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**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

**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 time & temperatures
11. Proper reheating procedures for hot holding

**PROTECTION FROM CONTAMINATION**

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

**FOOD FROM APPROVED SOURCES**

15. Food obtained from approved source
16. Compliance with shell stock tag, 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/NOT WATER**

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

**RECEIVED BY**

Shawn Keene

**SIGNATURE**

Shawn Keene

**RE-INSPECTION DATE**

1/31/17

1. All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. [113947]

2. All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. [113947]

3. Employees working with produce, meats, poultry, seafood, or other food products that may come in contact with food shall be trained in proper food handling practices. [113947]

4. Food employees shall be proficient in their food handling tasks. [113947]

5. Food employees shall be proficient in their food handling tasks. [113947]

6. Handwashing soap and towels or drying devices shall be provided in dispensers. [113951]

7. Adequate facilities shall be provided for hand washing, food preparation, and food contact surfaces. [113951]

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