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### DEMONSTRATION OF KNOWLEDGE

- 1. Demonstration of knowledge; food safety certification
  - Date: 4/20/23

### 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 cooking 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

### REGULATORY CONFORMITY

- 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
- 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
- 22. Sewage and wastewater properly disposed
- 23. No rodents, insects, birds, or animals

### 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 self-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

### REQUIRMENTS CHECKLIST

- 39. Thermometers provided and accurate
- 40. Wiping clothes: properly used and stored
- 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
- 47. Signs posted; last inspection report available

### PHYSICAL FACILITIES

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

### SIGNS REQUIREMENTS

- 47. Signs posted; last inspection report available

### COMPLIANCE & ENFORCEMENT

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

### RECEIVED BY

- Sandra Boyd
  - Title: Butcher

### SPECIALIST (Print)

- Rodolfo Gutierrez
  - Specialist (Signature)
7) **REPAIR OR REPLACE THE GRAB-N'-GO STYLE DELI REFRIGERATOR TO HOLD FOOD AT 41°F OR BELOW (FOUND AT 48°F). SERVICE ON UNIT CALLED AT TIME OF INSPECTION.**