### FOOD FACILITY INSPECTION REPORT

**Date:** 9/13/18  
**Time In:**  
**Time Out:**

<table>
<thead>
<tr>
<th>Facility Name: Old Damasco</th>
<th>Address: MK Student Union</th>
</tr>
</thead>
<tbody>
<tr>
<td>Permit #:</td>
<td>Exp. Date:</td>
</tr>
<tr>
<td>Permit Holder:</td>
<td>Type of Inspection:</td>
</tr>
</tbody>
</table>

**COS** = Corrected on-site  
**MAJ** = Major violation  
**OUT** = Out of compliance  

<table>
<thead>
<tr>
<th>IN = In compliance</th>
<th>N/O = Not observed</th>
<th>N/A = Not applicable</th>
</tr>
</thead>
</table>

#### DEMONSTRATION OF KNOWLEDGE

1. Food safety certification  
   - Food Safety Certification Name:  
   - Expiration Date:  

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 & reservice 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:
15. Food obtained from approved sources
16. Compliance with shell stock tags, condition & display
17. Compliance with Gulf Oyster Regulations
18. Compliance with variance, specialized processes, reduced oxygen packaging & HACCP plan
19. Consumer advisory provided for raw/undercooked foods
20. Licensed health care facilities/public & private schools: prohibited foods not offered
21. Hot & cold water available:  
   - Cold temp. (°F):  
   - Hot temp. (°F):  
22. Sewage & wastewater properly disposed
23. No rodents, insects, birds or animals

#### SUPERVISION

24. Person in charge presents & performs duties
25. Personal cleanliness & hair neatness
26. Approved thawing methods used, frozen food
27. Food separated & protected
28. Fruits & vegetables washed
29. Toxic substances properly identified, stored & used

#### GENERAL FOOD SAFETY REQUIREMENTS

30. Food storage containers identified
31. Consumer self-service
32. Food properly labeled & honestly presented
33. Non-food-contact surfaces clean
34. Warewashing facilities: installed, maintained & used; test strips
35. Equipment & utensils: approved, installed & clean; good repair; capacity
36. Equipment, utensils & linens: properly used & stored
37. Vending machines
38. Adequate ventilation & lighting; designated areas, use
39. Thermometers: provided & accurate
40. Wiping cloths: properly used & stored

#### PHYSICAL FACILITIES

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

#### PERMANENT FOOD FACILITIES

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

#### SIGNS/REQUIREMENTS

47. Signs posted; last inspection report available

#### COMPLIANCE & ENFORCEMENT

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

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

**Received by (print):** [Signature]  
**Received by (signature):**  
**Title:**  
**Specialist (print):** [Signature]  
**Specialist (signature):**  
**Phone:**  

**REINSPECTION DATE:**

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