### 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

### Employee Health & Hygienic Practices

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

### Preventing Contamination by Hands

- **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

### Time and Temperature Relationships

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

### Protection from Contamination

- **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

### 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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**Title:**

**Received by (Print):**

**Received by (Signature):**

**Specialist (Print):**

**Specialist (Signature):**

**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 of how to be trained in food safety as it relates to their assigned duties. (113437) Food facilities that prepare, handle or serve pre-packaged food shall be properly cleaned and sanitized, and all equipment and utensils shall be kept clean and free of litter and rubbish. (113413, 113417) Food employees shall be properly hand washed and sanitized after handling food, gloved employees shall be appropriately trained and supervised. (113405, 113406)

2. Employees are required to wash their hands before eating, before entering food preparation areas, or before handling food. (113406) Food employees shall be appropriately trained and supervised. (113405, 113406, 113408, 113425)

3. Employees are required to wear uniforms, including non-food contact surfaces, and shall be clean and sanitary. (113405, 113406, 113409, 113410, 113415, 113417, 113425)

4. Employees shall wear uniform, clean, and properly sanitized food handling equipment. (113406) Food employees shall be appropriately trained and supervised. (113405, 113406)

5. All food shall be properly served and handled to avoid contamination. (113405) Food employees shall be appropriately trained and supervised. (113405, 113406)

6. All food shall be properly handled, cleaned, sanitized, and properly stored to avoid contamination. (113405) Food employees shall be appropriately trained and supervised. (113405, 113406)

7. All food shall be properly handled, cleaned, sanitized, and properly stored to avoid contamination. (113405) Food employees shall be appropriately trained and supervised. (113405, 113406)

8. All food shall be properly handled, cleaned, sanitized, and properly stored to avoid contamination. (113405) Food employees shall be appropriately trained and supervised. (113405, 113406)

9. All food shall be properly handled, cleaned, sanitized, and properly stored to avoid contamination. (113405) Food employees shall be appropriately trained and supervised. (113405, 113406)

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