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

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<th>In</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, feeding, 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 chilling methods

10. Proper cooking time & temperatures

11. Proper reheating procedures for hot holding

12. Rejected 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 shelf stock tags, condition, display

17. Compliance with shellfish regulations

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

**CONFORMANCE WITH APPROVED PROCEDURES**

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

23. No rodents, insects, birds, or animals

**SUPERVISION**

24. Person in charge present and performs duties

25. Personal cleanliness and hair restraints

**PERSONAL CLEANLINESS**

26. Approved thawing methods used, frozen food

27. Food separated and protected

28. Washing fruits and vegetables

29. Toxic substances properly identified, stored, used

**GENERAL FOOD SAFETY REQUIREMENTS**

30. Food storage; food storage containers identified

31. Consumer self-service

32. Food properly labeled & honestly presented

**FOOD STORAGE/ DISPLAY SERVICE**

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

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

46. No unauthorized private homes/living or sleeping quarters

**SIGNS REQUIREMENTS**

47. Signs posted; last inspection report available

48. Plan Review

49. Permits Available

50. Impoundment

51. Permit Suspension

**COMPLIANCE & ENFORCEMENT**

Received by (Print)  
Received by (Signature)  
Specialist (Print)  
Specialist (Signature)  
Re-inspection Date: Routine
23. Dropping and noncommercial traps observed throughout facility. Store all food in sealed, tight containers. Seal openings around all doors & any in walls & floor. Thoroughly clean all food prep equipment before use w/ wet cleaning methods. Clean all food storage areas with wet cleaning method.

Full food report will be sent via mail. No other violations noted at time of inspection.

Note: Discussion of maintenance & camp leader feedback policy & procedures written to follow in case of power outages. Effecting food facility & water system.