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

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**Demonstration of Knowledge**

1. Demonstration of knowledge: food safety certification
   - Food Safety Cert Name: Andrea Kelly
   - Exp. Date: 1/21/23

**Employee Health & Hygienic Practices**

2. Communicable disease; reporting, restrictions & exclusions
   - Yes

3. No discharge from eyes, nose, and mouth
   - Yes

4. Proper eating, tasting, drinking or tobacco use
   - Yes

**Preventing Contamination by Hands**

5. Hands clean and properly washed; gloves used properly
   - Yes

6. Adequate handwashing facilities supplied & accessible
   - Yes

**Time and Temperature Relationships**

7. Proper and cold holding temperatures
   - Yes

8. Time as a public health control; procedures & records
   - Yes

9. Proper cooling methods
   - Yes

10. Proper cooking time & temperatures
    - Yes

11. Proper reheating procedures for hot holding
    - Yes

**Protection from Contamination**

12. Returned and re-service of food
    - Yes

13. Food in good condition, safe and unadulterated
    - Yes

14. Food contact surfaces: clean and sanitized
    - Yes

15. Food obtained from approved source
    - X

16. Compliance with shell stock tags, condition, display
    - X

17. Compliance with Gulf Oyster Regulations
    - X

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

19. Consumer Advisory
    - X

20. Highly Susceptible Populations
    - X

21. Hot and cold water available
    - Temp: 30°C +

22. Sewage and wastewater properly disposed
    - Yes

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

**Supervision**

24. Person in charge present and performs duties
    - Yes

25. Personal cleanliness and hair restraints
    - Yes

**General Food Safety Requirements**

26. Approved thawing methods used, frozen food
    - Yes

27. Food separated and protected
    - Yes

28. Washing fruits and vegetables
    - Yes

29. Toxic substances properly identified, stored, used
    - Yes

**Food Storage/Display/Service**

30. Food storage; food storage containers identified
    - Yes

31. Consumer self-service
    - Yes

32. Food properly labeled & honestly presented
    - Yes

33. Nonfood contact surfaces clean
    - Yes

34. Warewashing facilities: installed, maintained, used; test strips
    - Yes

35. Equipment/Utensils approved; installed; clean; good repair; capacity
    - Yes

36. Equipment, utensils and linens: storage and use
    - Yes

37. Vending machines
    - Yes

38. Adequate ventilation and lighting: designated areas, use
    - Yes

39. Thermometers provided and accurate
    - Yes

40. Wiping cloths: properly used and stored
    - Yes

41. Plumbing: proper backflow devices
    - Yes

42. Garbage and refuse properly disposed; facilities maintained
    - Yes

43. Toilet facilities: properly constructed, supplied, cleaned
    - Yes

44. Premises: personal/cleaning items; vermin-proofing
    - Yes

45. Floor, walls and ceilings; built, maintained, and clean
    - Yes

46. No unsanitary private homes/living or sleeping quarters
    - Yes

47. Signs posted; test inspection report available
    - Yes

48. Plan Review
    - Yes

49. Permits Available
    - Yes

50. Impoundment
    - Yes

51. Permit Suspension
    - Yes

Title: [Signature]

Received by: [Signature]

Specialist: [Signature]
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 food safety and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle, or serve non-packaged food shall provide to food employees who have not received certified training. (113947-113947.5)

2. Employees with a communicable disease shall be excluded from the food facility or 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. (113948.5) Every permit holder shall require food employees to report incidents of illness or injury and comply with all applicable restrictions. (113949.2, 113956, 113950.5, 113973a)

3. Employees experiencing sneezing, coughing, or any nasal or ocular discharge shall not work with food, clean equipment, utensils or linens. (113974)

4. Nothing except food shall be served, eaten, or smoked in any work area. (113977)

5. Employees are required to wash their hands before beginning work; before handling food, equipment, utensils, or linens; as often as necessary, during food preparation, to remove soil and contamination; when switching from raw to ready-to-eat foods; after touching body parts; after using toilet room or any time when contamination may occur. (113953, 113953.3, 113953.4, 113951, 113966, 113973b)

6. Handwashing soap and towels or drying devices shall be maintained in good repair. (113953.3) Adequate facilities shall be provided for hand washing, food preparation and cleaning of utensils and equipment. (113953, 113953.1, 114067g)

7. Potentially hazardous foods shall be held at or below 41°F or at or above 135°F. (113906, 113908, 114057, 114343a)"