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**Demonstration of Knowledge**

**Food Safety Cert Name:** Debbie Knight  
**Exp Date:** 8/11/21

**Employer Health & Hygienic Practices**

- Communicable disease, reporting, restrictions & exclusions
- No discharge from eyes, nose, and mouth
- Proper eating, lasting, drinking or tobacco use
- Handwashing facilities supplied & accessible
- Adequate handwashing, soap, and hand dryers

**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 and hair restraints
- Personal cleanliness and hair restraints
- Approved thawing methods used, frozen food
- Food separated and protected
- Washing fruits and vegetables
- Toilets, sinks, and drains properly maintained
- Food storage/disp. 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 Gulf Oyster Regulations
- Consumer Advisory

**Conformance with Approved Procedures**

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

**Water/Hot Water**

- Hot and cold water available

**Liquid Waste Disposal**

- Sewage and wastewater properly disposed

**Vermin**

- No rodents, insects, birds, or animals

**Thermometers provided and accurate**

- Viping cloths: properly used and stored

**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 unapproved private homes/ living or sleeping quarters

**Signs/Requirements**

- Signs posted, last inspection report available

**Compliance & Enforcement**

- Plan review
- Permits Available
- Impoundment
- Permit suspension

**Received by (Print)**

- [Signature]

**Received by (Signature)**

- [Signature]

**Re-inspection Date:** Routine
7. Monitor the reach in refrigerator in the store, maintain 41° in all parts of the fridge. Adjust temp as needed. Found at 46° at time of inspection.

21. Adjust hot water heater to maintain 120° supply to 3-compartment sink.

Formal inspection form will be sent in the mail.
No other violations noted at time of inspection.

Facility has plan (generators) in place for potential rolling blackouts.

Received by (Print)  Debbie Knipe  Title  manager
Received by (Signature)  Debbie Knipe
Specialist (Print)  Trinity Stirling  Specialist (Signature)  Trinity Stirling
Re-inspection Date:  Routine