FOOD FACILITY INSPECTION REPORT

Facility Name: House of P. Jasani
Address: MLK Student Union

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

2. **2. Communicable disease: reporting, restrictions & exclusions**
   - **Person:**
   - **Date:**

3. **3. No discharge from eyes, nose & mouth**
   - **Person:**
   - **Date:**

4. **4. Proper eating, tasting, drinking or tobacco use**

5. **5. Hands clean & properly washed; gloves properly used**

6. **6. Adequate hand washing facilities supplied & accessible**

### EMPLOYEE HEALTH & HYGIENIC PRACTICES

7. **7. Proper hot and cold holding temperatures**

8. **8. Time as a public health control: procedures & records**

9. **9. Proper cooling methods**

10. **10. Proper cooking time & temperatures**

11. **11. Proper reheating procedures for hot holding**

### PREVENTING CONTAMINATION BY HANDS

12. **12. Returned & reservice of food**

13. **13. Food in good condition, safe & unadulterated**

   - **Sanitizer type:**
   - **Sanitizer concentration (ppm):**
   - **Location:**

### TIME & TEMPERATURE RELATIONSHIPS

15. **15. Food obtained from approved sources**

16. **16. Compliance with shelf stock tags, condition & display**

17. **17. Compliance with Gulf Oyster Regulations**

### FOOD FROM APPROVED SOURCES

18. **18. Compliance with variance, specialized processes, reduced oxygen packaging & HACCP plan**

### CONFORMANCE WITH APPROVED PROCEDURES

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

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

### CONSUMER ADVISORY

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

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

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

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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**

Storage/Service/Display:
- **30. Food storage containers identified**
- **31. Consumer self-service**
- **32. Food properly labeled & honestly presented**

Equipment/Utensils/Linen:
- **33. Non-food-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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See reverse side for the code sections and general requirements that correspond to each violation listed above.

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Received by (print): [Signature]
Received by (signature): [Signature]
Title:

Specialist (print): [Signature]
Specialist (signature): [Signature]
Phone:

REINSPECTION DATE: [Signature]
TEMPERATURE CONTROL

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

1. Replace hand sanitizer at hand wash sink dispenser with liquid soap (at pot wash station).
2. Provide readily visible thermometer in the pizza prep cooler.
3. Clean cabinet under the hand wash sink at house of Pi service counter.
4. Label spray bottles with name of contents.
5. Replace missing ceiling panel at pot wash station.