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

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
20. Licensed health care facilities/public & private schools; prohibited foods not offered

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

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

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

Received by (Print)

Title

Email:

Specialist (Print)

Specialist (Signature)

Re-inspection Date: