**FOOD FACILITY INSPECTION REPORT**

**Date:** 9/18/17  
**Time In:**  
**Time Out:**

**Facility Name:** Eunice Cafe  
**Address:** Richmond Field Station

**Permit #:**  
**Exp. Date:**  
**Permit Holder:**  
**Type of Inspection:**  

<table>
<thead>
<tr>
<th>IN</th>
<th>N/O</th>
<th>N/A</th>
<th>COS</th>
<th>MAJ</th>
<th>OUT</th>
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</thead>
</table>
| IN | N/O | 1. Food safety certification  
Food Safety Certification Name:  
Expiration Date: |
| IN | N/O | 2. Communicable disease: reporting, restrictions & exclusions |
| IN | N/O | 3. No discharge from eyes, nose & mouth |
| IN | N/O | 4. Proper eating, tasting, drinking or tobacco use |
| IN | N/O | 5. Hands clean & properly washed; gloves properly used |
| IN | N/O | 6. Adequate hand washing facilities supplied & accessible |
| IN | N/O | 7. Proper hot and cold holding temperatures |
| IN | N/O | 8. Time as a public health control: procedures & records |
| IN | N/O | 9. Proper cooling methods |
| IN | N/O | 10. Proper cooking time & temperatures |
| IN | N/O | 11. Proper reheating procedures for hot holding |
| IN | N/O | 12. Returned & reservice of food |
| IN | N/O | 13. Food in good condition, safe & unadulterated |
| IN | N/O | 14. Food contact surfaces: clean & sanitized |
| IN | N/O | sanitizer type:  
- chlorine  
- quaternary ammonium  
- hot water  
- other:  
sanitizer concentration (ppm):  
location: |
| IN | N/O | 15. Food obtained from approved sources |
| IN | N/O | 16. Compliance with shelf stock tags, condition & display |
| IN | N/O | 17. Compliance with Gulf Oyster Regulations |
| IN | N/O | 18. Compliance with variance, specialized processes, reduced oxygen packaging & HACCP plan |
| IN | N/O | 19. Consumer advisory provided for raw/ undercooked foods |
| IN | N/O | 20. Licensed health care facilities/ public & private schools; prohibited foods not offered |
| IN | N/O | 21. HOT WATER/ COLD WATER  
- Hot water available:  
  - cold temp. (°F):  
  - hot temp. (°F):  
- COLD WATER |
| IN | N/O | 22. Sewage & wastewater properly disposed |
| IN | N/O | 23. No rodents, insects, birds or animals |

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

**SUPERVISION**

24. Person in charge present & performs duties  
PERSONAL CLEANLINESS  
25. Personal cleanliness & hair restraints  
GENERAL FOOD SAFETY REQUIREMENTS  
26. Approved thawing methods used, frozen food  
27. Food separated & protected  
28. Fruits & vegetables washed  
29. Toxic substances properly identified, stored & used  
FOOD STORAGE/ SERVICE/ DISPLAY  
30. Food storage containers identified  
31. Consumer self-service  
32. Food properly labeled & honestly presented  
EQUIPMENT/ UTENSILS/ LINENS  
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

**Reinspection Date:**  
**Passed:**

**Provide Food Safety Certificate:**  

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

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