**FOOD FACILITY INSPECTION REPORT**

**Facility Name:** BSFC Market  
**Permit #:** BSFC  
**Type of Inspection:** Regular

<table>
<thead>
<tr>
<th>IN</th>
<th>N/O</th>
<th>N/A</th>
<th>COS</th>
<th>MAJ</th>
<th>OUT</th>
</tr>
</thead>
<tbody>
<tr>
<td>IN</td>
<td>N/O</td>
<td>N/A</td>
<td>1. Food safety certification</td>
<td>Food Safety Certification Name:</td>
<td>2024</td>
</tr>
<tr>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>2. Communicable disease: reporting, restrictions &amp; exclusions</td>
<td></td>
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</tr>
<tr>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>3. No discharge from eyes, nose &amp; mouth</td>
<td></td>
<td></td>
</tr>
<tr>
<td>IN</td>
<td>N/O</td>
<td>N/A</td>
<td>4. Proper eating, tasting, drinking or tobacco use</td>
<td></td>
<td></td>
</tr>
<tr>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>5. Hands clean &amp; properly washed, gloves properly used</td>
<td></td>
<td></td>
</tr>
<tr>
<td>IN</td>
<td>N/O</td>
<td>N/A</td>
<td>6. Adequate hand washing facilities supplied &amp; accessible</td>
<td></td>
<td></td>
</tr>
<tr>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>7. Proper hot and cold holding temperatures</td>
<td></td>
<td></td>
</tr>
<tr>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>8. Time as a public health control: procedures &amp; records</td>
<td></td>
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</tr>
<tr>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>9. Proper cooling methods</td>
<td></td>
<td></td>
</tr>
<tr>
<td>IN</td>
<td>N/O</td>
<td>N/A</td>
<td>10. Proper cooking time &amp; temperatures</td>
<td></td>
<td></td>
</tr>
<tr>
<td>IN</td>
<td>N/O</td>
<td>N/A</td>
<td>11. Proper reheating procedures for hot holding</td>
<td></td>
<td></td>
</tr>
<tr>
<td>N/A</td>
<td>N/O</td>
<td>N/A</td>
<td>12. Returned &amp; reserve of food</td>
<td></td>
<td></td>
</tr>
<tr>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>13. Food in good condition, safe &amp; unadulterated</td>
<td></td>
<td></td>
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<tr>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>14. Food contact surfaces: clean &amp; sanitized</td>
<td></td>
<td></td>
</tr>
<tr>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>15. Food obtained from approved sources</td>
<td></td>
<td></td>
</tr>
<tr>
<td>N/A</td>
<td>N/O</td>
<td>N/A</td>
<td>16. Compliance with shelf stock tags, condition &amp; display</td>
<td></td>
<td></td>
</tr>
<tr>
<td>N/A</td>
<td>N/O</td>
<td>N/A</td>
<td>17. Compliance with Gulf Oyster Regulations</td>
<td></td>
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<tr>
<td>IN</td>
<td>N/O</td>
<td>N/A</td>
<td>18. Compliance with variance, specialized processes, reduced oxygen packaging &amp; HACCP plan</td>
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</tr>
<tr>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>19. Consumer advisory provided for raw/undercooked foods</td>
<td></td>
<td></td>
</tr>
<tr>
<td>N/A</td>
<td>N/O</td>
<td>N/A</td>
<td>20. Licensed health care facilities/public &amp; private schools; prohibited foods not offered</td>
<td></td>
<td></td>
</tr>
<tr>
<td>N/A</td>
<td>N/O</td>
<td>N/A</td>
<td>21. Hot &amp; cold water available; cold temp. (°F) &gt; 41°F</td>
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<td></td>
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<tr>
<td>N/A</td>
<td>N/O</td>
<td>N/A</td>
<td>22. Sewage &amp; wastewater properly disposed</td>
<td></td>
<td></td>
</tr>
<tr>
<td>N/A</td>
<td>N/O</td>
<td>N/A</td>
<td>23. No rodents, insects, birds or animals</td>
<td></td>
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</tr>
</tbody>
</table>

**SUPervision**

24. Person in charge present & performs duties

**personal cleAnliness**

25. Personal cleanliness & hair restraints

**General foil 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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See reverse side for complete listing of violations and general requirements that correspond to each violation listed above.

**Received by:**

**Specialist (print):**

**Specialist (signature):**

**Title:**

**Phone:** 810-545-9785

**Reinspection Date:** 5/16/18
BSFC

TEMPERATURE CONTROL

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

OBSERVATIONS & CORRECTIVE ACTIONS

BACK KITCHEN

1. Eliminate fruit fly activity.
   - Remove spoiled produce.
   - Clean surfaces to remove food residues that attract flies.
   - Keep surfaces clean and dry.

2. Eliminate moth activity.
   - Once prepackages foods are opened, transfer them to sturdy containers with tight-fitting lids.
   - Do not store products like grains and flours for extended periods.
   - Discard any products where moths or webbing observed.

3. Clean and maintain the floor.

FRONT OF HOUSE

4. Clean and maintain Kombucha dispenser nozzles.

5. Remove any spoiling produce on display that attracts fruit flies.