FOOD FACILITY INSPECTION REPORT

DATE: 10/3/14
TIME IN: 7:30 a
TIME OUT: 

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: NOA
   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
5. Hands clean & properly washed; gloves properly used
6. Adequate hand washing facilities supplied & accessible
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

TIME & TEMPERATURE RELATIONSHIPS

12. Returned & rescue of food
13. Food in good condition, safe & unadulterated
14. Food contact surfaces: clean & sanitized
   sanitizer type:
   □ chlorine □ quaternary ammonium □ hot water □ other:

PROTECTION FROM CONTAMINATION

15. Food obtained from approved sources
16. Compliance with shell stock tags, condition & display
17. Compliance with Gulf Oyster Regulations
18. Compliance with variance, specialized processes, reduced oxygen packaging & HACCP plan

CONFORMITY WITH APPROVED PROCEDURES

19. Consumer advisory provided for raw/undercooked foods

CONSUMER ADVISORY

20. Licensed healthcare facilities; public & private schools; prohibited foods not offered
21. Hot & cold water available:
   hot temp. (°F) □ boil temp. (°F) □ hot temp. (°F)
   cold temp. (°F) □ cold temp. (°F)

LIQUID WASTE DISPOSAL

22. Sewage & wastewater properly disposed

VERMIN

23. No rodents, insects, birds or animals

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

SCORE: 96/100 PASS

Received by (print):
OLIVER B. SUBIA

Received by (signature):

Title:

Specialist (print):
PATRICK KAMM

Specialist (signature):

Phone:

REINSPECTION DATE

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FOOD FACILITY INSPECTION REPORT

Men's Faculty Club

TEMPERATURE CONTROL

<table>
<thead>
<tr>
<th>Type of Food</th>
<th>Temp. (°C)</th>
<th>Process/Holding Location</th>
<th>Food Discarded (amount)</th>
<th>Type of Food</th>
<th>Temp. (°C)</th>
<th>Process/Holding Location</th>
<th>Food Discarded (amount)</th>
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OBSERVATIONS & CORRECTIVE ACTIONS

1. A few rat droppings observed on the floor in the far corner, where rodent activity has been observed in the past. Clean the floor to remove evidence of rodent activity and continue to monitor for new activity.

2. Observed a bead of sweat fall off the nose of one food handler chopping vegetables. Employee advised to be mindful of potential food contamination.

3. Observed one slot filter missing at grill station exhaust hood at service line. Replace the missing filter.

NOTE: "PASS" placard posted today. Placard posted in public view in servery.