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

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

**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
- 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
- 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

**PERSONAL CLEANLINESS**

- 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/LINES**

- 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 shell stock tags, condition, display
- 17. Compliance with Gulf Oyster Regulations
- 18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan
- 19. Consumer advisory provided for raw or undercooked foods
- 20. Licensed health care facilities/public & private schools: prohibited foods not offered
- 21. Hot and cold water available
- 22. Sewage and wastewater properly disposed
- 23. No rodents, insects, birds, or animals

**WATER/HOT WATER**

- 24. Temperature

**LIQUID WASTE DISPOSAL**

- 25. VERMIN

**PERMANENT FOOD FACILITIES**

- 39. Thermometers provided and accurate
- 40. Wiping cloths: properly used and stored

**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

**COMPLIANCE & ENFORCEMENT**

- 45. Floor, walls and ceilings: built, maintained, and clean
- 46. No unapproved private homes/ living or sleeping quarters
- 47. Signs posted; last inspection report available

**RE-INSPECTION DATE**

- 48. Plan Review
- 49. Permit Available
- 50. Impoundment
- 51. Permit Suspension

**Title**

- Deborah Anderson

**Specialist (Signature)**

- [Signature]

**Received by (Signature)**

- [Signature]

**Specialist (Print)**

- Deborah Anderson

**Received by (Print)**

- [Print]