### Demonstration of Knowledge

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

<table>
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<tr>
<th>In</th>
<th>N/O-N/A</th>
<th>COS</th>
<th>MAJ</th>
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<tbody>
<tr>
<td></td>
<td>1. Demonstration of knowledge; food safety certification</td>
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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

**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

**Supervision**

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<tbody>
<tr>
<td></td>
<td>24. Person in charge present and performs duties</td>
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<th>In</th>
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<tr>
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<td>25. Personal cleanliness and hair restraints</td>
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<td>26. Approved thawing methods used, frozen food</td>
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<td>27. Food separated and protected</td>
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<td>28. Washing fruits and vegetables</td>
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<td>29. Toxic substances properly identified, stored, used</td>
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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/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

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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 Gulf Oyster Regulations

**Conformance with Approved Procedures**

- 18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan

**Consumer Advisory**

- 19. Consumer advisory provided for raw or undercooked foods

**Highly Susceptible Populations**

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

**Water/Hot Water**

- 21. Hot and cold water available

**Liquid Waste Disposal**

- 22. Sewage and wastewater properly disposed

**Vermin**

- 23. No rodents, insects, birds, or animals

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**Thermometers provided and accurate**

**Wiping cloths: properly used and stored**

**Plumbing: proper backflow devices**

**Garbage and refuse properly disposed; facilities maintained**

**Toilet facilities: properly constructed, supplied, cleaned**

**Premises; personal/cleaning items; vermin-proofing**

**Permanently 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. FYI not a violation - Sex Safe Certification (Managers) will be transferred from previous facility. Vanessa Licuart is certified employee - issue health permit.

7. Service line temps of product @ between 44°F & 48°F - This unit to be adjusted to maintain a minimum holding temp @ 41°F or below.

11. The hot held food @ ≥ 120°F. All hot holding foods shall be reheated to a minimum 165°F then raised into hot holding & maintain a minimum holding temp of 14°F.

Received by (Print)                Vanessa Licuart                Title
Received by (Signature)           [Signature]                      [Signature]
Specialist (Print)                Pat Sanders                     Specialist (Signature)