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

<table>
<thead>
<tr>
<th>In compliance</th>
<th>N/O = Not observed</th>
<th>N/A = Not applicable</th>
<th>COS = Corrected on-site</th>
<th>MAJ = Major violation</th>
<th>OUT = Out of Compliance</th>
</tr>
</thead>
</table>

**DEMONSTRATION OF KNOWLEDGE**

1. Demonstration of knowledge; food safety certification

**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

**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. Temperature 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

**FOOD FROM APPROVED SOURCES**

15. Food obtained from approved source
16. Compliance with shelf 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
19. Consumer advisory provided for raw or undercooked foods

**HIGHLY SUSCEPTIBLE POPULATIONS**

20. Licensed health care facilities/ public & private schools; prohibited foods not offered

**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

**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

**TOXIC SUBSTANCES**

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 strip
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

**PHYSICAL FACILITIES**

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

**PERMANENT FOOD 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

**FLOOR, WALLS AND CEILINGS**

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

**Re-inspection Date:**