste water properly disposed			56	Contamination prevented during food preparation, storage and display			57	Personal cleanliness			58	Wiping cloths: properly used and stored			59	Washing fruits and vegetables			Physical Facilities						60	All food employees have food handler training			61	Allergen training as required			Employee Training																									
46	Single-use/single-service articles: properly stored and used																																																																																																																																		
38	Thermometers provided & accurate			Food Temperature Control						47	Gloves used properly			39	Proper cooling methods used; adequate equipment for temperature control			48	Food and non-food contact surfaces cleanable, properly designed, constructed, and used			40	Plant food properly cooked for hot holding			49	Warewashing facilities: installed, maintained, & used; test strips			41	Approved thawing methods used			50	Non-food contact surfaces clean			42	Thermometers provided & accurate			Food Identification						51	Hot and cold water available; adequate pressure			52	Food properly labeled; original container			53	Plumbing installed; proper backflow devices			54	Insects, rodents, and animals not present			55	Sewage and waste water properly disposed			56	Contamination prevented during food preparation, storage and display			57	Personal cleanliness			58	Wiping cloths: properly used and stored			59	Washing fruits and vegetables			Physical Facilities						60	All food employees have food handler training			61	Allergen training as required			Employee Training																																	
Food Temperature Control																																																																																																																																			
47	Gloves used properly			39	Proper cooling methods used; adequate equipment for temperature control			48	Food and non-food contact surfaces cleanable, properly designed, constructed, and used			40	Plant food properly cooked for hot holding			49	Warewashing facilities: installed, maintained, & used; test strips			41	Approved thawing methods used			50	Non-food contact surfaces clean			42	Thermometers provided & accurate			Food Identification						51	Hot and cold water available; adequate pressure			52	Food properly labeled; original container			53	Plumbing installed; proper backflow devices			54	Insects, rodents, and animals not present			55	Sewage and waste water properly disposed			56	Contamination prevented during food preparation, storage and display			57	Personal cleanliness			58	Wiping cloths: properly used and stored			59	Washing fruits and vegetables			Physical Facilities						60	All food employees have food handler training			61	Allergen training as required			Employee Training																																											
39	Proper cooling methods used; adequate equipment for temperature control			48	Food and non-food contact surfaces cleanable, properly designed, constructed, and used			40	Plant food properly cooked for hot holding			49	Warewashing facilities: installed, maintained, & used; test strips			41	Approved thawing methods used			50	Non-food contact surfaces clean			42	Thermometers provided & accurate			Food Identification						51	Hot and cold water available; adequate pressure			52	Food properly labeled; original container			53	Plumbing installed; proper backflow devices			54	Insects, rodents, and animals not present			55	Sewage and waste water properly disposed			56	Contamination prevented during food preparation, storage and display			57	Personal cleanliness			58	Wiping cloths: properly used and stored			59	Washing fruits and vegetables			Physical Facilities						60	All food employees have food handler training			61	Allergen training as required			Employee Training																																															
48	Food and non-food contact surfaces cleanable, properly designed, constructed, and used																																																																																																																																		
40	Plant food properly cooked for hot holding			49	Warewashing facilities: installed, maintained, & used; test strips			41	Approved thawing methods used			50	Non-food contact surfaces clean			42	Thermometers provided & accurate			Food Identification						51	Hot and cold water available; adequate pressure			52	Food properly labeled; original container			53	Plumbing installed; proper backflow devices			54	Insects, rodents, and animals not present			55	Sewage and waste water properly disposed			56	Contamination prevented during food preparation, storage and display			57	Personal cleanliness			58	Wiping cloths: properly used and stored			59	Washing fruits and vegetables			Physical Facilities						60	All food employees have food handler training			61	Allergen training as required			Employee Training																																																							
49	Warewashing facilities: installed, maintained, & used; test strips																																																																																																																																		
41	Approved thawing methods used			50	Non-food contact surfaces clean			42	Thermometers provided & accurate			Food Identification						51	Hot and cold water available; adequate pressure			52	Food properly labeled; original container			53	Plumbing installed; proper backflow devices			54	Insects, rodents, and animals not present			55	Sewage and waste water properly disposed			56	Contamination prevented during food preparation, storage and display			57	Personal cleanliness			58	Wiping cloths: properly used and stored			59	Washing fruits and vegetables			Physical Facilities						60	All food employees have food handler training			61	Allergen training as required			Employee Training																																																															
50	Non-food contact surfaces clean																																																																																																																																		
42	Thermometers provided & accurate			Food Identification						51	Hot and cold water available; adequate pressure			52	Food properly labeled; original container			53	Plumbing installed; proper backflow devices			54	Insects, rodents, and animals not present			55	Sewage and waste water properly disposed			56	Contamination prevented during food preparation, storage and display			57	Personal cleanliness			58	Wiping cloths: properly used and stored			59	Washing fruits and vegetables			Physical Facilities						60	All food employees have food handler training			61	Allergen training as required			Employee Training																																																																							
Food Identification																																																																																																																																			
51	Hot and cold water available; adequate pressure																																																																																																																																		
52	Food properly labeled; original container			53	Plumbing installed; proper backflow devices			54	Insects, rodents, and animals not present			55	Sewage and waste water properly disposed			56	Contamination prevented during food preparation, storage and display			57	Personal cleanliness			58	Wiping cloths: properly used and stored			59	Washing fruits and vegetables			Physical Facilities						60	All food employees have food handler training			61	Allergen training as required			Employee Training																																																																																					
53	Plumbing installed; proper backflow devices																																																																																																																																		
54	Insects, rodents, and animals not present			55	Sewage and waste water properly disposed			56	Contamination prevented during food preparation, storage and display			57	Personal cleanliness			58	Wiping cloths: properly used and stored			59	Washing fruits and vegetables			Physical Facilities						60	All food employees have food handler training			61	Allergen training as required			Employee Training																																																																																													
55	Sewage and waste water properly disposed																																																																																																																																		
56	Contamination prevented during food preparation, storage and display																																																																																																																																		
57	Personal cleanliness			58	Wiping cloths: properly used and stored			59	Washing fruits and vegetables			Physical Facilities						60	All food employees have food handler training			61	Allergen training as required			Employee Training																																																																																																									
58	Wiping cloths: properly used and stored																																																																																																																																		
59	Washing fruits and vegetables			Physical Facilities						60	All food employees have food handler training			61	Allergen training as required			Employee Training																																																																																																																	
Physical Facilities																																																																																																																																			
60	All food employees have food handler training																																																																																																																																		
61	Allergen training as required																																																																																																																																		
Employee Training																																																																																																																																			

Food Establishment Inspection Report

Page 2 of 3

Establishment: Christian Union Church

Establishment #: 23 041

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: 180

TEMPERATURE OBSERVATIONS

OBSERVATIONS AND CORRECTIVE ACTIONS

CFPM Verification (name, expiration date, ID#): Mary Armstrong

John Armstrong 21475213 - NRFSP Exp. 6/2023	Mary Armstrong 21474212 - NRFSP Exp. 6/2023		
---	---	--	--

HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee health policy requirements

Mary
Person In Charge (Signature)

Mar 3, 2023

Date

Person in Charge (Signature)

Paul Miller wrote

1

Follow-up: Yes No (Check one)

Follow-up Date:

Inspector (Signature)

Food Establishment Inspection Report

Page 3 of 3

Establishment: Christian Union Church

Establishment #: 23 041

OBSERVATIONS AND CORRECTIVE ACTIONS

Mary Armstrong
In Charge (Signature)

Person In Charge (Signature)

Mar 3, 2023

Date

Paul Wilkes won

Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: