FOOD FACILITY INSPECTION REPORT

Facility Name: Free Speech Cye M31 Hall
Permit #: D-B-000
Type of Inspection: R+1/0

Date: 7/24/18

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

IN  1. Food safety certification
Food Safety Certification Name: [Signature]
Expiration Date: [Signature]

EMPLOYEE HEALTH & HYGIENIC PRACTICES

IN  2. Communicable disease: reporting, restrictions & exclusions
IN  3. No discharge from eyes, nose & mouth
IN  4. Proper eating, tasting, drinking or tobacco use

PREVENTING CONTAMINATION BY HANDS

IN  5. Hands clean & properly washed; gloves properly used
IN  6. Adequate hand washing facilities supplied & accessible

TIME & TEMPERATURE RELATIONSHIPS

IN  7. Proper hot and cold holding temperatures
IN  8. Time as a public health control: procedures & records
IN  9. Proper cooling methods
IN  10. Proper cooking time & temperatures
IN  11. Proper reheating procedures for hot holding

PROTECTION FROM CONTAMINATION

IN  12. Returned & reserve of food
IN  13. Food in good condition, safe & unadulterated
IN  14. Food contact surfaces: clean & sanitized

FOOD FROM APPROVED SOURCES

IN  15. Food obtained from approved sources
IN  16. Compliance with shelf stock tags, condition & display
IN  17. Compliance with Gulf Oyster Regulations

CONFORMANCE WITH APPROVED PROCEDURES

IN  18. Compliance with variance, specialized processes, reduced oxygen packaging & HACCP plan

CONSUMER ADVISORY

IN  19. Consumer advisory provided for raw/undercooked foods

HIGHLY SUSCEPTIBLE POPULATIONS

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

HOT WATER/ COLD WATER

IN  21. Hot & cold water available: cold temp. (°F) > 120°; hot temp. (°F)

LIQUID WASTE DISPOSAL

CIN  22. Sewage & wastewater properly disposed

VERMIN

CIN  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

IN  24. Person in charge present & performs duties

PERSONAL CLEANLINESS

IN  25. Personal cleanliness & hair restraints

GENERAL FOOD SAFETY REQUIREMENTS

IN  26. Approved thawing methods used; frozen food
IN  27. Food separated & protected
IN  28. Fruits & vegetables washed
IN  29. Toxic substances properly identified, stored & used

FOOD STORAGE/ SERVICE/ DISPLAY

IN  30. Food storage containers identified
IN  31. Consumer self-service
IN  32. Food properly labeled & honestly presented

EQUIPMENT/ UTENSILS/ LINENS

IN  33. Nonfood-contact surfaces clean
IN  34. Warewashing facilities: installed, maintained & used; test strips
IN  35. Equipment & utensils: approved, installed & clean; good repair; capacity
IN  36. Equipment, utensils & linens: properly used & stored
IN  37. Vending machines
IN  38. Adequate ventilation & lighting; designated areas, use
IN  39. Thermometers: provided & accurate
IN  40. Wiping cloths: properly used & stored

PHYSICAL FACILITIES

IN  41. Plumbing: proper backflow devices; leaks
IN  42. Garbage & refuse: properly disposed; facilities maintained
IN  43. Toilet facilities: properly constructed, supplied & cleaned
IN  44. Premises; personal/cleaning items; vermin-proofing

PERMANENT FOOD FACILITIES

IN  45. Floors, walls & ceilings: built, maintained & cleaned
IN  46. No unapproved private homes/living or sleeping quarters

SIGNS/ REQUIREMENTS

IN  47. Signs posted; last inspection report available

COMPLIANCE & ENFORCEMENT

IN  48. Plan review
IN  49. Permits available
IN  50. Impoundment
IN  51. Permit suspension

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

Title: [Signature]
Phone: [Signature]

REINSPECTION DATE