### Food Facility Inspection Report

**Date:** 10/12/16  
**Time In:**  
**Time Out:**

#### DEMONSTRATION OF KNOWLEDGE

1. **Food safety certification**
   - **Food Safety Certification Name:** Mary Ferrer  
   - **Expiration Date:** 8/2021

#### 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**

#### PREVENTING CONTAMINATION BY HANDS

1. **Hands clean & properly washed; gloves properly used**
2. **Adequate hand washing facilities supplied & accessible**

#### TIME & TEMPERATURE RELATIONSHIPS

1. **Proper hot and cold holding temperatures**
2. **Time as a public health control: procedures & records**
3. **Proper cooking methods**
4. **Proper cooking time & temperatures**

#### PROTECTION FROM CONTAMINATION

1. **Returned & reservice of food**
2. **Food in good condition, safe & unadulterated**
3. **Food contact surfaces: clean & sanitized**
   - **Sanitizer type:** chloramine, quaternary ammonium, hot water, other:  
   - **Sanitizer concentration (ppm):** 2,000  
   - **Location:** 3-Coma

#### FOOD FROM APPROVED SOURCES

1. **Food obtained from approved sources**
2. **Compliance with shell stock tags, condition & display**
3. **Compliance with Gulf Oyster Regulations**

#### CONFORMANCE WITH APPROVED PROCEDURES

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

#### CONSUMER ADVISORY

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

#### HIGHLY SUSCEPTIBLE POPULATIONS

1. **Licensed health care facilities/public & private schools; prohibited foods not offered**
2. **Hot & cold water available:** cold temp. (°F), hot temp. (°F)

#### LIQUID WASTE DISPOSAL

1. **Sewage & wastewater properly disposed**
2. **Vermin**
   - **No rodents, insects, birds or animals**

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The facility is in compliance with the code sections and general requirements that correspond to each violation listed above.

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

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**#45 - Clean floors @ Pete's Counter.**

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**REINSPECTION DATE:**

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