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

<table>
<thead>
<tr>
<th>Location</th>
<th>Description</th>
<th>Code</th>
<th>Major</th>
<th>Out of Compliance</th>
</tr>
</thead>
<tbody>
<tr>
<td>1.</td>
<td>Demonstration of knowledge, food safety certification</td>
<td>N/A</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Food Safety Cert Name:</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Exp. Date:</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>2.</td>
<td>Communicable disease; reporting, restrictions &amp; exclusions</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>3.</td>
<td>No discharge from eyes, nose, and mouth</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>4.</td>
<td>Proper aseptic, tasting, drinking or tobacco use</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>5.</td>
<td>Hands clean and properly washed; gloves used properly</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>6.</td>
<td>Adequate handwashing facilities supplied &amp; accessible</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>7.</td>
<td>Proper hot and cold holding temperatures</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>8.</td>
<td>Time as a public health control, procedures &amp; records</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>9.</td>
<td>Proper cooling methods</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>10.</td>
<td>Proper cooking time &amp; temperatures</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>11.</td>
<td>Proper reheating procedures for hot holding</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**PROTECTION FROM CONTAMINATION**

- Proper handwashing
- Sanitization
- Cleanliness

**TEMPERATURE CONTROL**

- Proper refrigeration
- Proper thawing

**PERSONAL CLEANLINESS**

- Personal cleanliness and hair restraints

**GENERAL FOOD SAFETY REQUIREMENTS**

- Approved thawing methods used
- Frozen food
- Separation and protection
- Washing, cleaning, and sanitization

**FOOD STORAGE/ DISPLAY SERVICE**

- Proper storage
- Proper labeling
- Proper rotation

**EQUIPMENT/ UTENSILS/ LINENS**

- Equipment, utensils and linens: storage and use
- Vending machines

**SUPERVISION**

- Personal cleanliness and hair restraints

**PHYSICAL FACILITIES**

- Plumbing: proper backflow prevention
- Garbage and refuse properly disposed
- Toilet facilities: properly constructed, supplied, cleaned

**PERMANENT FOOD FACILITIES**

- Floor, walls and ceilings: built, maintained, and clean
- No unapproved private homes/ living or sleeping quarters

**COMPLIANCE & ENFORCEMENT**

- Signs posted: test inspection report available
- Plan Review
- Permits Available
- Impoundment
- Permit Suspension
1. All food employees shall have adequate knowledge of and be trained in food safety as a requisite to their assigned duties. (110367) Food facilities that prepare, handle or serve non-packaged potentially hazardous food shall have an employee who has passed an approved food safety certification examination (110367). 13. Employers who have been convicted of a food violation shall not be granted restaurant permits by the state. (110367) 14. Employees with a communicable disease shall be excluded from the food facility and treated or until the disease is cured. (110367) 15. The permit holder shall maintain all required records to be kept in a sanitary condition and have a written plan for the control of pests. (110367) 16. Food employees shall maintain the facility clean and free of flies and other pests. (110367) 17. Food employees shall maintain a sanitary environment and shall protect the food from contamination. (110367) 18. Food employees shall maintain the facility clean and free of flies and other pests. (110367) 19. Food employees shall maintain a sanitary environment and shall protect the food from contamination. (110367) 20. Food employees shall maintain the facility clean and free of flies and other pests. (110367) 21. Food employees shall maintain a sanitary environment and shall protect the food from contamination. (110367) 22. Food employees shall maintain the facility clean and free of flies and other pests. (110367) 23. Food employees shall maintain a sanitary environment and shall protect the food from contamination. (110367) 24. Food employees shall maintain the facility clean and free of flies and other pests. (110367) 25. Food employees shall maintain a sanitary environment and shall protect the food from contamination. (110367) 26. Food employees shall maintain the facility clean and free of flies and other pests. (110367) 27. Food employees shall maintain a sanitary environment and shall protect the food from contamination. (110367) 28. Food employees shall maintain the facility clean and free of flies and other pests. (110367) 29. Food employees shall maintain a sanitary environment and shall protect the food from contamination. (110367) 30. Food employees shall maintain the facility clean and free of flies and other pests. (110367) 31. Food employees shall maintain a sanitary environment and shall protect the food from contamination. (110367) 32. Food employees shall maintain the facility clean and free of flies and other pests. (110367) 33. Food employees shall maintain a sanitary environment and shall protect the food from contamination. (110367) 34. Food employees shall maintain the facility clean and free of flies and other pests. (110367) 35. Food employees shall maintain a sanitary environment and shall protect the food from contamination. (110367) 36. Food employees shall maintain the facility clean and free of flies and other pests. (110367) 37. Food employees shall maintain a sanitary environment and shall protect the food from contamination. (110367) 38. Food employees shall maintain the facility clean and free of flies and other pests. (110367) 39. Food employees shall maintain a sanitary environment and shall protect the food from contamination. (110367) 40. Food employees shall maintain the facility clean and free of flies and other pests. (110367) 41. Food employees shall maintain a sanitary environment and shall protect the food from contamination. (110367) 42. Food employees shall maintain the facility clean and free of flies and other pests. (110367) 43. Food employees shall maintain a sanitary environment and shall protect the food from contamination. (110367) 44. Food employees shall maintain the facility clean and free of flies and other pests. (110367) 45. Food employees shall maintain a sanitary environment and shall protect the food from contamination. (110367) 46. Food employees shall maintain the facility clean and free of flies and other pests. (110367) 47. Food employees shall maintain a sanitary environment and shall protect the food from contamination. (110367) 48. Food employees shall maintain the facility clean and free of flies and other pests. (110367) 49. Food employees shall maintain a sanitary environment and shall protect the food from contamination. (110367) 50. Food employees shall maintain the facility clean and free of flies and other pests. (110367) 51. Food employees shall maintain a sanitary environment and shall protect the food from contamination. (110367) 52. Food employees shall maintain the facility clean and free of flies and other pests. (110367) 53. Food employees shall maintain a sanitary environment and shall protect the food from contamination. (110367) 54. Food employees shall maintain the facility clean and free of flies and other pests. (110367) 55. Food employees shall maintain a sanitary environment and shall protect the food from contamination. (110367) 56. Food employees shall maintain the facility clean and free of flies and other pests. (110367) 57. Food employees shall maintain a sanitary environment and shall protect the food from contamination. (110367) 58. Food employees shall maintain the facility clean and free of flies and other pests. (110367) 59. Food employees shall maintain a sanitary environment and shall protect the food from contamination. (110367) 60. Food employees shall maintain the facility clean and free of flies and other pests. (110367) 61. Food employees shall maintain a sanitary environment and shall protect the food from contamination. (110367) 62. Food employees shall maintain the facility clean and free of flies and other pests. (110367) 63. Food employees shall maintain a sanitary environment and shall protect the food from contamination. (110367) 64. Food employees shall maintain the facility clean and free of flies and other pests. (110367) 65. Food employees shall maintain a sanitary environment and shall protect the food from contamination. (110367) 66. Food employees shall maintain the facility clean and free of flies and other pests. (110367) 67. Food employees shall maintain a sanitary environment and shall protect the food from contamination. (110367) 68. Food employees shall maintain the facility clean and free of flies and other pests. (110367) 69. Food employees shall maintain a sanitary environment and shall protect the food from contamination. (110367) 70. Food employees shall maintain the facility clean and free of flies and other pests. (110367) 71. Food employees shall maintain a sanitary environment and shall protect the food from contamination. (110367) 72. Food employees shall maintain the facility clean and free of flies and other pests. (110367) 73. Food employees shall maintain a sanitary environment and shall protect the food from contamination. (110367) 74. Food employees shall maintain the facility clean and free of flies and other pests. (110367) 75. Food employees shall maintain a sanitary environment and shall protect the food from contamination. (110367) 76. Food employees shall maintain the facility clean and free of flies and other pests. (110367) 77. Food employees shall maintain a sanitary environment and shall protect the food from contamination. (110367) 78. Food employees shall maintain the facility clean and free of flies and other pests. (110367) 79. Food employees shall maintain a sanitary environment and shall protect the food from contamination. (110367) 80. Food employees shall maintain the facility clean and free of flies and other pests. (110367) 81. Food employees shall maintain a sanitary environment and shall protect the food from contamination. (110367) 82. Food employees shall maintain the facility clean and free of flies and other pests. (110367) 83. Food employees shall maintain a sanitary environment and shall protect the food from contamination. (110367) 84. Food employees shall maintain the facility clean and free of flies and other pests. (110367) 85. Food employees shall maintain a sanitary environment and shall protect the food from contamination. (110367) 86. Food employees shall maintain the facility clean and free of flies and other pests. (110367) 87. Food employees shall maintain a sanitary environment and shall protect the food from contamination. (110367) 88. Food employees shall maintain the facility clean and free of flies and other pests. (110367) 89. Food employees shall maintain a sanitary environment and shall protect the food from contamination. (110367) 90. Food employees shall maintain the facility clean and free of flies and other pests. (110367) 91. Food employees shall maintain a sanitary environment and shall protect the food from contamination. (110367) 92. Food employees shall maintain the facility clean and free of flies and other pests. (110367) 93. Food employees shall maintain a sanitary environment and shall protect the food from contamination. (110367) 94. Food employees shall maintain the facility clean and free of flies and other pests. (110367) 95. Food employees shall maintain a sanitary environment and shall protect the food from contamination. (110367) 96. Food employees shall maintain the facility clean and free of flies and other pests. (110367) 97. Food employees shall maintain a sanitary environment and shall protect the food from contamination. (110367) 98. Food employees shall maintain the facility clean and free of flies and other pests. (110367) 99. Food employees shall maintain a sanitary environment and shall protect the food from contamination. (110367) 100. Food employees shall maintain the facility clean and free of flies and other pests. (110367)