FOOD FACILITY INSPECTION REPORT

Facility Name: Simpson

Address: 2227 Piedmont Ave

Date: 3/10/16

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. Food safety certification
   Food Safety Certification Name: Maria Garcia
   Expiration Date: 2/28/18

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

TIME & TEMPERATURE RELATIONSHIPS

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

PROTECTION FROM CONTAMINATION

12. Returned & reserve of food
13. Food in good condition, safe & unadulterated
14. Food contact surfaces: clean & sanitized
   Sanitizer type:
   - Chlorine
   - Quaternary ammonium
   - Hot water
   - Other
   Sanitizer concentration (ppm)
   - ppm
   - Location

FOOD FROM APPROVED SOURCES

15. Food obtained from approved sources
16. Compliance with shell stock tags, condition & display
17. Compliance with Gulf Oyster Regulations

CONFIRMATION WITH APPROVED PROCEDURES

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

CONSUMER ADVISORY

19. Consumer advisory provided for raw/undercooked foods

HIGHLY SUSPECTIBLE POPULATIONS

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

HOT WATER/ COLD WATER

21. Hot & cold water available:
   -Ö hot temp. (°F)
   -Ö cold temp. (°F)

LIQUID WASTE DISPOSAL

22. Sewage & wastewater properly disposed

VERMIN

23. No rodents, insects, birds or animals

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

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: 3/10/16
TEMPERATURE CONTROL

<table>
<thead>
<tr>
<th>Type of Food</th>
<th>Temp. (°F)</th>
<th>Violation (P)</th>
<th>Process/ Holding Location</th>
<th>Food Discarded (amount)</th>
<th>Type of Food</th>
<th>Temp. (°F)</th>
<th>Violation (P)</th>
<th>Process/ Holding Location</th>
<th>Food Discarded (amount)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Food temp. ok

OBSERVATIONS & CORRECTIVE ACTIONS

1. Final rinse temp at dish machine shall be 180°F minimum, Gauge displayed 130°F at time of inspection. Per facility manager, a work order has already been submitted.

2. Replace the damaged grease filter in the exhaust hood above the tilt skillets.

3. Replace the damaged panel cover at light switch by the cookline hand wash sinks.

Date: 8/10/16