# FOOD FACILITY INSPECTION REPORT

**Facility Name:** FIO Cafe  
**Address:** Hear Business School

### 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:  
  - 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 cooking 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 type:  
  - Sanitizer concentration (ppm):  
  - Location:  

#### 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 package & HACCP plan**

#### CONSUMER ADVISORY

- **19. Consumer advisory provided for raw/undercooked foods**

#### HIGHLY SUSCEPTIBLE POPULATIONS

- **20. Licensed health care facilities: public & private schools; prohibited foods not offered**

#### HOT WATER/ COLD WATER

- **21. Hot & cold water available: cold temp. (°F)  
  hot temp. (°F)**

#### LIQUID WASTE DISPOSAL

- **22. Sewage & wastewater properly disposed**

#### VERMIN

- **23. No rodents, insects, birds or animals**

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

**Score:** 97/100  
**PASS**

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**Received by (print):**  
**Received by (signature):**  
**Title:***  

**Specialist (print):**  
**Specialist (signature):**  
**Phone:**  

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**Reinspection Date:**

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FOOD FACILITY INSPECTION REPORT

FIFO Cafe

TEMPERATURE CONTROL

<table>
<thead>
<tr>
<th>Type of Food</th>
<th>Temp. (°F)</th>
<th>Violation (P)</th>
<th>Process/ Holding Location</th>
<th>Food Discarded (amount)</th>
<th>Type of Food</th>
<th>Temp. (°F)</th>
<th>Violation</th>
<th>Process/ Holding Location</th>
<th>Food Discarded (amount)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fish</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
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<td></td>
</tr>
</tbody>
</table>

OBSERVATIONS & CORRECTIVE ACTIONS

1. Clean the interior surfaces of dish machine where build-up of white residue is observed. In discussion with manager, the residue resulted from low water temps that did not fully dissolve the detergent which is a solid formulation.

2. Eliminate the hot water leak at prep sink.

3. Provide a visible thermometer in the sushi display cooler.