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

### DEMONSTRATION OF KNOWLEDGE

- Demonstration of knowledge; food safety certification

### EMPLOYEE HEALTH & HYGIENIC PRACTICES

- Communicable diseases; reporting, restrictions & exclusions
- No discharge from eyes, nose, or mouth
- Proper eating, tasting, drinking or tobacco use

### PREVENTING CONTAMINATION BY HANDS

- 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 & records
- Proper cooling methods
- Proper cooking time & temperatures
- Proper reheating procedures for hot holding

### PROTECTION FROM CONTAMINATION

- Returned 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/ UTILENSILS/ 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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**FOOD FROM APPROVED SOURCES**

- Food obtained from approved source
- Compliance with shell stock tags, condition, display
- Compliance with Gulf Oyster Regulations
- Consumer Advisory: Highly Susceptible Populations
- Consumer Advisory provided for raw or undercooked foods
- Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan
- Licensed health care facilities/public & private schools, prohibited foods not offered
- Hot and cold water available
- 210°F +
- Sewage and wastewater properly disposed
- No rodents, insects, birds, or animals

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**PHYSICAL FACILITIES**

- Plumbing: proper backflow devices
- Garbage and refuse properly disposed; facilities maintained
- Toilet facilities: properly constructed, supplied, cleaned
- Premises; personal/cleaning items; vermin-proofing

**PERMANENT FOOD FACILITIES**

- Floor, walls and ceilings: built, maintained, and clean
- No unapproved private homes living or sleeping quarters

**SIGNS REQUIREMENTS**

- Signs posted; last inspection report available

**COMPLIANCE & ENFORCEMENT**

- Plan Review
- Permits Available
- Impoundment
- Permit Suspension

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**Received by (Print):** Pamela Callan

**Title:**

**Received by (Signature):**

**Specialist (Print):** Pat Sanders

**Specialist (Signature):**

**Re-inspection Date:**
### OBSERVATIONS AND CORRECTIVE ACTIONS

**35.** Clean floor of walk-in refrigeration units on a routine basis.