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<th>In</th>
<th>N/O-N/A</th>
<th>DEMONSTRATION OF KNOWLEDGE</th>
<th>COS</th>
<th>MAJ</th>
<th>OUT</th>
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<tbody>
<tr>
<td></td>
<td>N/A</td>
<td>1. Demonstration of knowledge; food safety certification</td>
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<td></td>
<td>N/A</td>
<td>Food Safety Cert Name:</td>
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<td>N/A</td>
<td>Exp. Date</td>
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**EMPLOYEE HEALTH & HYGIENIC PRACTICES**

- Communicable disease; reporting, restrictions & exclusions
- No discharge from eyes, nose, and mouth
- Proper eating, tasting, drinking or tobacco use
- Hands clean and properly washed; gloves used properly
- Adequate handwashing facilities supplied & accessible

**TIME AND TEMPERATURE RELATIONSHIPS**

- Proper hot and cold holding temperatures
- Time as a public health control; procedures & reports
- Proper cooking methods
- Proper cooking time & temperatures
- Proper reheating procedures for hot holding

**PROTECTION FROM CONTAMINATION**

- Unused and re-service of food
- Food in good condition, safe and unadulterated
- Food contact surfaces: clean and sanitized

**SUPERVISION**

- Person in charge present and performs duties

**PERSONAL CLEANLINESS**

- Personal cleanliness and hair restraints

**GENERAL FOOD SAFETY REQUIREMENTS**

- Approved thawing methods used; frozen food
- Food separated and protected
- Washing fruits and vegetables
- Toxic substances properly identified, stored, used

**FOOD STORAGE/ DISPLAY/ SERVICE**

- Food storage; food storage containers identified
- Consumer self-service
- Food properly labeled & honestly presented

**EQUIPMENT/ UTENSILS/ LINENS**

- Nonfood contact surfaces clean
- Warewashing facilities: installed, maintained, used; test strips
- Equipment/ Utensils approved; installed; clean; good repair; capacity
- Equipment, utensils and linens: storage and use
- Vending machines
- Adequate ventilation and lighting; designated areas, use

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<tr>
<th>In</th>
<th>N/O-N/A</th>
<th>FOOD FROM APPROVED SOURCES</th>
<th>COS</th>
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<th>OUT</th>
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<tr>
<td></td>
<td>N/A</td>
<td>15. Food obtained from approved source</td>
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<td></td>
<td>N/A</td>
<td>16. Compliance with shell stock tags, condition, display</td>
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<td>N/A</td>
<td>17. Compliance with Gulf Oyster Regulations</td>
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**CONFORMANCE WITH APPROVED PROCEDURES**

- 18. Compliance with variance; specialized process, reduced oxygen packaging, & HACCP Plan

**CONSUMER ADVISORY**

- 19. Consumer advisories provided for raw or undercooked foods

**WATER/HOT WATER**

- 21. Hot and cold water available

**LIQUID WASTE DISPOSAL**

- 22. Sewage and wastewater properly disposed

**VERMIN**

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

**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 cleaning items; vermin-proofing

**PERMANENT FOOD FACILITIES**

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

**SIGNS & REQUIREMENTS**

- 47. Signs posted; test inspection report available

**COMPLIANCE & ENFORCEMENT**

- 48. Plan Review
- 49. Permits Available
- 50. Impoundment
- 51. Permit Suspension
1. All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (112347) Food facilities that prepare, handle or serve unpackaged potentially hazardous food shall have an employee who has passed a food safety certification examination. (113487-113497.1)

2. Employees with a communicable disease shall be excluded from the food facility/preparation of food. Gloves shall be worn if an employee has cuts, wounds, and rashes. No employee shall commit any act that may contaminate or adulterate food, food contact surface or utensils. (115945.5) The permit holder shall require food employees to report incidents of illness or injury and comply with all applicable restrictions.

3. (113486, 113489, 113490, 113533(a))

4. Employees experiencing sneezing, coughing, or runny nose shall not work with exposed food. Clean equipment, utensils or linens. (113497)

5. No employees shall eat, drink, or smoke in any work area. (113477)

6. Employees are required to wash their hands before beginning work, before handling food, after using the toilet, and after touching non-food contact surfaces or after coming in contact with body fluids; after using toilet room; or at any time when contamination may occur. (113482, 113583.3, 113584.4, 113591, 113668, 113677 (b-d))

7. Hand-washing facilities and soap and liquid drying service shall be provided in dispensers. Disposal containers shall be maintained in good repair. (113583.2) Adequate facilities shall be provided for hand washing, food preservation and the washing of utensils and equipment. (113591, 113598.1, 114069.1)

8. Potentially hazardous foods shall be held at or below 41°F or at or above 135°F. (113596, 113598, 11407) (114133.3)

9. A food establishment shall record time and temperature control records and documentation must be maintained. (114099)

10. All externally hazardous food shall be cooled rapidly from 125°F to 70°F, within 2 hours, and then from 70°F to 41°F, within 4 hours. Cooling shall be by one or more of the following methods: In shallow containers, separating food into smaller portions; adding ice as an ingredient; using ice packs; using refrigerated cooling equipment or containers that facilitate heat transfer. (114042, 114042.1, 114042.2)

11. Any potentially hazardous foods cooked, cooled, and subsequently reheated for hot holding or service shall be brought to a temperature of 165°F. (114014, 114014)

12. Any unpackaged food that has been served shall be re-served or re-used for human consumption. (114078)

13. Any food that is adulterated or is bearing or contains any poisonous or deleterious substance that may render it pure or wholesome to health. (113582, 113583.1, 113584.1, 113590, 113598, 113690, 113693.5, 114053.4(c), 114053.4(d), 114053.4(e), 114053.4(f)

14. All food contact surfaces of utensils and equipment shall be clean and sanitized. (113598.5, 11407, 11408.1, 11409.9.8, 11409.9.8, 11409.1, 11409.1, 11409.1, 11411, 11411, 11417, 11417, 11425(b), 11425(b), 11440)

15. All food shall be obtained from an approved source. (113589, 113598, 114021, 114031.1, 114041)

16. Shelf stock shall have complete certification and shall be properly stored and displayed. (114039-114039.9)

17. 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.
6. Re-Stock & keep paper towels @ handwash sink in rear storage area of store