## FOOD FACILITY INSPECTION REPORT

**Date:** 12/24/14  
**Time In:**   
**Time Out:**

### Facility Information
- **Name:** Dwight W. Child Care 2427 Dwight W.  
- **Address:**  
- **Permit #:**  
- **Exp. Date:**   
- **Permit Holder:** ECEP  
- **Type of Inspection:**

### Code of Compliance

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### Demonstration of Knowledge

#### Food Safety Certification
- **Expiration Date:**

#### Employee Health & Hygienic Practices
- 1. Communicable disease: reporting, restrictions & exclusions
- 2. No discharge from eyes, nose & mouth
- 3. Proper eating, tasting, drinking or tobacco use

#### Preventing Contamination by Hands
- 4. Hands clean & properly washed; gloves properly used
- 5. Adequate hand washing facilities supplied & accessible

#### Time & Temperature Relationships
- 6. Proper cooling methods
- 7. Proper cooling time & temperatures
- 8. Proper reheating procedures for hot holding

### Protection from Contamination
- 9. Food in good condition, safe & unadulterated
- 10. Food contact surfaces: clean & sanitized

### Food from Approved Sources
- 11. Food obtained from approved sources
- 12. Compliance with shell stock tags, condition & display
- 13. Compliance with Gulf Oyster Regulations

### Conformance with Approved Procedures
- 14. Compliance with variance, specialized processes, reduced oxygen packaging & HACCP plan

### Consumer Advisory
- 15. Consumer advisory provided for raw/undercooked foods

### Highly Susceptible Populations
- 16. Licensed health care facilities/public & private schools; prohibited foods not offered

### Hot Water / Cold Water
- 17. Hot & cold water available:
  - hot temp. (°F)
  - cold temp. (°F)

### Liquid Waste Disposal
- 18. Sewage & wastewater properly disposed

### Vermin
- 19. No rodents, insects, birds or animals

### Supervision
- 20. Person in charge presents & performs duties
- 21. Personal cleanliness & hair restraints

### General Food Safety Requirements
- 22. Approved thawing methods used, frozen food
- 23. Food separated & protected
- 24. Fruits & vegetables washed
- 25. Toxic substances properly identified, stored & used

### Food Storage/Service/Display
- 26. Food storage containers identified
- 27. Consumer self-service
- 28. Food properly labeled & honestly presented

### Equipment / Utensils / Linens
- 29. Nonfood-contact surfaces clean
- 30. Warewashing facilities: installed, maintained & used; test strips
- 31. Equipment & utensils: approved, installed & clean; good repair; capacity
- 32. Equipment, utensils & linens: properly used & stored

### Physical Facilities
- 33. Vending machines
- 34. Adequate ventilation & lighting; designated areas, use
- 35. Thermometers: provided & accurate
- 36. Wiping cloths: properly used & stored

### Permanent Food Facilities
- 37. Premises; personal / cleaning items; vermin-proofing

### Signs / Requirements
- 38. Signs posted; last inspection report available

### Compliance & Enforcement
- 39. Plan review
- 40. Permits available
- 41. Impoundment

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**Received by (print):** ERIKA MARTINEZ  
**Specialist (print):** PATRICK KAULBACH  
**Received by (signature):**  
**Specialist (signature):**  
**Title:** AAII RECEPTIONIST  
**Phone:**

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*Reasonable sanitation observed*