<table>
<thead>
<tr>
<th>In</th>
<th>N/O/N/A</th>
<th>COS</th>
<th>MAJ</th>
<th>OUT</th>
</tr>
</thead>
<tbody>
<tr>
<td>1.</td>
<td>Demonstration of knowledge, food safety certification</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
</tr>
<tr>
<td>Food Safety Cert Name: ROGER CLAUS, Exp Date: 8/15/21</td>
<td></td>
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</tbody>
</table>

**DEMONSTRATION OF KNOWLEDGE**

1. Demonstration of knowledge, food safety certification
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
7. Proper hot and cold holding temperatures
8. Time as a public health control, procedures & records
9. Proper cooking 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

**EMPLOYEE HEALTH & HYGIENIC PRACTICES**

1. Communicable disease; reporting, restrictions & exclusions
2. No discharge from eyes, nose, and mouth
3. Proper eating, tasting, drinking or tobacco use
4. Hands clean and properly washed; gloves used properly
5. Adequate handwashing facilities supplied & accessible
6. Proper hot and cold holding temperatures
7. Time as a public health control, procedures & records
8. Proper cooking methods
9. Proper cooking time & temperatures
10. Proper reheating procedures for hot holding
11. Returned and re-service of food

**TIME AND TEMPERATURE RELATIONSHIPS**

1. Proper hot and cold holding temperatures
2. Time as a public health control, procedures & records
3. Proper cooking methods
4. Proper cooking time & temperatures
5. Proper reheating procedures for hot holding

**PROTECTION FROM CONTAMINATION**

1. Returned and re-service of food
2. Food in good condition, safe and unadulterated
3. 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

**FOOD STORAGE/ DISPLAY/ SERVICE**

30. Food storage; food storage containers identified
31. Consumer self-service
32. Food property labeled & honestly presented

**EQUIPMENT/ UTENSILS/ LINENS**

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 stored: storage and use
37. Vending machines
38. Adequate ventilation and lighting; designated areas, use

**IN = In compliance  N/O = Not observed  N/A = Not applicable  COS = Corrected on-site  MAJ = Major violation  OUT=Out of Compliance**

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<tr>
<td>15.</td>
<td>Food obtained from approved source</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
</tr>
<tr>
<td>16.</td>
<td>Compliance with shell stock tags, condition, display</td>
<td>☑️</td>
<td>☑️</td>
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<tr>
<td>17.</td>
<td>Compliance with Oyster Regulations</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
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<tr>
<td>18.</td>
<td>Compliance with variance, specialized process, reduced oxygen packaging, &amp; HACCP Plan</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
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<tr>
<td>19.</td>
<td>Consumer advisory provided for raw or undercooked foods</td>
<td>☑️</td>
<td>☑️</td>
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<tr>
<td>20.</td>
<td>Highly Susceptible Populations</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
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<tr>
<td>21.</td>
<td>Water/Hot Water</td>
<td>☑️</td>
<td>☑️</td>
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<tr>
<td>22.</td>
<td>Sewage and wastewater properly disposed</td>
<td>☑️</td>
<td>☑️</td>
<td>☑️</td>
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<tr>
<td>23.</td>
<td>Vermin</td>
<td>☑️</td>
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<td>39.</td>
<td>Thermometers provided and accurate</td>
<td>☑️</td>
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<tr>
<td>40.</td>
<td>Wiping cloths: properly used and stored</td>
<td>☑️</td>
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<tr>
<td>41.</td>
<td>Plumbing: proper backflow devices</td>
<td>☑️</td>
<td>☑️</td>
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<tr>
<td>42.</td>
<td>Garbage and refuse properly disposed; facilities maintained</td>
<td>☑️</td>
<td>☑️</td>
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<tr>
<td>43.</td>
<td>Toilet facilities: properly constructed, supplied, cleaned</td>
<td>☑️</td>
<td>☑️</td>
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<tr>
<td>44.</td>
<td>Premises; personal/lining items; vermin-proofing</td>
<td>☑️</td>
<td>☑️</td>
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<tr>
<td>45.</td>
<td>Floor, walls and ceilings: built, maintained, and clean</td>
<td>☑️</td>
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<tr>
<td>46.</td>
<td>No unapproved private homes/ living or sleeping quarters</td>
<td>☑️</td>
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</table>

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Received by (Print): Harry Moos

Received by (Signature): [Signature]

Specialist (Print): BOB ROHOME

Specialist (Signature): [Signature]

Re-inspection Date: 6/16/17