# FOOD FACILITY INSPECTION REPORT

**Facility Name:** House of Pi  
**Address:** MLK Student Union  
**Permit:** Charwell's

<table>
<thead>
<tr>
<th>IN = In compliance</th>
<th>N/O = Not observed</th>
<th>N/A = Not applicable</th>
<th>COS = Corrected on-site</th>
<th>MAJ = Major violation</th>
<th>OUT = Out of compliance</th>
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<td><strong>DEMONSTRATION OF KNOWLEDGE</strong></td>
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<td>1. Food safety certification</td>
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<tr>
<td><strong>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</strong></td>
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<td>2. Communicable disease: reporting, restrictions &amp; exclusions</td>
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<td>3. No discharge from eyes, nose &amp; mouth</td>
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<td>4. Proper eating, tasting, drinking or tobacco use</td>
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<tr>
<td><strong>PREVENTING CONTAMINATION BY HANDS</strong></td>
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<td>5. Hands clean &amp; properly washed; gloves properly used</td>
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<td>6. Adequate hand washing facilities supplied &amp; accessible</td>
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<tr>
<td><strong>TIME &amp; TEMPERATURE RELATIONSHIPS</strong></td>
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<td>7. Proper hot and cold holding temperatures</td>
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<td>8. Time as a public health control: procedures &amp; records</td>
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<td>9. Proper cooling methods</td>
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<td>10. Proper cooking time &amp; temperatures</td>
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<td>11. Proper reheating procedures for hot holding</td>
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<td><strong>PROTECTION FROM CONTAMINATION</strong></td>
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<td>12. Returned &amp; reserve of food</td>
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<td>13. Food in good condition, safe &amp; unadulterated</td>
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<td>14. Food contact surfaces: clean &amp; sanitized</td>
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<td><strong>FOOD FROM APPROVED SOURCES</strong></td>
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<td>15. Food obtained from approved sources</td>
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<td>16. Compliance with shell stock tags, condition &amp; display</td>
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<td>17. Compliance with Gulf Oyster Regulations</td>
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<td><strong>CONFORMANCE WITH APPROVED PROCEDURES</strong></td>
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<td>18. Compliance with variance, specialized processes, reduced oxygen packaging &amp; HACCP plan</td>
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<td><strong>CONSUMER ADVISORY</strong></td>
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<td><strong>HIGHLY SUSCEPTIBLE POPULATIONS</strong></td>
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<td>20. Licensed health care facilities; public &amp; private schools; prohibited foods not offered</td>
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<td><strong>HOT WATER/ COLD WATER</strong></td>
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<td>21. Hot &amp; cold water available: cold temp. (°F)</td>
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<td><strong>LIQUID WASTE DISPOSAL</strong></td>
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<td>23. Sewage &amp; wastewater properly disposed</td>
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**See reverse side for the sections and general requirements that correspond to each violation listed above.**