### 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

### PREVENTING CONTAMINATION BY HANDS

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

### TIME AND TEMPERATURE RELATIONSHIP

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

### PROTECTION FROM CONTAMINATION

12. Returned and re-served of food
13. Food in good condition, safe and unadulterated
14. Food contact surfaces: clean and sanitized

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### 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

### CONSUMER ADVISORY

19. Consumer advisory provided for raw or undercooked foods

### HIGHLY SUSCEPTIBLE POPULATIONS

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

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### 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 properly 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 and linens; storage and use
37. Vending machines
38. Adequate ventilation and lighting; designated areas, use

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Received by (Print): Don Williamson
Received by (Signature): [Signature]

Specialist (Print): Ros Kuester
Specialist (Signature): [Signature]

Title: [Title]

Re-Inspection Date: 7/2/01
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 of food and be trained in food safety as it relates to their assigned duties. (110474) Food facilities that prepare, handle or serve prepackaged potentially hazardous food shall have an employee who has passed an approved food safety certification examination. (113947-113947.1)

2. Employees shall be removed from the food facility for personal hygiene or cleanliness. Employees shall not be allowed to smoke in the facility. Employees shall not wear any clothing that is wet or contains such substances as excess hair, makeup, or clothing that may contain food residue. (112947.2, 113945, 113945.5, 113945.44)

3. Personal aids and food employees shall wear hairnets or hair covers while engaged in food preparation, handling, or cooking. Hairnets shall be clean and in good repair throughout the facility at all times. (113947.2, 113945, 113945.5, 113945.44)

4. Any food that is not properly stored, cooked, cleaned, or subsequently reheated for food holding or serving shall be brought to a temperature of 165°F. (114014, 114016)

5. Non-food equipment, utensils, and tableware shall be stored in an approved area, identified and labeled as such. (114021, 114023, 114035, 114035)

6. All food contact surfaces of utensils and equipment shall be clean and sanitized. (114021, 114023, 114035, 114035)

7. All food contact surfaces of utensils and equipment shall be stored in an approved area, identified and labeled as such. (114021, 114023, 114035, 114035)

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