### Demonstrated Knowledge

<table>
<thead>
<tr>
<th>No.</th>
<th>Description</th>
<th>Status</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Food safety certification</td>
<td>Cos</td>
</tr>
<tr>
<td>2</td>
<td>Communicable disease: reporting, restrictions &amp; exclusions</td>
<td>N/A</td>
</tr>
<tr>
<td>3</td>
<td>No discharge from eyes, nose &amp; mouth</td>
<td>N/O</td>
</tr>
<tr>
<td>4</td>
<td>Proper eating, tasting, drinking or tobacco use</td>
<td>N/O</td>
</tr>
<tr>
<td>5</td>
<td>Hands clean &amp; properly washed, gloves properly used</td>
<td>N/O</td>
</tr>
<tr>
<td>6</td>
<td>Adequate hand washing facilities supplied &amp; accessible</td>
<td>N/A</td>
</tr>
<tr>
<td>7</td>
<td>Proper hot and cold holding temperatures</td>
<td>N/O</td>
</tr>
<tr>
<td>8</td>
<td>Time as a public health control: procedures &amp; records</td>
<td>N/A</td>
</tr>
<tr>
<td>9</td>
<td>Proper cooling methods</td>
<td>N/O</td>
</tr>
<tr>
<td>10</td>
<td>Proper cooking time &amp; temperatures</td>
<td>N/O</td>
</tr>
<tr>
<td>11</td>
<td>Proper reheating procedures for hot holding</td>
<td>N/A</td>
</tr>
<tr>
<td>12</td>
<td>Returned &amp; reissue of food</td>
<td>N/A</td>
</tr>
<tr>
<td>13</td>
<td>Food in good condition, safe &amp; unadulterated</td>
<td>N/A</td>
</tr>
<tr>
<td>14</td>
<td>Food contact surfaces: clean &amp; sanitized</td>
<td>N/A</td>
</tr>
</tbody>
</table>

#### Supervision

- 24. Person in charge present & performs duties
- 25. Personal cleanliness & hair restraints

#### Personal Cleanliness

- 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

#### Equipment/Utensils/Linenens

- 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
- 40. Wiping clothes: 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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### Re-inspection Date

[Signature: Patrick Kambeck]
Unit 3 Dining

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>
</tr>
</thead>
<tbody>
<tr>
<td>Cooked Veg</td>
<td>120</td>
<td></td>
<td>Hot Hold</td>
<td>500</td>
</tr>
</tbody>
</table>

OBSERVATIONS & CORRECTIVE ACTIONS

1. Refill and maintain liquid soap in all dispensers at hand sinks.


3. Sanitizer solutions for sink buckets shall be not less than 200 ppm for quaternary ammonium.

4. Hot hold food at 135°F or above in hot box.

5. Repair hot box at cookline to maintain food at 135°F or above. Observed temp 123°F in box with temp probe at 136°F while temp dial was at maximum setting. Repair damaged door gasket on this hot box.

6. Replace missing filter in exhaust hood of oven.