## Demonstration of Knowledge

<table>
<thead>
<tr>
<th>COS</th>
<th>MAJ</th>
<th>OUT</th>
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</thead>
<tbody>
<tr>
<td>IN</td>
<td>N/O</td>
<td>N/A</td>
</tr>
</tbody>
</table>

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

## Supervision

- Person in charge present & performs duties
- Personal cleanliness & hair restraints
- Approved thawing methods used; frozen food
- Food separated & protected
- Fruits & vegetables washed
- Toxic substances properly identified, stored & used

## Food Storage/Service/Display

- Food storage containers identified
- Consumer self-service
- Food properly labeled & honestly presented
- Equipment & utensils: approved, installed & clean; good repair; capacity
- Equipment, utensils & linens: properly used & stored
- Vending machines
- Adequate ventilation & lighting; designated areas, use
- Thermometers: provided & accurate
- Wiping cloths: properly used & stored

## Physical Facilities

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

## Permanent Food Facilities

- Floors, walls & ceilings: built, maintained & cleaned
- No unapproved private homes/ living or sleeping quarters

## Signs/Requirements

- Signs posted; last inspection report available

## Compliance & Enforcement

- Plan review
- Permits available
- Impoundment
- Permit suspension

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See reverse side for the code sections and general requirements that correspond to each violation listed above.
Thoroughly clean and maintain the floors in main kitchen prep and in pizza station. Residue and debris observed under equipment and along floor-wall junction. Also clean floor sinks.

Provide covers to 2 food containers in Cooler #1.

Final cooking temperature of poultry, beef, pork, fish shall be checked to ensure required minimum internal temps are reached:

- Poultry - 165°F
- Ground beef - 155°F
- Steak/pork/fish - 145°F

Food that is subject to temp control, where time is used instead of temperature, shall be done only under a written protocol that includes time stamps on food products to indicate the time that is 4 hours after removal from temp control. Such be observed by service line that requires this plan.
FOOD FACILITY INSPECTION REPORT

Date: 7/19/18

TEMPERATURE CONTROL

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

<table>
<thead>
<tr>
<th>Documentation required for all facilities with PHF</th>
<th>NO PHF</th>
<th>Inspector Thermometer #</th>
</tr>
</thead>
</table>

OBSERVATIONS & CORRECTIVE ACTIONS

5. Facility has agreed to begin using temperature logs when monitoring food temps throughout the facility. Logs should be maintained for:
   a) hot holding
   b) cold holding
   c) final cooling temp.
   d) cooling hot food

6. The fly device sitting on top of the kombucha cooler shall be well-maintained next to the unit, but not above it.

7. Facility may donate prepared food that has not been served. You may donate to a non-profit entity who picks up food from your facility. Please consider participating in food donations to help feed the food-insecure population.

8. Recommend use of a maximum registering temp device that runs through the dish machine to verify surface temp of utensils in the final rinse. At time of inspection, the read-out display showed final Rinse of 107°F