FOOD FACILITY INSPECTION REPORT

Facility Name: Micro Yali's
Address: VLSB Court
Permit #: A. Amzel

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**DEMONSTRATION OF KNOWLEDGE**

1. Food safety certification

**EMPLOYEE HEALTH & HYGIENIC PRACTICES**

2. Communicable disease: reporting, restrictions & exclusions
3. No discharge from eyes, nose & mouth
4. Proper eating, tasting, drinking or tobacco use
5. Hands clean & properly washed; gloves properly used
6. Adequate hand washing facilities supplied & accessible

**PREVENTING CONTAMINATION BY HANDS**

7. Proper hot and cold holding temperatures
8. Time as a public health control: procedures & records
9. Proper cooking methods
10. Proper cooling time & temperatures
11. Proper reheating procedures for hot holding

**TIME & TEMPERATURE RELATIONSHIPS**

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

**CONFORMANCE WITH APPROVED PROCEDURES**

19. Consumer advisory provided for raw/undercooked foods
20. Licensed healthcare facilities' public & private schools; prohibited foods not offered
21. Hot & cold water available: cold temp. (°F)
22. Sewage & wastewater properly disposed
23. No rodents, insects, birds or animals

**FOOD STORAGE/ SERVICE/ DISPLAY**

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
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

**CONSUMER ADVISORY**

45. Floors, walls & ceilings: built, maintained & cleaned
46. No unapproved private homes/lying or sleeping quarters

**HIGHLY SUSCEPTIBLE POPULATIONS**

47. Signs posted; last inspection report available

**HOT WATER/ COLD WATER**

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.

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

R E I N S P E C T I O N DATE