In = In compliance  N/O = Not observed  N/A = Not applicable  COS = Corrected on-site  MAJ = Major violation  OUT=Out of Compliance

In
N/O-N/A

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

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 and re-service of food

13. Food in good condition, safe and unadulterated

14. Food contact surfaces: clean and sanitized

SUPERVISION

24. Person in charge present and performs duties

PERSONAL CLEANLINESS

25. Personal cleanliness and hair restraints

GENERAL FOOD SAFETY REQUIREMENTS

26. Approved thawing methods used, frozen food

27. Food separated and protected

28. Washing fruits and 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 and linens: storage and use

37. Vending machines

38. Adequate ventilation and lighting; designated areas, use

FOOD FROM APPROVED SOURCES

15. Food obtained from approved source

16. Compliance with shell stock tags, condition, display

17. Compliance with Gulf Oyster Regulations

CONFORMANCE WITH APPROVED PROCEDURES

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

CONSUMER ADVISORY

19. Consumer advisory 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

39. Thermometers provided and accurate

40. Wiping cloths: properly used and stored

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 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

Revised inspection Date:

Title: Food Manager

Received by (Print): Emily Rice

Received by (Signature): [Signature]

Specialist (Print): Pete Sauder

Specialist (Signature): [Signature]
OBSERVATIONS AND CORRECTIVE ACTIONS

35. Clean inside of equipment, renovation units, microwaves etc. on a routine basis.
   Pay attention to any cracks, crevices & leaves of/on equipment.

45. Clean areas under equipment. Significant amount of debris observed at floor under junction near equipment.