### 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 Relationships

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

### 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

#### Conformance with Approved Procedures

- 19. Consumer advisory: provided for raw or undercooked foods
- 20. Highly Susceptible Populations
- 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
- 25. Personal cleanliness and hair restraints
- 26. Approved thawing methods used, frozen food
- 27. Food separated and protected
- 28. Washing fruits and vegetables
- 29. Toxic substances properly identified, stored, used
- 30. Food storage: food storage containers identified
- 31. Consumer self-service
- 32. Food properly labeled & honestly presented

### Equipment/Utensils/Linen

- 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

### Personal Cleanliness

- [ ] 26. Approved thawing methods used, frozen food
- [ ] 27. Food separated and protected
- [ ] 28. Washing fruits and vegetables
- [ ] 29. Toxic substances properly identified, stored, used
- [ ] 30. Food storage: food storage containers identified
- [ ] 31. Consumer self-service
- [ ] 32. Food properly labeled & honestly presented

### Equipment/Utensils/Linen

- [ ] 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

### Physical Facilities

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

### Permanent Food Facilities

- [ ] 45. Floor, walls and ceilings: built, maintained, and clean
- [ ] 48. No unsanitary private homes/ living or sleeping quarters

### Signs/Requirements

- [ ] 47. Signs posted: test inspection report available

### Compliance & Enforcement

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

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**Received by (Print):** Stephanie Harvey  
**Received by (Signature):**  
**Specialist (Print):** Pat Sandoval  
**Specialist (Signature):**  
**Title:**  
**Re-inspection Date:**
1. All food employees shall have satisfactory knowledge of, or be trained in, food safety as it relates to their assigned duties. (1134947) Food facilities that prepare, handle or serve non-packaged potentially hazardous foods shall also be trained in the safe handling of food in accordance with the National Advisory Committee for Microbiological Criteria for Foods (NACMCF) guidelines.

2. All employees shall be credited with at least one hour of food safety training annually. (1134947) Food facilities that prepare, handle or serve non-packaged potentially hazardous foods shall have at least one hour of food safety training annually.

3. Employees shall be trained in the proper control of hot food: temperature and time, or pH control. (1134947) Food facilities that handle potentially hazardous foods shall have employees trained in the proper control of hot food.

4. All employees shall be trained in the proper control of cold food: temperature and time, or pH control. (1134947) Food facilities that handle potentially hazardous foods shall have employees trained in the proper control of cold food.

5. All employees shall be trained in the proper control of food: temperature and time, or pH control. (1134947) Food facilities that handle potentially hazardous foods shall have employees trained in the proper control of food.

6. All employees shall be trained in the proper control of raw food: temperature and time, or pH control. (1134947) Food facilities that handle potentially hazardous foods shall have employees trained in the proper control of raw food.

7. All employees shall be trained in the proper control of cooked food: temperature and time, or pH control. (1134947) Food facilities that handle potentially hazardous foods shall have employees trained in the proper control of cooked food.

8. All employees shall be trained in the proper control of water: temperature and time, or pH control. (1134947) Food facilities that handle potentially hazardous foods shall have employees trained in the proper control of water.

9. All employees shall be trained in the proper control of air: temperature and time, or pH control. (1134947) Food facilities that handle potentially hazardous foods shall have employees trained in the proper control of air.

10. All employees shall be trained in the proper control of non-food contact surfaces: temperature and time, or pH control. (1134947) Food facilities that handle potentially hazardous foods shall have employees trained in the proper control of non-food contact surfaces.

11. All employees shall be trained in the proper control of equipment: temperature and time, or pH control. (1134947) Food facilities that handle potentially hazardous foods shall have employees trained in the proper control of equipment.

12. All employees shall be trained in the proper control of non-food items: temperature and time, or pH control. (1134947) Food facilities that handle potentially hazardous foods shall have employees trained in the proper control of non-food items.

13. All employees shall be trained in the proper control of cleaning and sanitation: temperature and time, or pH control. (1134947) Food facilities that handle potentially hazardous foods shall have employees trained in the proper control of cleaning and sanitation.

14. All employees shall be trained in the proper control of pest and vermin: temperature and time, or pH control. (1134947) Food facilities that handle potentially hazardous foods shall have employees trained in the proper control of pest and vermin.

15. All employees shall be trained in the proper control of personal hygiene: temperature and time, or pH control. (1134947) Food facilities that handle potentially hazardous foods shall have employees trained in the proper control of personal hygiene.

16. All employees shall be trained in the proper control of food safety: temperature and time, or pH control. (1134947) Food facilities that handle potentially hazardous foods shall have employees trained in the proper control of food safety.

17. All employees shall be trained in the proper control of food: temperature and time, or pH control. (1134947) Food facilities that handle potentially hazardous foods shall have employees trained in the proper control of food.

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### OBSERVATIONS AND CORRECTIVE ACTIONS

30. As noted on previous inspection form, all food to be stored up off of floor to prevent contamination of product from floor dust, etc. Majority of food in back storage area on shelves. All food to be stored in this manner.

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**Observed by (Print):** Stephanie Harvey

**Observed by (Signature):**

**Specialist (Print):** Pat Sowards

**Specialist (Signature):**

**Date of Inspection:** 1/23/19

**Title:**

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**Re-inspection Date:**