**FOOD FACILITY INSPECTION REPORT**

**Date:** 9-25-15

**Facility Name:** Men's Faculty Club

<table>
<thead>
<tr>
<th>Type of Inspection:</th>
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<tbody>
<tr>
<td>MFC</td>
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**In compliance** | **N/O** = Not observed | **N/A** = Not applicable | **COS** = Corrected on-site | **MAJ** = Major violation | **OUT** = Out of compliance |

### DEMONSTRATION OF KNOWLEDGE

**Food Safety Certification:**

- **Food Safety Certification Name:** [Name]
- **Expiration Date:** [Date]

### 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. **Proper hand washing facilities supplied & accessible**
6. **Proper hot and cold holding temperatures**
7. **Time as a public health control: procedures & records**
8. **Proper cooling methods**
9. **Proper reheating procedures for hot holding**

### PROTECTION FROM CONTAMINATION

10. **Returned & reserve of food**
11. **Food in good condition, safe & unadulterated**
12. **Food contact surfaces: clean & sanitized**
13. **Sanitizer type:**
    - [ ] chlorine
    - [ ] quaternary ammonium
    - [ ] hot water
    - [ ] other:
    - **Sanitizer concentration (ppm):** [ppm]

### FOOD FROM APPROVED SOURCES

14. **Compliance with shell stock tags, condition & display**
15. **Compliance with Gulf Oyster Regulations**
16. **Compliance with variance, specialized processes, reduced oxygen packaging & HACCP plan**

### CONSUMER ADVISORY

17. **Consumer advisory provided for raw/undercooked foods**
18. **Licensed health care facilities/public & private schools: prohibited foods not allowed**
19. **Hot & cold water available:**
    - Cold temp. (°F)
    - Hot temp. (°F)
20. **Sewage & wastewater properly disposed**
21. **No rodents, insects, birds or animals**

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

**Reinspection Date:** PASS

**Title:** [Title]

**Specialist:** [Specialist]

**Phone:** [Phone]

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No significant health code violations.