### Demonstration of Knowledge

1. Demonstration of knowledge; food safety certification

#### Employee Health & Hygienic Practices

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

#### Preventing Contamination by Hands

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

#### Time and Temperature Relationships

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

#### Protection from Contamination

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

### Supervision

- 24. Person in charge present and performs duties

### Personal Cleanliness

- 25. Personal cleanliness and hair restraints

### General Food Safety Requirements

- 26. Approved thawing methods used, frozen food
- 27. Food separated and protected
- 28. Washing fruits and vegetables
- 29. Toxic substances properly identified, stored, used

### Food Storage/Display/Service

- 30. Food storage; food storage containers identified
- 31. Consumer self-service
- 32. Food properly labeled & honestly presented

### Equipment/Utensils/Linen

- 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

### Food from Approved Sources

- 15. Food obtained from approved source
- 16. Compliance with shelf stock tags, condition, display
- 17. Compliance with Gulf Oyster Regulations

### Conformance with Approved Procedures

- 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 & private schools; prohibited foods not offered

### Water/Water Supply

- 21. Hot and cold water available

### Liquid Waste Disposal

- Temp: 120°F +

### Physical Facilities

- 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 unapproved private homes/living or sleeping quarters

### Signs/Requirements

- 47. Signs posted; last inspection report available

### Compliance & Enforcement

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

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**Received by (Print):**

**Title:**

**Received by (Signature):**

**Specialist (Print):**

**Specialist (Signature):**

**Re-inspection Date:**
**Observations and Corrective Actions**

1. Certified Person for Facility, Karen Powell, taking certification exam at the time of inspection. Once obtained submit copy of new certification to Environmental Health

7. Refrigeration unit in lounge, upstairs of Facility, was out at time of inspection. Unit @ 72°F @ time of inspection.
The following perishable foods disposed of @ time of inspection:

   - 1 Qt of Ev. Nog.
   - 1 Qt of Half & Half.
   - 1 Can of Red Whip