## FOOD FACILITY INSPECTION REPORT

**Date:** 2/14/17

**Facility Name:** Lily Pebble Café

**Address:** 209 Addison, Room 317, University Hall

**Permit #:**

**Exp. Date:**

**Permit Holder:** David Duckles

**Type of Inspection:** Routine

### DEMONSTRATION OF KNOWLEDGE

<table>
<thead>
<tr>
<th>IN</th>
<th>N/O</th>
<th>N/A</th>
<th>COS</th>
<th>MAJ</th>
<th>OUT</th>
</tr>
</thead>
<tbody>
<tr>
<td>N/O</td>
<td>1. Food safety certification</td>
<td>Food Safety Certification Name:</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>N/O</td>
<td>2. Communicable disease: reporting, restrictions &amp; exclusions</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>N/O</td>
<td>3. No discharge from eyes, nose &amp; mouth</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>N/O</td>
<td>4. Proper eating, tasting, drinking or tobacco use</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>N/O</td>
<td>5. Hands clean &amp; properly washed; gloves properly used</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>N/O</td>
<td>6. Adequate hand washing facilities supplied &amp; accessible</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>N/O</td>
<td>7. Proper hot and cold holding temperatures</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>N/O</td>
<td>8. Time as a public health control: procedures &amp; records</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>N/O</td>
<td>9. Proper cooling methods</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>N/O</td>
<td>10. Proper cooking time &amp; temperatures</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>N/O</td>
<td>11. Proper reheating procedures for hot holding</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Supervision

24. Person in charge present & performs duties

### Personal Cleanliness

25. Personal cleanliness & hair restraints

### General Food Safety Requirements

26. Approved thawing methods used, frozen food

27. Food separated & protected

28. Fruits & vegetables washed

### Preventing Contamination by Hands

29. Toxic substances properly identified, stored & used

### Food Storage / Service / Display

30. Food storage containers identified

31. Consumer self-service

32. Food properly labeled & honestly presented

### Equipment / Utensils / Linens

33. Nonfood-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

### Physical Facilities

40. Wiping cloths: properly used & stored

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

### Conformance with Approved Procedures

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

---

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

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

**Specialist (print):** [Signature]

**REINSPECTION DATE:** 2/17/17