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

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**DEMONSTRATION OF KNOWLEDGE**

- Demonstration of knowledge; food safety certifications

**EMPLOYEE HEALTH & HYGIENIC PRACTICES**

- Communicable disease; reporting, restrictions & exclusions
- No discharge from eyes, nose, and mouth
- Proper eating, tasting, drinking, or tobacco use
- 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 & re-service of food
- Food in good condition, safe and unadulterated
- Food contact surfaces: clean and sanitized

**FOOD FROM APPROVED SOURCES**

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

**FOOD STORAGE/ DISPLAY/ SERVICE**

- Food storage; food storage containers identified
- Consumer self-service
- Food properly labeled & honestly presented
- Equipment/ Utensils/ 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

**SUPERVISION**

- Person in charge present and performs duties
- Personal cleanliness and hair restraints

**PERSONAL CLEANLINESS**

**GENERAL FOOD SAFETY REQUIREMENTS**

- Approved thawing methods used, frozen food
- Food separated and protected
- Washing fruits and vegetables
- Toxic substances properly identified, stored, used

**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

**SIGN/S REQUIREMENTS**

- Signs posted; last inspection report available

**COMPLIANCE & ENFORCEMENT**

- Plan Review
- Permits Available
- Impoundment
- Permit Suspension

Received by (Print): [Signature]

Received by (Signature): [Signature]

Specialist (Print): [Signature]

Title:

Re-inspection Date: