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

### 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
  - Food Safety Cert Name: Kelly Tan  Exp Date: 11/19/2021

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

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

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

#### PROTECTION FROM CONTAMINATION
- 12. Returned and re-service of food
- 13. Food in good condition, safe and unadulterated
- 14. Food contact surfaces: clean and sanitized
- 15. Food obtained from approved source
- 16. Compliance with shell stock tags, condition, display
- 17. Compliance with Gulf Oyster Regulations
- 18. Compliance with variance, specialized process, reduced oxygen packaging & HACCP Plan
- 19. Consumer advisory provided for raw or undercooked foods
- 20. Licensed health care facilities/ public & private schools; prohibited foods not offered
- 21. Hot and cold water available Temp 120°F
- 22. Sewage and wastewater properly disposed
- 23. No rodents, insects, birds, or animals
- 24. Person in charge present and performs duties
- 25. Personal cleanliness and hair restraints
- 26. Approved thawing methods used, frozen food
- 27. Food separated and protected
- 28. Washing fruits and vegetables
- 29. Toxic substances properly identified, stored, used
- 30. Food storage; food storage containers identified
- 31. Consumer self-service
- 32. Food properly labeled & honestly presented

### PERSONAL CLEANLINESS
- 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. Ventilation machines
- 38. Adequate ventilation and lighting: designated areas, use

### PHYSICAL FACILITIES
- 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

### PERMANENT FOOD FACILITIES
- 45. Floor, walls and ceilings: built, maintained, and clean
- 46. No unapproved private homes/ living or sleeping quarters

### SIGNS REQUIREMENTS
- 47. Signs posted; last inspection report available

### COMPLIANCE & ENFORCEMENT
- 48. Plan Review
- 49. Permits Available
- 50. Impoundment
- 51. Permit Suspension

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**Received by (Print):** Lee Crosse  **Title:**

**Received by (Signature):**

**Specialist (Print):** Eric Cano  **Specialist (Signature):**

**Re-inspection Date:** next routine