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

<table>
<thead>
<tr>
<th>In</th>
<th>N/D-N/A</th>
<th>COS</th>
<th>MAJ</th>
<th>OUT</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**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 cooling 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**

- 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. Toxic substances properly identified, stored, used

**FOOD STORAGE/ DISPLAY SERVICE**

- 30. Food storage: food storage containers identified
- 31. Consumer 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

**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 processed, reduced oxygen packaging, & HACCP Plan

**CONFORMANCE WITH APPROVED PROCEDURES**

- 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 Temp 120°
- 22. Sewage and wastewater properly disposed
- 23. No rodents, insects, birds, or animals
- 24. Thermometers provided and accurate
- 25. 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 unapproved private homes/living or sleeping quarters
- 47. Signs posted; last inspection report available

**SIGN REQUIREMENTS**

- 48. Plan Review
- 49. Permits Available
- 50. Impoundment
- 51. Permit Suspension

**COMPLIANCE & ENFORCEMENT**

- 52. Plan Review
- 53. Permits Available
- 54. Impoundment
- 55. Permit Suspension

**RECEIVED BY (PRINT)**

- Jervina De La Cruz

**RECEIVED BY (SIGNATURE)**

- Trinity Stirling

**RE-INSPECTION DATE**

- Routine