### FOOD FACILITY INSPECTION REPORT

**Facility Name:** Cafe 26  
**Address:** Berkeley Law School  
**Permit #:**  12/34/56  
**Permit Holder:** Day Lewis  
**Type of Inspection:** Routine  
**Date:** 01/10/14  
**Time In:**  
**Time Out:**

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<tr>
<td><strong>DEMONSTRATION OF KNOWLEDGE</strong></td>
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<td>1. Food safety certification</td>
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| Food Safety Certification Name: [Signature]  
Expiration Date: |
| **EMPLOYEE HEALTH & HYGIENIC PRACTICES** |
| 2. Communicable disease: reporting, restrictions & exclusions |
| 3. No discharge from eyes, nose & mouth  
| 4. Proper eating, tasting, drinking or tobacco use |
| **PREVENTING CONTAMINATION BY HANDS** |
| 5. Hands clean & properly washed; gloves properly used  
| 6. Adequate hand washing facilities supplied & accessible |
| **TIME & 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 & reserve of food  
| 13. Food in good condition, safe & unadulterated |
| 14. Food contact surfaces: clean & sanitized  
| Sanitizer: □ quaternary ammonium □ hot water □ other:  
Sanitizer concentration (ppm): 50 ppm  
Location: Dishwasher |
| **FOOD FROM APPROVED SOURCES** |
| 15. Food obtained from approved sources  
| 16. Compliance with shell stock tags, condition & display  
| 17. Compliance with Gulf Oyster Regulations |
| **CONFORMANCE WITH APPROVED PROCEDURES** |
| 18. Compliance with variance, specialized processes, reduced oxygen packaging & HACCP plan  
Proteins:  
1. Hot & cold water available:  
2. Liquid waste disposal  
3. Sewage & wastewater properly disposed  
4. Vermiculite |
| **CONSUMER ADVISORY** |
| 19. Consumer advisory provided for raw/undercooked foods  
Fresh: |
| **HIGHLY SUSCEPTIBLE POPULATIONS** |
| 20. Licensed health care facilities, public & private schools; prohibited foods not offered  
Probiotics: |
| 21. Hot & cold water available:  
22. Liquid waste disposal  
23. Sewage & wastewater properly disposed  
24. No rodents, insects, birds or animals |
| **SUPERVISION** |
| 24. Person in charge present & performs duties  
25. Personal cleanliness & has restraints |
| **GENERAL FOOD SAFETY REQUIREMENTS** |
| 26. Approved thawing methods used, frozen food  
27. Food separated & protected  
28. Fruits & vegetables washed  
29. Toxic substances properly identified, stored & used |
| **FOOD STORAGE/ SERVICE/DISPLAY** |
| 30. 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 & linens: properly used & stored  
37. Vending machines  
38. Adequate ventilation & lighting: designated areas, use  
39. Thermometers: provided & accurate  
40. Wiping clothes: properly used & stored |
| **PHYSICAL FACILITIES** |
| 41. Plumbing: proper backflow devices; leaks  
42. Garbage & refuse: properly disposed & facilities maintained  
43. Toilet facilities: properly constructed, supplied & cleaned  
44. Premises: personal, cleaning items, vermin-proofing |
| **PERMANENT FOOD FACILITIES** |
| 45. Floors, walls & ceilings: built, maintained & cleaned  
46. No unapproved private homes/ living or sleeping quarters |
| **SIGNS/ REQUIREMENTS** |
| 47. Signs posted; test inspection report available |
| **COMPLIANCE & ENFORCEMENT** |
| 48. Plan review  
49. Permits available  
50. Impoundment  
51. Permit suspension |

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

**Inpection Date:** 10/10/14  
**PASS**