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

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

**DEMONSTRATION OF KNOWLEDGE**

- 1. Demonstration of knowledge; food safety certification
  - Food Safety Cert Name: [Signature] (3/7/20)

**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 RELATIONSHIPS**

- 7. Proper hot and cold holding temperatures
- 8. Time as a public health control; procedures & records
- 9. Proper cooking methods
- 10. Proper cooking temperature & times
- 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

**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, stowed, 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; storable and use
- 37. Vending machines
- 38. Adequate ventilation and lighting; designated areas, use

**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
- 20. Licensed health care facilities/ public & private schools; prohibited foods not offered

**WATER/ HOT WATER**

- 21. Hot and cold water available
- 22. Sewage and wastewater properly disposed

**LIQUID WASTE DISPOSAL**

- 23. No rodents, insects, birds, or animals

**PHYSICAL FACILITIES**

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

**PERMANENT FOOD FACILITIES**

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

**COMPLIANCE & ENFORCEMENT**

- 47. Signs posted; last inspection report available

**COMMENTS**

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

Received by (Print): [Signature]

Received by (Signature): [Signature]

Specialist (Print): [Signature]

Specialist (Signature): [Signature]

Re-inspection Date: [Signature]
1. All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113347) Food facilities that prepare, handle or serve prepackaged potentially hazardous food shall have an employee who has passed an approved food safety certification examination (113347-113347). 
2. Employees shall be required to wash their hands before entering work; before handling food/ equipment/ utensils; as often as necessary, during food preparation. To reduce soil and contamination; when switching from working with raw to ready-to-eat foods; after touching raw meat, all food workers shall wash hands after touching raw meat, all food workers shall wash hands after touching raw meat/ vegetables and shall wash with hot soap and water at least every 30 minutes. (113345, 113346) 
3. All employees are required to wash their hands before handling, cooking, or eating food; before handling food/ equipment/ utensils; as often as necessary, during food preparation. To reduce soil and contamination; when switching from working with raw to ready-to-eat foods; after touching raw meat/ vegetables and shall wash with hot soap and water at least every 30 minutes. (113345, 113346) 
4. No employee is allowed to go to work or be in any work area.” 
5. Employees are required to wash their hands before handling, cooking, or eating food; before handling food/ equipment/ utensils; as often as necessary, during food preparation. To reduce soil and contamination; when switching from working with raw to ready-to-eat foods; after touching raw meat/ vegetables and shall wash with hot soap and water at least every 30 minutes. (113345, 113346) 
6. Handwashing soap and towels or drying device shall be provided in dispensers. Dampeners shall be maintained in good repair. (113345-1) Adequate facilities shall be provided for hand washing, food preparation, and equipment/ utensil sanitation. (113345, 113346, 113347) 
7. Potentially hazardous foods shall be held at or below 40°F or at 135°F or above. (113345, 113346) 
8. When time intervals are required as to temperature use is considered as a public health control, records and documentation must be maintained. (113340) 
9. For all potentially hazardous foods shall be held separate: f.o.r.e.a. including any packaged food as a separate entity, including any non-hazardous food that may become inedible or inedible for human consumption. (113345) 
10. Potentially hazardous food is considered any single portion of food that is prepared, cooked, or served subsequent for re-heating or holding. This shall be brought to a temperature of 135°F. (113345, 113346) 
11. All food that has not been served shall be re-reheated or re-heated after temperature. (113345) 
12. If any food is adulterated it bears or contains any poisonous or deleterious substance that may render it injurious or unwholesome to health. (113345, 113346) 
13. For all potentially hazardous foods cooked, cooled, and subsequently reheated for hot holding or cold holding at temperatures. (113345, 113346) 
14. Food shall be served in approved containers. (113345, 113346) 
15. Food shall be served in approved containers. (113345, 113346) 
16. Food shall be stored in approved containers. (113345, 113346) 
17. Compulsory U.S. food handling requirements. (113345, 113346) 
18. HACCP Plan is a written document that delineates the food safety policy developed for food handling by the National Advisory Committee on Microbiological Criteria for Foods. (113345, 113346) 
19. Requirement to contain food in airtight containers or food to throw away any food container containing food more than 15% food should be served to the facility if no alternative is available. (113345, 113346) 
20. Prohibitions on the use of non-food contact surfaces. Detergents, bleaches, and cleaning compounds shall be stored separate from food. (113345, 113346) 
21. Adequate water supply is essential; avoid food contact surfaces, provide sufficient amounts of clean water at all times. (113345) 
22. Food contact surfaces shall be kept free of food debris and other substances that may cause contamination. (113345, 113346) 
23. Food materials shall be kept free of food debris and other substances that may cause contamination. (113345, 113346) 
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