See reverse side for the code sections and general requirements that correspond to each violation listed below.

<table>
<thead>
<tr>
<th>In = In compliance</th>
<th>N/O = Not observed</th>
<th>N/A = Not applicable</th>
<th>COS = Corrected on-site</th>
<th>MAJ = Major violation</th>
<th>OUT = Out of Compliance</th>
</tr>
</thead>
</table>

**DEMONSTRATION OF KNOWLEDGE**

- 1. Demonstration of knowledge: food safety certification
  
**EMPLOYEE HEALTH & HYGIENIC PRACTICES**

- 2. Communicable disease reporting, restrictions & exclusions
- 3. No discharge from eyes, nose, and mouth
- 4. Proper eating, tasting, drinking or tobacco use

**PREVENTING CONTAMINATION BY HANDS**

- 5. Hands clean and properly washed: gloves used properly
- 6. Adequate handwashing facilities supplied & accessible

**TIME AND TEMPERATURE RELATIONSHIPS**

- 7. Proper hot and cold holding temperatures
- 8. Time as a public health control: procedures & records
- 9. Proper cooling methods
- 10. Proper cooking time & temperatures
- 11. Proper reheating procedures for hot holding

**PROTECTION FROM CONTAMINATION**

- 12. Returned and re-service of food
- 13. Food in good condition, safe and unadulterated
- 14. Food contact surfaces: clean and sanitized

**FOOD FROM APPROVED SOURCES**

- 15. Food obtained from approved source
- 16. Compliance with shell stock tags, condition, display
- 17. Compliance with Gulf Oyster Regulations

**CONFORMANCE WITH APPROVED PROCEDURES**

- 18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan

**CONSUMER ADVISORY**

- 19. Consumer advisory provided for raw or undercooked foods

**HIGHLY SUSCEPTIBLE POPULATIONS**

- 20. Licensed health care facilities: public & private schools: prohibited foods not offered

**WATER/HOT WATER**

- 21. Hot and cold water available

**LIQUID WASTE DISPOSAL**

- 22. Sewage and wastewater properly disposed

**VERMIN**

- 23. No rodents, insects, birds, or animals

**GENERAL FOOD SAFETY REQUIREMENTS**

- 24. Person in charge present and performs duties
- 25. Personal cleanliness and hair restraints

**GENERAL FOOD SAFETY REQUIREMENTS**

- 26. Approved thawing methods used, frozen food
- 27. Food separated and protected
- 28. Washing fruits and vegetables
- 29. Toxic substances properly identified, stored, used
- 30. Food storage: food storage containers identified
- 31. Consumer self-service
- 32. Food properly labeled & honestly presented

**EQUIPMENT/UTENSILS/LINENS**

- 33. Nonfood contact surfaces clean
- 34. Warewashing facilities: installed, maintained, used; test strips
- 35. Equipment: Utensils approved, installed; clean; good repair; capacity
- 36. Equipment: utensils and linens: storage and use
- 37. Vending machines
- 38. Adequate ventilation and lighting: designated areas, use

**PHYSICAL FACILITIES**

- 39. Thermometers provided and accurate
- 40. Wiping cloths: properly used and stored
- 41. Plumbing: proper backflow devices
- 42. Garbage and refuse properly disposed; facilities maintained
- 43. Toilet facilities: properly constructed, supplied, cleaned
- 44. Premises: personal/cleaning items: vermin-proofing

**PERMANENT FOOD FACILITIES**

- 45. Floor, walls and ceilings: built, maintained, and clean
- 46. No unsanitary private homes/ living or sleeping quarters

**FACILITIES/REQUIREMENTS**

- 47. Signs posted: last inspection report available
- 48. Plan Review
- 49. Permits Available
- 50. Impoundment
- 51. Permit Suspension

**RE-INSPECTION DATE:**