**FOOD FACILITY INSPECTION REPORT**

**Facility Name:**

**Address:**

**Permit #:**

**Exp. Date:**

**Permit Holder:**

**Type of Inspection:**

<table>
<thead>
<tr>
<th>IN</th>
<th>N/O</th>
<th>N/A</th>
<th>COS</th>
<th>MAJ</th>
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<tbody>
<tr>
<td>1. Food safety certification</td>
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<td>2. Communicable disease: reporting, restrictions &amp; exclusions</td>
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<td>3. No discharge from eyes, nose &amp; mouth</td>
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<td>4. Proper eating, tasting, drinking or tobacco use</td>
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<td>5. Hands clean &amp; properly washed; gloves properly used</td>
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<td>6. Adequate hand washing facilities supplied &amp; accessible</td>
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<td>7. Proper hot and cold holding temperatures</td>
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<td>8. Time as a public health control: procedures &amp; records</td>
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<td>9. Proper cooling methods</td>
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<td>10. Proper cooking time &amp; temperatures</td>
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<td>11. Proper reheating procedures for hot holding</td>
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<td>12. Returned &amp; reserve of food</td>
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<td>13. Food in good condition, safe &amp; unadulterated</td>
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<td>14. Food contact surfaces: clean &amp; sanitized</td>
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<td>15. Food obtained from approved sources</td>
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<td>16. Compliance with shell stock tags, condition &amp; display</td>
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<td>17. Compliance with Gulf Oyster Regulations</td>
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<td>18. Compliance with variance, specialized processes, reduced oxygen packaging &amp; HACCP plan</td>
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<td>19. Consumer advisory provided for raw/undercooked foods</td>
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<td>20. Licensed health care facilities: public &amp; private schools; prohibited foods not offered</td>
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<td>21. Hot &amp; cold water available; cold temp. (°F)</td>
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<td>22. Sewage &amp; wastewater properly disposed</td>
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<td>23. No rodents, insects, birds or animals</td>
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**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

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

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.

**REINSPECTION DATE**

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**Received by:**

**Specialist:**

**Received by (signature):**

**Specialist (signature):**

**Title:**

**Phone:**

**Date:** 9/14/15

**Time in:**

**Time Out:**

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**PASS**

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