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

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### DEMONSTRATION OF KNOWLEDGE
- Demonstration of knowledge; food safety certification

### EMPLOYEE HEALTH & HYGIENIC PRACTICES
- Communicable disease; reporting, restrictions & exclusions
- No discharge from eyes, nose, and mouth
- Proper eating, tasting, drinking or tobacco use
- Hands clean and properly washed; gloves used properly
- Adequate handwashing facilities supplied & accessible

### 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 hot holding

### PROTECTION FROM CONTAMINATION
- Returned and re-service of food
- Food in good condition, safe and unadulterated
- Food contact surfaces: clean and sanitized

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

### PERSONAL CLEANLINESS

### GENERAL FOOD SAFETY REQUIREMENTS
- Approved thawing methods used; frozen food
- Food separated and protected
- Washing fruits and vegetables
- 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
- Nonfood 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
- Plumbing: proper backflow devices
- Garbage and refuse properly disposed; facilities maintained
- Toilet facilities: properly constructed, supplied, cleaned
- Premises; personal cleaning items; vermin-proofing

### PERMANENT FOOD FACILITIES
- Floor, walls and ceilings: built, maintained, and clean
- No unapproved private homes/ living or sleeping quarters

### SIGNS/ REQUIREMENTS
- Signs posted; last inspection report available

### COMPLIANCE & ENFORCEMENT
- Plan Review
- Permits Available
- Impoundment
- Permit Suspension

### RECEIVED

Received by (Print)  
Received by (Signature)  
Specialist (Print)  
Specialist (Signature)  
Re-inspection Date:  

### Date of Inspection:  

### Food from Approved Sources
- Food obtained from approved source
- Compliance with shell stock tags, condition, display
- Compliance with Gifi Oyster Regulations
- Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan
- Consumer advisory provided for raw or undercooked foods
- Highly Susceptible Populations
- Licensed health care facilities; public & private schools; prohibited foods not offered

### Water/ Hot Water
- Hot and cold water available

### Liquid Waste Disposal
- Sewage and wastewater properly disposed
- Vermin

### Equipment/ Utensils/ Linens

### Nonfood Contact Surfaces

### Warewashing Facilities

### Equipment/ Utensils

### Food Storage/ Display/ Service

### Supervision

### Physical Facilities

### Permanent Food Facilities

### Signs/ Requirements