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

<table>
<thead>
<tr>
<th>In</th>
<th>NO/NA</th>
<th>COS</th>
<th>MAJ</th>
<th>OUT</th>
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**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 cooling methods

10. Proper cooking time & temperatures

11. Proper reheating procedures for hot holding

**PROTECTION FROM CONTAMINATION**

12. Returned and re-service of food

13. Food in good condition, safe and unadulterated

14. Food contact surfaces; clean and sanitized

**FOOD FROM APPROVED SOURCES**

15. Food obtained from approved source

16. Compliance with shell 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. Consumption advisory provided for raw or undercooked foods

**WATER/HOT WATER**

20. Licensed health care facilities/ public & private schools; prohibited foods not offered

**LIQUID WASTE DISPOSAL**

21. Hot and cold water available

22. Sewage and wastewater properly disposed

23. No rodents, insects, birds, or animals

24. Person in charge present and performs duties

25. Personal cleanliness and hair restraints

**FOOD STORAGE/ DISPLAY SERVICE**

26. Adequate ventilation and lighting: designated areas, use

27. Food properly labeled & honestly presented

28. Cleaning and sanitizing

29. Food storage; food storage containers identified

30. Consumer self-service

31. Equipment/ Utensils approved; installed; clean; good repair, capacity

32. Equipment, utensils and linens; storage and use

33. Nonfood contact surfaces clean

34. Warewashing facilities; installed, maintained, used; test strips

35. Equipment/ Utensils approved; installed; clean; good repair, capacity

36. Premises; personal/ cleaning items; vermin-proofing

37. Plan Review

38. Signs posted; last inspection report available

39. Thermometers provided and accurate

40. Wiping clothes: 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

45. Floor, walls and ceilings: built, maintained, and clean

46. No unapproved private homes/ living or sleeping quarters

47. Signs posted; last inspection report available

48. Plan Review

49. Permits Available

50. Impoundment

51. Permit Suspension

Received by (Print):

Received by (Signature):