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

### DEMONSTRATION OF KNOWLEDGE

- [X] 1. Demonstration of knowledge; food safety certification

**Food Safety Coordinator Name:** ARITA MASSEY  
**Exp. Date:** 6/22/20

### EMPLOYEE HEALTH & HYGIENIC PRACTICES

- [X] 2. Communicable disease; reporting, restrictions & exclusions
- [X] 3. No discharge from eyes, nose, and mouth
- [X] 4. Proper eating, tasting, drinking or tobacco use

### PREVENTING CONTAMINATION BY HANDS

- [X] 5. Hands clean and properly washed; gloves used properly
- [X] 6. Adequate handwashing facilities supplied & accessible

### TIME AND TEMPERATURE RELATIONSHIPS

- [X] 7. Proper hot and cold holding temperatures
- [X] 8. Time as a public health control; procedures & records
- [X] 9. Proper cooking methods
- [X] 10. Proper cooling time & temperatures
- [X] 11. Proper reheating procedures for hot holding

### PROTECTION FROM CONTAMINATION

- [X] 12. Returned and re-service of food
- [X] 13. Food in good condition, safe and unadulterated
- [X] 14. Food contact surfaces: clean and sanitized

### FOOD STORAGE/DISPAY/SERVICE

- [X] 26. Approved thawing methods used, frozen food
- [X] 27. Food separated and protected
- [X] 28. Washing fruits and vegetables
- [X] 29. Toxic substances properly identified, stored, used

### EQUIPMENT/UTENSILS/LINENS

- [X] 32. Food properly labeled & honestly presented

### GENERAL FOOD SAFETY REQUIREMENTS

- [X] 33. Nonfood contact surfaces clean
- [X] 34. Warewashing facilities; installed, maintained, used; test strips
- [X] 35. Equipment Utensils approved; installed; clean; good repair, capacity
- [X] 36. Equipment, utensils and linens: storage and use
- [X] 37. Vending machines

### PHYSICAL FACILITIES

- [X] 41. Plumbing; proper backflow devices
- [X] 42. Garbage and refuse properly disposed; facilities maintained
- [X] 43. Toilet facilities; properly constructed, supplied, cleaned
- [X] 44. Premises; personal/cleaning items; vermin-proofing

### COMPLIANCE & ENFORCEMENT

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

### WATER/HOT WATER

- [X] 21. Hot and cold water available

### LIQUID WASTE DISPOSAL

- [X] 22. Sewage and wastewater properly disposed

### SIGNS REQUIREMENTS

- [X] 47. Signs posted; last inspection report available

---

**Received by (Print):**  
**Signature:**

**Received by (Signature):**  
**Specialist (Print):**

**Specialist (Signature):**

**Re-inspection Date:** 6/4/19