Facility Name: FUSD Custer Elementary
Facility Site Address: 154 Awe, City: Custer, Zip CA
Permit #: 20-116, Exp Date: 2/1/21, Permit Holder: FUSD

Date of Inspection: 3/2/20

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

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<tbody>
<tr>
<td><strong>DEMONSTRATION OF KNOWLEDGE</strong></td>
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<tr>
<td>1. Demonstration of knowledge; food safety certification</td>
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<tr>
<td><strong>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</strong></td>
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<td>2. Communicable disease; reporting, restrictions &amp; exclusions</td>
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<td>3. No discharge from eyes, nose, and mouth</td>
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<td>4. Proper eating, tasting, drinking or tobacco use</td>
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<tr>
<td><strong>PREVENTING CONTAMINATION BY HANDS</strong></td>
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<td>5. Hands clean and properly washed, gloves used properly</td>
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<td>6. Adequate handwashing facilities supplied &amp; accessible</td>
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<td><strong>TIME AND TEMPERATURE RELATIONSHIPS</strong></td>
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<td>7. Proper hot and cold holding temperatures</td>
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<td>8. Time as a public health control; procedures &amp; records</td>
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<td>9. Proper cooling methods</td>
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<td>10. Proper cooking time &amp; temperatures</td>
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<td>11. Proper reheating procedures for hot holding</td>
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<td><strong>PROTECTION FROM CONTAMINATION</strong></td>
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<td>12. Returned and re-service of food</td>
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<td>13. Food in good condition, safe and unadulterated</td>
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<td>14. Food contact surfaces: clean and sanitized</td>
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**FOOD FROM APPROVED SOURCES**

15. Food obtained from approved source
16. Compliance with shelf stock tags, condition, display
17. Compliance with Gulf Oyster Regulations

**CONFORMANCE WITH APPROVED PROCEDURES**

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

**CONSUMER ADVISORY**

19. Consumer advisory provided for raw or undercooked foods
20. Licensed health care facilities/public & private schools: prohibited foods not offered

**WATER/HOT WATER**

21. Hot and cold water available
22. Sewage and wastewater properly disposed

**LIQUID WASTE DISPOSAL**

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
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

39. Thermometers provided and accurate
40. Wiping cloths: 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

**PHYSICAL FACILITIES**

45. Floor, walls and ceilings: built, maintained, and clean
46. No unapproved private home/ living or sleeping quarters

**PERMANENT FOOD FACILITIES**

47. Signs posted; last inspection report available

**SIGNS/ REQUIREMENTS**

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

**COMPLIANCE & ENFORCEMENT**

46. Plan Review
47. Permits Available
48. Impoundment
49. Permit Suspension

**RE-INSPECTION DATE:**

Received by (Print): John Lumer
Received by (Signature):
Specialist (Print): Pat Sanders
Specialist (Signature): [Signature]
Title: [Title]