Supplemental Materials 1: SSOPs developed in this study with FMI *Listeria* Working Group.

Model Sanitation Standard Operating Procedures (SSOP)

Mobile Carts (Non-Food Contact): Clean and Sanitize

Effective Date: XX/XX/XXXX

Department: Deli Department

Materials:

- Detergent, rinse water, sanitizer, disposable cleaning cloth or paper towels, scrub pad (i.e., green pad) or small stiff scrub brush with non-metal bristles (if needed), sanitizer test strips, buckets / spray bottle, Personal Protective Equipment (PPE) as needed.

Recommended Frequency:

- Storage areas of cart (i.e., storage surface); cleaned and sanitized daily or as needed.
- Total cart (i.e., base and frame areas, cart wheels); cleaned and sanitized weekly or as needed.

Specific Instructions:

1. Follow the label directions for all cleaning/sanitizing chemicals and wear appropriate PPE.
2. Fill buckets/spray bottles with detergent solution, rinse water, and sanitizer. Use separate disposable cleaning cloths or paper towels for each.
3. For daily or as needed cleaning, wipe down the food storage and cart handle areas with detergent. Rinse using the disposable cleaning cloth from rinse bucket to remove detergent or soils.
4. For weekly total cart cleaning, follow your company SSOP for in-place cleaning of equipment, such as in the mop/janitor's sink area. Thoroughly scrub frame area and wheels of cart and than rinse thoroughly to remove all detergent and soils.
5. Sanitize by using the cleaning cloth from the sanitizer bucket or the spray bottle.
6. Allow the areas to air dry.
7. Wash hands at dedicated hand sink.

Note: Some recessed areas may require additional scrubbing with scrub pad or scrub brush. Protect adjacent work areas, equipment and food items from splash.

Monitoring:

- Daily: Visual inspection by department supervisor

SSOP Manager's Signature_____ **Date** _____

Non-Food Contact 'Touch Points': Clean and Sanitize

Effective Date: XX/XX/XXXX

Department: Deli Department

Materials:

- Detergent, rinse water, sanitizer, disposable cleaning cloth or paper towels, scrub pad (i.e., green pad) or small stiff scrub brush with non-metal bristles (if needed), sanitizer test strips, buckets / spray bottle, Personal Protective Equipment (PPE) as needed.

Recommended Frequency:

- 4 hours for In-use; and at day's end.
- Follow the suggested manufacturers cleaning procedures for use of cleaning and sanitizing chemicals.

Specific Instructions:

Non-Food Contact 'Touch Points' for purpose of this SSOP include the full-service deli case door handles; walk-in cooler door handle; deli slicer knob and carriage handle; scale key pad and tray top

1. Follow the label directions for all cleaning/sanitizing chemicals and wear appropriate PPE.
2. Fill buckets/spray bottles with detergent solution, rinse water, and sanitizer. Use separate disposable cleaning cloths or paper towels for each.
3. Wipe down the Non-Food Contact 'Touch Points' with detergent. Rinse using the disposable cleaning cloth from rinse bucket to remove all detergent and soils.
4. Sanitize by using the cleaning cloth from the sanitizer bucket or the spray bottle.
5. Allow the areas to air dry.
6. Wash hands at dedicated hand sink.

Note: Some recessed areas may require additional scrubbing with scrub pad or scrub brush. Protect adjacent work areas, equipment and food items from splash.

Note: Be mindful not to flood the area with detergent and other solutions.

Monitoring:

- Throughout Day: Visual inspection by department supervisor

SSOP Manager's Signature_____ **Date** _____

Food Prep Sink: Clean and Sanitize

Effective Date: XX/XX/XXXX

Department: Deli Department

Materials:

- Detergent, sanitizer, cleaning cloth, non-abrasive scouring pads, nylon scrub brush, sanitizer test strips, PPE equipment as needed

Recommended Frequency:

- Food prep sinks and racks (used to hold or suspend product above sink basin or drain board) must be washed, rinsed and sanitized before and after any food processing operation, at least every 4 hours, or as needed throughout the day.

Specific Instructions

1. Empty sink compartments, remove any food scraps and discard.
2. Use detergent to scrub all backsplash(s), strainer(s), interior surfaces/compartment(s), drain board(s), faucet(s), handle(s) and knob(s).
3. Use detergent to clean the drain basket and stopper mechanism in the bottom of the sink compartment.
4. If applicable, use detergent and sanitizer to clean and sanitize any rack(s) used to hold product while it's being opened.
5. Rinse and sanitize all surfaces as per company SSOP's.
6. Allow surfaces to air dry prior to next use.
7. Follow Company SSOP's for cleaning and sanitizing, storage and use of cleaning tools (scrub brushes, scouring pads, etc.)

Monitoring:

Daily: Visual inspection by department supervisor for any visible soil

Deli Slicer: Clean and Sanitize

Effective Date: XX/XX/XXXX

Department: Deli Department

Materials:

- Cut resistant gloves, disposable gloves, apron, detergent, wash bucket, sanitizer, sanitizing bucket, cleaning cloth, non-abrasive scouring pads, nylon scrub brush, rinse bucket, sanitizer test strips, PPE equipment as needed

Recommended Frequency:

- 4 hours for In-use, as needed throughout the day, and at day's end.

Specific Instructions

1. Turn power off
2. Disconnect the plug from the power source
3. Make sure the index knob is turned to the right past 'zero' until it stops
4. Select 'cut resistant gloves that fits your hands and place them on both hands when cleaning the slicer
5. Cover 'cut resistant' gloves with disposable gloves
6. Disassemble the slicer according to the manufacturer's instructions (remove carriage tray, food pusher, blade guard, etc.)
7. Pre-scrape areas of slicer to remove food debris
8. Wash, rinse and sanitize removable slicer parts at 3-compartment sink per your company's policy
9. Wash, rinse and sanitize stationary parts of slicer (blade, tray area, underneath slicer, etc.) per your company's policy
    - Scrub stationary parts and area under the slicer with a nylon brush, then wash with detergent and a cleaning cloth, rinse with fresh clean water, and then sanitize with a cleaning cloth or spray bottle.
    - Note: Clean both sides of the slicer blade with cloth, non-abrasive pad or brush. Always wipe from the center of the blade toward the outer edge (towards you). Move the blade manually to get the full edge
    - Clean table under slicer using a clean single use towel
10. Sanitize as per company SSOP's, allow slicer to air dry
11. Wash hands and put on disposable gloves
12. Reassemble slicer in a sanitary manner so as not to contaminate the equipment
13. Reconnect power source.
14. Follow Company SSOP's for cleaning, storage and use of cleaning tools (scrub brushes, scouring pads, etc.).

Monitoring:

Daily: Visual inspection by department supervisor for any visible soil pre-operational, and throughout the day.

Deli Floors: Clean and Sanitize

Effective Date: XX/XX/XXXX

Department: Deli

Materials:

- Push Broom, Cleaning Detergent, Foaming Low Pressure Nozzle, Sanitizer, Deck Brush, Squeegee, Sanitizer Test Strips, Personal Protective Equipment (PPE) as needed.

Recommended Frequency:

- Daily; and as needed for spot cleaning.

Specific Instructions:

1. Follow the label directions for all cleaning/sanitizing chemicals and wear the appropriate PPE.
2. Remove **ALL** packaging, exposed food items, utensils and equipment from cleaning area and potential splash zones.
3. Remove floor mats and clean per its SSOP.
4. Remove large debris and sweep floor.
5. If possible, move tables and moveable equipment away from the wall and clean those areas first.
6. Apply foaming detergent to floor and walls just above the floor wall junctures. Follow manufacturer's recommendations for concentration, contact time, and water temperature.
7. Vigorously brush the foaming detergent on floor surfaces, floor/wall juncture, under equipment, under sinks, storage areas, and all other areas within the department.
8. Rinse all washed areas with low pressure/volume water until all evidence of foam is removed.
9. Squeegee excess water toward drains.
10. Apply sanitizer (200 – 400 ppm) with low pressure/volume dispensing system to floor surfaces, floor/wall juncture, under equipment, under sinks, storage areas, and all other areas within the department that were washed and rinsed. Do **NOT** use squeegee to dry the floor of sanitizer to limit potential for cross contamination.
11. Wash and sanitize any potential splash zones (equipment cases, bottom shelves of tables and shelving, etc.) within 24 inches of the floor prior to replacing packaging, exposed food items, utensils, and equipment.
12. Allow sanitizer to air dry.
13. Clean and sanitize cleaning equipment (deck brushes and squeegees) per its SSOP prior to storage; store in designated area.

Note: Avoid splashing of all chemicals and water.

Note: When cleaning drains, the drains **SHALL** be cleaned first followed by cleaning the floor as outlined above.

Monitoring:

Daily: Visual inspection by department supervisor for any visible soil.

Signed _____ **Date** _____

Deli Display Case Door Handles: Clean and Sanitize

Effective Date: XX/XX/XXXX

Department: Deli Department

Materials:

- Detergent, rinse water, sanitizer, disposable cleaning cloth, small stiff scrub brush with non-metal bristles (if needed), sanitizer test strips, buckets / spray bottle

Recommended Frequency:

- 4 hours for In-use; and at day's end.
- Follow the suggested manufacturers cleaning procedures for use of cleaning and sanitizing chemicals.

Specific Instructions—4 hours for in-use

1. Fill buckets/spray bottles with detergent solution, rinse water, and sanitizer. Use separate disposable cleaning cloths for each.
2. Place on mobile cart, and wheel out to the deli display case.
3. Wipe down the case door handles and all touch points with detergent. (Some recessed areas may require a stiff scrub brush. Note: Be mindful not to flood the area with detergent and other solutions. Prevent contamination of food product within the deli case.)
4. Rinse using the disposable cleaning cloth from rinse bucket to remove all detergent and soils
5. Sanitize by using the cleaning cloth from the sanitizer bucket or the spray bottle on the handle and touch points.
6. Allow the handles and touch points to air dry.
7. Wash hands

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Monitoring:

Throughout Day: Visual inspection by department supervisor

Signed _____ **Date** _____

Deli Walk-in Cooler Door and Handles: Clean and Sanitize

Effective Date: XX/XX/XXXX

Department: Deli Department

Materials:

- Detergent, rinse water, sanitizer, disposable cleaning cloth, small stiff scrub brush with non-metal bristles (if needed), sanitizer test strips, buckets / spray bottle

Recommended Frequency:

- Daily.
- Follow the suggested manufacturers' usage instructions for cleaning and sanitizing chemicals.

Specific Instructions

1. Fill buckets / spray bottles with detergent solution, rinse water, and sanitizer. Use separate disposable cleaning cloths for each.
2. Place on mobile cart and wheel out to the cooler door.
3. Wipe down the cooler door, handles and other touch points with detergent solution.
4. Rinse with cleaning cloth from rinse bucket to remove all detergent and soils.
5. Sanitize by using the cleaning cloth from the sanitizer bucket or spray bottle on surfaces that were cleaned and rinsed.
6. Allow to air dry.
7. Wash hands.

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Monitoring:

Daily: Visual inspection by department supervisor

Signed _____ **Date** _____

Deli Floor Drains: Clean and Sanitize

Effective Date: XX/XX/XXXX

Department: Deli

Materials:

- "Specialized Drain Cleaning Foam", Low Pressure Water Nozzle, Personal Protective Equipment (PPE) as needed.

Recommended Frequency:

- Weekly or as needed.

Specific Instructions:

1. Follow the label directions for all cleaning/sanitizing chemicals and wear the appropriate PPE.
2. Remove **ALL** packaging, exposed food items, utensils and equipment from cleaning area.
3. Remove floor mats and clean per its SSOP.
4. Remove large debris and sweep floor.
5. Place disposable gloves on both hands and remove drain cover along with the basket and discard any debris in the basket as well as any debris in the drain.
6. Apply "Specialized Drain Cleaning Foam" to both sides of drain cover, both sides of drain basket, and the throat of the drain. Replace the basket and drain cover and allow foam to remain in contact with all surfaces for the required time listed on the label. Adjust procedures to effectively clean other type of drains (trench, equipment, etc.).
7. Remove and dispose of gloves and wash hands thoroughly.
8. Rinse the drain and drain cover with a low pressure water nozzle to remove all foam.
9. **RECOMMENDED**: Anytime a drain is cleaned, the department floors **should** be cleaned per the "Deli Floors: Clean and Sanitize" SSOP.

Note: It is strongly recommended **NOT** to clean drains with brushes as this may create aerosolized particles that have the potential of cross contaminating cleaned surfaces.

Note: In cases where drain covers cannot be removed safely, apply the "Specialized Drain Cleaning Foam" as best as possible.

Monitoring:

Weekly: Visual inspection by department supervisor for any visible soil.

Signed _____ **Date** _____

Deli Display Case Doors and Door Tracks: Clean and Sanitize

Effective Date: XX/XX/XXXX

Department: Deli Department

Materials:

- Detergent, rinse water, sanitizer, disposable cleaning cloth, small stiff scrub brush with non-metal bristles (if needed), sanitizer test strips, buckets / spray bottle

Recommended Frequency:

- Daily, at day's end.
- Follow the suggested manufacturers cleaning procedures for cleaning and sanitizing chemicals.

Specific Instructions

1. Fill buckets/spray bottles with detergent solution, rinse water, and sanitizer. Use separate disposable cleaning cloths for each.
2. Place on mobile cart, and wheel out to the deli display case.
3. Wash hands and put on new food service gloves.
4. Remove all product from case, placing on a clean and sanitized cart or rack and place under proper refrigeration to maintain the cold chain.
5. Wipe down the case tracks, shelves, and racks with detergent solution. Note: Use a small scrub brush to remove solids and food particles if necessary.
6. Rinse with cleaning cloth from rinse bucket to remove all detergent and soils.
7. Sanitize by using the cleaning cloth from the sanitizer bucket or spray bottle on surfaces that were cleaned and rinsed.
8. Allow to air dry.
9. Wash hands.

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Monitoring:

Daily: Visual inspection by department supervisor

Signed _____ **Date** _____

Deli Display Case To Coils: Clean and Sanitize

Effective Date: XX/XX/XXXX

Department: Deli Department

Materials:

- Detergent, rinse water, sanitizer, disposable cleaning cloth, long and short handled scrub brushes with non-metal bristles, sanitizer test strips, buckets / spray bottles.

Recommended Frequency:

- Weekly, more often if needed.
- Follow the suggested manufacturers cleaning procedures for use of cleaning and sanitizing chemicals.

Specific Instructions

1. Fill buckets / spray bottles with detergent solution, rinse water, and sanitizer. Use separate disposable cleaning cloths for each. Use CIP equipment if available.
2. Place on mobile cart, and wheel out to the deli display case.
3. Wash hands and put on new food service gloves.
4. Remove all product from case, placing on a clean and sanitized cart or rack and place under proper refrigeration to maintain the cold chain.
5. Power down refrigeration and electrical power to the case (Lock out, Tag out).
6. Remove shelves, wire racks, and fan covers. Take to three compartment sink wash, rinse, sanitize.
7. Remove all gross soils and other debris and discard in a trash can.
8. Apply detergent solution and scrub the inside of the case paying particular attention to hard to reach places. If using a hose make sure that it is not dragged through or across the case to prevent contamination.
9. Rinse with water and allow to drain.
10. Sanitize by spraying all cleaned and rinsed surfaces with sanitizer.
11. Allow to air dry.
12. Power up refrigeration and electrical.
13. Replace shelves, wire racks, and fan covers.
14. Allow the cases to cool to the proper temperature before product is restocked.
15. Make sure to wash your hands and wear food service gloves when restocking the case.

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Monitoring:

Periodic Visual inspection by department supervisor

Signed _____ **Date** _____

Cleaning Tools: Clean, Sanitize & Use

Effective Date: XX/XX/XXXX

Department: Deli Department

Materials:
- Detergent, sanitizer, sanitizer test strips, PPE equipment as needed

Cleaning Tools Such As:
Used to clean food contact surfaces: Scrub Brushes, Scouring Pads, Cleaning Cloths, 3-Compartment Sink, Gloves for Washing

Used to clean non food contact surfaces: Squeegees, Hoses, Spray Nozzles, Mops, Brooms, Brushes, Sanitizing Buckets

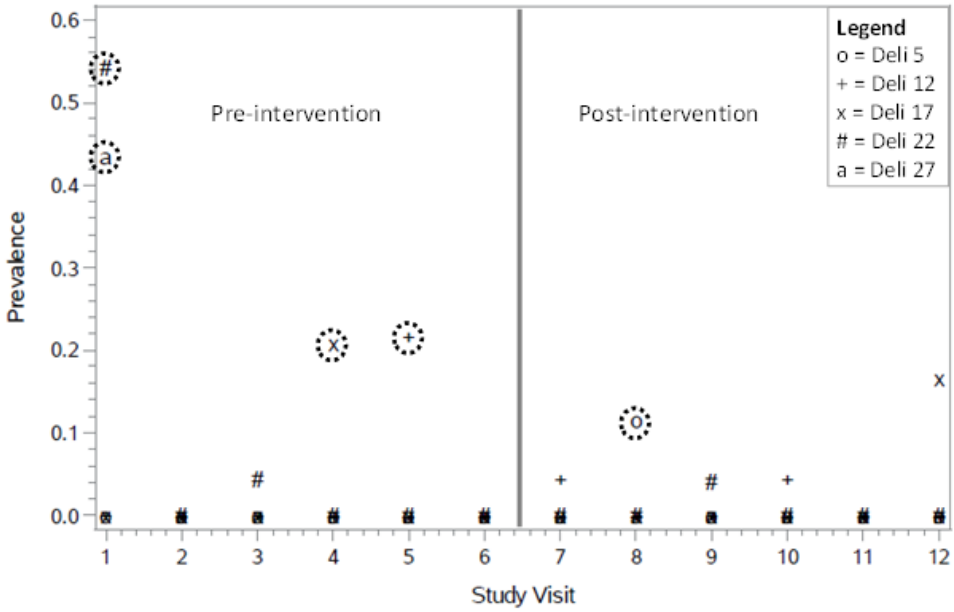
Recommended Frequency:
- Cleaning tools used on food contact surfaces, cleaned and sanitized after each use or as needed.
- Cleaning tools used on non food contact surfaces, cleaned as needed.

Specific Instructions

1. When necessary to prevent contamination of food contact surfaces, cleaning tools and equipment for cleaning food contact surfaces shall be stored separately from cleaning tools and equipment used for cleaning non food contact surfaces.
2. Cleaning tools shall be assigned to each department and not transferred from one department to another.
3. All cleaning tools used for cleaning food contact surfaces must be washed, rinsed and sanitized after the department and equipment cleaning process is complete.
4. Tools used for cleaning food contact surfaces shall be washed, rinsed and sanitized following your companies SSOP's utilizing the 3 compartment sink used to clean food contact equipment and utensils.
5. Tools used to clean non food contact surfaces must be cleaned following your company's SSOP's for in-place cleaning of equipment, such as in a porter's sink or other sink that is NOT used for food preparation or cleaning of food contact surfaces.
6. Cleaning tools shall be stored in a manner to facilitate air drying (i.e. hanging in designated location).
7. Worn or defective cleaning tools must be replaced.

Monitoring:
Daily: Visual examination should be done of all cleaning tools before using for any visible soil and wear. Replace as needed.

Supplemental Material 2. Sporadic high prevalence events identified by single pulsotype. Sporadic high prevalence events were identified as sampling events in with >10% *L. monocytogenes* positive samples from a deli that had low prevalence (<1%) in every other sampling event and shared a single PFGE pulsotype. Five sporadic high prevalence events identified and excluded from data analysis are indicated with a dotted circle. The elevated prevalence observed in deli 17 during visit 12 was not excluded from data analysis as isolates presented with multiple PFGE pulsotypes.



Supplemental Materials 3. Longitudinal PFGE data for each deli. Data in tables represents PFGE pulsotypes (Cornell University-AscI-ApaI pattern) for representative *L. monocytogenes* isolates collected in pre-operational (April-June; Simmons et al., 2014), pre-intervention (July/August-December/January; Simmons et al., 2014), and post-implementation of daily SSOPs (May-October; current study) monthly sampling.

"." indicates no sample taken for that site

"-" indicates sample was taken and was negative for *L. monocytogenes*

"NT" indicates *L. monocytogenes* isolate was not PFGE fingerprinted

Listeria species other than *monocytogenes* are not included in these tables

Deli 1	Phase I- Preoperational Pilot Study			Phase II - Operational Pre-intervention						Phase IV - Operational Post-intervention					
	April	May	June	July	August	September	October	November	December	May	June	July	August	September	October
Pan	-	-	-	.	.	.	.	.	.	.	.	.	.	.	.
Slicerblade	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Slicer case	-	-	-	.	.	.	.	.	.	.	.	.	.	.	.
Deli case	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Case by meat	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Deli case tray	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
3-basin sink interior	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
1-basin sink interior	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cutting board	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Re-wrap table	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Counter	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cold room racks	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Knife juncture	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Drying rack	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
3-basin sink exterior	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Floor-wall juncture 3-basin sink	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
1-basin sink exterior	.	.	.	-	-	-	-	CU-299-338	-	-	-	-	-	-	-
Floor-wall juncture 1-basin sink	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Deli drain	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Floor adjacent drain	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
Deli floor	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cold room floor	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cold room wall	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cold room drain	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Standing water	.	.	.	.	.	.	-	.	.	.	.	.	.	.	.
Squeege	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cartwheel	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Hose	.	.	.	.	.	.	-	.	.	.	.	.	.	.	.
Trashcan	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
Cleaning drain	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cooler shelf wall	-	-	-	.	.	.	.	.	.	.	.	.	.	.	.
Slicer knob	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Scale top	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Scale keys	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Deli case handle	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Knife rack	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Utensils/spoon	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cutting board	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cold room door handle	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Carts	-	-	-	.	.	.	.	.	.	.	.	.	.	.	.

Deli 2	Phase I- Preoperational Pilot Study			Phase II - Operational Pre-intervention						Phase IV - Operational Post-intervention					
	April	May	June	July	August	September	October	November	December	May	June	July	August	September	October
Pan	-	-	-	.	.	.	.	.	.	.	.	.	.	.	.
Slicerblade	.	.	.	-	-	-	-	-	-	-	-	CU-55-266	-	-	-
Slicer case	-	-	-	.	.	.	.	.	.	.	.	.	.	.	.
Deli case	.	.	.	-	CU-55-266	-	-	-	-	-	CU-56-266	CU-262-79	-	CU-55-266	CU-55-266
Case by meat	.	.	.	.	.	-	.	-	.	.	.	CU-55-266	.	.	.
Deli case tray	.	.	.	-	CU-55-266	-	-	-	-	CU-55-266	-	-	CU-55-266	CU-55-266	-
3-basin sink interior	.	.	.	-	CU-55-266	-	-	-	CU-294-321	-	-	-	CU-55-266	-	-
1-basin sink interior	.	.	.	-	CU-55-266	-	-	-	-	-	-	-	-	-	-
Cutting board	.	.	.	-	-	.	-	-	-	.	.	.	-	.	.
Re-wrap table	.	.	.	-	-	-	-	-	-	-	-	-	CU-55-266	-	-
Counter	.	.	.	.	-	-	-	-	-	-	-	CU-55-266	CU-55-266	CU-8-96	-
Cold room racks	.	.	.	-	CU-11-320	-	-	-	-	-	-	-	-	-	-
Knife juncture	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Drying rack	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
3-basin sink exterior	.	.	.	-	CU-258-323	-	-	-	-	-	-	-	-	-	-
Floor-wall juncture 3-basin sink	CU-11-320	CU-8-96	-	-	-	CU-11-320	-	-	-	CU-8-96	-	CU-8-320	CU-262-79	-	-
1-basin sink exterior	.	.	.	-	CU-55-266	-	CU-40-96	-	-	-	-	CU-8-96	-	-	-
Floor-wall juncture 1-basin sink	.	.	.	CU-11-320	CU-82-215	-	-	CU-11-320	CU-262-79	CU-8-96	CU-262-79	CU-11-320	CU-8-96	-	-
Deli drain	.	.	.	-	CU-11-320	CU-11-320	CU-11-320	CU-11-320	CU-262-79	CU-8-96	-	CU-262-79	-	CU-11-320	CU-8-96
Floor adjacent drain	CU-8-96	CU-262-79	CU-262-79	CU-262-79	CU-262-79	CU-11-320	CU-8-96	CU-11-320	CU-262-79	CU-8-96	-	CU-262-79	CU-8-96	CU-262-79	CU-8-96
Deli floor	.	.	.	-	-	CU-11-320	CU-11-320	-	CU-262-79	CU-8-96	-	CU-11-320	CU-8-96	CU-8-96	-
Cold room floor	.	.	.	CU-55-266	-	-	-	CU-11-320	CU-262-79	CU-8-96	CU-262-79	-	CU-262-79	CU-262-79	-
Cold room wall	.	.	.	-	-	-	-	-	-	CU-8-96	-	CU-258-401	-	-	-
Cold room drain	.	.	.	-	CU-262-79	-	-	-	CU-262-79	CU-262-79	-	CU-341-79	CU-262-79	CU-8-96	CU-262-79
Standing water	.	.	.	.	.	.	CU-11-320	.	CU-262-79	CU-11-320	.	.	.	CU-8-96	.
Squeege	.	.	.	CU-11-320	-	CU-262-79	-	-	CU-262-79	CU-8-96	-	-	-	-	CU-8-96
Cartwheel	.	.	.	-	CU-55-266	CU-8-96	-	-	-	CU-8-96	-	-	CU-8-96	CU-8-96	-
Hose	.	-	.	-	-	-	-	CU-11-320	-	-	-	-	CU-262-79	-	-
Trashcan	-	.	-	-	-	-	-	-	-	CU-262-79	-	CU-55-266	-	-	-
Cleaning drain	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cooler shelf wall	-	-	-	.	.	.	.	.	.	.	.	.	.	.	.
Slicer knob	.	.	.	-	-	-	-	-	-	-	-	CU-55-266	-	CU-55-266	-
Scale top	.	.	.	-	CU-11-320	-	-	-	-	-	-	CU-262-79	CU-55-266	-	-
Scale keys	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Deli case handle	.	.	.	CU-55-266	CU-56-266	-	CU-55-266	-	-	-	-	CU-55-266	CU-55-266	CU-55-266	-
Knife rack	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Utensils/spoon	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cutting board	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cold room door handle	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Carts	-	-	-	.	.	.	.	.	.	.	.	.	.	.	.

Deli 3	Phase I- Preoperational Pilot Study			Phase II - Operational Pre-intervention						Phase IV - Operational Post-intervention					
	April	May	June	July	August	September	October	November	December	May	June	July	August	September	October
Pan	-	-	-	.	.	.	.	.	.	.	.	.	.	.	.
Slicerblade	.	.	.	-	-	-	-	-	-	-	CU-8-354	-	-	-	-
Slicer case	-	-	-	.	.	.	.	.	.	.	.	.	.	.	.
Deli case	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Case by meat	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Deli case tray	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
3-basin sink interior	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
1-basin sink interior	.	.	.	CU-40-96	-	-	-	-	-	-	-	-	-	-	CU-11-325
Cutting board	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Re-wrap table	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Counter	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cold room racks	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Knife juncture	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Drying rack	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
3-basin sink exterior	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Floor-wall juncture 3-basin sink	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
1-basin sink exterior	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Floor-wall juncture 1-basin sink	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Deli drain	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Floor adjacent drain	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
Deli floor	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cold room floor	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cold room wall	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cold room drain	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Standing water	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Squeege	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cartwheel	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Hose	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Trashcan	-	-	-	-	-	-	-	-	-	-	CU-8-354	-	-	-	-
Cleaning drain	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cooler shelf wall	-	-	-	.	.	.	.	.	.	.	.	.	.	.	.
Slicer knob	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Scale top	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Scale keys	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Deli case handle	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Knife rack	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Utensils/spoon	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cutting board	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cold room door handle	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Carts	-	-	-	.	.	.	.	.	.	.	.	.	.	.	.

Deli 4	Phase I- Preoperational Pilot Study			Phase II - Operational Pre-intervention						Phase IV - Operational Post-intervention					
	April	May	June	July	August	September	October	November	December	May	June	July	August	September	October
Pan	-	-	-	.	.	.	.	.	.	.	.	.	.	.	.
Slicerblade	.	.	.	-	-	-	-	-	-	-	-	-	-	CU-8-96	-
Slicer case	-	-	-	.	.	.	.	.	.	.	.	.	.	.	.
Deli case	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Case by meat	.	.	.	.	.	-	.	-	.	.	.	-	.	.	.
Deli case tray	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
3-basin sink interior	.	.	.	-	-	-	-	-	CU-294-321	CU-294-321	-	-	-	-	CU-294-321
1-basin sink interior	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cutting board	.	.	.	-	.	.	-	-	.	-	-	.	-	-	-
Re-wrap table	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Counter	.	.	.	-	-	-	-	-	-	-	-	-	-	CU-8-96	-
Cold room racks	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Knife juncture	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Drying rack	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
3-basin sink exterior	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Floor-wall juncture 3-basin sink	-	-	-	-	-	-	-	-	-	-	-	-	-	CU-57-267	-
1-basin sink exterior	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Floor-wall juncture 1-basin sink	.	.	.	-	-	-	-	-	-	-	-	-	-	CU-57-267	-
Deli drain	.	.	.	-	-	-	-	-	-	-	CU-262-79	NT	-	CU-259-322	-
Floor adjacent drain	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
Deli floor	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cold room floor	.	.	.	-	-	-	-	-	CU-57-267	-	-	-	-	-	CU-259-322
Cold room wall	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cold room drain	.	.	.	-	-	-	CU-57-267	-	-	-	-	-	-	CU-262-79	-
Standing water	.	.	.	.	.	.	.	.	.	.	.	.	.	.	CU-57-267
Squeege	.	.	.	-	-	-	-	CU-57-267	-	-	-	-	-	-	CU-259-322
Cartwheel	.	.	.	-	-	-	CU-57-267	-	-	-	-	-	-	-	-
Hose	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Trashcan	-	-	-	-	-	-	-	-	-	CU-80-218	-	-	-	-	-
Cleaning drain	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cooler shelf wall	-	-	-	.	.	.	.	.	.	.	.	.	.	.	.
Slicer knob	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Scale top	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Scale keys	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Deli case handle	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Knife rack	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Utensils/spoon	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cutting board	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cold room door handle	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Carts	-	CU-258-69	-	.	.	.	.	.	.	.	.	.	.	.	.

Deli 5	Phase I- Preoperational Pilot Study			Phase II - Operational Pre-intervention						Phase IV - Operational Post-intervention					
	April	May	June	July	August	September	October	November	December	May	June	July	August	September	October
Pan	-	-	-	.	.	.	.	.	.	.	.	.	.	.	.
Slicerblade	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Slicer case	-	-	-	.	.	.	.	.	.	.	.	.	.	.	.
Deli case	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Case by meat	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Deli case tray	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
3-basin sink interior	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
1-basin sink interior	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cutting board	.	.	.	-	-	-	-	-	-	-	CU-8-340	-	-	-	-
Re-wrap table	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Counter	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cold room racks	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Knife juncture	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Drying rack	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
3-basin sink exterior	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Floor-wall juncture 3-basin sink	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
1-basin sink exterior	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Floor-wall juncture 1-basin sink	.	.	.	-	-	-	-	-	-	-	CU-8-340	-	-	-	-
Deli drain	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Floor adjacent drain	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
Deli floor	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cold room floor	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cold room wall	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cold room drain	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Standing water	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Squeege	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cartwheel	.	.	.	-	-	-	-	-	-	-	CU-8-340	-	-	-	-
Hose	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Trashcan	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
Cleaning drain	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cooler shelf wall	-	-	-	.	.	.	.	.	.	.	.	.	.	.	.
Slicer knob	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Scale top	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Scale keys	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Deli case handle	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Knife rack	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Utensils/spoon	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cutting board	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cold room door handle	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Carts	-	-	-	.	.	.	.	.	.	.	.	.	.	.	.

Deli 6	Phase I- Preoperational Pilot Study			Phase II - Operational Pre-intervention						Phase IV - Operational Post-intervention					
	April	May	June	July	August	September	October	November	December	May	June	July	August	September	October
Pan	-	-	-	.	.	.	.	.	.	.	.	.	.	.	.
Slicerblade	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Slicer case	-	-	-	.	.	.	.	.	.	.	.	.	.	.	.
Deli case	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Case by meat	.	.	.	.	.	-	.	-	.	.	.	-	.	.	.
Deli case tray	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
3-basin sink interior	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
1-basin sink interior	.	.	.	.	.	-	.	-	.	.	.	.	.	.	-
Cutting board	.	.	.	.	.	.	.	-	.	.	.	.	-	-	-
Re-wrap table	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Counter	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cold room racks	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Knife juncture	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Drying rack	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
3-basin sink exterior	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Floor-wall juncture 3-basin sink	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
1-basin sink exterior	.	.	.	.	.	-	.	-	.	.	.	.	.	.	-
Floor-wall juncture 1-basin sink	.	.	.	.	.	-	.	-	.	.	.	.	.	.	-
Deli drain	.	.	.	-	-	-	-	-	-	-	-	CU-299-338	CU-320-369	-	CU-320-340
Floor adjacent drain	-	-	-	-	-	-	-	-	-	-	-	-	CU-320-340	-	-
Deli floor	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cold room floor	.	.	.	-	-	-	-	-	-	-	CU-299-338	-	-	-	-
Cold room wall	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cold room drain	.	.	.	-	-	-	CU-299-338	-	-	-	CU-299-338	-	-	-	-
Standing water	.	.	.	.	.	.	.	.	.	-	.	.	-	.	.
Squeege	.	.	.	-	-	-	-	-	-	-	-	-	.	.	-
Cartwheel	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Hose	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Trashcan	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
Cleaning drain	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cooler shelf wall	-	-	-	.	.	.	.	.	.	.	.	.	.	.	.
Slicer knob	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Scale top	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Scale keys	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Deli case handle	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Knife rack	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Utensils/spoon	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cutting board	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cold room door handle	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Carts	-	-	-	.	.	.	.	.	.	.	.	.	.	.	.

Deli 7	Phase I- Preoperational Pilot Study			Phase II - Operational Pre-intervention						Phase IV - Operational Post-intervention					
	April	May	June	July	August	September	October	November	December	May	June	July	August	September	October
Pan	-	-	-	.	.	.	.	.	.	.	.	.	.	.	.
Slicerblade	.	.	.	-	-	-	-	-	-	-	-	CU-40-96	-	CU-8-96	-
Slicer case	-	-	-	.	.	.	.	.	.	.	.	.	.	.	.
Deli case	.	.	.	-	-	-	-	-	-	-	-	-	CU-258-69	NT	-
Case by meat	.	.	.	-	-	-	-	-	-	-	-	-	.	.	.
Deli case tray	.	.	.	-	-	-	-	-	-	-	-	CU-40-96	-	CU-8-96	-
3-basin sink interior	.	.	.	CU-57-267	-	-	-	-	-	CU-258-69	-	-	-	CU-80-218	-
1-basin sink interior	.	.	.	CU-258-69	-	-	-	CU-294-321	-	-	CU-258-69	-	CU-258-69	.	-
Cutting board	.	.	.	.	.	-	.	.	.	.	.	.	.	-	-
Re-wrap table	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Counter	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cold room racks	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Knife juncture	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Drying rack	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
3-basin sink exterior	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Floor-wall juncture 3-basin sink	CU-258-69	CU-258-69	CU-258-69	CU-258-69	CU-258-69	CU-8-96	CU-258-69	CU-258-69	CU-258-69	-	CU-258-69	CU-258-401	-	-	-
1-basin sink exterior	.	.	.	CU-258-69	-	-	CU-258-69	-	CU-258-69	-	-	-	-	.	-
Floor-wall juncture 1-basin sink	.	.	.	CU-258-69	-	-	CU-258-69	CU-258-69	CU-258-69	CU-258-69	CU-258-69	-	-	.	-
Deli drain	.	.	.	CU-258-69	CU-258-333	-	-	CU-258-69	CU-258-69	CU-258-69	CU-258-69	CU-258-401	CU-258-69	-	CU-258-69
Floor adjacent drain	-	CU-258-69	CU-258-69	CU-258-69	CU-258-69	-	CU-258-69	CU-258-69	CU-258-69	CU-258-69	CU-258-69	CU-258-401	CU-258-69	-	-
Deli floor	.	.	.	CU-258-69	-	-	-	CU-258-69	-	CU-258-69	CU-258-333	CU-258-69	CU-258-69	-	-
Cold room floor	.	.	.	CU-258-69	CU-295-329	-	CU-258-69	CU-258-69	CU-258-69	CU-258-69	CU-258-69	-	CU-258-69	-	-
Cold room wall	.	.	.	-	-	-	-	-	-	CU-258-69	-	CU-258-69	-	CU-8-96	-
Cold room drain	.	.	.	CU-258-69	CU-258-69	-	CU-258-69	CU-258-69	CU-258-69	CU-258-69	.	CU-258-69	CU-258-322	CU-258-69	.
Standing water	.	.	.	.	.	-	.	.	.	CU-258-69	.	.	CU-258-69	CU-258-69	-
Squeege	.	.	.	CU-258-69	CU-258-69	-	CU-258-69	CU-258-69	CU-258-69	CU-258-69	CU-258-69	CU-258-69	CU-258-322	CU-258-69	-
Cartwheel	.	.	.	CU-258-69	-	-	-	-	-	-	-	-	CU-259-322	-	-
Hose	.	.	.	-	CU-258-69	-	-	-	-	CU-258-69	-	CU-258-69	-	-	-
Trashcan	-	-	CU-258-69	-	CU-258-69	-	-	-	-	-	-	CU-258-69	-	CU-8-96	-
Cleaning drain	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cooler shelf wall	CU-258-69	-	-	.	.	.	.	.	.	.	.	.	.	.	.
Slicer knob	.	.	.	-	-	-	-	-	-	-	CU-258-69	-	-	CU-8-96	-
Scale top	.	.	.	-	-	-	-	-	-	-	-	-	CU-320-340	-	-
Scale keys	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Deli case handle	.	.	.	-	-	-	-	-	-	-	-	CU-258-69	-	-	-
Knife rack	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Utensils/spoon	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cutting board	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cold room door handle	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Carts	-	-	CU-258-69	.	.	.	.	.	.	.	.	.	.	.	.

Deli 8	Phase I- Preoperational Pilot Study			Phase II - Operational Pre-intervention						Phase IV - Operational Post-intervention					
	April	May	June	July	August	September	October	November	December	May	June	July	August	September	October
Pan	-	-	-	.	.	.	.	.	.	.	.	.	.	.	.
Slicerblade	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Slicer case	-	-	-	.	.	.	.	.	.	.	.	.	.	.	.
Deli case	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Case by meat	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Deli case tray	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
3-basin sink interior	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
1-basin sink interior	.	.	.	-	-	-	CU-40-96	CU-200-227	-	-	-	-	-	-	CU-8-340
Cutting board	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Re-wrap table	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Counter	.	.	.	-	-	-	-	-	-	-	.	-	-	-	-
Cold room racks	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Knife juncture	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Drying rack	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
3-basin sink exterior	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Floor-wall juncture 3-basin sink	CU-8-340	-	-	-	-	-	-	-	-	-	-	-	CU-8-340	-	CU-8-340
1-basin sink exterior	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Floor-wall juncture 1-basin sink	.	.	.	CU-8-340	CU-8-340	CU-8-340	-	CU-8-340	-	CU-8-340			CU-8-340	-	-
Deli drain	.	.	.	-	CU-8-326	-	-	-	-	-	-	-	-	-	-
Floor adjacent drain	CU-11-326	-	-	-	CU-11-326	-	-	-	-	-	CU-8-340	-	-	-	-
Deli floor	.	.	.	CU-8-340	-	-	-	-	-	-	-	-	-	-	-
Cold room floor	.	.	.	CU-8-340	-	-	-	-	-	-	-	-	-	-	-
Cold room wall	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cold room drain	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Standing water	.	.	.	CU-8-340	CU-8-340	-	-	-	-	CU-8-340	-	-	-	-	-
Squeege	.	.	.	-	-	-	-	-	-	CU-8-340	-	-	-	-	-
Cartwheel	.	.	.	CU-8-340	-	-	-	-	-	-	-	-	-	-	-
Hose	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Trashcan	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
Cleaning drain	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cooler shelf wall	-	-	-	.	.	.	.	.	.	.	.	.	.	.	.
Slicer knob	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Scale top	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Scale keys	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Deli case handle	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Knife rack	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Utensils/spoon	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cutting board	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cold room door handle	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Carts	-	-	-	.	.	.	.	.	.	.	.	.	.	.	.

Deli 9	Phase I- Preoperational Pilot Study			Phase II - Operational Pre-intervention						Phase IV - Operational Post-intervention					
	April	May	June	July	August	September	October	November	December	May	June	July	August	September	October
Pan	.	-	-	.	.	.	.	.	.	.	.	.	.	.	.
Slicerblade	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Slicer case	-	-	-	.	.	.	.	.	.	.	.	.	.	.	.
Deli case	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Case by meat	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Deli case tray	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
3-basin sink interior	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
1-basin sink interior	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cutting board	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Re-wrap table	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Counter	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cold room racks	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Knife juncture	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Drying rack	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
3-basin sink exterior	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Floor-wall juncture 3-basin sink	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
1-basin sink exterior	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Floor-wall juncture 1-basin sink	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Deli drain	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Floor adjacent drain	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
Deli floor	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cold room floor	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cold room wall	.	.	.	-	-	-	-	CU-299-338	-	-	-	-	-	-	-
Cold room drain	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Standing water	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Squeege	.	.	.	.	.	.	-	-	-	-	-	-	-	-	-
Cartwheel	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Hose	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Trashcan	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
Cleaning drain	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cooler shelf wall	-	-	-	.	.	.	.	.	.	.	.	.	.	.	.
Slicer knob	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Scale top	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Scale keys	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Deli case handle	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Knife rack	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Utensils/spoon	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cutting board	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cold room door handle	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Carts	-	-	-	.	.	.	.	.	.	.	.	.	.	.	.

Deli 10	Preoperational Pilot Study			Phase II - Operational Pre-intervention						Phase IV - Operational Post-intervention					
	April	May	June	July	August	September	October	November	December	May	June	July	August	September	October
Pan	CU-258-69	-	-	.	.	.	.	.	.	.	.	.	.	.	.
Slicerblade	.	.	.	-	CU-258-323	-	-	-	-	-	-	-	-	-	-
Slicer case	-	-	-	.	.	.	.	.	.	.	.	.	.	.	.
Deli case	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Case by meat	.	.	.	.	.	-	.	-	.	.	.	CU-40-96	.	.	.
Deli case tray	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
3-basin sink interior	.	.	.	-	-	-	-	-	-	-	-	-	-	CU-40-96	-
1-basin sink interior	.	.	.	CU-294-321	CU-294-321	CU-57-267	CU-57-267	CU-57-267	CU-294-321	-	-	CU-57-267	-	.	-
Cutting board	.	.	.	.	.	.	.	.	.	.	.	.	-	-	-
Re-wrap table	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Counter	.	.	.	-	CU-11-320	-	-	-	-	-	-	-	CU-11-320	-	-
Cold room racks	.	.	.	-	-	-	-	-	-	-	-	CU-11-320	CU-11-320	-	-
Knife juncture	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Drying rack	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
3-basin sink exterior	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Floor-wall juncture 3-basin sink	-	-	CU-11-320	-	CU-11-320	-	-	-	-	-	-	-	-	-	-
1-basin sink exterior	.	.	.	-	-	-	-	-	-	-	-	-	-	.	-
Floor-wall juncture 1-basin sink	.	.	.	-	-	-	-	-	-	-	-	CU-40-96	-	.	-
Deli drain	.	.	.	CU-11-320	CU-11-320	CU-11-320	CU-40-96	-	CU-11-320	-	-	CU-11-320	CU-8-96	CU-11-320	CU-321-368
Floor adjacent drain	-	-	-	CU-11-320	CU-11-320	CU-11-320	CU-11-320	-	CU-11-320	-	CU-11-320	CU-11-320	CU-11-320	CU-11-320	-
Deli floor	.	.	.	CU-11-320	CU-11-320	CU-11-320	-	-	-	-	-	CU-11-320	-	-	CU-11-320
Cold room floor	.	.	.	CU-11-320	CU-11-320	CU-11-320	-	-	-	CU-11-365	-	CU-11-320	CU-11-320	CU-11-320	CU-11-320
Cold room wall	.	.	.	CU-11-320	CU-11-320	-	-	-	-	-	-	CU-40-96	-	-	-
Cold room drain	.	.	.	CU-11-320	CU-11-320	CU-8-96	CU-11-320	CU-57-267	CU-11-320	CU-11-320	CU-11-320	CU-40-96	CU-11-320	CU-11-320	CU-11-320
Standing water	.	.	.	.	.	.	.	.	.	.	.	CU-11-320	CU-11-320	.	CU-8-96
Squeege	.	.	.	CU-11-320	.	CU-11-320	-	-	-	CU-321-368	-	CU-11-320	CU-11-320	-	CU-40-96
Cartwheel	.	.	.	-	CU-11-320	CU-11-320	-	-	-	-	-	CU-11-320	CU-11-320	CU-11-320	-
Hose	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Trashcan	-	-	-	-	-	-	-	CU-11-320	-	-	-	-	-	-	-
Cleaning drain	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cooler shelf wall	-	-	-	.	.	.	.	.	.	.	.	.	.	.	.
Slicer knob	.	.	.	-	CU-258-323	-	-	-	-	-	-	-	-	-	-
Scale top	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Scale keys	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Deli case handle	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Knife rack	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Utensils/spoon	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cutting board	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cold room door handle	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Carts	-	-	-	.	.	.	.	.	.	.	.	.	.	.	.

Deli 11	Phase I- Preoperational Pilot Study			Phase II - Operational Pre-intervention						Phase IV - Operational Post-intervention					
	April	May	June	July	August	September	October	November	December	May	June	July	August	September	October
Pan	-	-	-	.	.	.	.	.	.	.	.	.	.	.	.
Slicerblade	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Slicer case	-	-	-	.	.	.	.	.	.	.	.	.	.	.	.
Deli case	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Case by meat	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Deli case tray	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
3-basin sink interior	.	.	.	-	-	-	-	-	CU-200-227	-	-	-	-	-	-
1-basin sink interior	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cutting board	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Re-wrap table	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Counter	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cold room racks	.	.	.	-	-	-	-	-	-	-	-	CU-8-349	-	-	-
Knife juncture	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Drying rack	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
3-basin sink exterior	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Floor-wall juncture 3-basin sink	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
1-basin sink exterior	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Floor-wall juncture 1-basin sink	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Deli drain	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Floor adjacent drain	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
Deli floor	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cold room floor	.	.	.	-	-	-	-	-	CU-40-96	-	-	-	-	-	-
Cold room wall	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cold room drain	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Standing water	.	.	.	-	-	-	-	-	-	-	-	CU-313-405	-	-	-
Squeege	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cartwheel	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Hose	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Trashcan	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
Cleaning drain	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cooler shelf wall	CU-11-326	-	-	.	.	.	.	.	.	.	.	.	.	.	.
Slicer knob	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Scale top	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Scale keys	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Deli case handle	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Knife rack	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Utensils/spoon	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cutting board	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cold room door handle	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Carts	-	-	-	.	.	.	.	.	.	.	.	.	.	.	.

Deli 12	Phase I- Preoperational Pilot Study			Phase II - Operational Pre-intervention						Phase IV - Operational Post-intervention					
	April	May	June	July	August	September	October	November	December	May	June	July	August	September	October
Pan	-	-	-	.	.	.	.	.	.	.	.	.	.	.	.
Slicerblade	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Slicer case	-	-	-	.	.	.	.	.	.	.	.	.	.	.	.
Deli case	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Case by meat	.	.	.	.	-	.	.	.	.	.	.	.	.	.	.
Deli case tray	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
3-basin sink interior	.	.	.	-	-	-	-	CU-11-320	-	-	-	-	-	-	-
1-basin sink interior	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cutting board	.	.	.	.	-	-	-	-	-	-	-	-	-	-	-
Re-wrap table	.	.	.	.	-	-	-	-	-	-	-	-	-	-	-
Counter	.	.	.	.	-	-	-	-	-	-	-	-	-	-	-
Cold room racks	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Knife juncture	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Drying rack	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
3-basin sink exterior	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Floor-wall juncture 3-basin sink	-	-	-	-	.	-	-	CU-11-320	-	-	-	-	-	-	-
1-basin sink exterior	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Floor-wall juncture 1-basin sink	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Deli drain	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Floor adjacent drain	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
Deli floor	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cold room floor	.	.	.	-	-	-	-	CU-11-320	-	-	-	-	-	-	-
Cold room wall	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cold room drain	.	.	.	-	-	-	-	-	-	-	-	-	CU-18-275	-	-
Standing water	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Squeege	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cartwheel	.	.	.	-	-	-	-	-	-	CU-254-52	-	-	-	-	-
Hose	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Trashcan	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
Cleaning drain	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cooler shelf wall	-	-	-	.	.	.	.	.	.	.	.	.	.	.	.
Slicer knob	.	.	.	-	-	-	-	CU-294-321	-	-	-	-	-	-	-
Scale top	.	.	.	-	-	-	-	CU-11-320	-	-	-	-	-	-	-
Scale keys	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Deli case handle	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Knife rack	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Utensils/spoon	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cutting board	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cold room door handle	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Carts	-	-	-	.	.	.	.	.	.	.	.	.	.	.	.

Deli 13	Phase I- Preoperational Pilot Study			Phase II - Operational Pre-intervention						Phase IV - Operational Post-intervention					
	April	May	June	July	August	September	October	November	December	May	June	July	August	September	October
Pan	-	-	-	.	.	.	.	.	.	.	.	.	.	.	.
Slicerblade	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Slicer case	-	-	-	.	.	.	.	.	.	.	.	.	.	.	.
Deli case	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Case by meat	.	.	.	.	.	.	.	.	.	.	-	.	.	.	.
Deli case tray	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
3-basin sink interior	.	.	.	-	-	-	-	CU-11-282	-	-	-	-	-	-	-
1-basin sink interior	.	.	.	-	-	CU-11-320	-	-	-	CU-314-342	-	CU-314-342	-	CU-314-342	CU-314-342
Cutting board	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Re-wrap table	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Counter	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cold room racks	.	.	.	-	-	-	-	CU-11-320	-	-	-	-	-	-	-
Knife juncture	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Drying rack	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
3-basin sink exterior	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Floor-wall juncture 3-basin sink	-	-	-	-	-	-	-	-	CU-11-282	-	-	-	-	-	-
1-basin sink exterior	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Floor-wall juncture 1-basin sink	.	.	.	-	-	-	CU-11-282	CU-11-282	CU-11-282	-	-	-	CU-11-340	CU-314-342	-
Deli drain	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Floor adjacent drain	CU-11-282	-	-	-	-	-	-	-	-	-	-	-	CU-11-340	-	-
Deli floor	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cold room floor	.	.	.	-	-	-	CU-11-282	-	-	CU-181-175	-	-	CU-11-340	-	-
Cold room wall	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cold room drain	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Standing water	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Squeege	.	.	.	-	-	-	-	-	-	-	-	-	CU-11-340	-	-
Cartwheel	.	.	.	-	-	-	-	-	-	-	-	-	CU-11-340	-	-
Hose	.	.	.	-	-	-	-	-	-	.	-	-	-	-	-
Trashcan	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
Cleaning drain	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cooler shelf wall	-	-	-	.	.	.	.	.	.	.	.	.	.	.	.
Slicer knob	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Scale top	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Scale keys	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Deli case handle	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Knife rack	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Utensils/spoon	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cutting board	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cold room door handle	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Carts	-	-	-	.	.	.	.	.	.	.	.	.	.	.	.

Deli 14	Phase I- Preoperational Pilot Study			Phase II - Operational Pre-intervention						Phase IV - Operational Post-intervention					
	April	May	June	July	August	September	October	November	December	May	June	July	August	September	October
Pan	-	-	-	.	.	.	.	.	.	.	.	.	.	.	.
Slicerblade	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Slicer case	-	-	-	.	.	.	.	.	.	.	.	.	.	.	.
Deli case	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Case by meat	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Deli case tray	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
3-basin sink interior	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
1-basin sink interior	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cutting board	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Re-wrap table	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Counter	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cold room racks	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Knife juncture	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Drying rack	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
3-basin sink exterior	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Floor-wall juncture 3-basin sink	-	-	-	-	-	-	-	CU-299-338	-	-	-	-	-	-	-
1-basin sink exterior	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Floor-wall juncture 1-basin sink	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Deli drain	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Floor adjacent drain	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
Deli floor	.	.	.	-	-	-	.	-	-	-	-	-	-	-	-
Cold room floor	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cold room wall	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cold room drain	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Standing water	.	.	.	-	.	-	.	.	.	.	.	.	.	.	.
Squeege	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cartwheel	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Hose	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Trashcan	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
Cleaning drain	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cooler shelf wall	-	-	-	.	.	.	.	.	.	.	.	.	.	.	.
Slicer knob	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Scale top	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Scale keys	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Deli case handle	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Knife rack	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Utensils/spoon	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cutting board	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cold room door handle	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Carts	-	-	-	.	.	.	.	.	.	.	.	.	.	.	.

Deli 15	Phase I- Preoperational Pilot Study			Phase II - Operational Pre-intervention						Phase IV - Operational Post-intervention					
	April	May	June	July	August	September	October	November	December	May	June	July	August	September	October
Pan	-	-	-	.	.	.	.	.	.	.	.	.	.	.	.
Slicerblade	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Slicer case	-	-	-	.	.	.	.	.	.	.	.	.	.	.	.
Deli case	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Case by meat	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Deli case tray	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
3-basin sink interior	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
1-basin sink interior	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cutting board	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Re-wrap table	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Counter	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cold room racks	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Knife juncture	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Drying rack	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
3-basin sink exterior	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Floor-wall juncture 3-basin sink	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
1-basin sink exterior	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Floor-wall juncture 1-basin sink	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Deli drain	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Floor adjacent drain	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
Deli floor	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cold room floor	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cold room wall	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cold room drain	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Standing water	.	.	.	.	.	-	.	.	.	.	.	.	.	.	.
Squeege	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cartwheel	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Hose	.	.	.	-	-	-	-	-	-	.	.	.	.	.	.
Trashcan	-	-	-	-	-	-	-	-	-	-	-	-	-	-	CU-55-516
Cleaning drain	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cooler shelf wall	-	-	-	.	.	.	.	.	.	.	.	.	.	.	.
Slicer knob	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Scale top	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Scale keys	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Deli case handle	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Knife rack	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Utensils/spoon	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cutting board	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cold room door handle	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Carts	-	-	-	.	.	.	.	.	.	.	.	.	.	.	.

Deli 16	Phase I- Preoperational Pilot Study			Phase II - Operational Pre-intervention						Phase IV - Operational Post-intervention					
	April	May	June	August	September	October	November	December	January	May	June	July	August	September	October
Pan	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Slicerblade	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Slicer case	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Deli case	.	.	.	-	-	-	-	CU-8-96	-	-	-	-	-	-	-
Case by meat	.	.	.	-	-	-	-	CU-8-291	-	-	-	-	-	-	-
Deli case tray	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
3-basin sink interior	.	.	.	-	-	CU-57-267	-	-	-	-	-	-	CU-340-402	-	-
1-basin sink interior	.	.	.	CU-57-267	-	-	CU-294-321	-	CU-294-321	-	-	CU-57-267	CU-8-96	-	CU-8-96
Cutting board	.	.	.	-	.	-	-	-	.	.	.	-	-	-	-
Re-wrap table	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Counter	.	.	.	-	-	-	-	CU-11-320	-	-	-	-	-	-	-
Cold room racks	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Knife juncture	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Drying rack	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
3-basin sink exterior	.	.	.	-	-	-	-	-	-	-	-	-	CU-258-69	-	-
Floor-wall juncture 3-basin sink	.	.	.	CU-8-96	-	-	-	-	-	-	-	-	CU-8-96	-	CU-8-96
1-basin sink exterior	.	.	.	-	-	-	-	-	-	-	-	-	CU-8-96	-	-
Floor-wall juncture 1-basin sink	.	.	.	CU-8-96	CU-8-96	-	-	-	-	-	-	-	CU-8-96	-	-
Deli drain	.	.	.	-	-	-	-	-	-	-	CU-8-96	CU-8-342	CU-8-96	CU-8-96	CU-8-96
Floor adjacent drain	.	.	.	CU-8-96	-	-	-	-	-	CU-8-96	CU-8-96	CU-8-96	CU-8-96	CU-8-96	CU-8-342
Deli floor	.	.	.	-	-	-	-	-	-	-	CU-8-96	-	-	-	CU-8-320
Cold room floor	.	.	.	-	-	-	CU-8-96	CU-8-96	-	-	-	-	-	-	-
Cold room wall	.	.	.	-	-	-	-	-	-	-	-	-	CU-8-96	-	-
Cold room drain	.	.	.	CU-11-324	-	-	CU-8-96	CU-8-96	-	-	.	-	-	CU-40-96	-
Standing water	.	.	.	.	.	.	-	CU-8-96	.	.	CU-323-96	.	CU-8-96	CU-8-96	CU-8-96
Squeege	.	.	.	-	CU-8-96	CU-8-96	CU-8-96	CU-8-96	-	-	CU-8-96	CU-8-96	-	CU-8-96	CU-8-96
Cartwheel	.	.	.	-	-	-	-	-	-	-	-	-	CU-8-96	-	-
Hose	.	.	.	-	-	-	-	-	-	-	CU-8-96	-	CU-8-96	-	-
Trashcan	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cleaning drain	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cooler shelf wall	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Slicer knob	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Scale top	.	.	.	-	-	-	-	CU-8-96	-	-	-	-	-	-	-
Scale keys	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Deli case handle	.	.	.	-	-	-	-	-	-	-	-	-	CU-100-140	-	-
Knife rack	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Utensils/spoon	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cutting board	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cold room door handle	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Carts	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.

Deli 17	Phase I- Preoperational Pilot Study			Phase II - Operational Pre-intervention						Phase IV - Operational Post-intervention					
	April	May	June	August	September	October	November	December	January	May	June	July	August	September	October
Pan	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Slicerblade	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Slicer case	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Deli case	.	.	.	-	-	-	-	.	-	-	-	-	-	-	-
Case by meat	.	.	.	.	.	.	.	-	.	.	.	.	.	.	.
Deli case tray	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
3-basin sink interior	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
1-basin sink interior	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cutting board	.	.	.	-	-	-	CU-11-320	-	-	-	-	-	-	-	-
Re-wrap table	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Counter	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cold room racks	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Knife juncture	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Drying rack	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
3-basin sink exterior	.	.	.	-	-	-	CU-11-320	-	-	-	-	-	-	-	-
Floor-wall juncture 3-basin sink	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
1-basin sink exterior	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Floor-wall juncture 1-basin sink	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Deli drain	.	.	.	-	-	-	-	-	-	-	-	-	-	-	CU-195-159
Floor adjacent drain	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Deli floor	.	.	.	-	-	-	-	-	-	-	-	-	-	-	CU-177-400
Cold room floor	.	.	.	-	-	-	-	-	-	-	-	-	-	-	CU-452-525
Cold room wall	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cold room drain	.	.	.	-	-	-	CU-11-320	-	-	-	-	-	-	-	-
Standing water	.	.	.	-	.	.	.	.	.	.	.	.	.	.	.
Squeege	.	.	.	.	-	-	-	-	-	-	-	-	-	-	-
Cartwheel	.	.	.	-	-	-	CU-11-320	-	-	-	-	-	-	-	CU-177-400
Hose	.	.	.	.	.	-	.	.	.	.	.	.	.	.	.
Trashcan	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cleaning drain	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cooler shelf wall	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Slicer knob	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Scale top	.	.	.	-	-	-	CU-11-320	-	-	-	-	-	-	-	-
Scale keys	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Deli case handle	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Knife rack	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Utensils/spoon	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cutting board	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cold room door handle	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Carts	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.

Deli 18	Phase I- Preoperational Pilot Study			Phase II - Operational Pre-intervention						Phase IV - Operational Post-intervention					
	April	May	June	August	September	October	November	December	January	May	June	July	August	September	October
Pan	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Slicerblade	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Slicer case	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Deli case	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Case by meat	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Deli case tray	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
3-basin sink interior	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
1-basin sink interior	.	.	.	-	-	-	-	-	CU-8-96	-	-	-	-	-	-
Cutting board	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Re-wrap table	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Counter	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cold room racks	.	.	.	CU-40-96	-	CU-40-96	-	-	-	-	-	-	-	-	-
Knife juncture	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Drying rack	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
3-basin sink exterior	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Floor-wall juncture 3-basin sink	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
1-basin sink exterior	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Floor-wall juncture 1-basin sink	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Deli drain	.	.	.	-	-	-	-	-	CU-143-316	-	-	-	-	-	-
Floor adjacent drain	.	.	.	-	-	-	-	-	CU-143-316	-	-	-	-	-	-
Deli floor	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cold room floor	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cold room wall	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cold room drain	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Standing water	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Squeege	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cartwheel	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Hose	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Trashcan	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cleaning drain	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cooler shelf wall	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Slicer knob	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Scale top	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Scale keys	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Deli case handle	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Knife rack	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Utensils/spoon	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cutting board	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cold room door handle	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Carts	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.

Deli 19	Phase I- Preoperational Pilot Study			Phase II - Operational Pre-intervention						Phase IV - Operational Post-intervention					
	April	May	June	August	September	October	November	December	January	May	June	July	August	September	October
Pan	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Slicerblade	.	.	.	-	CU-182-173	-	-	-	CU-182-173	-	-	-	-	-	-
Slicer case	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Deli case	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Case by meat	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Deli case tray	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
3-basin sink interior	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
1-basin sink interior	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cutting board	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Re-wrap table	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Counter	.	.	.	-	-	-	-	CU-100-140	-	-	-	-	-	-	-
Cold room racks	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Knife juncture	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Drying rack	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
3-basin sink exterior	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Floor-wall juncture 3-basin sink	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
1-basin sink exterior	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Floor-wall juncture 1-basin sink	.	.	.	.	.	.	.	.	.	.	.	.	-	.	.
Deli drain	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Floor adjacent drain	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Deli floor	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cold room floor	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cold room wall	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cold room drain	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Standing water	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Squeege	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cartwheel	.	.	.	-	-	CU-300-339	-	-	-	-	-	-	-	-	-
Hose	.	.	.	.	.	.	-	.	.	-	.	.	.	.	.
Trashcan	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cleaning drain	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cooler shelf wall	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Slicer knob	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Scale top	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Scale keys	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Deli case handle	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Knife rack	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Utensils/spoon	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cutting board	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cold room door handle	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Carts	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.

Deli 20	Phase I- Preoperational Pilot Study			Phase II - Operational Pre-intervention						Phase IV - Operational Post-intervention					
	April	May	June	August	September	October	November	December	January	May	June	July	August	September	October
Pan	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Slicerblade	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Slicer case	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Deli case	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Case by meat	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Deli case tray	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
3-basin sink interior	.	.	.	-	-	-	-	-	CU-200-227	-	-	-	-	-	-
1-basin sink interior	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cutting board	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Re-wrap table	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Counter	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cold room racks	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Knife juncture	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Drying rack	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
3-basin sink exterior	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Floor-wall juncture 3-basin sink	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
1-basin sink exterior	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Floor-wall juncture 1-basin sink	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Deli drain	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Floor adjacent drain	.	.	.	-	-	-	CU-40-342	-	-	-	-	-	-	-	-
Deli floor	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cold room floor	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cold room wall	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cold room drain	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Standing water	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Squeege	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cartwheel	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Hose	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Trashcan	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cleaning drain	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cooler shelf wall	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Slicer knob	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Scale top	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Scale keys	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Deli case handle	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Knife rack	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Utensils/spoon	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cutting board	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cold room door handle	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Carts	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.

Deli 21	Phase I- Preoperational Pilot Study			Phase II - Operational Pre-intervention						Phase IV - Operational Post-intervention					
	April	May	June	August	September	October	November	December	January	May	June	July	August	September	October
Pan	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Slicerblade	.	.	.	-	-	-	-	-	-	-	-	-	CU-11-320	-	-
Slicer case	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Deli case	.	.	.	-	-	-	-	-	-	-	-	CU-11-320	-	-	-
Case by meat	.	.	.	.	.	-	.	-	.	-	.	.	.	.	.
Deli case tray	.	.	.	-	-	-	CU-262-79	-	-	-	-	-	-	-	-
3-basin sink interior	.	.	.	CU-294-321	-	CU-294-321	-	-	-	-	-	-	-	-	-
1-basin sink interior	.	.	.	-	-	-	CU-262-79	-	-	-	-	-	-	-	-
Cutting board	.	.	.	.	.	-	-	-	.	-	-	-	-	-	-
Re-wrap table	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Counter	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cold room racks	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Knife juncture	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Drying rack	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
3-basin sink exterior	.	.	.	-	-	-	CU-262-79	-	-	-	-	-	-	-	-
Floor-wall juncture 3-basin sink	.	.	.	-	CU-11-320	-	-	-	-	-	CU-262-315	-	CU-321-368	-	-
1-basin sink exterior	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Floor-wall juncture 1-basin sink	.	.	.	CU-294-321	CU-11-320	-	-	-	CU-11-320	-	-	-	-	-	-
Deli drain	.	.	.	-	CU-11-320	-	-	-	-	-	CU-11-320	CU-11-320	CU-11-320	-	-
Floor adjacent drain	.	.	.	-	CU-262-318	-	-	CU-262-318	CU-11-320	CU-11-320	CU-11-320	CU-11-320	CU-11-320	-	CU-11-320
Deli floor	.	.	.	CU-11-320	-	-	-	CU-11-320	-	CU-11-320	CU-262-315	CU-11-320	CU-11-320	-	CU-11-320
Cold room floor	.	.	.	CU-11-320	-	CU-11-320	CU-262-318	-	CU-11-320	CU-11-320	CU-262-319	-	CU-16-320	-	CU-11-320
Cold room wall	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cold room drain	.	.	.	CU-11-320	CU-11-320	CU-11-320	-	.	-	-	-	-	CU-11-371	-	-
Standing water	.	.	.	.	.	.	.	CU-11-320	.	-	CU-11-320	.	.	.	CU-11-320
Squeege	.	.	.	-	-	CU-11-320	-	CU-11-320	CU-11-320	CU-11-320	-	-	.	-	CU-11-320
Cartwheel	.	.	.	-	-	-	-	-	-	-	-	-	CU-11-320	-	CU-42-404
Hose	.	.	.	-	-	.	-	-	-	-	-	-	-	-	-
Trashcan	.	.	.	CU-11-320	-	-	-	-	-	-	-	-	-	-	-
Cleaning drain	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cooler shelf wall	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Slicer knob	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Scale top	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Scale keys	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Deli case handle	.	.	.	-	-	-	CU-262-79	-	-	-	CU-258-323	-	CU-263-319	CU-11-320	-
Knife rack	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Utensils/spoon	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cutting board	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cold room door handle	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Carts	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.

Deli 22	Preoperational Pilot Study			Phase II - Operational Pre-intervention						Phase IV - Operational Post-intervention					
	April	May	June	August	September	October	November	December	January	May	June	July	August	September	October
Pan	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Slicerblade	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Slicer case	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Deli case	.	.	.	CU-258-69	-	CU-180-231	-	-	-	-	-	-	-	-	-
Case by meat	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Deli case tray	.	.	.	CU-258-69	-	-	-	-	-	-	-	-	-	-	-
3-basin sink interior	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
1-basin sink interior	.	.	.	CU-258-69	-	-	-	-	-	-	-	-	-	-	-
Cutting board	.	.	.	CU-258-69	-	-	-	-	-	-	-	-	-	-	-
Re-wrap table	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Counter	.	.	.	CU-258-328	-	-	-	-	-	-	-	-	-	-	-
Cold room racks	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Knife juncture	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Drying rack	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
3-basin sink exterior	.	.	.	CU-258-69	-	-	-	-	-	-	-	-	-	-	-
Floor-wall juncture 3-basin sink	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
1-basin sink exterior	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Floor-wall juncture 1-basin sink	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Deli drain	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Floor adjacent drain	.	.	.	CU-258-69	-	-	-	-	-	-	-	-	-	-	-
Deli floor	.	.	.	CU-258-332	-	-	-	-	-	-	-	-	-	-	-
Cold room floor	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cold room wall	.	.	.	-	-	-	-	-	-	-	-	CU-284-235	-	-	-
Cold room drain	.	.	.	CU-258-69	-	-	-	-	-	-	-	-	-	-	-
Standing water	.	.	.	-	.	.	.	.	.	.	.	.	.	.	.
Squeege	.	.	.	.	.	.	-	-	-	-	-	-	-	.	-
Cartwheel	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Hose	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Trashcan	.	.	.	CU-258-69	-	-	-	-	-	-	-	-	-	-	-
Cleaning drain	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cooler shelf wall	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Slicer knob	.	.	.	CU-258-67	-	-	-	-	-	-	-	-	-	-	-
Scale top	.	.	.	CU-258-69	-	-	-	-	-	-	-	-	-	-	-
Scale keys	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Deli case handle	.	.	.	CU-258-69	-	-	-	-	-	-	-	-	-	-	-
Knife rack	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Utensils/spoon	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cutting board	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cold room door handle	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Carts	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.

Deli 23	Phase I- Preoperational Pilot Study			Phase II - Operational Pre-intervention						Phase IV - Operational Post-intervention					
	April	May	June	August	September	October	November	December	January	May	June	July	August	September	October
Pan	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Slicerblade	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Slicer case	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Deli case	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Case by meat	.	.	.	-	CU-259-322	-	-	-	-	-	-	.	-	-	-
Deli case tray	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
3-basin sink interior	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
1-basin sink interior	.	.	.	CU-40-96	CU-296-330	CU-57-267	CU-296-330	-	CU-57-267	-	-	CU-57-267	-	-	CU-57-267
Cutting board	.	.	.	-	CU-262-79	-	-	-	.	.	-	.	.	-	-
Re-wrap table	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Counter	.	.	.	-	-	-	-	-	-	CU-258-323	-	-	-	-	CU-262-317
Cold room racks	.	.	.	-	-	-	-	-	-	-	-	-	NT	-	-
Knife juncture	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Drying rack	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
3-basin sink exterior	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Floor-wall juncture 3-basin sink	.	.	.	CU-258-323	CU-258-322	-	-	-	CU-259-322	CU-258-323	CU-258-367	CU-259-367	CU-258-322	CU-258-322	CU-258-322
1-basin sink exterior	.	.	.	-	-	-	-	-	-	-	-	-	-	-	CU-57-267
Floor-wall juncture 1-basin sink	.	.	.	CU-258-323	CU-258-323	-	CU-258-69	-	CU-258-323	CU-258-322	CU-258-323	CU-258-69	CU-262-334	CU-258-322	CU-262-317
Deli drain	.	.	.	CU-259-322	CU-258-323	CU-11-320	CU-262-334	-	CU-258-322	CU-258-322	CU-258-323	CU-258-323	CU-262-334	CU-258-322	CU-258-323
Floor adjacent drain	.	.	.	CU-259-322	CU-262-317	CU-258-322	CU-258-322	CU-258-322	CU-258-322	CU-258-323	CU-258-322	CU-258-322	CU-262-317	CU-258-323	CU-258-322
Deli floor	.	.	.	CU-258-333	CU-258-323	-	-	-	CU-11-320	CU-258-323	CU-262-317	CU-259-322	-	CU-258-322	CU-11-320
Cold room floor	.	.	.	CU-258-322	-	CU-258-322	-	-	CU-258-69	-	CU-259-370	CU-262-79	-	-	CU-258-323
Cold room wall	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cold room drain	.	.	.	CU-258-322	CU-259-322	CU-258-67	CU-258-323	CU-258-323	CU-262-79	-	CU-258-323	-	CU-258-67	CU-258-322	CU-258-67
Standing water	.	.	.	CU-82-215	.	CU-298-396	.	CU-258-323	-	.	.	.	CU-259-322	CU-258-322	CU-11-365
Squeege	.	.	.	CU-259-322	CU-258-322	CU-262-334	CU-259-322	CU-259-322	CU-258-323	CU-258-322	CU-258-370	-	CU-11-320	CU-258-323	CU-262-334
Cartwheel	.	.	.	-	-	CU-258-323	-	-	-	CU-258-323	-	CU-258-322	NT	-	-
Hose	.	.	.	-	-	-	-	-	-	-	-	CU-259-322	-	-	CU-258-401
Trashcan	.	.	.	-	CU-258-322	-	-	-	CU-259-322	-	-	-	-	-	-
Cleaning drain	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cooler shelf wall	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Slicer knob	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Scale top	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Scale keys	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Deli case handle	.	.	.	-	CU-258-322	-	-	-	-	-	-	-	-	-	-
Knife rack	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Utensils/spoon	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cutting board	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cold room door handle	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Carts	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.

Deli 24	Phase I- Preoperational Pilot Study			Phase II - Operational Pre-intervention						Phase IV - Operational Post-intervention					
	April	May	June	August	September	October	November	December	January	May	June	July	August	September	October
Pan	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Slicerblade	.	.	.	CU-11-320	-	-	-	-	-	-	-	-	-	-	-
Slicer case	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Deli case	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Case by meat	.	.	.	.	.	-	.	.	.	.	.	.	.	.	.
Deli case tray	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
3-basin sink interior	.	.	.	CU-258-69	-	-	CU-262-79	-	-	-	-	-	-	-	-
1-basin sink interior	.	.	.	.	.	.	.	.	.	.	.	.	.	-	-
Cutting board	.	.	.	-	-	-	-	-	-	-	.	-	-	-	-
Re-wrap table	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Counter	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cold room racks	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Knife juncture	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Drying rack	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
3-basin sink exterior	.	.	.	-	-	-	CU-262-79	-	-	-	-	-	-	-	-
Floor-wall juncture 3-basin sink	.	.	.	-	CU-11-320	-	CU-8-96	CU-258-322	-	CU-11-320	CU-11-320	-	CU-11-320	-	CU-11-320
1-basin sink exterior	.	.	.	.	.	.	.	.	.	.	.	.	.	-	-
Floor-wall juncture 1-basin sink	.	.	.	.	.	.	.	.	.	.	.	.	.	-	-
Deli drain	.	.	.	CU-11-320	CU-11-320	CU-11-320	CU-11-320	CU-11-320	CU-11-320	NT	CU-11-320	CU-11-320	CU-11-320	CU-11-320	CU-11-320
Floor adjacent drain	.	.	.	CU-11-320	CU-8-96	CU-11-320	CU-11-320	CU-11-320	CU-11-320	CU-11-320	CU-11-320	CU-11-320	CU-11-365	CU-11-320	CU-8-96
Deli floor	.	.	.	-	CU-11-320	CU-11-320	CU-11-320	-	-	CU-11-320	CU-11-320	CU-11-320	CU-11-320	-	CU-11-365
Cold room floor	.	.	.	-	.	CU-11-320	CU-11-320	CU-11-320	-	CU-11-320	CU-57-267	CU-11-320	-	CU-11-320	-
Cold room wall	.	.	.	-	-	-	CU-301-336	-	-	-	-	-	-	-	-
Cold room drain	.	.	.	CU-11-320	-	CU-11-320	CU-8-96	CU-11-320	CU-8-96	CU-11-320	-	CU-11-320	CU-11-320	CU-11-320	-
Standing water	.	.	.	.	.	CU-11-320	CU-11-320	CU-11-320	.	-	CU-11-320	CU-11-320	.	CU-11-320	.
Squeege	.	.	.	CU-11-320	CU-8-96	CU-305-347	CU-11-320	CU-11-320	CU-11-320	CU-11-320	CU-11-365	CU-11-320	CU-11-320	CU-8-320	-
Cartwheel	.	.	.	-	CU-8-96	-	-	-	-	-	-	CU-11-320	CU-11-320	-	-
Hose	.	.	.	-	-	CU-333-399	-	-	CU-11-320	CU-11-320	CU-11-320	CU-11-320	CU-11-320	-	-
Trashcan	.	.	.	-	-	-	-	-	CU-11-320	-	CU-11-320	-	-	-	-
Cleaning drain	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cooler shelf wall	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Slicer knob	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Scale top	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Scale keys	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Deli case handle	.	.	.	-	-	-	-	-	CU-258-69	-	-	-	-	-	-
Knife rack	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Utensils/spoon	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cutting board	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cold room door handle	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Carts	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.

Deli 25	Phase I- Preoperational Pilot Study			Phase II - Operational Pre-intervention						Phase IV - Operational Post-intervention					
	April	May	June	August	September	October	November	December	January	May	June	July	August	September	October
Pan	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Slicerblade	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Slicer case	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Deli case	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Case by meat	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Deli case tray	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
3-basin sink interior	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
1-basin sink interior	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cutting board	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Re-wrap table	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Counter	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cold room racks	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Knife juncture	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Drying rack	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
3-basin sink exterior	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Floor-wall juncture 3-basin sink	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
1-basin sink exterior	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Floor-wall juncture 1-basin sink	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Deli drain	.	.	.	CU-11-320	-	-	-	-	-	-	-	-	-	-	-
Floor adjacent drain	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Deli floor	.	.	.	-	-	-	-	-	-	-	-	CU-46-353	-	-	-
Cold room floor	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cold room wall	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cold room drain	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Standing water	.	.	.	-	-	-	.	.	.	.	.	.	.	.	.
Squeege	.	.	.	.	.	.	.	.	.	-	-	-	-	.	-
Cartwheel	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Hose	.	.	.	.	-	-	-	.	.	.	.	.	.	.	.
Trashcan	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cleaning drain	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cooler shelf wall	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Slicer knob	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Scale top	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Scale keys	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Deli case handle	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Knife rack	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Utensils/spoon	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cutting board	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cold room door handle	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Carts	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.

Deli 26	Phase I- Preoperational Pilot Study			Phase II - Operational Pre-intervention						Phase IV - Operational Post-intervention					
	April	May	June	August	September	October	November	December	January	May	June	July	August	September	October
Pan	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Slicerblade	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Slicer case	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Deli case	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Case by meat	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Deli case tray	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
3-basin sink interior	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
1-basin sink interior	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cutting board	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Re-wrap table	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Counter	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cold room racks	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Knife juncture	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Drying rack	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
3-basin sink exterior	.	.	.	-	-	CU-262-318	-	-	-	-	-	-	-	-	-
Floor-wall juncture 3-basin sink	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
1-basin sink exterior	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Floor-wall juncture 1-basin sink	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Deli drain	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Floor adjacent drain	.	.	.	-	-	-	CU-143-316	-	-	-	-	-	-	-	-
Deli floor	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cold room floor	.	.	.	-	-	-	CU-143-316	CU-40-96	-	-	-	-	-	-	-
Cold room wall	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cold room drain	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Standing water	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Squeege	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cartwheel	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Hose	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Trashcan	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cleaning drain	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cooler shelf wall	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Slicer knob	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Scale top	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Scale keys	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Deli case handle	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Knife rack	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Utensils/spoon	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cutting board	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cold room door handle	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Carts	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.

Deli 27	Phase I- Preoperational Pilot Study			Phase II - Operational Pre-intervention						Phase IV - Operational Post-intervention					
	April	May	June	August	September	October	November	December	January	May	June	July	August	September	October
Pan	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Slicerblade	.	.	.	CU-258-69	-	-	-	-	-	-	-	-	-	-	-
Slicer case	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Deli case	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Case by meat	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Deli case tray	.	.	.	CU-258-69	-	-	-	-	-	-	-	-	-	-	-
3-basin sink interior	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
1-basin sink interior	.	.	.	CU-258-69	-	-	-	-	-	-	-	-	-	-	-
Cutting board	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Re-wrap table	.	.	.	CU-258-69	-	-	-	-	-	-	-	-	-	-	-
Counter	.	.	.	CU-258-69	-	-	-	-	-	-	-	-	-	-	-
Cold room racks	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Knife juncture	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Drying rack	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
3-basin sink exterior	.	.	.	CU-258-333	-	-	-	-	-	-	-	-	-	-	-
Floor-wall juncture 3-basin sink	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
1-basin sink exterior	.	.	.	CU-258-69	-	-	-	-	-	-	-	-	-	-	-
Floor-wall juncture 1-basin sink	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Deli drain	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Floor adjacent drain	.	.	.	CU-258-69	-	-	-	-	-	-	-	-	-	-	-
Deli floor	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cold room floor	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cold room wall	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cold room drain	.	.	.	CU-258-69	-	-	-	-	-	-	-	-	-	-	-
Standing water	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Squeege	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cartwheel	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Hose	.	.	.	.	-	-	-	.	.	.	.	.	.	.	.
Trashcan	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cleaning drain	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cooler shelf wall	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Slicer knob	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Scale top	.	.	.	CU-258-69	-	-	-	-	-	-	-	-	-	-	-
Scale keys	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Deli case handle	.	.	.	CU-258-69	-	-	-	-	-	-	-	-	-	-	-
Knife rack	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Utensils/spoon	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cutting board	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cold room door handle	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Carts	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.

Deli 28	Phase I- Preoperational Pilot Study			Phase II - Operational Pre-intervention						Phase IV - Operational Post-intervention					
	April	May	June	August	September	October	November	December	January	May	June	July	August	September	October
Pan	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Slicerblade	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Slicer case	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Deli case	.	.	.	-	-	-	-	-	-	-	-	CU-258-69	-	-	-
Case by meat	.	.	.	.	.	-	.	.	.	.	.	.	.	.	.
Deli case tray	.	.	.	-	-	-	-	-	-	-	-	-	.	-	-
3-basin sink interior	.	.	.	-	-	-	.	-	CU-262-319	-	-	-	-	-	CU-262-319
1-basin sink interior	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cutting board	.	.	.	-	-	-	-	-	.	-	-	-	.	-	-
Re-wrap table	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Counter	.	.	.	-	-	-	-	-	-	-	-	-	-	CU-8-79	-
Cold room racks	.	.	.	-	-	-	-	-	-	-	-	-	-	CU-8-319	-
Knife juncture	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Drying rack	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
3-basin sink exterior	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Floor-wall juncture 3-basin sink	.	.	.	CU-262-79	CU-262-79	CU-262-79	CU-262-319	-	-	CU-262-79	-	-	-	-	CU-266-403
1-basin sink exterior	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Floor-wall juncture 1-basin sink	.	.	.	CU-262-79	CU-262-79	CU-262-79	CU-262-79	CU-262-79	CU-262-319	CU-262-319	CU-262-319	CU-262-79	CU-262-79	-	CU-262-319
Deli drain	.	.	.	CU-262-319	CU-262-319	CU-262-319	CU-262-319	CU-262-319	CU-262-319	.	CU-262-79	CU-262-79	CU-262-79	CU-339-319	CU-262-319
Floor adjacent drain	.	.	.	CU-262-79	CU-262-79	CU-262-319	CU-262-319	CU-262-319	CU-262-319	.	CU-262-319	CU-262-319	-	CU-8-319	CU-262-319
Deli floor	.	.	.	CU-262-79	CU-262-79	CU-262-319	-	CU-262-319	CU-262-79	-	CU-262-79	CU-262-319	CU-262-79	CU-262-319	CU-262-319
Cold room floor	.	.	.	CU-262-79	CU-262-79	CU-262-337	CU-262-319	CU-262-79	CU-262-319	CU-262-79	CU-262-79	CU-262-79	CU-262-79	CU-8-319	CU-262-319
Cold room wall	.	.	.	-	-	-	-	-	-	-	-	-	-	CU-8-319	-
Cold room drain	.	.	.	CU-262-79	CU-262-79	CU-262-79	CU-262-79	CU-262-79	CU-262-79	CU-262-79	CU-262-319	-	-	CU-322-79	CU-262-79
Standing water	.	.	.	CU-262-79	.	.	CU-262-79	CU-262-79	-	.	CU-262-79	.	-	CU-57-319	CU-262-79
Squeege	.	.	.	CU-262-79	CU-262-319	CU-262-319	CU-262-79	CU-262-79	CU-262-319	CU-262-79	CU-262-319	CU-262-319	CU-262-319	CU-57-319	CU-262-79
Cartwheel	.	.	.	-	CU-262-79	CU-262-79	-	-	CU-262-79	CU-262-79	-	CU-262-79	CU-262-319	-	CU-262-79
Hose	.	.	.	-	-	-	CU-262-79	-	-	.	CU-322-366	-	-	CU-259-319	-
Trashcan	.	.	.	-	-	-	-	-	CU-57-267	.	-	-	-	CU-11-320	-
Cleaning drain	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cooler shelf wall	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Slicer knob	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Scale top	.	.	.	-	-	-	CU-262-79	-	-	-	-	-	CU-262-79	-	-
Scale keys	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Deli case handle	.	.	.	-	-	-	-	-	-	-	-	CU-262-79	-	-	-
Knife rack	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Utensils/spoon	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cutting board	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cold room door handle	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Carts	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.

Deli 29	Phase I- Preoperational Pilot Study			Phase II - Operational Pre-intervention						Phase IV - Operational Post-intervention					
	April	May	June	August	September	October	November	December	January	May	June	July	August	September	October
Pan	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Slicerblade	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Slicer case	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Deli case	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Case by meat	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Deli case tray	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
3-basin sink interior	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
1-basin sink interior	.	.	.	CU-40-96	CU-11-325	-	CU-11-320	CU-40-96	CU-40-96	-	-	-	-	CU-11-320	CU-11-320
Cutting board	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Re-wrap table	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Counter	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cold room racks	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Knife juncture	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Drying rack	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
3-basin sink exterior	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Floor-wall juncture 3-basin sink	.	.	.	CU-262-79	-	-	-	-	-	-	-	-	-	-	-
1-basin sink exterior	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Floor-wall juncture 1-basin sink	.	.	.	-	-	CU-262-79	-	-	-	-	-	-	-	-	-
Deli drain	.	.	.	-	-	-	-	-	CU-262-79	-	-	-	-	-	-
Floor adjacent drain	.	.	.	-	-	CU-262-79	-	-	CU-11-79	-	-	-	-	-	-
Deli floor	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cold room floor	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cold room wall	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cold room drain	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Standing water	.	.	.	CU-262-79	-	-	-	-	-	-	-	-	-	-	-
Squeege	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cartwheel	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Hose	.	.	.	-	CU-11-320	-	-	-	-	-	-	-	-	-	-
Trashcan	.	.	.	CU-262-79	-	-	-	-	-	-	-	-	-	-	-
Cleaning drain	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cooler shelf wall	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Slicer knob	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Scale top	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Scale keys	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Deli case handle	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Knife rack	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Utensils/spoon	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cutting board	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cold room door handle	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Carts	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.

Deli 30	Phase I- Preoperational Pilot Study			Phase II - Operational Pre-intervention						Phase IV - Operational Post-intervention					
	April	May	June	August	September	October	November	December	January	May	June	July	August	September	October
Pan	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Slicerblade	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Slicer case	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Deli case	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Case by meat	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Deli case tray	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
3-basin sink interior	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
1-basin sink interior	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cutting board	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Re-wrap table	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Counter	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cold room racks	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Knife juncture	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Drying rack	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
3-basin sink exterior	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Floor-wall juncture 3-basin sink	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
1-basin sink exterior	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Floor-wall juncture 1-basin sink	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Deli drain	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Floor adjacent drain	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Deli floor	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cold room floor	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cold room wall	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cold room drain	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Standing water	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Squeege	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cartwheel	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Hose	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Trashcan	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Cleaning drain	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cooler shelf wall	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Slicer knob	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Scale top	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Scale keys	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Deli case handle	.	.	.	-	-	-	-	-	-	-	-	-	-	-	-
Knife rack	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Utensils/spoon	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cutting board	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Cold room door handle	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.
Carts	.	.	.	.	.	.	.	.	.	.	.	.	.	.	.

Supplemental Materials 4. Isolates in this study.

Purdue (PUL) Isolate Designation	Cornell (FSL) Isolate Designation	SigB Allelic type	Line age	Combined AscI-Apa1 pattern	*inlA* type	Deli	Surface Category	Collection Site	Persistent / Transient
FSL R8-8068	FSL R8-8068	AT_67	I	CU-254-52	WT	Deli 12	NFCS	Wheeled carts	Transient
FSL R8-8094	FSL R8-8094	AT_63	I	CU-314-342	WT	Deli 13	FCS	Deli sink (single basin) interior	Persistent
FSL R8-8098	FSL R8-8098	AT_57	II	CU-181-175	WT	Deli 13	NFCS	Floor, deli cold storage room	Transient
FSL R8-8102	FSL R8-8102	AT_63	I	CU-8-340	WT	Deli 8	NFCS	Floor/wall juncture under deli sink (single basin)	Persistent
FSL R8-8106	FSL R8-8106	AT_63	I	CU-8-340	WT	Deli 8	NFCS	Standing water (pools)	Persistent
FSL R8-8110	FSL R8-8110	AT_63	I	CU-8-340	WT	Deli 8	NFCS	Squeegee or other floor cleaning equipment used in deli area (not hose)	Persistent
FSL R8-8118	FSL R8-8118	AT_63	I	CU-8-340	WT	Deli 5	NFCS	Floor/wall juncture under deli sink (single basin)	Transient
FSL R8-8122	FSL R8-8122	AT_63	I	CU-8-340	WT	Deli 5	NFCS	Wheeled carts	Transient
FSL R8-8126	FSL R8-8126	AT_63	I	CU-8-340	WT	Deli 5	FCS	Cutting board	Transient
FSL R8-8148	FSL R8-8148	AT_63	I	CU-8-340	WT	Deli 8	NFCS	Deli area floor adjacent to the drain	Persistent
FSL R8-8154	FSL R8-8154	AT_63	I	CU-8-354	WT	Deli 3	FCS	Slicer	Transient
FSL R8-8158	FSL R8-8158	AT_63	I	CU-8-354	WT	Deli 3	NFCS	Trash cans in the deli area	Transient
FSL R8-8355	FSL R8-8355	AT_63	I	CU-8-349	WT	Deli 11	FCS	Rewrap table	Transient
FSL R8-8359	FSL R8-8359	AT_64	I	CU-313-405	WT	Deli 11	NFCS	Standing water (pools)	Transient
FSL R8-8363	FSL R8-8363	AT_63	I	CU-314-342	WT	Deli 13	FCS	Deli sink (single basin) interior	Persistent
FSL R8-8421	FSL R8-8421	AT_57	II	CU-284-235	WT	Deli 22	NFCS	Cold storage room wall	Transient
FSL R8-8429	FSL R8-8429	AT_59	II	CU-46-353	WT	Deli 25	NFCS	Floor, deli area	Transient
FSL R8-8647	FSL R8-8647	AT_63	I	CU-11-340	WT	Deli 13	NFCS	Floor/wall juncture under deli sink (single basin)	Transient
FSL R8-8651	FSL R8-8651	AT_63	I	CU-11-340	WT	Deli 13	NFCS	Deli area floor adjacent to the drain	Transient
FSL R8-8653	FSL R8-8653	AT_63	I	CU-11-340	WT	Deli 13	NFCS	Floor, deli cold storage room	Transient
FSL R8-8657	FSL R8-8657	AT_63	I	CU-11-340	WT	Deli 13	NFCS	Squeegee or other floor cleaning equipment used in deli area (not hose)	Transient
FSL R8-8661	FSL R8-8661	AT_63	I	CU-11-340	WT	Deli 13	NFCS	Wheeled carts	Transient
FSL R8-8665	FSL R8-8665	AT_63	I	CU-8-340	WT	Deli 8	NFCS	Floor/wall juncture under 3-basin deli sink	Persistent
FSL R8-8669	FSL R8-8669	AT_63	I	CU-8-340	WT	Deli 8	NFCS	Floor/wall juncture under deli sink (single basin)	Persistent
FSL R8-8710	FSL R8-8710	AT_58	I	CU-18-275	WT	Deli 12	NFCS	Drain, cold room storage	Transient
FSL R8-8975	FSL R8-8975	AT_63	I	CU-314-342	WT	Deli 13	NFCS	Deli sink (single basin) interior	Persistent

FSL R8-8979	FSL R8-8979	AT_63	I	CU-314-342	WT	Deli 13	NFCS	Floor/wall juncture under deli sink (single basin)	Persistent
FSL R8-8984	FSL R8-8984	AT_63	I	CU-11-320	WT	Deli 29	FCS	Deli sink (single basin) interior	Transient
FSL R8-9027	FSL R8-9027;	NT	NT	CU-55-516	NT	Deli 15	NFCS	Trash cans in the deli area	Transient
FSL R8-9039	FSL R8-9039	AT_59	II	CU-195-159	WT	Deli 17	NFCS	Drain, deli area	Transient
FSL R8-9043	FSL R8-9043	AT_57	II	CU-177-400	WT	Deli 17	NFCS	Floor, deli area	Transient
FSL R8-9049	FSL R8-9049	AT_96	IIIA	CU-452-525	WT	Deli 17	NFCS	Floor, deli cold storage room	Transient
FSL R8-9055	FSL R8-9055 (source=same as 9057)	AT_57	II	CU-177-400	WT	Deli 17	NFCS	Wheeled carts	Transient
FSL R8-9131	FSL R8-9131	AT_63	I	CU-11-325	WT	Deli 3	FCS	Deli sink (single basin) interior	Transient
FSL R8-9135	FSL R8-9135	AT_63	I	CU-314-342	WT	Deli 13	FCS	Deli sink (single basin) interior	Persistent
FSL R8-9141	FSL R8-9141	AT_63	I	CU-8-340	WT	Deli 8	FCS	Deli sink (single basin) interior	Persistent
FSL R8-9143	FSL R8-9143	AT_63	I	CU-8-340	WT	Deli 8	NFCS	Floor/wall juncture under 3-basin deli sink	Persistent
FSL R8-9147	FSL R8-9147	AT_63	I	CU-11-320	WT	Deli 29	FCS	Deli sink (single basin) interior	Transient
PUL C1-0001	FSL R8-8439	AT_64	I	CU-258-69	WT	Deli 7	TP	Slicer handle/knob	Persistent
PUL C1-0005	FSL R8-8440	AT_64	I	CU-258-69	WT	Deli 7	NFCS	Floor/wall juncture under 3-basin deli sink	Persistent
PUL C1-0009	FSL R8-8441	AT_64	I	CU-258-69	WT	Deli 7	FCS	Deli sink (single basin) interior	Persistent
PUL C1-0010	FSL R9-0159	AT_64	I	CU-258-69	WT	Deli 7	NFCS	Floor/wall juncture under deli sink (single basin)	Persistent
PUL C1-0017	FSL R8-8442	AT_64	I	CU-258-69	WT	Deli 7	NFCS	Drain, deli area	Persistent
PUL C1-0018	FSL R8-8443	AT_64	I	CU-258-69	WT	Deli 7	NFCS	Deli area floor adjacent to the drain	Persistent
PUL C1-0020	FSL R8-8444	AT_64	I	CU-258-333	WT	Deli 7	NFCS	Floor, deli area	Transient
PUL C1-0023	FSL R8-8446	AT_64	I	CU-258-69	WT	Deli 7	NFCS	Floor, deli cold storage room	Persistent
PUL C1-0025	FSL R8-8447	AT_64	I	CU-258-69	WT	Deli 7	NFCS	Squeegee or other floor cleaning equipment used in deli area (not hose)	Persistent
PUL C1-0037	FSL R8-8451	AT_63	I	CU-8-96	WT	Deli 16	NFCS	Drain, deli area	Persistent
PUL C1-0038	FSL R8-8452	AT_63	I	CU-8-96	WT	Deli 16	NFCS	Deli area floor adjacent to the drain	Persistent
PUL C1-0040	FSL R8-8453	AT_63	I	CU-8-96	WT	Deli 16	NFCS	Floor, deli area	Persistent
PUL C1-0042	FSL R8-8454	AT_63	I	CU-323-96	WT	Deli 16	NFCS	Standing water (pools)	Transient
PUL C1-0046	FSL R8-8455	AT_63	I	CU-8-96	WT	Deli 16	NFCS	Squeegee or other floor cleaning equipment used in deli area (not hose)	Persistent
PUL C1-0050	FSL R8-8456	AT_64 ?	I?	CU-8-96	WT	Deli 16	NFCS	Hoses (used for cleaning floors)	Persistent
PUL C1-0054	FSL R8-8457	AT_64	I	CU-258-322	WT	Deli 23	NFCS	Deli area floor adjacent to the drain	Persistent
PUL C1-0055	FSL R8-8458	AT_64	I	CU-259-370	WT	Deli 23	NFCS	Floor, deli cold storage room	Transient
PUL C1-0059	FSL R8-8459	AT_64	I	CU-258-323	WT	Deli 23	NFCS	Drain, cold room storage	Persistent

PUL C1-0063	FSL R8-8460	AT_64	I	CU-258-370	WT	Deli 23	NFCS	Squeegee or other floor cleaning equipment used in deli area (not hose)	Transient
PUL C1-0067	FSL R8-8461	AT_64	I	CU-259-367	WT	Deli 23	NFCS	Floor/wall juncture under 3-basin deli sink	Transient
PUL C1-0071	FSL R8-8462	AT_64	I	CU-258-323	WT	Deli 23	NFCS	Floor/wall juncture under deli sink (single basin)	Persistent
PUL C1-0244	FSL R8-8733	AT_63	I	CU-11-320	WT	Deli 2	NFCS	Floor/wall juncture under deli sink (single basin)	Persistent
PUL C1-0256	FSL R8-8736	AT_63	I	CU-11-320	WT	Deli 2	NFCS	Floor, deli area	Persistent
PUL H1-0440	FSL R8-9283	AT_63	I	CU-11-320	WT	Deli 2	NFCS	Drain, deli area	Persistent
PUL C1-0089	FSL R8-8468	AT_58	I	CU-262-79	DEL ????	Deli 4	NFCS	Drain, deli area	NT
PUL C1-0092	FSL R8-8470	AT_63	I	CU-299-338	WT	Deli 6	NFCS	Floor, deli cold storage room	Transient
PUL C1-0094	FSL R8-8471	AT_63	I	CU-299-338	WT	Deli 6	NFCS	Drain, cold room storage	Transient
PUL C1-0100	FSL R8-8473	AT_63	I	CU-11-320	WT	Deli 10	NFCS	Deli area floor adjacent to the drain	Persistent
PUL C1-0104	FSL R8-8474	AT_63	I	CU-11-320	WT	Deli 10	NFCS	Drain, cold room storage	Persistent
PUL C1-0109	FSL R8-8476	AT_63	I	CU-258-323	WT	Deli 21	TP	Deli case handle	Transient
PUL C1-0110	FSL R8-8477	AT_58	I	CU-262-319	WT	Deli 21	NFCS	Floor/wall juncture under 3-basin deli sink	Transient
PUL C1-0114	FSL R8-8478	AT_63	I	CU-11-320	WT	Deli 21	NFCS	Drain, deli area	Persistent
PUL C1-0118	FSL R8-8479	AT_63	I	CU-11-320	WT	Deli 21	NFCS	Deli area floor adjacent to the drain	Persistent
PUL C1-0122	FSL R8-8480	AT_64	I	CU-262-319	WT	Deli 21	NFCS	Floor, deli area	Transient
PUL C1-0126	FSL R8-8481	AT_64	I	CU-262-319	WT	Deli 21	NFCS	Floor, deli cold storage room	Transient
PUL C1-0130	FSL R8-8482	AT_63	I	CU-11-320	WT	Deli 21	NFCS	Standing water (pools)	Persistent
PUL C1-0136	FSL R8-8484	AT_63	I	CU-11-320	WT	Deli 24	NFCS	Floor/wall juncture under 3-basin deli sink	Persistent
PUL C1-0140	FSL R8-8485	AT_63	I	CU-11-320	WT	Deli 24	NFCS	Drain, deli area	Persistent
PUL C1-0144	FSL R8-8486	AT_63	I	CU-11-320	WT	Deli 24	NFCS	Floor, deli area	Persistent
PUL C1-0147	FSL R8-8487	AT_64	I	CU-258-323	WT	Deli 23	NFCS	Drain, deli area	Persistent
PUL C1-0148	FSL R8-8488	AT_58	I	CU-262-317	WT	Deli 23	NFCS	Floor, deli area	Persistent
PUL C1-0155	FSL R8-8490	AT_58	I	CU-262-319	WT	Deli 28	NFCS	Floor/wall juncture under deli sink (single basin)	Persistent
PUL C1-0159	FSL R8-8491	AT_58	I	CU-262-79	WT	Deli 28	NFCS	Drain, deli area	Persistent
PUL C1-0163	FSL R8-8492	AT_58	I	CU-262-319	WT	Deli 28	NFCS	Deli area floor adjacent to the drain	Persistent
PUL C1-0167	FSL R8-8493	AT_58	I	CU-262-79	WT	Deli 28	NFCS	Floor, deli area	Persistent
PUL C1-0171	FSL R8-8494	AT_58	I	CU-262-79	WT	Deli 28	NFCS	Floor, deli cold storage room	Persistent
PUL C1-0175	FSL R8-8495	AT_58	I	CU-262-319	WT	Deli 28	NFCS	Squeegee or other floor cleaning equipment used in deli area (not hose)	Persistent
PUL C1-0179	FSL R8-8496	AT_58	I	CU-322-366	WT	Deli 28	NFCS	Hoses (used for cleaning floors)	Transient
PUL C1-0181	FSL R8-8498	AT_58	I	CU-262-319	WT	Deli 28	NFCS	Drain, cold room storage	Persistent
PUL C1-0182	FSL R8-8499	AT_58	I	CU-262-79	WT	Deli 28	NFCS	Standing water (pools)	Persistent

PUL C1-0186	FSL R8-8500	AT_61	I	CU-57-267	WT	Deli 24	NFCS	Floor, deli cold storage room	Transient
PUL C1-0192	FSL R8-8502	AT_63	I	CU-11-320	WT	Deli 24	NFCS	Standing water (pools)	Persistent
PUL C1-0196	FSL R8-8503	AT_63	I	CU-11-365	WT	Deli 24	NFCS	Squeegee or other floor cleaning equipment used in deli area (not hose)	Persistent
PUL C1-0202	FSL R8-8505	AT_63	I	CU-11-320	WT	Deli 24	NFCS	Hoses (used for cleaning floors)	Persistent
PUL C1-0206	FSL R8-8506	AT_63 ?	I?	CU-11-320	WT	Deli 24	NFCS	Trash cans in the deli area	Persistent
PUL C1-0212	FSL R8-8507	AT_63	I	CU-11-320	WT	Deli 24	NFCS	Deli area floor adjacent to the drain	Persistent
PUL S1-0030	FSL R8-8515	AT_63	I	CU-11-320	WT	Deli 2	NFCS	Standing water (pools)	Persistent
PUL C1-0260	FSL R8-8737	AT_64	I	CU-258-401	WT	Deli 2	NFCS	Cold storage room wall	Transient
PUL C1-0077	FSL R8-8464	AT_58	I	CU-262-79	WT	Deli 2	NFCS	Floor/wall juncture under deli sink (single basin)	Persistent
PUL C1-0083	FSL R8-8466	AT_58	I	CU-262-79	WT	Deli 2	NFCS	Floor, deli cold storage room	Persistent
PUL C1-0224	FSL R8-8728	AT_58	I	CU-262-79	WT	Deli 2	FCS	Deli case	Persistent
PUL C1-0248	FSL R8-8734	AT_58	I	CU-262-79	WT	Deli 2	NFCS	Drain, deli area	Persistent
PUL C1-0252	FSL R8-8735	AT_58	I	CU-262-79	WT	Deli 2	NFCS	Deli area floor adjacent to the drain	Persistent
PUL C1-0272	FSL R8-8740	AT_58	I	CU-262-79	WT	Deli 2	TP	Scale	Persistent
PUL H1-0221	FSL R8-8868	AT_58	I	CU-262-79	WT	Deli 2	NFCS	Floor/wall juncture under 3-basin deli sink	Persistent
PUL H1-0242	FSL R8-8874	AT_58	I	CU-262-79	WT	Deli 2	NFCS	Floor, deli cold storage room	Persistent
PUL H1-0246	FSL R8-8876	AT_58	I	CU-262-79	WT	Deli 2	NFCS	Drain, cold room storage	Persistent
PUL H1-0257	FSL R8-8879	AT_58	I	CU-262-79	WT	Deli 2	NFCS	Hoses (used for cleaning floors)	Persistent
PUL H1-0444	FSL R8-9284	AT_58	I	CU-262-79	WT	Deli 2	NFCS	Deli area floor adjacent to the drain	Persistent
PUL H1-0452	FSL R8-9286	AT_58	I	CU-262-79	WT	Deli 2	NFCS	Floor, deli cold storage room	Persistent
PUL H1-0802	FSL R8-9358	AT_58	I	CU-262-79	WT	Deli 2	NFCS	Drain, cold room storage	Persistent
PUL S1-0026	FSL R8-8514	AT_58	I	CU-262-79	WT	Deli 2	NFCS	Drain, cold room storage	Persistent
PUL C1-0280	FSL R8-8746	AT_64	I	NT	NT	Deli 4	NFCS	Drain, deli area	NA
PUL C1-0284	FSL R8-8742	AT_63	I	CU-299-338	WT	Deli 6	NFCS	Drain, deli area	Transient
PUL C1-0288	FSL R8-8743	AT_63	I	CU-40-96	WT	Deli 7	FCS	Slicer	Transient
PUL C1-0292	FSL R8-8744	AT_63	I	CU-40-96	WT	Deli 7	FCS	Deli case trays	Transient
PUL C1-0296	FSL R8-8745	AT_64	I	CU-258-69	WT	Deli 7	TP	Deli case handle	Persistent
PUL C1-0300	FSL R8-8748	AT_64	I	CU-258-401	WT	Deli 7	NFCS	Floor/wall juncture under 3-basin deli sink	Transient
PUL C1-0304	FSL R8-8749	AT_64	I	CU-258-401	WT	Deli 7	NFCS	Drain, deli area	Transient
PUL C1-0308	FSL R8-8750	AT_64	I	CU-258-401	WT	Deli 7	NFCS	Deli area floor adjacent to the drain	Transient
PUL C1-0312	FSL R8-8751	AT_64	I	CU-258-69	WT	Deli 7	NFCS	Floor, deli area	Persistent
PUL C1-0316	FSL R8-8752	AT_64	I	CU-258-69	WT	Deli 7	NFCS	Cold storage room wall	Persistent
PUL C1-0320	FSL R8-8753	AT_64	I	CU-258-69	WT	Deli 7	NFCS	Drain, cold room storage	Persistent

PUL C1-0324	FSL R8-8754	AT_64	I	CU-258-69	WT	Deli 7	NFCS	Squeegee or other floor cleaning equipment used in deli area (not hose)	Persistent
PUL C1-0328	FSL R8-8755	AT_64	I	CU-258-69	WT	Deli 7	NFCS	Hoses (used for cleaning floors)	Persistent
PUL C1-0332	FSL R8-8756	AT_64	I	CU-258-69	WT	Deli 7	NFCS	Trash cans in the deli area	Persistent
PUL C1-0336	FSL R8-8757	AT_63	I	CU-40-96	WT	Deli 10	FCS	Deli case near raw meat	Persistent
PUL C1-0342	FSL R8-8759	AT_61	I	CU-57-267	WT	Deli 10	FCS	Deli sink (single basin) interior	Transient
PUL C1-0346	FSL R8-8760	AT_63	I	CU-40-96	WT	Deli 10	NFCS	Floor/wall juncture under deli sink (single basin)	Persistent
PUL C1-0350	FSL R8-8761	AT_63	I	CU-11-320	WT	Deli 10	NFCS	Drain, deli area	Persistent
PUL C1-0354	FSL R8-8762	AT_63	I	CU-11-320	WT	Deli 10	NFCS	Deli area floor adjacent to the drain	Persistent
PUL C1-0358	FSL R8-8763	AT_63	I	CU-11-320	WT	Deli 10	NFCS	Floor, deli area	Persistent
PUL C1-0362	FSL R8-8764	AT_63	I	CU-11-320	WT	Deli 10	NFCS	Floor, deli cold storage room	Persistent
PUL C1-0366	FSL R8-8765	AT_63	I	CU-40-96	WT	Deli 10	NFCS	Cold storage room wall	Persistent
PUL C1-0370	FSL R8-8766	AT_63	I	CU-40-96	WT	Deli 10	NFCS	Drain, cold room storage	Persistent
PUL C1-0374	FSL R8-8767	AT_63	I	CU-11-320	WT	Deli 10	FCS	Racks, deli cold storage room	Persistent
PUL C1-0378	FSL R8-8768	AT_63	I	CU-11-320	WT	Deli 10	NFCS	Standing water (pools)	Persistent
PUL C1-0382	FSL R8-8769	AT_63	I	CU-11-320	WT	Deli 10	NFCS	Squeegee or other floor cleaning equipment used in deli area (not hose)	Persistent
PUL C1-0386	FSL R8-8770	AT_63	I	CU-11-320	WT	Deli 10	NFCS	Wheeled carts	Persistent
PUL C1-0390	FSL R8-8771	AT_61	I	CU-57-267	DEL ????	Deli 16	FCS	Deli sink (single basin) interior	na
PUL C1-0394	FSL R8-8772	AT_63	I	CU-8-342	WT	Deli 16	NFCS	Drain, deli area	Transient
PUL C1-0398	FSL R8-8773	NA	NT	CU-8-96	WT	Deli 16	NFCS	Deli area floor adjacent to the drain	Persistent
PUL C1-0402	FSL R8-8774	AT_63	I	CU-8-96	WT	Deli 16	NFCS	Squeegee or other floor cleaning equipment used in deli area (not hose)	Persistent
PUL C1-0406	FSL R8-8775	AT_63	I	CU-11-320	WT	Deli 21	FCS	Deli case	Persistent
PUL C1-0412	FSL R8-8777	AT_63	I	CU-11-320	WT	Deli 21	NFCS	Drain, deli area	Persistent
PUL C1-0416	FSL R8-8778	AT_63	I	CU-11-320	WT	Deli 21	NFCS	Deli area floor adjacent to the drain	Persistent
PUL C1-0420	FSL R8-8779	AT_63	I	CU-11-320	WT	Deli 21	NFCS	Floor, deli area	Persistent
PUL C1-0426	FSL R8-8781	AT_64	I	CU-259-367	WT	Deli 23	NFCS	Floor/wall juncture under 3-basin deli sink	Transient
PUL C1-0430	FSL R8-8782	AT_61	I	CU-57-267	WT	Deli 23	FCS	Deli sink (single basin) interior	Transient
PUL C1-0434	FSL R8-8783	AT_64	I	CU-258-69	WT	Deli 23	NFCS	Floor/wall juncture under deli sink (single basin)	Transient
PUL C1-0438	FSL R8-8784	AT_64	I	CU-258-323	WT	Deli 23	NFCS	Drain, deli area	Persistent
PUL C1-0442	FSL R8-8785	AT_64	I	CU-258-322	WT	Deli 23	NFCS	Deli area floor adjacent to the drain	Persistent
PUL C1-0446	FSL R8-8786	AT_64	I	CU-259-322	WT	Deli 23	NFCS	Floor, deli area	Transient
PUL C1-0450	FSL R8-8787	AT_58	I	CU-262-79	WT	Deli 23	NFCS	Floor, deli cold storage room	Transient

PUL C1-0456	FSL R8-8789	AT_64	I	CU-258-322	WT	Deli 23	NFCS	Wheeled carts	Persistent
PUL C1-0460	FSL R8-8790	AT_64	I	CU-259-322	WT	Deli 23	NFCS	Hoses (used for cleaning floors)	Transient
PUL C1-0464	FSL R8-8791	AT_63	I	CU-11-320	WT	Deli 24	NFCS	Drain, deli area	Persistent
PUL C1-0468	FSL R8-8792	AT_63	I	CU-11-320	WT	Deli 24	NFCS	Deli area floor adjacent to the drain	Persistent
PUL C1-0472	FSL R8-8793	AT_63	I	CU-11-320	WT	Deli 24	NFCS	Floor, deli area	Persistent
PUL C1-0476	FSL R8-8794	AT_63	I	CU-11-320	WT	Deli 24	NFCS	Floor, deli cold storage room	Persistent
PUL C1-0480	FSL R8-8795	AT_63	I	CU-11-320	WT	Deli 24	NFCS	Drain, cold room storage	Persistent
PUL C1-0484	FSL R8-8796	AT_63	I	CU-11-320	WT	Deli 24	NFCS	Standing water (pools)	Persistent
PUL C1-0488	FSL R8-8797	AT_63	I	CU-11-320	WT	Deli 24	NFCS	Squeegee or other floor cleaning equipment used in deli area (not hose)	Persistent
PUL C1-0492	FSL R8-8798	AT_63	I	CU-11-320	WT	Deli 24	NFCS	Wheeled carts	Persistent
PUL C1-0496	FSL R8-8799	AT_63	I	CU-11-320	WT	Deli 24	NFCS	Hoses (used for cleaning floors)	Persistent
PUL C1-0500	FSL R8-8800	AT_64	I	CU-258-69	WT	Deli 28	FCS	Deli case	Transient
PUL C1-0504	FSL R8-8801	AT_58	I	CU-262-79	WT	Deli 28	TP	Deli case handle	Persistent
PUL C1-0508	FSL R8-8802	AT_58	I	CU-262-79	WT	Deli 28	NFCS	Floor/wall juncture under deli sink (single basin)	Persistent
PUL C1-0512	FSL R8-8803	AT_58	I	CU-262-79	WT	Deli 28	NFCS	Drain, deli area	Persistent
PUL C1-0516	FSL R8-8804	AT_58	I	CU-262-319	WT	Deli 28	NFCS	Deli area floor adjacent to the drain	Persistent
PUL C1-0520	FSL R8-8805	AT_58	I	CU-262-319	WT	Deli 28	NFCS	Floor, deli area	Persistent
PUL C1-0525	FSL R8-8806new	AT_58	I	CU-262-79	WT	Deli 28	NFCS	Floor, deli cold storage room	Persistent
PUL C1-0528	FSL R8-8807	AT_58	I	CU-262-319	WT	Deli 28	NFCS	Squeegee or other floor cleaning equipment used in deli area (not hose)	Persistent
PUL C1-0532	FSL R8-8808	AT_58	I	CU-262-79	WT	Deli 28	NFCS	Wheeled carts	Persistent
PUL H1-0001	FSL R8-8810	AT_57	II	CU-100-140	PMS C-4	Deli 16	TP	Deli case handle	Transient
PUL H1-0005	FSL R8-8811	AT_61	I	CU-340-402	WT	Deli 16	FCS	3-basin deli sink interior	Transient
PUL H1-0009	FSL R8-8812	AT_64	I	CU-258-69	WT	Deli 16	NFCS	3-basin deli sink exterior	Transient
PUL H1-0013	FSL R8-8813	AT_63	I	CU-8-96	WT	Deli 16	NFCS	Floor/wall juncture under 3-basin deli sink	Persistent
PUL H1-0017	FSL R8-8814	AT_63	I	CU-8-96	WT	Deli 16	FCS	Deli sink (single basin) interior	Persistent
PUL H1-0021	FSL R8-8815	AT_63	I	CU-8-96	WT	Deli 16	NFCS	Deli sink exterior (single basin)	Persistent
PUL H1-0025	FSL R8-9404	AT_63	I	CU-8-96	WT	Deli 16	NFCS	Floor/wall juncture under deli sink (single basin)	Persistent
PUL H1-0029	FSL R8-8817	AT_63	I	CU-8-96	WT	Deli 16	NFCS	Drain, deli area	Persistent
PUL H1-0033	FSL R8-8818	AT_63	I	CU-8-96	WT	Deli 16	NFCS	Deli area floor adjacent to the drain	Persistent
PUL H1-0037	FSL R8-8819	AT_63	I	CU-8-96	WT	Deli 16	NFCS	Cold storage room wall	Persistent
PUL H1-0043	FSL R8-8820	AT_63	I	CU-8-96	WT	Deli 16	NFCS	Standing water (pools)	Persistent

PUL H1-0049	FSL R8-8822	AT_63	I	CU-8-96	WT	Deli 16	NFCS	Wheeled carts	Persistent
PUL H1-0053	FSL R8-8823	AT_63	I	CU-8-96	WT	Deli 16	NFCS	Hoses (used for cleaning floors)	Persistent
PUL H1-0057	FSL R8-8824	AT_63	I	CU-11-320	WT	Deli 21	FCS	Slicer	Persistent
PUL H1-0061	FSL R8-8825	AT_58	I	CU-263-319	WT	Deli 21	TP	Deli case handle	Transient
PUL H1-0067	FSL R8-9406	AT_61	I	CU-321-368	WT	Deli 21	NFCS	Floor/wall juncture under 3-basin deli sink	Transient
PUL H1-0070	FSL R8-8826	AT_63	I	CU-11-320	WT	Deli 21	NFCS	Drain, deli area	Persistent
PUL H1-0073	FSL R8-8827	AT_63	I	CU-11-320	WT	Deli 21	NFCS	Deli area floor adjacent to the drain	Persistent
PUL H1-0077	FSL R8-8828	AT_63	I	CU-11-320	WT	Deli 21	NFCS	Floor, deli area	Persistent
PUL H1-0082	FSL R8-8829	AT_63	I	CU-16-320	WT	Deli 21	NFCS	Floor, deli cold storage room	Transient
PUL H1-0085	FSL R8-8830	AT_63	I	CU-11-371	WT	Deli 21	NFCS	Drain, cold room storage	Transient
PUL H1-0089	FSL R8-8831	AT_63	I	CU-11-320	WT	Deli 21	NFCS	Wheeled carts	Persistent
PUL H1-0098	FSL R8-8833	AT_64	I	CU-258-322	WT	Deli 23	NFCS	Floor/wall juncture under 3-basin deli sink	Persistent
PUL H1-0102	FSL R8-8835	AT_58	I	CU-262-334	WT	Deli 23	NFCS	Floor/wall juncture under deli sink (single basin)	Transient
PUL H1-0105	FSL R8-8836	AT_58	I	CU-262-334	WT	Deli 23	NFCS	Drain, deli area	Transient
PUL H1-0109	FSL R8-8837	AT_58	I	CU-262-317	WT	Deli 23	NFCS	Deli area floor adjacent to the drain	Persistent
PUL H1-0115	FSL R8-8839	AT_64	I	CU-258-67	WT	Deli 23	NFCS	Drain, cold room storage	Transient
PUL H1-0119	FSL R8-8840	AT_64	I	NT	NT	Deli 23	FCS	Racks, deli cold storage room	na
PUL H1-0121	FSL R8-8841	AT_64	I	CU-259-322	WT	Deli 23	NFCS	Standing water (pools)	Transient
PUL H1-0125	FSL R8-8842	AT_63	I	CU-11-320	WT	Deli 23	NFCS	Squeegee or other floor cleaning equipment used in deli area (not hose)	Transient
PUL H1-0129	FSL R8-8843	AT_64	I	NT	NT	Deli 23	NFCS	wheeled carts	na
PUL H1-0135	FSL R8-8844	AT_63	I	CU-11-320	WT	Deli 24	NFCS	Floor/wall juncture under 3-basin deli sink	Persistent
PUL H1-0139	FSL R8-8845	AT_63	I	CU-11-320	WT	Deli 24	NFCS	Drain, deli area	Persistent
PUL H1-0143	FSL R8-8846	AT_63	I	CU-11-365	WT	Deli 24	NFCS	Deli area floor adjacent to the drain	Persistent
PUL H1-0147	FSL R8-8847	AT_63	I	CU-11-320	WT	Deli 24	NFCS	Floor, deli area	Persistent
PUL H1-0151	FSL R8-8848	AT_63	I	CU-11-320	WT	Deli 24	NFCS	Drain, cold room storage	Persistent
PUL H1-0155	FSL R8-8849	AT_63	I	CU-11-320	WT	Deli 24	NFCS	Squeegee or other floor cleaning equipment used in deli area (not hose)	Persistent
PUL H1-0159	FSL R8-8850	AT_63	I	CU-11-320	WT	Deli 24	NFCS	Wheeled carts	Persistent
PUL H1-0163	FSL R8-8851	AT_63	I	CU-11-320	WT	Deli 24	NFCS	Hoses (used for cleaning floors)	Persistent
PUL H1-0171	FSL R8-8854	AT_58	I	CU-262-79	WT	Deli 28	NFCS	Floor/wall juncture under deli sink (single basin)	Persistent
PUL H1-0175	FSL R8-8855	AT_58	I	CU-262-79	WT	Deli 28	NFCS	Drain, deli area	Persistent
PUL H1-0181	FSL R8-8857	AT_58	I	CU-262-79	WT	Deli 28	NFCS	Floor, deli area	Persistent
PUL H1-0185	FSL R8-8858	AT_58	I	CU-262-79	WT	Deli 28	NFCS	Floor, deli cold storage room	Persistent

PUL H1-0195	FSL R8-8862	AT_58	I	CU-262-319	WT	Deli 28	NFCS	Squeegee or other floor cleaning equipment used in deli area (not hose)	Persistent
PUL H1-0199	FSL R8-8863	AT_58	I	CU-262-319	WT	Deli 28	NFCS	Wheeled carts	Persistent
PUL H1-0203	FSL R8-8864	AT_58	I	CU-262-79	WT	Deli 28	TP	Scale	Persistent
PUL S1-0042	FSL R8-9401	AT_58	I	CU-262-79	WT	Deli 2	NFCS	Trash cans in the deli area	Persistent
PUL C1-0264	FSL R8-8738	AT_57	II	CU-341-79	PMS C-3	Deli 2	NFCS	Drain, cold room storage	Transient
PUL C1-0216	FSL R8-8726	AT_61	I	CU-55-266	WT	Deli 2	FCS	Slicer	Persistent
PUL C1-0220	FSL R8-8727	AT_61	I	CU-55-266	WT	Deli 2	TP	Slicer handle/knob	Persistent
PUL C1-0228	FSL R8-8729	AT_61	I	CU-55-266	WT	Deli 2	FCS	Deli case near raw meat	Persistent
PUL C1-0232	FSL R8-8730	AT_61	I	CU-55-266	WT	Deli 2	TP	Deli case handle	Persistent
PUL C1-0268	FSL R8-8739	AT_61	I	CU-55-266	WT	Deli 2	NFCS	Trash cans in the deli area	Persistent
PUL C1-0276	FSL R8-8741	AT_61	I	CU-55-266	WT	Deli 2	FCS	Countertop	Persistent
PUL H1-0207	FSL R8-8865	AT_61	I	CU-55-266	WT	Deli 2	FCS	Deli case trays	Persistent
PUL H1-0211	FSL R8-8866	AT_61	I	CU-55-266	WT	Deli 2	TP	Deli case handle	Persistent
PUL H1-0215	FSL R8-8867	AT_60	I	CU-55-266	WT	Deli 2	FCS	3-basin deli sink interior	Persistent
PUL H1-0260	FSL R8-8880	AT_61	I	CU-55-266	WT	Deli 2	TP	Scale	Persistent
PUL H1-0264	FSL R8-8881	AT_61	I	CU-55-266	WT	Deli 2	FCS	Rewrap table	Persistent
PUL H1-0268	FSL R8-8882	AT_61	I	CU-55-266	WT	Deli 2	FCS	Countertop	Persistent
PUL H1-0300	FSL R8-8889	AT_63	I	CU-320-369	WT	Deli 6	NFCS	Drain, deli area	Transient
PUL H1-0304	FSL R8-8890	AT_63	I	CU-320-340	WT	Deli 6	NFCS	Deli area floor adjacent to the drain	Transient
PUL H1-0314	FSL R8-8891	AT_64	I	CU-258-69	WT	Deli 7	FCS	Deli case	Persistent
PUL H1-0322	FSL R8-8892	AT_64	I	CU-258-69	WT	Deli 7	FCS	Deli sink (single basin) interior	Persistent
PUL H1-0324	FSL R8-8893	AT_64	I	CU-258-69	WT	Deli 7	NFCS	Drain, deli area	Persistent
PUL H1-0328	FSL R8-8894	AT_64	I	CU-258-69	WT	Deli 7	NFCS	Deli area floor adjacent to the drain	Persistent
PUL H1-0332	FSL R8-9261	AT_64	I	CU-258-69	WT	Deli 7	NFCS	Floor, deli area	Persistent
PUL H1-0336	FSL R8-9262	AT_64	I	CU-258-69	WT	Deli 7	NFCS	Floor, deli cold storage room	Persistent
PUL H1-0340	FSL R8-9263	AT_64	I	CU-258-322	WT	Deli 7	NFCS	Drain, cold room storage	Transient
PUL H1-0344	FSL R8-9264	AT_64	I	CU-258-69	WT	Deli 7	NFCS	Standing water (pools)	Persistent
PUL H1-0348	FSL R8-9265	AT_64	I	CU-258-322	WT	Deli 7	NFCS	Squeegee or other floor cleaning equipment used in deli area (not hose)	Transient
PUL H1-0352	FSL R8-9266	AT_64	I	CU-259-322	WT	Deli 7	NFCS	Wheeled carts	Transient
PUL H1-0360	FSL R8-9267	AT_63	I	CU-320-340	WT	Deli 7	TP	Scale	Transient
PUL H1-0374	FSL R8-9269	AT_63	I	CU-8-96	WT	Deli 10	NFCS	Drain, deli area	Transient
PUL H1-0378	FSL R8-9270	AT_63	I	CU-11-320	WT	Deli 10	NFCS	Deli area floor adjacent to the drain	Persistent

PUL H1-0386	FSL R8-9272	AT_63	I	CU-11-320	WT	Deli 10	NFCS	Floor, deli cold storage room	Persistent
PUL H1-0388	FSL R8-9273	AT_63	I	CU-11-320	WT	Deli 10	NFCS	Drain, cold room storage	Persistent
PUL H1-0392	FSL R8-9274	AT_63	I	CU-11-320	WT	Deli 10	FCS	Racks, deli cold storage room	Persistent
PUL H1-0396	FSL R8-9275	AT_63	I	CU-11-320	WT	Deli 10	NFCS	Standing water (pools)	Persistent
PUL H1-0400	FSL R8-9276	AT_63	I	CU-11-320	WT	Deli 10	NFCS	Squeegee or other floor cleaning equipment used in deli area (not hose)	Persistent
PUL H1-0404	FSL R8-9277	AT_63	I	CU-11-320	WT	Deli 10	NFCS	Wheeled carts	Persistent
PUL H1-0416	FSL R8-9278	AT_63	I	CU-11-320	WT	Deli 10	FCS	Countertop	Persistent
PUL H1-0424	FSL R8-9279	AT_61	I	CU-55-266	WT	Deli 2	TP	Slicer handle/knob	Persistent
PUL H1-0428	FSL R8-9280	AT_61	I	CU-55-266	WT	Deli 2	FCS	Deli case	Persistent
PUL H1-0432	FSL R8-9281	AT_61	I	CU-55-266	WT	Deli 2	FCS	Deli case trays	Persistent
PUL H1-0436	FSL R8-9282	AT_61	I	CU-55-266	WT	Deli 2	TP	Deli case handle	Persistent
PUL H1-0786	FSL R8-9353	AT_61	I	CU-55-266	WT	Deli 2	FCS	Deli case	Persistent
PUL S1-0001	FSL R8-9399	AT_61	I	CU-55-266	WT	Deli 2	FCS	Deli case trays	Persistent
PUL C1-0073	FSL R8-8463	AT_61	I	CU-56-266	WT	Deli 2	FCS	Deli case	Transient
PUL C1-0236	FSL R8-8731	AT_63	I	CU-8-320	WT	Deli 2	NFCS	Floor/wall juncture under 3-basin deli sink	Transient
PUL C1-0240	FSL R8-8732	AT_63	I	CU-8-96	WT	Deli 2	NFCS	Deli sink exterior (single basin)	Persistent
PUL H1-0229	FSL R8-8869	AT_63	I	CU-8-96	WT	Deli 2	NFCS	Floor/wall juncture under deli sink (single basin)	Persistent
PUL H1-0235	FSL R8-8872	AT_63	I	CU-8-96	WT	Deli 2	NFCS	Deli area floor adjacent to the drain	Persistent
PUL H1-0240	FSL R8-8873	AT_63	I	CU-8-96	WT	Deli 2	NFCS	Floor, deli area	Persistent
PUL H1-0473	FSL R9-0160	NA	NT	CU-8-96	DEL ????	Deli 4	FCS	Slicer	Transient
PUL H1-0478	FSL R8-9291	AT_61	I	CU-57-267	WT	Deli 4	NFCS	Floor/wall juncture under 3-basin deli sink	Transient
PUL H1-0482	FSL R8-9292	AT_61	I	CU-57-267	WT	Deli 4	NFCS	Floor/wall juncture under deli sink (single basin)	Transient
PUL H1-0486	FSL R8-9293	AT_64	I	CU-259-322	WT	Deli 4	NFCS	Drain, deli area	Transient
PUL H1-0494	FSL R8-9294	AT_58	I	CU-262-79	WT	Deli 4	NFCS	Drain, cold room storage	Transient
PUL H1-0500	FSL R8-9296	AT_63	I	CU-8-96	WT	Deli 4	FCS	Countertop	Transient
PUL H1-0516	FSL R9-0161	AT_63	I	CU-8-96	WT	Deli 7	FCS	Slicer	Transient
PUL H1-0520	FSL R8-9298	AT_63	I	CU-8-96	WT	Deli 7	TP	Slicer handle/knob	Transient
PUL H1-0524		NT	NT	NT	NT	Deli 7	FCS	Deli case	NT
PUL H1-0528	FSL R9-0162	AT_63	I	CU-8-96	WT	Deli 7	FCS	Deli case trays	Transient
PUL H1-0533	FSL R9-0163	AT_57	II	CU-80-218	PMS C-4	Deli 7	FCS	3-basin deli sink interior	Transient
PUL H1-0536	FSL R8-9299	AT_63	I	CU-8-96	WT	Deli 7	NFCS	Cold storage room wall	Transient
PUL H1-0540	FSL R8-9300	AT_64	I	CU-258-69	WT	Deli 7	NFCS	Drain, cold room storage	Persistent

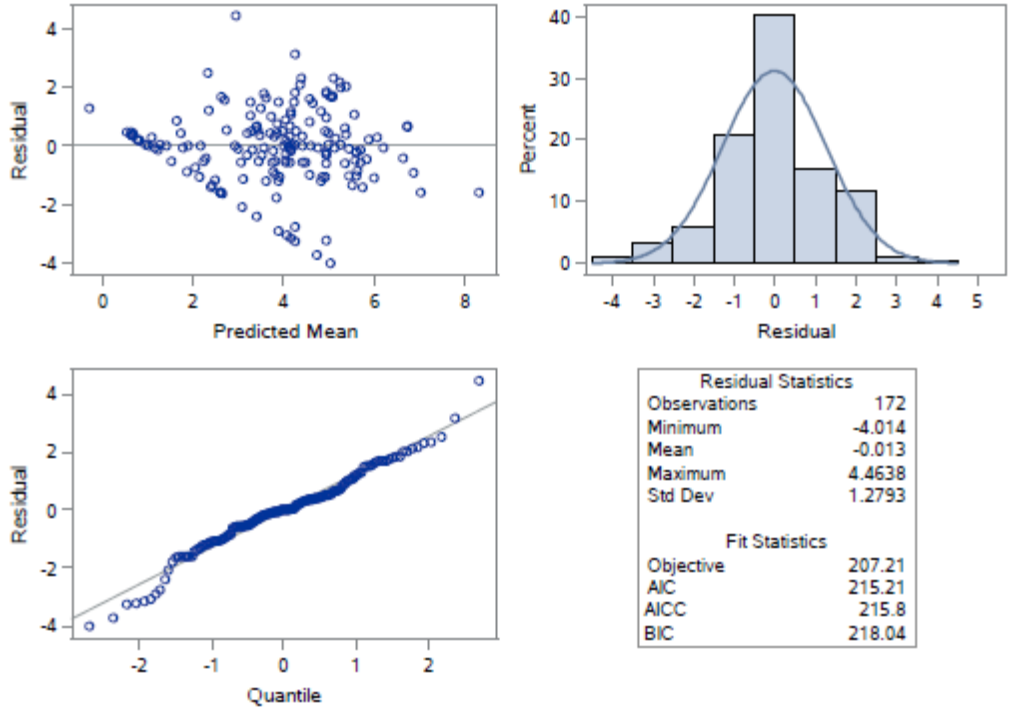
PUL H1-0544	FSL R8-9301	AT_64	I	CU-258-69	WT	Deli 7	NFCS	Standing water (pools)	Persistent
PUL H1-0548	FSL R8-9302	AT_64	I	CU-258-69	WT	Deli 7	NFCS	Squeegee or other floor cleaning equipment used in deli area (not hose)	Persistent
PUL H1-0552	FSL R8-9303	AT_63	I	CU-8-96	WT	Deli 7	NFCS	Trash cans in the deli area	Transient
PUL H1-0560	FSL R8-9305	AT_63	I	CU-40-96	WT	Deli 10	FCS	3-basin deli sink interior	Persistent
PUL H1-0564	FSL R8-9306	AT_63	I	CU-11-320	WT	Deli 10	NFCS	Drain, deli area	Persistent
PUL H1-0566	FSL R8-9307	AT_63	I	CU-11-320	WT	Deli 10	NFCS	Deli area floor adjacent to the drain	Persistent
PUL H1-0570	FSL R8-9308	AT_63	I	CU-11-320	WT	Deli 10	NFCS	Floor, deli cold storage room	Persistent
PUL H1-0574	FSL R8-9309	AT_63	I	CU-11-320	WT	Deli 10	NFCS	Drain, cold room storage	Persistent
PUL H1-0578	FSL R8-9310	AT_63	I	CU-11-320	WT	Deli 10	NFCS	Wheeled carts	Persistent
PUL H1-0596	FSL R8-9313	AT_63	I	CU-8-96	WT	Deli 16	NFCS	Drain, deli area	Persistent
PUL H1-0600	FSL R8-9583	AT_63	I	CU-8-96	WT	Deli 16	NFCS	Deli area floor adjacent to the drain	Persistent
PUL H1-0608	FSL R8-9314	AT_63	I	CU-40-96	WT	Deli 16	NFCS	Drain, cold room storage	Transient
PUL H1-0612	FSL R8-9315	AT_63	I	CU-8-96	WT	Deli 16	NFCS	Standing water (pools)	Persistent
PUL H1-0616	FSL R8-9316	AT_63	I	CU-8-96	WT	Deli 16	NFCS	Squeegee or other floor cleaning equipment used in deli area (not hose) NOTE from freezer log: NEW squeegee	Persistent
PUL H1-0623	FSL R9-0164	AT_63	I	CU-8-96	WT	Deli 16	NFCS	Squeegee or other floor cleaning equipment used in deli area (not hose) NOTE from freezer log: OLD squeegee	Persistent
PUL H1-0632	FSL R8-9317	AT_63	I	CU-11-320	WT	Deli 21	TP	Deli case handle	Persistent
PUL H1-0656	FSL R8-9322	AT_64	I	CU-258-322	WT	Deli 23	NFCS	Floor/wall juncture under 3-basin deli sink	Persistent
PUL H1-0664	FSL R8-9325	AT_64	I	CU-258-322	WT	Deli 23	NFCS	Floor/wall juncture under deli sink (single basin)	Persistent
PUL H1-0668	FSL R8-9326	AT_64	I	CU-258-322	WT	Deli 23	NFCS	Drain, deli area	Persistent
PUL H1-0672	FSL R8-9327	AT_64	I	CU-258-323	WT	Deli 23	NFCS	Deli area floor adjacent to the drain	Persistent
PUL H1-0676	FSL R8-9328	AT_64	I	CU-258-322	WT	Deli 23	NFCS	Floor, deli area	Persistent
PUL H1-0682	FSL R8-9329	AT_64	I	CU-258-322	WT	Deli 23	NFCS	Drain, cold room storage	Persistent
PUL H1-0684	FSL R8-9330	AT_64	I	CU-258-322	WT	Deli 23	NFCS	Standing water (pools)	Persistent
PUL H1-0688	FSL R8-9331	AT_64	I	CU-258-323	WT	Deli 23	NFCS	Squeegee or other floor cleaning equipment used in deli area (not hose)	Persistent
PUL H1-0699	FSL R9-0165	AT_63	I	CU-11-320	WT	Deli 24	NFCS	Drain, deli area	Persistent
PUL H1-0702	FSL R8-9333	AT_63	I	CU-11-320	WT	Deli 24	NFCS	Deli area floor adjacent to the drain	Persistent
PUL H1-0708	FSL R8-9335	AT_63	I	CU-11-320	WT	Deli 24	NFCS	Floor, deli cold storage room	Persistent
PUL H1-0712	FSL R8-9336	AT_63	I	CU-11-320	WT	Deli 24	NFCS	Drain, cold room storage	Persistent
PUL H1-0716	FSL R8-9337	AT_63	I	CU-11-320	WT	Deli 24	NFCS	Standing water (pools)	Persistent

PUL H1-0720	FSL R8-9338	AT_63	I	CU-8-320	WT	Deli 24	NFCS	Squeegee or other floor cleaning equipment used in deli area (not hose)	Transient
PUL H1-0734	FSL R8-9341	AT_58	I	CU-339-319	WT	Deli 28	NFCS	Drain, deli area	Transient
PUL H1-0738	FSL R8-9342	AT_58	I	CU-8-319	WT	Deli 28	NFCS	Deli area floor adjacent to the drain	Transient
PUL H1-0742	FSL R8-9343	AT_58	I	CU-262-319	WT	Deli 28	NFCS	Floor, deli area	Persistent
PUL H1-0746	FSL R8-9344	AT_58	I	CU-8-319	WT	Deli 28	NFCS	Floor, deli cold storage room	Transient
PUL H1-0750	FSL R8-9345	AT_58	I	CU-8-319	WT	Deli 28	NFCS	Cold storage room wall	Transient
PUL H1-0756	FSL R9-0166	AT_58	I	CU-322-79	WT	Deli 28	NFCS	Drain, cold room storage	Transient
PUL H1-0758	FSL R8-9347	AT_58	I	CU-8-319	WT	Deli 28	FCS	Racks, deli cold storage room	Transient
PUL H1-0762	FSL R8-9348	AT_58	I	CU-57-319	WT	Deli 28	NFCS	Standing water (pools)	Transient
PUL H1-0766	FSL R8-9349	AT_58	I	CU-57-319	WT	Deli 28	NFCS	Squeegee or other floor cleaning equipment used in deli area (not hose)	Transient
PUL H1-0770	FSL R8-9350	AT_58	I	CU-259-319	WT	Deli 28	NFCS	Hoses (used for cleaning floors)	Transient
PUL H1-0774	FSL R8-9351	AT_63	I	CU-11-320	WT	Deli 28	NFCS	Trash cans in the deli area	Transient
PUL H1-0778	FSL R8-9352	AT_58	I	CU-8-79	WT	Deli 28	FCS	Cutting board	Transient
PUL H1-0252	FSL R8-8878	AT_63	I	CU-8-96	WT	Deli 2	NFCS	Wheeled carts	Persistent
PUL H1-0448	FSL R8-9285	AT_63	I	CU-8-96	WT	Deli 2	NFCS	Floor, deli area	Persistent
PUL H1-0456	FSL R8-9287	AT_63	I	CU-8-96	WT	Deli 2	NFCS	Drain, cold room storage	Persistent
PUL H1-0460	FSL R8-9288	AT_63	I	CU-8-96	WT	Deli 2	NFCS	Standing water (pools)	Persistent
PUL H1-0464	FSL R8-9289	AT_63	I	CU-8-96	WT	Deli 2	NFCS	Wheeled carts	Persistent
PUL H1-0810	FSL R8-9360	AT_60	I	CU-294-321	WT	Deli 4	FCS	3-basin deli sink interior	Transient
PUL H1-0816	FSL R8-9361	AT_64	I	CU-259-322	WT	Deli 4	NFCS	Floor, deli cold storage room	Transient
PUL H1-0820	FSL R8-9362	AT_61	I	CU-57-267	WT	Deli 4	NFCS	Standing water (pools)	Transient
PUL H1-0824	FSL R8-9363	AT_64	I	CU-259-322	WT	Deli 4	NFCS	Squeegee or other floor cleaning equipment used in deli area (not hose)	Transient
PUL H1-0830	FSL R8-9365	AT_63	I	CU-320-340	WT	Deli 6	NFCS	Drain, deli area	Transient
PUL H1-0836	FSL R8-9367	AT_64	I	CU-258-69	WT	Deli 7	NFCS	Drain, deli area	Persistent
PUL H1-0840	FSL R8-9368	AT_61	I	CU-321-368	WT	Deli 10	NFCS	Drain, deli area	Transient
PUL H1-0844	FSL R8-9369	AT_63	I	CU-11-320	WT	Deli 10	NFCS	Floor, deli area	Persistent
PUL H1-0848	FSL R8-9370	AT_63	I	CU-11-320	WT	Deli 10	NFCS	Floor, deli cold storage room	Persistent
PUL H1-0852	FSL R8-9371	AT_63	I	CU-11-320	WT	Deli 10	NFCS	Drain, cold room storage	Persistent
PUL H1-0856	FSL R8-9372	AT_63	I	CU-8-96	WT	Deli 10	NFCS	Standing water (pools)	Transient
PUL H1-0862	FSL R8-9373	AT_63	I	CU-40-96	WT	Deli 10	NFCS	Squeegee or other floor cleaning equipment used in deli area (not hose)	Persistent
PUL H1-0866	FSL R8-9374	AT_63	I	CU-8-96	WT	Deli 16	NFCS	Floor/wall juncture under 3-basin deli sink	Persistent

PUL H1-0870	FSL R8-9375	AT_63	I	CU-8-96	WT	Deli 16	FCS	Deli sink (single basin) interior	Persistent
PUL H1-0871	FSL R8-9376	AT_63	I	CU-8-96	WT	Deli 16	NFCS	Drain, deli area	Persistent
PUL H1-0875	FSL R8-9377	AT_63	I	CU-8-342	WT	Deli 16	NFCS	Deli area floor adjacent to the drain	Transient
PUL H1-0879	FSL R8-9378	AT_63	I	CU-8-320	WT	Deli 16	NFCS	Floor, deli area	Transient
PUL H1-0882	FSL R8-9379	AT_63	I	CU-8-96	WT	Deli 16	NFCS	Standing water (pools)	Persistent
PUL H1-0886	FSL R8-9380	AT_63	I	CU-8-96	WT	Deli 16	NFCS	Squeegee or other floor cleaning equipment used in deli area (not hose)	Persistent
PUL H1-0898	FSL R8-9381	AT_63	I	CU-11-320	WT	Deli 21	NFCS	Deli area floor adjacent to the drain	Persistent
PUL H1-0902	FSL R8-9382	AT_63	I	CU-11-320	WT	Deli 21	NFCS	Floor, deli area	Persistent
PUL H1-0906	FSL R8-9564	AT_63	I	CU-11-320	WT	Deli 21	NFCS	Floor, deli cold storage room	Persistent
PUL H1-0910	FSL R8-9383	AT_63	I	CU-11-320	WT	Deli 21	NFCS	Standing water (pools)	Persistent
PUL H1-0914	FSL R8-9384	AT_63	I	CU-11-320	WT	Deli 21	NFCS	Squeegee or other floor cleaning equipment used in deli area (not hose)	Persistent
PUL H1-0918	FSL R8-9385	AT_63	I	CU-42-404	WT	Deli 21	NFCS	Wheeled carts	Transient
PUL H1-0922	FSL R8-9386	AT_64	I	CU-258-322	WT	Deli 23	NFCS	Floor/wall juncture under 3-basin deli sink	Persistent
PUL H1-0926	FSL R8-9387	AT_61	I	CU-57-267	WT	Deli 23	FCS	Deli sink (single basin) interior	Transient
PUL H1-0930	FSL R8-9388	AT_61	I	CU-57-267	WT	Deli 23	NFCS	Deli sink exterior (single basin)	Transient
PUL H1-0934	FSL R8-9389	AT_58	I	CU-262-317	WT	Deli 23	NFCS	Floor/wall juncture under deli sink (single basin)	Persistent
PUL H1-0938	FSL R8-9390	AT_64	I	CU-258-323	WT	Deli 23	NFCS	Drain, deli area	Persistent
PUL H1-0942	FSL R8-9391	AT_64	I	CU-258-322	WT	Deli 23	NFCS	Deli area floor adjacent to the drain	Persistent
PUL H1-0946	FSL R8-9392	AT_63	I	CU-11-320	WT	Deli 23	NFCS	Floor, deli area	Transient
PUL H1-0950	FSL R8-9393	AT_64	I	CU-258-323	WT	Deli 23	NFCS	Floor, deli cold storage room	Persistent
PUL H1-0954	FSL R8-9394	AT_64	I	CU-258-67	WT	Deli 23	NFCS	Drain, cold room storage	Transient
PUL H1-0960	FSL R8-9565	AT_63	I	CU-11-365	WT	Deli 23	NFCS	Standing water (pools)	Transient
PUL H1-0964	FSL R8-9395	AT_58	I	CU-262-334	WT	Deli 23	NFCS	Squeegee or other floor cleaning equipment used in deli area (not hose)	Transient
PUL H1-0970	FSL R8-9566	AT_64	I	CU-258-401	WT	Deli 23	NFCS	Hoses (used for cleaning floors)	Transient
PUL H1-0974	FSL R8-9567	AT_58	I	CU-262-317	WT	Deli 23	FCS	Cutting board	Persistent
PUL H1-0978	FSL R8-9568	AT_63	I	CU-11-320	WT	Deli 24	NFCS	Floor/wall juncture under 3-basin deli sink	Persistent
PUL H1-0986	FSL R8-9569	AT_63	I	CU-11-320	WT	Deli 24	NFCS	Drain, deli area	Persistent
PUL H1-0990	FSL R8-9570	AT_63	I	CU-8-96	WT	Deli 24	NFCS	Deli area floor adjacent to the drain	Transient
PUL H1-0994	FSL R8-9571	AT_63	I	CU-11-365	WT	Deli 24	NFCS	Floor, deli area	Persistent
PUL H1-1006	FSL R8-9572	AT_58	I	CU-262-319	WT	Deli 28	FCS	3-basin deli sink interior	Persistent
PUL H1-1010	FSL R8-9573	AT_58	I	CU-266-403	WT	Deli 28	NFCS	Floor/wall juncture under 3-basin deli sink	Transient
PUL H1-1014	FSL R8-9574	AT_58	I	CU-262-319	WT	Deli 28	NFCS	Floor/wall juncture under deli sink (single basin)	Persistent

PUL H1-1018	FSL R8-9575	AT_58	I	CU-262-319	WT	Deli 28	NFCS	Drain, deli area	Persistent
PUL H1-1022	FSL R8-9576	AT_58	I	CU-262-319	WT	Deli 28	NFCS	Deli area floor adjacent to the drain	Persistent
PUL H1-1026	FSL R8-9577	AT_58	I	CU-262-319	WT	Deli 28	NFCS	Floor, deli area	Persistent
PUL H1-1030	FSL R8-9578	AT_58	I	CU-262-319	WT	Deli 28	NFCS	Floor, deli cold storage room	Persistent
PUL H1-1038	FSL R8-9579	AT_58	I	CU-262-79	WT	Deli 28	NFCS	Drain, cold room storage	Persistent
PUL H1-1044	FSL R8-9580	AT_58	I	CU-262-79	WT	Deli 28	NFCS	Standing water (pools)	Persistent
PUL H1-1048	FSL R8-9581	AT_58	I	CU-262-79	WT	Deli 28	NFCS	Squeegee or other floor cleaning equipment used in deli area (not hose)	Persistent
PUL H1-1052	FSL R8-9582	AT_58	I	CU-262-79	WT	Deli 28	NFCS	Wheeled carts	Persistent
PUL H1-0468	FSL R8-9290	AT_63	I	CU-8-96	WT	Deli 2	FCS	Countertop	Persistent
PUL H1-0790	FSL R8-9354	AT_63	I	CU-8-96	WT	Deli 2	NFCS	Drain, deli area	Persistent
PUL H1-0794	FSL R8-9355	AT_63	I	CU-8-96	WT	Deli 2	NFCS	Deli area floor adjacent to the drain	Persistent
PUL H1-0806	FSL R8-9359	AT_63	I	CU-8-96	WT	Deli 2	NFCS	Squeegee or other floor cleaning equipment used in deli area (not hose)	Persistent
PUL S1-0004	FSL R8-8508	AT_63	I	CU-8-96	WT	Deli 2	NFCS	Floor/wall juncture under 3-basin deli sink	Persistent
PUL S1-0007	FSL R8-9400	AT_63	I	CU-8-96	WT	Deli 2	NFCS	Deli area floor adjacent to the drain	Persistent
PUL S1-0008	FSL R8-8509	AT_63	I	CU-8-96	WT	Deli 2	NFCS	Floor/wall juncture under deli sink (single basin)	Persistent
PUL S1-0012	FSL R8-8510	AT_63	I	CU-8-96	WT	Deli 2	NFCS	Drain, deli area	Persistent
PUL S1-0018	FSL R8-8512	AT_63	I	CU-8-96	WT	Deli 2	NFCS	Floor, deli area	Persistent
PUL S1-0022	FSL R8-8513	AT_63	I	CU-8-96	WT	Deli 2	NFCS	Cold storage room wall	Persistent
PUL S1-0034	FSL R8-8516	AT_63	I	CU-8-96	WT	Deli 2	NFCS	Squeegee or other floor cleaning equipment used in deli area (not hose)	Persistent
PUL S1-0038	FSL R8-8517	AT_63	I	CU-8-96	WT	Deli 2	NFCS	Wheeled carts	Persistent
PUL S1-0046	FSL R8-8518	AT_60	I	CU-294-321	WT	Deli 4	FCS	3-basin deli sink interior	Transient
PUL S1-0049	FSL R8-8519	AT_64	I	CU-258-69	WT	Deli 7	FCS	3-basin deli sink interior	Persistent
PUL S1-0053	FSL R8-8520	AT_64	I	CU-258-69	WT	Deli 7	NFCS	Floor/wall juncture under deli sink (single basin)	Persistent
PUL S1-0057	FSL R8-8521	AT_64	I	CU-258-69	WT	Deli 7	NFCS	Drain, deli area	Persistent
PUL S1-0061	FSL R8-8522	AT_64	I	CU-258-69	WT	Deli 7	NFCS	Deli area floor adjacent to the drain	Persistent
PUL S1-0065	FSL R8-8523	AT_64	I	CU-258-69	WT	Deli 7	NFCS	Floor, deli area	Persistent
PUL S1-0069	FSL R8-8524	AT_64	I	CU-258-69	WT	Deli 7	NFCS	Floor, deli cold storage room	Persistent
PUL S1-0070	FSL R8-8525	AT_64	I	CU-258-69	WT	Deli 7	NFCS	Cold storage room wall	Persistent
PUL S1-0074	FSL R8-8526	AT_64	I	CU-258-69	WT	Deli 7	NFCS	Drain, cold room storage	Persistent
PUL S1-0078	FSL R8-8527	AT_64	I	CU-258-69	WT	Deli 7	NFCS	Standing water (pools)	Persistent
PUL S1-0082	FSL R8-8528	AT_64	I	CU-258-69	WT	Deli 7	NFCS	Squeegee or other floor cleaning equipment used in deli area (not hose)	Persistent

PUL S1-0086	FSL R8-8529	AT_64	I	CU-258-69	WT	Deli 7	NFCS	Hoses (used for cleaning floors)	Persistent
PUL S1-0090	FSL R8-8530	AT_63	I	CU-11-365	WT	Deli 10	NFCS	Floor, deli cold storage room	Transient
PUL S1-0094	FSL R8-9402	AT_63	I	CU-11-320	WT	Deli 10	NFCS	Drain, cold room storage	Persistent
PUL S1-0097	FSL R8-8531	AT_61	I	CU-321-368	WT	Deli 10	NFCS	Squeegee or other floor cleaning equipment used in deli area (not hose)	Transient
PUL S1-0101	FSL R8-8532	AT_63	I	CU-11-320	WT	Deli 21	NFCS	Deli area floor adjacent to the drain	Persistent
PUL S1-0105	FSL R8-8533	AT_63	I	CU-11-320	WT	Deli 21	NFCS	Squeegee or other floor cleaning equipment used in deli area (not hose)	Persistent
PUL S1-0109	FSL R8-9403	AT_64	I	CU-258-323	WT	Deli 23	NFCS	Floor/wall juncture under 3-basin deli sink	Persistent
PUL S1-0113	FSL R8-8534	AT_64	I	CU-258-322	WT	Deli 23	NFCS	Floor/wall juncture under deli sink (single basin)	Persistent
PUL S1-0114	FSL R8-8535	AT_64	I	CU-258-322	WT	Deli 23	NFCS	Drain, deli area	Persistent
PUL S1-0118	FSL R8-8536	AT_64	I	CU-258-323	WT	Deli 23	NFCS	Deli area floor adjacent to the drain	Persistent
PUL S1-0120	FSL R8-8537	AT_64	I	CU-258-322	WT	Deli 23	NFCS	Squeegee or other floor cleaning equipment used in deli area (not hose)	Persistent
PUL S1-0124	FSL R8-8538	AT_64	I	CU-258-323	WT	Deli 23	NFCS	Wheeled carts	Persistent
PUL S1-0126	FSL R8-8539	AT_64	I	CU-258-323	WT	Deli 23	FCS	Countertop	Persistent
PUL S1-0133	FSL R8-8540	AT_63	I	CU-11-320	WT	Deli 24	NFCS	Deli area floor adjacent to the drain	Persistent
PUL S1-0137	FSL R8-8541	AT_63	I	CU-11-320	WT	Deli 24	NFCS	Floor, deli area	Persistent
PUL S1-0139	FSL R8-8542	AT_63	I	CU-11-320	WT	Deli 24	NFCS	Floor, deli cold storage room	Persistent
PUL S1-0143	FSL R8-8543	AT_63	I	CU-11-320	WT	Deli 24	NFCS	Drain, cold room storage	Persistent
PUL S1-0145	FSL R8-8544	AT_63	I	CU-11-320	WT	Deli 24	NFCS	Hoses (used for cleaning floors)	Persistent
PUL S1-0149	FSL R8-8545	AT_63	I	CU-11-320	WT	Deli 24	NFCS	Squeegee or other floor cleaning equipment used in deli area (not hose)	Persistent
PUL S1-0153	FSL R8-8546	AT_58	I	CU-262-79	WT	Deli 28	NFCS	Floor/wall juncture under 3-basin deli sink	Persistent
PUL S1-0157	FSL R8-8547	AT_58	I	CU-262-319	WT	Deli 28	NFCS	Floor/wall juncture under deli sink (single basin)	Persistent
PUL S1-0161	FSL R8-8548	AT_58	I	CU-262-79	WT	Deli 28	NFCS	Squeegee or other floor cleaning equipment used in deli area (not hose)	Persistent
PUL S1-0165	FSL R8-8549	AT_57	II	CU-80-218	PMS C-4	Deli 4	NFCS	Trash cans in the deli area	Transient
PUL S1-0167	FSL R8-8550	AT_63	I	CU-8-96	WT	Deli 2	NFCS	Floor, deli cold storage room	Persistent
PUL S1-0191	FSL R8-8564	AT_63	I	NT	NT	Deli 24	NFCS	Drain, deli area	NA
PUL S1-0192	FSL R8-8565	AT_63	I	CU-8-96	WT	Deli 16	NFCS	Deli area floor adjacent to the drain	Persistent
PUL S1-0194	FSL R8-8566	AT_63	I	CU-11-320	WT	Deli 21	NFCS	Floor, deli cold storage room	Persistent
PUL S1-0196	FSL R8-8567	AT_63	I	CU-11-320	WT	Deli 21	NFCS	Floor, deli area	Persistent
PUL S1-0200	FSL R8-8569	AT_64	I	CU-258-323	WT	Deli 23	NFCS	Floor, deli area	Persistent
PUL S1-0206	FSL R8-8572	AT_63	I	CU-11-320	WT	Deli 24	NFCS	Floor/wall juncture under 3-basin deli sink	Persistent

PUL S1-0212	FSL R8-8575	AT_58	I	CU-262-79	WT	Deli 28	NFCS	Floor, deli cold storage room	Persistent
PUL S1-0213	FSL R8-8576	AT_58	I	CU-262-79	WT	Deli 28	NFCS	Drain, cold room storage	Persistent
PUL S1-0215	FSL R8-8577	AT_58	I	CU-262-79	WT	Deli 28	NFCS	Wheeled carts	Persistent

Supplemental Materials 5. Residual plots assessing fit of a mixed model relating *L. monocytogenes* load (log_{10} cfu/sample) to deli prevalence factors.