### 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, 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 cooking time & temperatures
11. Proper reheating procedures for hot holding

#### PROTECTION FROM CONTAMINATION

12. Returned & re-service of food
13. Food in good condition, safe & unadulterated
14. Food contact surfaces: clean & 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 variances, specialized process, reduced oxygen packaging, HACCP Plan
19. Consumer advisory provided for raw or undercooked foods
20. Licensed healthcare facility & public/private schools; prohibited foods not offered
21. Hot and cold water available
22. Sewage & wastewater properly disposed
23. No rodents, insects, birds, or animals

### SUPERVISION

24. Person in charge present & performs duties

#### PERSONAL CLEANLINESS

25. Personal cleanliness & hair restraints

#### GENERAL FOOD SAFETY REQUIREMENTS

26. Approved thawing methods, frozen food
27. Food separated & protected
28. Washing fruits & 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 & linens; storage & use
37. Vending machines
38. Adequate ventilation & lighting; designated areas, use

### PHYSICAL FACILITIES

41. Plumbing; proper backflow devices
42. Garbage & 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 & ceilings: built, maintained, & clean
46. No unapproved private homes & living or sleeping quarters

### SIGNS/ REQUIREMENTS

47. Signs posted; last inspection report available

### COMPLIANCE & ENFORCEMENT

48. Plan Review
49. Permits Available
50. Impoundment
51. Permit Suspension

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Received by (Print): [Signature]

Title: [Signature]
34. Obtain disinfection test strips to check disinfection removal of dishwasher. Unit was adjusted at time of inspection due to dishwasher not operating properly.

45. Clean areas under equipment, @ floor wall junction. Throughout facility. Facility continues to have issues due to poor cleaning not being performed.

Extra effort needs to be done to keep facility at an acceptable sanitary level.