**FOOD FACILITY INSPECTION REPORT**

**Facility Name:** Beer Market  
**Address:** Unit 3

<table>
<thead>
<tr>
<th>Permit #</th>
<th>Exp. Date</th>
<th>Permit Holder</th>
<th>Type of Inspection</th>
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<tr>
<th>IN</th>
<th>NO</th>
<th>N/A</th>
<th>COS</th>
<th>MAJ</th>
<th>OUT</th>
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**DEMONSTRATION OF KNOWLEDGE**

**IN N/O N/A**
- 1. Food safety certification
- 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

**EMPLOYEE HEALTH & HYGIENIC PRACTICES**

**IN N/O N/A**
- N/A

**PREVENTING CONTAMINATION BY HANDS**

**IN N/O N/A**
- N/A

**TIME & TEMPERATURE RELATIONSHIPS**

**IN N/O N/A**
- N/A

**PROTECTING FROM CONTAMINATION**

**IN N/O N/A**
- N/A

**FOOD FROM APPROVED SOURCES**

**IN N/O N/A**
- N/A

**CONFORMANCE WITH APPROVED PROCEDURES**

**IN N/A**
- N/A

**CONSUMER ADVISORY**

**HIGHLY SUSCEPTIBLE POPULATIONS**

**IN N/A**
- N/A

**HOT WATER/ COLD WATER**

**IN**
- N/A

**LIQUID WASTE DISPOSAL**

**IN**
- N/A

**VERMIN**

**IN**
- N/A

**23. No rodents, insects, birds or animals**

**SUPERVISION**

**IN N/O N/A**
- N/A

**PERSONAL CLEANLINESS**

**IN N/O N/A**
- N/A

**GENERAL FOOD SAFETY REQUIREMENTS**

**IN N/O N/A**
- N/A

**FOOD STORAGE/ SERVICE/ DISPLAY**

**IN N/O N/A**
- N/A

**EQUIPMENT/ UTENSILS/ LINENS**

**IN N/O N/A**
- N/A

**PHYSICAL FACILITIES**

**IN N/O N/A**
- N/A

**PERMANENT FOOD FACILITIES**

**IN N/O N/A**
- N/A

**SIGNS/ REQUIREMENTS**

**IN N/O N/A**
- N/A

**COMPLIANCE & ENFORCEMENT**

**IN N/O N/A**
- N/A

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

**REINSPECTION DATE**

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