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

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### DEMONSTRATION OF KNOWLEDGE

1. Demonstration of knowledge; food safety certification **X**
   - Food Safety Cert Name: Walter Blum
   - Exp. Date: 9/21/17

### EMPLOYEE HEALTH & HYGIENIC PRACTICES

2. Communicable disease; reporting, restrictions & exclusions **X**
3. No discharge from eyes, nose, and mouth **X**
4. Proper eating, tasting, drinking or tobacco use **X**

### PREVENTING CONTAMINATION BY HANDS

5. Hands clean and properly washed; gloves used properly **X**
6. Adequate handwashing facilities supplied & accessible **X**

### TIME AND TEMPERATURE RELATIONSHIPS

7. Proper hot and cold holding temperatures **X**
8. Time as a public health control; procedures & records
9. Proper cooling methods **X**
10. Proper cooking time & temperatures **X**
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

### FOOD FROM APPROVED SOURCES

15. Food obtained from approved source **X**
16. Compliance with shell stock tags, condition, display **X**
17. Compliance with Gulf Oyster Regulations **X**
18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan
19. Consumer advisory for raw or undercooked foods
20. Highly Susceptible Populations
21. Hot and cold water available: Temp 130°F
22. Sewage and wastewater properly disposed
23. No rodents, insects, birds, or animals

### PERMANENT FOOD FACILITIES

24. Flooring, walls and ceilings: built, maintained, and clean
25. No unapproved private homes, living or sleeping quarters

### COMPLIANCE & ENFORCEMENT

38. Thermometers provided and accurate
39. Wiping cloths properly used and stored
40. Plumbing: proper backflow devices
41. Garbage and refuse properly disposed; facilities maintained
42. Toilet facilities: properly constructed, supplied, cleaned
43. Premises: personal/cleaning items; vermin-proofing

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**Re-inspection Date:**
SUMMARY OF THE CORRESPONDING LAWS AND REGULATIONS FOR THE VIOLATIONS LISTED ON THE FRONT SIDE OF THIS FORM. THIS SUMMARY PAGE LISTS THE GENERAL REQUIREMENTS FOR EACH ITEM. THE DEPARTMENT MAY CITE ADDITIONAL SECTIONS AS APPLICABLE.

1. All food employees shall have adequate knowledge and skill to be trained in food safety as it relates to their assigned duties. (113B47) Food facilities that prepare, handle or serve non-packaged potentially hazardous food shall have an employee who has passed an all-rounded food safety certification examination (113B47-113B47.1).

2. Employees with a communicable disease shall be excluded from the food facility or food preparation. Gloves shall be worn if an employee has cuts, wounds, and rashes. No employee shall contact any item that may contaminate or adulterate food, food contact surfaces or utensils. (113B48.5). The permit holder shall require food employees to report incidents of illness or injury and comply with all applicable restrictions. (113B48.2, 113B48.9, 113B48.5, 113B37.5(a))

3. Employees experiencing nausea, vomiting, coughing, or runny nose shall not work with exposed food, clean equipment, utensils or linens. (113B47)

4. No employees shall eat, drink or smoke in any work area (113B47.7).

5. Employees are required to wash their hands before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching between tasks with raw to ready-to-eat foods; after touching body parts; after using toilet room; or any time when contamination may occur. (113B47.9, 113B53.3, 113B48.5, 113B48.5(b)(4)).

6. Handwashing and toilet facilities shall be designed and constructed so that they are readily accessible to employees. (113B47.3) Adequate facilities shall be provided for hand washing, food preparation and the transportation of food items throughout the facility."
Observations and Corrective Actions

7. Sandwich Prep Refrigeration Unit @ 350°F @ Time of Inspection. All
    Perishable Foods Removed from Unit @ Time of Inspection. Unit to be Adjusted
    to Maintain 41°F or Below