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>
<tbody>
<tr>
<td>In</td>
<td>N/O</td>
<td>N/A</td>
<td>COS</td>
<td>MAJ</td>
<td>OUT</td>
</tr>
</tbody>
</table>

**DEMONSTRATION OF KNOWLEDGE**

- Demonstration of knowledge: food safety certification (X)

**EMPLOYEE HEALTH & HYGIENIC PRACTICES**

- Communicable disease: reporting, restrictions & exclusions (X)
- No discharge from eyes, nose, and mouth (X)
- Proper eating, tasting, drinking or tobacco use (X)

**PREVENTING CONTAMINATION BY HANDS**

- Hands clean and properly washed; gloves used properly (X)
- Adequate handwashing facilities supplied & accessible (X)

**TIME AND TEMPERATURE RELATIONSHIPS**

- Proper hot and cold holding temperatures (X)
- Time as a public health concern; procedures & records (X)
- Proper cooling methods (X)
- Proper cooking time & temperatures (X)
- Proper reheating procedures for hot holding (X)

**PROTECTION FROM CONTAMINATION**

- Returned and re-service of food (X)
- Food in good condition, safe and unadulterated (X)
- Food contact surfaces: clean and sanitized (X)

**SUPERVISION**

- Person in charge present and performs duties (X)
- Personal cleanliness (X)

**PERSONAL CLEANLINESS**

**GENERAL FOOD SAFETY REQUIREMENTS**

- Approved thawing methods used, frozen food (X)
- Food separated and protected (X)
- Washing fruits and vegetables (X)
- Toxic substances properly identified, stored, used (X)

**FOOD STORAGE/DISPAY/SERVICE**

- Food storage: food storage containers identified (X)
- Consumer self-service (X)
- Food properly labeled & honestly presented (X)

**EQUIPMENT/UTENSILS/LINENS**

- Nonfood contact surfaces clean (X)
- Warewashing facilities: installed, maintained, used; test strips (X)
- Equipment/Utensils approved, installed; clean; good repair; capacity (X)

**WATER/HOT WATER**

- Hot and cold water available (X)
- Water temperature (Temp) (X)

**LIQUID WASTE DISPOSAL**

- Sewage and wastewater properly disposed (X)

**VERMIN**

- No rodents, insects, birds, or animals (X)

**PHYSICAL FACILITIES**

- Plumbing: proper backflow devices (X)

**PERMANENT FOOD FACILITIES**

- Floor, walls and ceilings: built, maintained, and clean (X)

**SIGNALS/REQUIREMENTS**

- Signs posted; last inspection report available (X)

**COMPLIANCE & ENFORCEMENT**

- Plan Review (X)
- Signs Available (X)
- Impoundment (X)
- Permit Suspension (X)

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**Received by (Print):** John Price

**Received by (Signature):**

**Specialist (Print):**

**Specialist (Signature):**

**Title:**

---

**Re-inspection Date:** 6/6/05
OBSERVATIONS AND CORRECTIVE ACTIONS

#1) OBTAIN A CERTIFIED FOOD HANDLER WITHIN THE NEXT 60 DAYS
-ENSURE ALL EMPLOYEES THAT HANDLE FOOD OR DRINKS OR CLEAN DISHWARE HAVE EITHER A VALID FOOD HANDLER CERTIFICATE OR A CA FOOD HANDLER CARD

#2) INCREASE THE HOT WATER TEMPERATURE TO 120°F
(FOUND AT 108°F)

#3) ORGANIZE AND CLEAN THE RESTAURANT FOOD STORAGE AREA OF DEBRIS AND RESIDUE

LEFT THE GENERAL MANAGER OF GOLF AIR APPLICATING FOR UPDATING OWNERSHIP RIVAL CONTACT INFORMATION

Received by (Print)  John Price  Title

Received by (Signature)  [Signature]  Specialist (Signature)  Re-inspection Date:  [Signature]  [Signature]