**FOOD FACILITY INSPECTION REPORT**

**Facility Name:** [Name]
**Address:** [Address]
**Permit #:** [Permit]
**Exp. Date:** [Date]

**Type of Inspection:** [Type]

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<th>IN</th>
<th>N/O</th>
<th>N/A</th>
<th>COS</th>
<th>MAJ</th>
<th>OUT</th>
<th>Out of compliance</th>
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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

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

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

19. Consumer advisory provided for raw/undercooked foods

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

21. Hot & cold water available; cold temp. (°F) > 120 
   Hot temp. (°F) > 180

**WASTE DISPOSAL**

22. Sewage & wastewater properly disposed

23. No rodents, insects, birds or animals

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

**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

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**CONDITIONAL PASS**

**REINSPECTION DATE:** [Date]
**TEMPERATURE CONTROL**

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

1. Eliminate evidence of cockroach activity observed under the 2-door freezer and under the grease trap device.

2. Thoroughly clean and maintain the floors to remove accumulation food debris that can be a food source for cockroaches.

3. Provide grease trap cleaning by a professional company. Keep receipt of service for proof that trap was cleaned.

   The facility has persistent odor of grease in the kitchen. Owner stated he removes grease solids from the trap every 2 weeks; however, the trap requires cleaning of interior trap surfaces by a professional company.

**CONDITIONAL PASS for inspection today.**
Yellow placard posted at front entry.

Reinspection on 6/5/16.