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

### DEMONSTRATION OF KNOWLEDGE

1. Demonstration of knowledge; food safety certification
   - Demonstration of knowledge; food safety certification

### EMPLOYEE HEALTH & HYGIENIC PRACTICES

2. Communicable disease; reporting, restrictions & exclusions
   - Communicable disease; reporting, restrictions & exclusions
3. No discharge from eyes, nose, and mouth
   - No discharge from eyes, nose, and mouth
4. Proper eating, tasting, drinking or tobacco use
   - Proper eating, tasting, drinking or tobacco use

### PREVENTING CONTAMINATION BY HANDS

5. Hands clean and properly washed; gloves used properly
   - Hands clean and properly washed; gloves used properly
6. Adequate handwashing facilities supplied & accessible
   - Adequate handwashing facilities supplied & accessible

### TIME AND TEMPERATURE RELATIONSHIPS

7. Proper hot and cold holding temperatures
   - Proper hot and cold holding temperatures
8. Time as a public health control; procedures & records
   - Time as a public health control; procedures & records
9. Proper cooling methods
   - Proper cooling methods
10. Proper cooling time & temperatures
    - Proper cooling time & temperatures
11. Proper reheating procedures for hot holding
    - Proper reheating procedures for hot holding

### PROTECTION FROM CONTAMINATION

12. Returned and re-service of food
    - Returned and re-service of food
13. Food in good condition, safe and unadulterated
    - Food in good condition, safe and unadulterated
14. Food contact surfaces; clean and sanitized
    - Food contact surfaces; clean and sanitized

### FOOD FROM APPROVED SOURCES

15. Food obtained from approved source
    - Food obtained from approved source
16. Compliance with shell stock tags, condition, display
    - Compliance with shell stock tags, condition, display
17. Compliance with Gulf Oyster Regulations
    - Compliance with Gulf Oyster Regulations
18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan
    - Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan
19. Consumer advisory provided for raw or undercooked foods
    - Consumer advisory provided for raw or undercooked foods

### WATER/HOT WATER

21. Hot and cold water available
    - Hot and cold water available
    - Temp: 120°F

### LIQUID WASTE DISPOSAL

22. Sewage and wastewater properly disposed
    - Sewage and wastewater properly disposed

### VERMIN

23. No rodents, insects, birds or animals
    - No rodents, insects, birds or animals

### 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. Venting machines
38. Adequate ventilation and lighting; designated areas, use

### PHYSICAL FACILITIES

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

### PERMANENT FOOD FACILITIES

45. Floor, walls and ceilings; built, maintained, and clean
46. No unsanitary waste homes / living or sleeping quarters

### COMPLIANCE & ENFORCEMENT

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

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Received by (Print): Leslie W. Jackson
Received by (Signature): 
Specialist (Print): Jerry Sipe
Specialist (Signature): 
Re-inspection Date: 
Title: EA Committee member

Facility & Equipment Inspection Only - Approved