<table>
<thead>
<tr>
<th>No-N/A</th>
<th>DEMONSTRATION OF KNOWLEDGE</th>
<th>COS</th>
<th>MAJ</th>
<th>OUT</th>
</tr>
</thead>
<tbody>
<tr>
<td>1.</td>
<td>Demonstration of knowledge; food safety certification</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>2.</td>
<td>Communicable disease; reporting, restrictions &amp; exclusions</td>
<td></td>
<td></td>
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</tr>
<tr>
<td>3.</td>
<td>No discharge from eyes, nose, and mouth</td>
<td></td>
<td></td>
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</tr>
<tr>
<td>4.</td>
<td>Proper eating, drinking, or tobacco use</td>
<td></td>
<td></td>
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</tr>
<tr>
<td>5.</td>
<td>Hands clean and properly washed; gloves used properly</td>
<td></td>
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<tr>
<td>6.</td>
<td>Adequate handwashing facilities supplied &amp; accessible</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>7.</td>
<td>Proper hot and cold holding temperatures</td>
<td></td>
<td></td>
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</tr>
<tr>
<td>8.</td>
<td>Time as a public health control; procedures &amp; records</td>
<td></td>
<td></td>
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<tr>
<td>9.</td>
<td>Proper cooling methods</td>
<td></td>
<td></td>
<td></td>
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<tr>
<td>10.</td>
<td>Proper cooking time &amp; temperatures</td>
<td></td>
<td></td>
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<tr>
<td>11.</td>
<td>Proper reheating procedures for hot holding</td>
<td></td>
<td></td>
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</tr>
<tr>
<td>12.</td>
<td>Returned and re-service of food</td>
<td></td>
<td></td>
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<tr>
<td>13.</td>
<td>Food in good condition, safe and unadulterated</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>14.</td>
<td>Food contact surfaces: clean and sanitized</td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>No-N/A</th>
<th>FOOD FROM APPROVED SOURCES</th>
<th>COS</th>
<th>MAJ</th>
<th>OUT</th>
</tr>
</thead>
<tbody>
<tr>
<td>15.</td>
<td>Food obtained from approved source</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>16.</td>
<td>Compliance with shell stock tags, condition, display</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>17.</td>
<td>Compliance with Gulf Oyster Regulations</td>
<td></td>
<td></td>
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<tr>
<td>18.</td>
<td>Compliance with variance, specialized process, reduced oxygen packaging, &amp; HACCP Plan</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>19.</td>
<td>Consumer advisory provided for raw or undercooked foods</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>20.</td>
<td>Licensed health care facilities/ public &amp; private schools; prohibited foods not offered</td>
<td></td>
<td></td>
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<tr>
<td>21.</td>
<td>Hot and cold water available</td>
<td></td>
<td></td>
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</tr>
<tr>
<td>22.</td>
<td>Sewage and wastewater properly disposed</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>23.</td>
<td>No rodents, insects, birds, or animals</td>
<td></td>
<td></td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>No-N/A</th>
<th>SUPERVISION</th>
<th>OUT</th>
</tr>
</thead>
<tbody>
<tr>
<td>24.</td>
<td>Person in charge present and performs duties</td>
<td></td>
</tr>
<tr>
<td>25.</td>
<td>Personal cleanliness and hair restraints</td>
<td></td>
</tr>
<tr>
<td>26.</td>
<td>Approved thawing methods used, frozen food</td>
<td></td>
</tr>
<tr>
<td>27.</td>
<td>Food separated and protected</td>
<td></td>
</tr>
<tr>
<td>28.</td>
<td>Washing fruits and vegetables</td>
<td></td>
</tr>
<tr>
<td>29.</td>
<td>Toxic substances properly identified, stored, used</td>
<td></td>
</tr>
<tr>
<td>30.</td>
<td>Food storage; food storage containers identified</td>
<td></td>
</tr>
<tr>
<td>31.</td>
<td>Consumer self-service</td>
<td></td>
</tr>
<tr>
<td>32.</td>
<td>Food properly labeled &amp; honestly presented</td>
<td></td>
</tr>
<tr>
<td>33.</td>
<td>Nonfood contact surfaces clean</td>
<td></td>
</tr>
<tr>
<td>34.</td>
<td>Warewashing facilities: installed, maintained, used; test strips</td>
<td></td>
</tr>
<tr>
<td>35.</td>
<td>Equipment/ Utensils/ Linens approved; installed; clean; good repair, capacity</td>
<td></td>
</tr>
<tr>
<td>36.</td>
<td>Equipment, utensils and linens: storage and use</td>
<td></td>
</tr>
<tr>
<td>37.</td>
<td>Vending machines</td>
<td></td>
</tr>
<tr>
<td>38.</td>
<td>Adequate ventilation and lighting; designated areas, use</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>No-N/A</th>
<th>PHYSICAL FACILITIES</th>
<th>OUT</th>
</tr>
</thead>
<tbody>
<tr>
<td>39.</td>
<td>Thermometers provided and accurate</td>
<td></td>
</tr>
<tr>
<td>40.</td>
<td>Wiping cloths: properly used and stored</td>
<td></td>
</tr>
<tr>
<td>41.</td>
<td>Plumbing: proper backflow devices</td>
<td></td>
</tr>
<tr>
<td>42.</td>
<td>Garbage and refuse properly disposed; facilities maintained</td>
<td></td>
</tr>
<tr>
<td>43.</td>
<td>Toilet facilities: properly constructed, supplied, cleaned</td>
<td></td>
</tr>
<tr>
<td>44.</td>
<td>Premises; personal/cleaning items vermin-proofing</td>
<td></td>
</tr>
<tr>
<td>45.</td>
<td>Floor, walls and ceilings: built, maintained, and clean</td>
<td></td>
</tr>
<tr>
<td>46.</td>
<td>No unapproved private homes/ living or sleeping quarters</td>
<td></td>
</tr>
<tr>
<td>47.</td>
<td>Signs posted; test inspection report available</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>No-N/A</th>
<th>PERMANENT FOOD FACILITIES</th>
<th>OUT</th>
</tr>
</thead>
<tbody>
<tr>
<td>48.</td>
<td>Plan Review</td>
<td></td>
</tr>
<tr>
<td>49.</td>
<td>Permits Available</td>
<td></td>
</tr>
<tr>
<td>50.</td>
<td>Impoundment</td>
<td></td>
</tr>
<tr>
<td>51.</td>
<td>Permit Suspension</td>
<td></td>
</tr>
</tbody>
</table>

Received by (Print): **Dustin Brashear**

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

Specialist (Print): **[Specialist's Signature]**

Specialist (Signature): **[Specialist's Signature]**

Re-inspection Date: **2/6/03**