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**DEMONSTRATION OF KNOWLEDGE**

- Demonstration of knowledge: food safety certification
- Food Safety Cert Name:
  - Exp. Date:

**EMPLOYEE HEALTH & HYGIENIC PRACTICES**

- Communicable disease; reporting, restrictions & exclusions
- No discharge from eyes, nose, and mouth
- Proper eating, tasting, drinking or tobacco use
- Preventing contamination by hands
- Hands clean and properly washed; gloves used properly
- Adequate handwashing facilities supplied & accessible

**TIME AND TEMPERATURE RELATIONSHIPS**

- Proper hot and cold holding temperatures
- Time as a public health control; procedures & records
- Proper cooling methods
- Proper cooking time & temperatures
- Proper reheating procedures for hot holding

**PROTECTION FROM CONTAMINATION**

- Returned and re-service of food
- Food in good condition, safe and unadulterated
- Food contact surfaces: clean and sanitized

**SUPERVISION**

- Person in charge present and performs duties

**PERSONAL CLEANLINESS**

- Personal cleanliness and hair restraints

**GENERAL FOOD SAFETY REQUIREMENTS**

- Approved thawing methods used, frozen food
- Food separated and protected
- Washing fruits and vegetables
- Toxic substances properly identified, stored, used

**FOOD STORAGE/ DISPLAY/ SERVICE**

- Food storage; food storage containers identified
- Consumer self-service
- Food properly labeled & honestly presented

**EQUIPMENT/ UTENSILS/ LINENS**

- Nonfood contact surfaces clean
- Warewashing facilities: installed, maintained, used; test strips
- Equipment/ Utensils approved; installed; clean; good repair, capacity
- Equipment, utensils and linens; storage and use
- Vending machines
- Adequate ventilation and lighting; designated areas, use

**FOOD FROM APPROVED SOURCES**

- Food obtained from approved source
- Compliance with shell stock tags, condition, display
- Compliance with Sulf Oyster Regulations
- Conformance with approved procedures
- Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan

**CONSUMER ADVISORY**

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

**WATER/HOT WATER**

- Hot and cold water available
- Temp:

**LIQUID WASTE DISPOSAL**

- Sewage and wastewater properly disposed
- VERMIN
- No rodents, insects, birds, or animals

**SIGN/S REQUIREMENTS**

- Signs posted; last inspection report available

**PHYSICAL FACILITIES**

- Plumbing: proper backflow devices
- Garbage and refuse properly disposed; facilities maintained
- Toilet facilities: properly constructed, supplied, cleaned
- Premises; personal/cleaning items; vermin-proofing

**PERMANENT FOOD FACILITIES**

- Floor, walls and ceilings: built, maintained, and clean
- No unsanitary private homes/ living or sleeping quarters

**COMPLIANCE & ENFORCEMENT**

- Plan Review
- Permits Available
- Impoundment
- Permit Suspension

**Title**

- Re-inspection Date:
## OBSERVATIONS AND CORRECTIVE ACTIONS

**#44) Provide tight-fitting self-closing Fly Screen for the Pass-Through Windows**

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