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

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<th>In</th>
<th>N/O-N/A</th>
<th>COS</th>
<th>MAJ</th>
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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

**EMPLOYEE HEALTH & HYGIENIC PRACTICES**

- Re-Payment of / Jan-Prop

**PREVENTING CONTAMINATION BY HANDS**

- 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 holding
  - Returned and 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 Gulf Oyster Regulations
- Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan
- Consumer advisory
- Highly susceptible populations
- Licensed health care facilities/public & private schools; prohibited foods not offered
- WATER/HOT WATER
  - 21. Hot and cold water available
  - Liquid waste disposal
  - Sewage and wastewater properly disposed
  - Vermin
  - 23. No rodents, insects, birds, or animals

**SUPERVISION**

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

**PERSONAL CLEANLINESS**

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

**FOOD STORAGE/ DISPLAY SERVICE**

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

**PHYSICAL FACILITIES**

- Thermometers provided and accurate
- Wiping clothes: properly used and stored
- Plumbing: proper backflow devices
- Garbage and refuse properly disposed, facilities maintained
- Toilet facilities: properly constructed, supplied, cleaned
- Premises; purple cleaning items; vermin-proofing

**PERMANENT FOOD FACILITIES**

- Floor, walls and ceilings; built, maintained, and clean
- Unapproved private homes/living or sleeping quarters

**SIGNAGE REQUIREMENTS**

- Signs posted: last inspection report available

**COMPLIANCE & ENFORCEMENT**

- Plan Review
- Permits Available
- Impoundment
- Permit Suspension
33. Clean/Dust Shelving & Food Containers on a routine basis

35. Clean Inside of Equipment, Refrigeration Units, Microwaves on a routine basis