### FOOD SAFETY AND CORONAVIRUS (COVID-19) SPECIAL INSPECTION OBSERVATIONS

- Deli - Clean under equipment on a routine basis, pay special attention to area below oven & fryers. Food debris observed under equipment at time of inspection.

- Monitor temps in reach-in display (cream cheese area) for holding at or below 41°F. A temperature of 48°F was observed at time of inspection.

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**Specialist (Print):** Eric Caubo  
**Specialist (Signature):**  
**Re-inspection Date:** next routine