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

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**DEMONSTRATION OF KNOWLEDGE**

- [X] 1. Demonstration of knowledge, food safety certification
  - [X] Food Safety Cert Name: Linda Cashman
  - Exp. Date: 6/1/22

**EMPLOYEE HEALTH & HYGIENIC PRACTICES**

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

**PREVENTING CONTAMINATION BY HANDS**

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

**TIME AND TEMPERATURE RELATIONSHIPS**

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

**PROTECTION FROM CONTAMINATION**

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

**SUPERVISION**

- [X] 24. Person in charge present and performs duties

**PERSONAL CLEANLINESS**

- [X] 25. Personal cleanliness and hair restraints

**GENERAL FOOD SAFETY REQUIREMENTS**

- [X] 26. Approved thawing methods used, frozen food
- [X] 27. Food separated and protected
- [X] 28. Washing fruits and vegetables
- [X] 29. Toxic substances properly identified, stored, used

**FOOD STORAGE/ DISPLAY/ SERVICE**

- [X] 30. Food storage; food storage containers identified
- [X] 31. Consumer self-service
- [X] 32. Food properly labeled & honestly presented

**EQUIPMENT/ UTENSILS/ LINENS**

- [X] 33. Nonfood contact surfaces clean
- [X] 34. Warewashing facilities: installed, maintained, used; test strips
- [X] 35. Equipment/ Utensils approved, installed; clean; good repair, capacity
- [X] 36. Equipment, utensils and linens; storage and use
- [X] 37. Vending machines
- [X] 38. Adequate ventilation and lighting; designated areas, use

**FOOD FROM APPROVED SOURCES**

- [X] 15. Food obtained from approved source
- [X] 16. Compliance with shelf stock tags, condition, display
- [X] 17. Compliance with Gulf Oyster Regulations

**CONFORMANCE WITH APPROVED PROCEDURES**

- [X] 18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan

**CONSUMER ADVISORY**

- [X] 19. Consumer advisory provided for raw or undercooked foods
- [X] 20. Licensed health care facilities/ public & private schools; prohibited foods not offered

**WATER/HOT WATER**

- [X] 21. Hot and cold water available
  - Temp: 120°F

**LIQUID WASTE DISPOSAL**

- [X] 22. Sewage and wastewater properly disposed

**VERMIN**

- [X] 23. No rodents, insects, birds, or animals

**PHYSICAL FACILITIES**

- [X] 41. Plumbing; proper backflow devices
- [X] 42. Garbage and refuse properly disposed; facilities maintained
- [X] 43. Toilet facilities; properly constructed, supplied, cleaned
- [X] 44. Premises; personal/cleaning items; vermin-proofing

**PERMANENT FOOD FACILITIES**

- [X] 45. Floor, walls and ceilings; built, maintained, and clean
- [X] 46. No unapproved private homes/ living or sleeping quarters

**SIGN/ REQUIREMENTS**

- [X] 47. Signs posted; last inspection report available

**COMPLIANCE & ENFORCEMENT**

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

**RE-INSPECTION DATE:**

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Received by (Print):

Received by (Signature):

Title:

Specialist (Print):

Specialist (Signature):

Re-Inspection Date:
SUMMARY OF THE CORRESPONDING LAWS AND REGULATIONS FOR THE REMAINING REQUIREMENTS LISTED ON THE FRONT SIDE OF THIS FORM.

1. All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (112874) Food facilities that prepare, handle or serve prepackaged potentially hazardous food shall have an employee who has passed an approved food safety certification examination. (112874) (112874)

2. Employment of food employees shall be from a continuous list of names maintained by the food facility. Food workers shall be informed of foodborne illness and of proper food handling practices. (112874) (112874)

3. All food employees, when conducting any food preparation, shall be suitably attired. (112874) (112874)

4. All employees shall be competent in the use of equipment. (112874) (112874)

5. Employment of food employees shall be from a continuous list of names maintained by the food facility. Food workers shall be informed of foodborne illness and of proper food handling practices. (112874) (112874)

6. Food employees shall be informed of the proper handling of food. (112874) (112874)

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