### Demonstration of Knowledge

**Employee Health & Hygienic Practices**
1. Communicable disease; reporting, restrictions & exclusions
2. No discharge from eyes, nose, and mouth
3. Proper eating, tasting, drinking or tobacco use
4. Preventing contamination by hands
5. Hands clean and properly washed; gloves used properly
6. Adequate handwashing facilities supplied & accessible

### Time & Temperature Relationships
1. Proper hot and cold holding temperatures
2. Time as a public health control; procedures & records
3. Proper cooling methods
4. Proper cooking time & temperatures
5. Proper reheating procedures for hot holding

### Protection from Contamination
1. Returned and re-service of food
2. Food in good condition, safe and unadulterated
3. Food contact surfaces: clean and 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 variance, specialized process, reduced oxygen packaging & HACCP Plan
19. Consumer advisory provided for raw or undercooked foods
20. Licensed health care facilities, public & private schools, prohibited foods not offered
21. Hot and cold water available
22. Sewage and wastewater properly disposed

### Liquid Waste Disposal

- Temp

### Permanent Food Facilities

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

### 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 cleansing items, vermin-proofing
47. Signs posted, last inspection report available

### Compliance & Enforcement

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

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**Supervision**

24. Person in charge present and performs duties
25. Personal cleanliness and hair restraints

### Personal Cleanliness

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
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

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**Other**

39. Thermometers provided and accurate
40. Wiping cloths: properly used and stored

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**Specialist (Print)**

**Specialist (Signature)**

**Date of Inspection:** 01/04/18

**Type of Inspection:** Routine
<table>
<thead>
<tr>
<th>Observations and Corrective Actions</th>
</tr>
</thead>
<tbody>
<tr>
<td>#7 Obtain a food handler certification as soon as possible.</td>
</tr>
<tr>
<td>Ensure each food handler has a CA food handler card.</td>
</tr>
</tbody>
</table>

Received by (Print): [Signature]  Title: [Signature]

Received by (Signature): [Signature]  Specialist (Signature): [Signature]

Re-inspection Date: