# FOOD FACILITY INSPECTION REPORT

**Facility Name:** Simply Bowl  
**Address:** 2156 University Ave

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
<th>COS</th>
<th>MAJ</th>
<th>OUT</th>
</tr>
</thead>
<tbody>
<tr>
<td>IN</td>
<td>In compliance</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>N/O</td>
<td>Not observed</td>
<td></td>
<td></td>
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</tr>
<tr>
<td>N/A</td>
<td>Not applicable</td>
<td></td>
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</tr>
</tbody>
</table>

## DEMONSTRATION OF KNOWLEDGE

1. Food safety certification  

   **Food Safety Certification Name:**  
   **Expiration Date:**

## EMPLOYEE HEALTH & HYGIENIC PRACTICES

1. Communicable disease: reporting, restrictions & exclusions
2. No discharge from eyes, nose & mouth
3. Proper eating, tasting, drinking or tobacco use
4. Hands clean & properly washed; gloves properly used
5. Adequate hand washing facilities supplied & accessible
6. Proper hot and cold holding temperatures
7. Proper cooling time & temperatures
8. Proper reheating procedures for hot holding

## TIME & TEMPERATURE RELATIONSHIPS

9. Proper cooling methods
10. Proper reheating procedures for hot holding

## PROTECTION FROM CONTAMINATION

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

**Sanitizer type:**  
- chlorine
- quaternary amonium
- hot water
- other

**Sanitizer concentration (ppm):**  

**FOOD FROM APPROVED SOURCES**

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

## CONFORMANCE WITH APPROVED PROCEDURES

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

## CONSUMER ADVISORY

19. Consumer advisory provided for raw/ undercooked foods

## HIGHLY SUSCEPTIBLE POPULATIONS

20. Licensed healthcare facilities/ public & private schools; prohibited foods not served

## HOT WATER/ COLD WATER

21. Hot & cold water available:  
   - cold temp. (°F)  
   - hot temp. (°F)

## LIQUID WASTE DISPOSAL

22. Sewage & wastewater properly disposed

## VERMIN

23. No rodents, insects, birds or animals

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**REINSPECTION DATE:**

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**Received by (print):**  
**Specialist (print):**

**Received by (signature):**  
**Specialist (signature):**

**Title:**  
**Phone:**

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

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**PASS**
Rapidly cool hot food as follows:

From 135°F to 70°F, within 2 hours
Then 70°F to 41°F within 4 hours

Use a calibrated probe thermometer to measure temp of cooling food. Document temps on a log.

Use rapid cooling methods to help speed cooling. Examples include:

- Ice wands (ice paddles)
- Shallow stainless steel pans (2" food depth)
- Ice bath
- Add ice as an ingredient at end of cooking.