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**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

**SUPERVISION**
- 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

**FOOD STORAGE/ DISPLAY/ SERVICE**
- 30. Food storage; food storage containers identified
- 31. Consumer self-service
- 32. Food properly labeled & honestly preserved

**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

**FOOD FROM APPROVED SOURCES**
- 15. Food obtained from approved source
- 16. Compliance with shelf 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

**PHYSICAL FACILITIES**
- 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

**PERSOENAL CLEANLINESS**
- 40. Wiping cloths: properly used and stored

**PERMANENT FOOD FACILITIES**
- 45. Floor, walls and ceilings: built, maintained, and clean
- 46. No unapproved private homes/ living or sleeping quarters

**RECORDS**
- 47. Signs posted; last inspection report available

**COMPLIANCE & ENFORCEMENT**
- 48. Plan Review
- 49. Permits Available
- 50. Impoundment
- 51. Permit Suspension

**Received by (Print)**

**Received by (Signature)**

**Specialist (Print)**

**Specialist (Signature)**

**Date of Inspection:** 12/30/16

**Re-inspection Date:** 12/30/16
### OBSERVATIONS AND CORRECTIVE ACTIONS

<table>
<thead>
<tr>
<th>#34</th>
<th>Washer/Washing Machine repaired to provide CL prior to Time of Inspection (COI).</th>
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<tr>
<td>#44</td>
<td>As much as practical - provide self-closing and tight-fitting screened doors at kitchen and dining room entry doors to block the entrance of flies.</td>
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Received by (Print) |  
Received by (Signature) |  
Specialist (Print) | Specialist (Signature) | Re-inspection Date: |