Food Facility Inspection Report

Date: 5/9/18

Facility Name: Babette Pete
Address: South Hall

Permit #: [Blank]
Exp. Date: [Blank]
Permit Holder: [Blank]
Type of Inspection: [Blank]

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: [Blank]
   - Expiration Date: [Blank]

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

PREVENTING CONTAMINATION BY HANDS

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):
       - 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

CONFORMANCE 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 SUSCEPTIBLE POPULATIONS

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

HOT WATER/ COLD WATER

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

LIQUID WASTE DISPOSAL

22. Sewage & wastewater properly disposed

VERMIN

23. No rodents, insects, birds or animals

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

Received by (print): Noraker Heiser
Specialist (print): Patrick Kambel

Received by (signature): [Signature]
Specialist (signature): [Signature]

Title: [Blank]
Phone: [Blank]

Pass
### TEMPERATURE CONTROL

<table>
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<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>
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<tbody>
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<td>Temps</td>
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### OBSERVATIONS & CORRECTIVE ACTIONS

1. Provide a general cleaning for the space to remove coffee grounds and dust from floor, window sills, equipment etc.
2. Clean the ceiling to remove spiderwebs. You may need to have the building manager submit a work request to campus facility services to assist with this.