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

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

### Consumer Advisory

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

### Water/Hot Water

- 22. Hot and cold water available

### Liquid Waste Disposal

- 23. Sewage and wastewater properly disposed

### Vermin

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

### Supervision

- 25. Personal cleanliness and hair restraints
- 26. Approved thawing methods used, frozen food
- 27. Food separated and protected
- 28. Washing fruits and vegetables
- 29. Toxic substances properly identified, stored used
- 30. Food storage; food storage containers identified
- 31. Consumer self-service
- 32. Food properly labeled & honestly presented

### Physical Facilities

- 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

### Sign/Requirements

- 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

### Compliance & Enforcement

- 47. Signs posted; last inspection report available
- 48. Plan Review
- 49. Permits Available
- 50. Impoundment
- 51. Permit Suspension