### FOOD FACILITY INSPECTION REPORT

**Facility Name:** Rec Sports Facility  
**Type of Inspection:** Radion

<table>
<thead>
<tr>
<th>IN</th>
<th>N/O</th>
<th>N/A</th>
<th>COS</th>
<th>MAJ</th>
<th>OUT</th>
<th>Date: 4/22/14</th>
<th>Time In: 12:01</th>
<th>Time Out:</th>
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#### DEMONSTRATION OF KNOWLEDGE

1. Food safety certification
   - Food Safety Certification Name:  
   - Expiration Date:

2. Communicable disease: reporting, restrictions & exclusions

3. No discharge from eyes, nose & mouth

4. Proper eating, tasting, drinking or tobacco use

#### EMPLOYEE HEALTH & HYGIENIC PRACTICES

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 cooling methods

10. Proper cooking time & temperatures

11. Proper reheating procedures for hot holding

#### PREVENTING CONTAMINATION BY HANDS

12. Returned & reserve of food

13. Food in good condition, safe & unadulterated

14. Food contact surfaces: clean & sanitized

#### 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

19. Consumer advisory provided for raw/undercooked foods

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

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

22. Sewage & wastewater properly disposed

23. No rodents, insects, birds or animals

#### SUPERVISION

24. Person in charge present & performs duties

25. Personal cleanliness & hair restraints

26. Approved thawing methods used, frozen food

27. Food separated & protected

28. Fruits & vegetables washed

29. Toxic substances properly identified, stored & used

#### GENERAL FOOD SAFETY REQUIREMENTS

30. Food storage containers identified

31. Consumer self-service

32. Food properly labeled & honestly presented

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

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*Keep paper towels in dispenser at sink!*