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>
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</thead>
<tbody>
<tr>
<td><strong>DEMONSTRATION OF KNOWLEDGE</strong></td>
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<tr>
<td>1. Demonstration of knowledge, food safety certification</td>
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<td>2. Communicable disease, reporting, restrictions &amp; exclusions</td>
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<td>3. No discharge of eyes, nose, and mouth</td>
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<td>4. Proper eating, drinking or tobacco use</td>
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<td>5. Hand wash and properly wash hands; gloves used properly</td>
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<td>6. Adequate handwashing facilities supplied &amp; accessible</td>
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<tr>
<td><strong>TIME AND TEMPERATURE RELATIONSHIPS</strong></td>
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<td>7. Proper hot &amp; cold holding temperatures</td>
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<td>8. Time as a public health control; procedures &amp; records</td>
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<td>9. Proper cooking methods</td>
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<td>10. Proper cooking time &amp; temperatures</td>
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<td>11. Proper reheating procedures for hot holding</td>
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<tr>
<td><strong>PROTECTION FROM CONTAMINATION</strong></td>
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<td>12. Returned &amp; re-service of food</td>
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<td>13. Food in good condition, safe and unadulterated</td>
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<td>14. Food contact surfaces: clean and sanitized</td>
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</tbody>
</table>

**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

**FOOD STORAGE/DISPLAY SERVICE**

- 30. Food storage; food storage containers identified

**CONSUMER SELF-SERVICE**

- 31. Food properly labeled & honestly presented

**EQUIPMENT/UTENSILS/LINENS**

- 32. Food properly labeled & honestly presented

**NONFOOD CONTACT SURFACES CLEAN**

- 33. Warewashing facilities installed, maintained, use test strips
- 34. Equipment/Utensils approved, installed: clean, good repair, capacity
- 35. Equipment/Utensils cleaned, line: storage and use
- 36. Vending machines
- 37. Adequate ventilation and lighting: designated areas, use

**FOOD FROM APPROVED SOURCES**

- 15. Food obtained from approved source
- 16. Compliance with shell stock items, condition, display
- 17. Compliance with Gulf Oyster Regulations
- 18. Compliance with variance, specialized process, reduced oxygen packaging & HACCP Plan

**CONSUMER ADVISORY**

- 19. Consumer advisory provided for raw or undercooked foods
- 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**

- 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

**SIGHTS REQUIREMENTS**

- 47. Signs posted; last inspection report available

**COMPLIANCE & ENFORCEMENT**

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

Received by (Print): Maria Muneta

Received by (Signature):

Specialist (Print): Rob Robinson

Specialist (Signature):

Title: Assistant Manager

Re-inspection Date: 1/27/21