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

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

**DEMONSTRATION OF KNOWLEDGE**

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1. Demonstration of knowledge; food safety certification

**EMPLOYEE HEALTH & HYGIENIC PRACTICES**

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2. Communicate 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**

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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**

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12. Returned and re-service of food

13. Food in good condition, safe and unadulterated

14. Food contact surfaces: clean and sanitized

**SUPERVISION**

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24. Person in charge present and performs duties

**PERSONAL CLEANSINESS**

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25. Personal cleanliness and hair restraints

**GENERAL FOOD SAFETY REQUIREMENTS**

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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**

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30. Food storage; food storage containers identified

31. Consumer self-service

32. Food properly labeled & honestly presented

**EQUIPMENT/UTENSILS/LINES**

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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**

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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 healthcare facilities/public & private schools; prohibited foods not offered

21. Hot and cold water available

22. Sewage and wastewater properly disposed

23. No rodents, insects, birds, or animals

24. Thermometers provided and accurate

25. Wiping cloths: properly used and stored

26. Plumbing: proper backflow devices

27. Garbage and refuse properly disposed; facilities maintained

28. Toilet facilities: properly constructed, supplied, cleaned

29. Premises; personal/cleaning items; vermin-proofing

30. Floor, walls and ceilings: built, maintained, and clean

31. No unapproved private homes/ living or sleeping quarters

**RECORDS**

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32. Food production records

33. Food of animal origin; species, age, grade

34. Records provided to inspector

35. Records properly dated, signed, initialed

36. Records associated with food; management

37. Records of food volumes

38. Records of food temperatures

39. Records of food conditions

40. Records of food inspections

41. Records of food tests

42. Records of employee training

43. Records of pest control

44. Records of waste disposal

45. Records of training

46. Records of property owners

47. Records of veterinary

48. Records of water tests

49. Records of air tests

50. Records of ventilation

51. Records of cleanliness

52. Records of maintenance

53. Records of sanitation

54. Records of testing

55. Records of inspection

56. Records of inspections

57. Records of notices

58. Records of meetings

59. Records of complaints

**COMPLIANCE & ENFORCEMENT**

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49. Permits Available

50. Impoundment

51. Permit Suspension

**RE-INSPECTION DATE:** 6/7/18

Received by (Print)  Title

Received by (Signature)  

Specialist (Print)  Specialist (Signature)  

Re-inspection Date:  6/7/18
33) Clean the beer keg cover of residue

45) Clean the tank floor of residue