# FOOD FACILITY INSPECTION REPORT

**Date:** 1/19/21  
**Time In:**  
**Time Out:**

## Facility Name:  
**Address:**  
**Permit #:**  
**Exp. Date:**  
**Permit Holder:**  
**Type of Inspection:**

<table>
<thead>
<tr>
<th>IN = In compliance</th>
<th>N/O = Not observed</th>
<th>N/A = Not applicable</th>
<th>COS = Corrected on-site</th>
<th>MAJ = Major violation</th>
<th>OUT = Out of compliance</th>
</tr>
</thead>
</table>

### DEMONSTRATION OF KNOWLEDGE

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

### EMPLOYEE HEALTH & HYGIENIC PRACTICES

2. Communicable disease: reporting, restrictions & exclusions  
3. No discharge from eyes, nose & mouth  
4. Proper eating, tasting, drinking or tobacco use

### PREVENTING CONTAMINATION BY HANDS

5. Hands clean & properly washed; gloves properly used  
6. Adequate hand washing facilities supplied & accessible

### TIME & TEMPERATURE RELATIONSHIPS

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

### PROTECTION FROM CONTAMINATION

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

**Sanitizer type:**  
- Chlorine  
- Quat  
- Ammonium  
- Hot water  
- Other  

**Sanitizer concentration (ppm):**  
**Location:**

### FOOD FROM APPROVED SOURCES

15. Food obtained from approved sources  
16. Compliance with shell stock ages, 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 health care facilities/public & private schools; prohibited foods not offered

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

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**Received by (print):**  
**Received by (signature):**  
**Title:**  
**Specialist (print):**  
**Specialist (signature):**  
**Phone:**

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**No significant health violation observed.**