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

<table>
<thead>
<tr>
<th>In</th>
<th>N/O/N/A</th>
<th>CO</th>
<th>S</th>
<th>MAJ</th>
<th>OUT</th>
</tr>
</thead>
<tbody>
<tr>
<td>![Checkmark]</td>
<td>![X]</td>
<td>![X]</td>
<td>![X]</td>
<td>![X]</td>
<td>![X]</td>
</tr>
<tr>
<td>![Checkmark]</td>
<td>![X]</td>
<td>![X]</td>
<td>![X]</td>
<td>![X]</td>
<td>![X]</td>
</tr>
<tr>
<td>![Checkmark]</td>
<td>![X]</td>
<td>![X]</td>
<td>![X]</td>
<td>![X]</td>
<td>![X]</td>
</tr>
<tr>
<td>![Checkmark]</td>
<td>![X]</td>
<td>![X]</td>
<td>![X]</td>
<td>![X]</td>
<td>![X]</td>
</tr>
<tr>
<td>![Checkmark]</td>
<td>![X]</td>
<td>![X]</td>
<td>![X]</td>
<td>![X]</td>
<td>![X]</td>
</tr>
<tr>
<td>![Checkmark]</td>
<td>![X]</td>
<td>![X]</td>
<td>![X]</td>
<td>![X]</td>
<td>![X]</td>
</tr>
<tr>
<td>![Checkmark]</td>
<td>![X]</td>
<td>![X]</td>
<td>![X]</td>
<td>![X]</td>
<td>![X]</td>
</tr>
<tr>
<td>![Checkmark]</td>
<td>![X]</td>
<td>![X]</td>
<td>![X]</td>
<td>![X]</td>
<td>![X]</td>
</tr>
<tr>
<td>![Checkmark]</td>
<td>![X]</td>
<td>![X]</td>
<td>![X]</td>
<td>![X]</td>
<td>![X]</td>
</tr>
<tr>
<td>![Checkmark]</td>
<td>![X]</td>
<td>![X]</td>
<td>![X]</td>
<td>![X]</td>
<td>![X]</td>
</tr>
<tr>
<td>![Checkmark]</td>
<td>![X]</td>
<td>![X]</td>
<td>![X]</td>
<td>![X]</td>
<td>![X]</td>
</tr>
</tbody>
</table>

### FOOD FROM APPROVED SOURCES
- ![X] 15. Food obtained from approved source
- ![X] 16. Compliance with shelf stock tags, condition, display
- ![X] 17. Compliance with Shell Oyster Regulations
- ![X] 18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan
- ![X] 19. Consumer advisory provided for raw or undercooked foods
- ![X] 20. Licensed health care facilities/public & private schools; prohibited foods not offered
- ![X] 21. Hot and cold water available
- ![X] 22. Sewage and waste water properly disposed
- ![X] 23. No rodents, insects, birds, or animals

### WATER/HOT WATER
- ![X] Temp: 120°F

### LIQUID WASTE DISPOSAL
- ![X] 24. Sewage and waste water properly disposed

### VERMIN
- ![X] 25. No rodents, insects, birds, or animals

### PHYSICAL FACILITIES
- ![X] 39. Thermometers provided and accurate

### PERMANENT FOOD FACILITIES
- ![X] 42. Gypsum and other properly disposed; facilities maintained
- ![X] 43. Toilet facilities: properly constructed, supplied, cleaned
- ![X] 44. Premises; personal/cleaning items; vermin-proofing

### COMPLIANCE & ENFORCEMENT
- ![X] 46. No unapproved private homes/living or sleeping quarters

### OUT
- ![X] 39. Thermometers provided and accurate
- ![X] 40. Wiping cloths: properly used and stored
- ![X] 41. Plumbing: proper backflow devices
- ![X] 42. Gypsum and other properly disposed; facilities maintained
- ![X] 43. Toilet facilities: properly constructed, supplied, cleaned
- ![X] 44. Premises; personal/cleaning items; vermin-proofing
- ![X] 45. Floor, walls and ceilings; built, maintained, and clean
- ![X] 46. No unapproved private homes/living or sleeping quarters
- ![X] 47. Signs posted; last inspection report available

**Supervision**
- ![X] 24. Person in charge present and performs duties
- ![X] 25. Personal cleanliness and hair restraints
- ![X] 26. Approved thawing methods used, frozen food
- ![X] 27. Food separated and protected
- ![X] 28. Washing fruits and vegetables
- ![X] 29. Toxic substances properly identified, stored, used

**Food Safety Requirements**
- ![X] 30. Food storage; food storage containers identified
- ![X] 31. Consumer self-service
- ![X] 32. Food properly labeled & honestly presented
- ![X] 33. Food properly labeled & honestly presented
- ![X] 34. Warewashing facilities: installed, maintained, used; test strips
- ![X] 35. Equipment: Utensils approved; installed; clean; good repair, capacity
- ![X] 36. Equipment, utensils and linens: storage and use
- ![X] 37. Vending machines
- ![X] 38. Adequate ventilation and lighting; designated areas, use

**Equipment/Utensils/Linens**

**Food Storage/Display/Service**

**Personal Cleanliness**

**General Food Safety Requirements**

**Supervision**

**Food from Approved Sources**

**Water/Hot Water**

**Liquid Waste Disposal**

**Vermin**

**Physical Facilities**

**Permanent Food Facilities**

**Compliance & Enforcement**

**Received by (Print)**

Shannon Story

**Received by (Signature)**

Shannon Story

**Specialist (Print)**

Pat Sanders

**Specialist (Signature)**

Pat Sanders

**Title**

Owner

**Received by (Signature)**

Shannon Story

**Specialist (Print)**

Pat Sanders

**Specialist (Signature)**

Pat Sanders

**Re-inspection Date:**

**Date of Inspection:**

7/16/20

---

"Spoke w/ owner & employees re: OMB's REQUIRMENT: LEGAL USE OF FACE COVERINGS TO MEET CURRENT GOV'S MANDATE - INDOOR SEATING NOT AVAILABLE @ TIME OF INSPECTION"