### In = In compliance  N/O = Not observed  N/A = Not applicable  COS = Corrected on-site  MAJ = Major violation  OUT=Out of Compliance

#### DEMONSTRATION OF KNOWLEDGE
- 1. Demonstration of knowledge: food safety certification
- 2. All food handlers have valid Food Handler Cards

#### EMPLOYEE HEALTH & HYGIENIC PRACTICES
- 3. Communicable disease; reporting, restrictions & exclusions
- 4. No discharge from eyes, nose, and mouth
- 5. Proper eating, tasting, drinking or tobacco use

#### PREVENTING CONTAMINATION BY HANDS
- 6. Hands clean and properly washed; gloves used properly
- 7. Adequate handwashing facilities supplied & accessible

#### TIME AND TEMPERATURE RELATIONSHIPS
- 8. Proper hot and cold holding temperatures
- 9. Time as a public health control; procedures & records
- 10. Proper cooling methods
- 11. Proper cooking time & temperatures
- 12. Proper reheating procedures for hot holding

#### PROTECTION FROM CONTAMINATION
- 13. Returned and re-service of food
- 14. Food in good condition, safe and unadulterated
- 15. Food contact surfaces: clean and sanitized

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#### FOOD FROM APPROVED SOURCES
- 16. Food obtained from approved source

#### CORONAVIRUS GUIDANCE IMPLEMENTATION
- 17. Takeout, Curbside Pickup, or Delivery Only
- 18. Social Distancing Implemented
- 19. Face Covering Used

#### Highly Susceptible Populations

#### WATER/HOT WATER
- 21. Hot and cold water available

#### LIQUID WASTE DISPOSAL
- 22. Sewage and wastewater properly disposed

#### VERMIN
- 23. No rodents, insects, birds, or animals

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**FOOD SAFETY AND CORONAVIRUS (COVID-19) SPECIAL INSPECTION OBSERVATIONS**

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