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

<table>
<thead>
<tr>
<th>In</th>
<th>NO/WA</th>
<th>COS</th>
<th>MAJ</th>
<th>OUT</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>DEMONSTRATION OF KNOWLEDGE</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>✗</td>
<td>1. Demonstrator knowledge; food safety certification</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Food Safety Cert Name:</td>
<td>Susan Ushakov Exp. Date:</td>
<td>10/17/20</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>EMPOWERED HEALTH &amp; HYGIENIC PRACTICES</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>✗</td>
<td>2. Communicable disease, reporting, restrictions &amp; exclusions</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>✗</td>
<td>3. No discharge from eyes, nose, mouth</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>✗</td>
<td>4. Proper eating, tasting, drinking or tobacco use</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>PREVENTING CONTAMINATION BY HANDS</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>✗</td>
<td>5. Hands clean &amp; properly washed, gloves used properly</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>✗</td>
<td>6. Adequate handwashing facilities supplied &amp; accessible</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>TIME &amp; TEMPERATURE RELATIONSHIPS</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>✗</td>
<td>7. Proper hot &amp; cold holding temperatures</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>✗</td>
<td>8. Time as a public health control; procedures &amp; records</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>✗</td>
<td>9. Proper cooking methods</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>✗</td>
<td>10. Proper cooking time &amp; temperatures</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>✗</td>
<td>11. Proper reheating procedures for hot holding</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>PROTECTION FROM CONTAMINATION</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>✗</td>
<td>12. Returned &amp; re-service of food</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>✗</td>
<td>13. Food in good condition, safe &amp; unadulterated</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>✗</td>
<td>14. Food contact surfaces; clean &amp; sanitized</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**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 holder facilities include public & private schools prohibited foods not offered
21. Hot & cold water available Temp: \[120^\circ\] F
22. Sewage & wastewater disposal properly recorded
23. No rodents, insects, birds, or animals

**SUPERVISION**

24. Person in charge present & performs duties
25. Personal cleanliness & hair restraints
26. Approved thawing methods used, frozen food
27. Food separated & protected
28. Washing fruits & vegetables
29. Toxic substances properly identified, stored, used

**GENERAL FOOD SAFETY REQUIREMENTS**

30. Food storage diagnosis/Service
31. Consumer self-service
32. Food properly labeled & honestly presented

**EQUIPMENT/UTENSILS/LINES**

33. Non-food contact surfaces clean
34. Warewashing facilities installed, maintained, used test strips
35. Equipment/Utensils approved, installed, clean, good repair/capacity
36. Equipment, utensils & linens storage & use
37. Venting machines
38. Adequate ventilation lighting designated area, use

**FOOD WASTE DISPOSAL**

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

**PHYSICAL FACILITIES**

41. Plumbing: proper backflow devices
42. Garbage & refuse properly disposed, facilities maintained
43. Toilet facilities: properly constructed, supplied, cleaned
44. Premises: personal/cleaning items: vermin-provided

**PERMANENT FOOD FACILITIES**

45. Floor, walls, ceilings: built, maintained, & clean
46. No unapproved personal home/office living or sleeping quarters

**ROOMS REQUIREMENTS**

47. Signs posted; last inspection report available

**COMPLIANCE & ENFORCEMENT**

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

Received by (Print):

Susan Ushakov

Received by (Signature):

[Signature]

Specialist (Print):

Pat Jansen

Specialist (Signature):

[Signature]