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**DEMONSTRATION OF KNOWLEDGE**

- 1. Demonstration of knowledge, food safety certification
- 2. Communicable 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
- 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
- 12. Returned and re-service of food
- 13. Food in good condition, safe and unadulterated
- 14. Food contact surfaces: clean and sanitized
- 15. Food obtained from approved source
- 16. Compliance with shelf stock tags, condition, display
- 17. Compliance with G.U.P. Oyster Regulations
- 18. Compliance with variance, specialized process, reduced oxygen packaging & HACCP Plan
- 19. Consumer advisory provided for raw or undercooked foods
- 20. Licensed health care facilities/public or 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
- 32. Signs posted; last inspection report available
- 33. Compliance & Enforcement
- 34. Plan Review
- 35. Permits Available
- 36. Impoundment
- 37. Permit Suspension

**SUPERVISION**

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

**INFORMATION**

- Received by (Print): Danielle Betche
- Received by (Signature): [Signature]
- Specialist (Print): Pat Sanders
- Specialist (Signature): [Signature]
- Title: [Title]

**DATE OF INSPECTION:** 1/19/18
7. Both stand up reach in refrigeration units are out of temp. Swing Door Unit @ 59°F, Swing Door @ 55°F. All perishable food disposed of.

At time of inspection:

Per Danielle Betcher, facility is aware of units not operational correctly.

Service on units to be performed within a day or two.

Food disposed of:

2 containers of chicken sausage
4 gallons of milk
41 containers of yogurt
1 container of waffle mix
110 cups