FOOD FACILITY INSPECTION REPORT

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. Food safety certification
  - Food Safety Certification Name: Not posted at entrance
  - Expiration Date: N/A

**EMPLOYEE HEALTH & HYGIENIC PRACTICES**

- 2. Communicable disease: reporting, restrictions & exclusions
  - IN / N/A
- 3. No discharge from eyes, nose & mouth
  - IN / N/A
- 4. Proper eating, tasting, drinking or tobacco use
  - IN / N/A
- 5. Hands clean & properly washed; grossly properly used
  - IN / N/A
- 6. Adequate hand washing facilities supplied & accessible
  - IN / N/A
- 7. Proper hot and cold holding temperatures
  - IN / N/A
- 8. Time as a public health control: procedures & records
  - IN / N/A
- 9. Proper cooling methods
  - IN / N/A
- 10. Proper cooking time & temperatures
  - IN / N/A
- 11. Proper reheating procedures for hot holding
  - IN / N/A

**PROTECTION FROM CONTAMINATION**

- 12. Returned & reserve service of food
  - IN / N/A
- 13. Food in good condition, safe & unadulterated
  - IN / N/A
- 14. Food contact surfaces: clean & sanitized
  - IN / N/A
  - Sanitizer type: ○ chlorine ○ quaternary ammonium ○ hot water ○ other:
  - Sanitizer concentration (ppm): 0
  - Location: N/A

**FOOD FROM APPROVED SOURCES**

- 15. Food obtained from approved sources
  - IN / N/A
- 16. Compliance with shell stock tags, condition & display
  - IN / N/A
- 17. Compliance with Gulf Oyster Regulations
  - IN / N/A

**CONFIRMATION WITH APPROVED PROCEDURES**

- 18. Compliance with variance, specialized processes, reduced oxygen packaging & HACCP plan
  - IN / N/A

**CONSUMER ADVISORY**

- 19. Consumer advisory provided for raw/undercooked foods
  - IN / N/A

**HIGHLY SUSCEPTIBLE POPULATIONS**

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

**HOT WATER/ COLD WATER**

- 21. Hot & cold water available:
  - Cold temp. (°F): 170
  - Hot temp. (°F): 120

**LIQUID WASTE DISPOSAL**

- 22. Sewage & wastewater properly disposed
  - IN / N/A

**VERMIN**

- 23. No rodents, insects, birds or animals
  - IN / N/A

**SUPERVISION**

- 24. Person in charge present & performs duties
  - PERSONAL CLEANLINESS
- 25. Personal cleanliness & hair 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 cloths: 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; last 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.