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

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<th>In</th>
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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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<td>Food Safety Cert Name:</td>
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<td>2. All food handlers have valid Food Handler Cards</td>
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<td>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</td>
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<td>3. Communicable disease, reporting, restrictions &amp; exclusions</td>
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<td>4. No discharge from eyes, nose, and mouth</td>
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<td>5. Proper eating, tasting, drinking or tobacco use</td>
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<td>PREVENTING CONTAMINATION BY HANDS</td>
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<td>6. Hands clean and properly washed; gloves used properly</td>
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<td>7. Adequate handwashing facilities supplied &amp; accessible</td>
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<td>TIME AND TEMPERATURE RELATIONSHIPS</td>
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<td>8. Proper hot and cold holding temperatures</td>
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<td>9. Time as a public health control; procedures &amp; records</td>
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<td>10. Proper cooling methods</td>
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<td>11. Proper cooking time &amp; temperatures</td>
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<td>12. Proper reheating procedures for hot holding</td>
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<td>PROTECTION FROM CONTAMINATION</td>
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<td>13. Returned and re-service of food</td>
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<td>14. Food in good condition, safe and unadulterated</td>
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<td>15. Food contact surfaces: clean and sanitized</td>
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**FOOD SAFETY AND CORONAVIRUS (COVID-19) SPECIAL INSPECTION OBSERVATIONS**

1) Ensure one or more reasons that food facility at the Lake House has a Food Handler Certificate.

- Secure each CO2 bottle with a chain or cable
- Move all food-related items out of the electrical room

15) Reappoint dishwashing machine to provide soap or bleach at final rinse.

Received by (Print)  | Title
Email:  
Specialist (Print): Rob Lobosetto  | Specialist (Signature):  
Re-inspection Date: