**FOOD FACILITY INSPECTION REPORT**

**Facility Name:** Bachele  
**Address:** BAMA PTA

**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

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**Examination Date:** Please provide

### 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  
- 4. Hands clean & properly washed; gloves properly used  
- 5. Adequate hand washing facilities supplied & accessible  
- 6. Proper cooking time & temperatures  
- 7. Proper hot and cold holding temperatures  
- 8. Time as a public health control: procedures & records  
- 9. Proper cooking methods  
- 10. Proper reheating procedures for hot holding

### TIME & TEMPERATURE RELATIONSHIPS

- 11. Returned & reserve of food  
- 12. Food in good condition, safe & unadulterated  
- 13. Food contact surfaces: clean & sanitized  

#### Sanitizer Type:
- [ ] chlorine  
- [ ] quaternary ammonium  
- [ ] hot water  
- [ ] other

#### Sanitizer Concentration (ppm):

### FOOD FROM APPROVED SOURCES

- 14. Compliance with variance, specialized processes, reduced oxygen packaging & HACCP plan

### CONFORMITY WITH APPROVED PROCEDURES

- 15. Compliance with shell stock tags, condition & display  
- 16. Compliance with Gulf Oyster Regulations  

### CONSUMER ADVISORY

- 17. Consumer advisory provided for raw/undercooked foods

### HIGHLY SUSCEPTIBLE POPULATIONS

- 18. Licensed health care facilities; public & private schools; prohibited foods not offered

### HOT WATER/ COLD WATER

- 19. Hot & cold water available:  
  - [ ] hot temp. (°F)  
  - [ ] cold temp. (°F)

### LIQUID WASTE DISPOSAL

- 20. Sewage & wastewater properly disposed

### VERMIN

- 21. No rodents, insects, birds or animals

### SUPERVISION

- 22. Person in charge present & performs duties

### PERSONAL CLEANLINESS

- 23. Personal cleanliness & hair restraints

### GENERAL FOOD SAFETY REQUIREMENTS

- 24. Approved thawing methods used, frozen food  
- 25. Food separated & protected  
- 26. Fruits & vegetables washed  
- 27. Toxic substances properly identified, stored & used

### FOOD STORAGE/ SERVICE/ DISPLAY

- 28. Food storage containers identified  
- 29. Consumer self-service  
- 30. Food properly labeled & honestly presented

### EQUIPMENT/ UTENSILS/ LINENS

- 31. Nonfood-contact surfaces clean  
- 32. Warewashing facilities: installed, maintained & used; test strips  
- 33. Equipment & utensils: approved, installed & clean; good repair; capacity

### PHYSICAL FACILITIES

- 34. Premises; personal/ cleaning items; vermin-proofing  
- 35. Vending machines  
- 36. Adequate ventilation & lighting; designated areas, use  
- 37. Thermometers: provided & accurate

### PERMANENT FOOD FACILITIES

- 38. Floors, walls & ceilings: built, maintained & cleaned  
- 39. Unapproved private homes/ living or sleeping quarters

### SIGNS/ REQUIREMENTS

- 40. Signs posted: last inspection report available

### COMPLIANCE & ENFORCEMENT

- 41. Plan review  
- 42. Permits available

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

**Received by (print):**

**Received by (signature):**

**Title:**

**Specialist (print):**

**Specialist (signature):**

**Phone:**

**REINSPECTION DATE:**

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* p. 1 of 1