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

In = In compliance  N/O = Not observed  N/A = Not applicable  COS = Corrected on-site  MAJ = Major violation  OUT=Out of Compliance

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**DEMONSTRATION OF KNOWLEDGE**

1. Demonstration of knowledge; food safety certification
   - **Food Safety Cert Name:** Pending

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**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

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**PREVENTING CONTAMINATION BY HANDS**

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

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**TIME AND TEMPERATURE RELATIONSHIPS**

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

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**PROTECTION FROM CONTAMINATION**

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

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**SUPERVISION**

24. Person in charge present and performs duties
25. Personal cleanliness and hair restraints
   - **PERSONAL CLEANLINESS**

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**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

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**FOOD STORAGE/ DISPLAY SERVICE**

30. Food storage; food storage containers identified
31. Consumer self-service
32. Food properly labeled & honestly presented
   - **EQUIPMENT UTENSILS/ LINENS**

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33. Non-food 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

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**FOOD FROM APPROVED SOURCES**

15. Food obtained from approved source
16. Compliance with shell stock tags, condition, display
17. Compliance with G selfish Oyster Regulations
18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan

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**CONSUMER ADVISORY**

19. Consumer advisory provided for raw or undercooked foods
20. Licensed health care facilities/ public & private schools; prohibited foods not offered

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**WATER/HOT WATER**

21. Hot and cold water available
   - **Temp 135°F**

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**LIQUID WASTE DISPOSAL**

22. Sewage and wastewater properly disposed
23. No rodents, insects, birds, or animals

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**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
45. Floor, walls and ceilings: built, maintained, and clean
46. No unapproved private homes/ living or sleeping quarters

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**SIGN/S REQUIREMENTS**

47. Signs posted; last inspection report available

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**COMPLIANCE & ENFORCEMENT**

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

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**RE-INSPECTION DATE:** NEXT ROUTINE

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**7 Monitor temps in sandwich prep unit near stove.**

**Maintain at 41°F or less.**

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**RECEIVED BY (PRINT):**

**RECEIVED BY (SIGNATURE):**

**SPECIALIST (PRINT):**

**SPECIALIST (SIGNATURE):**

**NEXT ROUTINE:**

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**DATE OF INSPECTION:** 6/29/18