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

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### DEMONSTRATION OF KNOWLEDGE

1. Demonstration of knowledge; food safety certification

### EMPLOYEE HEALTH & HYGIENIC PRACTICES

2. Communicable diseases; reporting, restrictions & exclusions
3. No discharge from eyes, nose, and mouth
4. Proper eating, tasting, drinking or tobacco use
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
12. Returned & 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
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
21. Hot and cold water available
22. Sewage and wastewater properly disposed
23. No rodents, insects, birds, or animals

### PROTECTION FROM CONTAMINATION

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. Toxics 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/ LINENS

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

### SUPERVISION

39. Thermometers provided and accurate
40. Wiping cloths; properly used and stored

### 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. Floors, 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): Becky Clark

Received by (Signature): [Signature]

Specialist (Print): Pat Samonn

Specialist (Signature): [Signature]

Title: [Title]

Re-inspection Date: [Date]