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 = Not observed</th>
<th>N/A = Not applicable</th>
<th>COS = Corrected on-site</th>
<th>MAJ = Major violation</th>
<th>OUT = Out of Compliance</th>
</tr>
</thead>
</table>

### DEMONSTRATION OF KNOWLEDGE

- 1. Demonstration of knowledge; food safety certification
  - Food Safety Cert Name:  
  - Exp. Date: 4/17/21

### 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 and cold holding temperatures
- 8. Time as a public health control; procedures & records
- 9. Proper cooling methods
- 10. Proper cooking 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

### SUPERVISION

- 24. Person in charge present and performs duties
- 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

### EQUIPMENT/UTENSILS/LINENS

- 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

### FOOD FROM APPROVED SOURCES

- 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

### CONFORMANCE WITH APPROVED PROCEDURES

- 19. Consumer advisory provided for raw or undercooked foods

### WATER/HOT WATER

- 21. Hot and cold water available

### LIQUID WASTE DISPOSAL

- 22. Sewage and wastewater properly disposed

### 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 unsanitary private homes/ living or sleeping quarters

### SIGNS/REQUIREMENTS

- 47. Signs posted, last inspection report available

### COMPLIANCE & ENFORCEMENT

- 48. Plan Review
- 49. Permits Available
- 50. Imposition
- 51. Permit Suspension

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

**Received by (Signature):**  
**Specialist (Print):**  
**Specialist (Signature):**  
**Re-inspection Date:**
24. All frozen foods to be defrosted in one of three ways:

1. Under refrigeration
2. Under cool running water
3. During cooling process.

Six boxes of frozen hamburger patties & 1 box of frankfurters observed sitting out at time of inspection.