**FOOD FACILITY INSPECTION REPORT**

**Facility Name:** Brazil Café  
**Address:** 2171 University

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<table>
<thead>
<tr>
<th>IN</th>
<th>N/O</th>
<th>N/A</th>
<th>COS</th>
<th>MAJ</th>
<th>OUT</th>
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**DEMONSTRATION OF KNOWLEDGE**

- **Food safety certification:**

  - Food Safety Certification Name: 
  - Expiration Date:

**EMPLOYEE HEALTH & HYGIENIC PRACTICES**

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

**PREVENTING CONTAMINATION BY HANDS**

- Hands clean & properly washed; gloves properly used
- Adequate hand washing facilities supplied & accessible

**TIME & TEMPERATURE RELATIONSHIPS**

- Proper hot and cold holding temperatures
- Time as a public health control; procedures & records
- Proper cooking methods
- Proper cooking time & temperatures
- Proper reheating procedures for hot holding

**PROTECTION FROM CONTAMINATION**

- Returned & re-service of food
- Food in good condition, safe & unadulterated
- Food contact surfaces: clean & sanitized
  - Sanitizer type:
    - Chlorine
    - Quaternary Ammonium
    - Hot water
    - Other:
  - Sanitizer concentration (ppm):

**FOOD FROM APPROVED SOURCES**

- Food obtained from approved sources
- Compliance with shell stock tags, condition & display
- Compliance with Gulf Oyster Regulations

**CONFORMANCE WITH APPROVED PROCEDURES**

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

**CONSUMER ADVISORY**

- Consumer advisory provided for raw/undercooked foods

**HIGHLY SUSCEPTIBLE POPULATIONS**

- Licensed healthcare facilities; public & private schools; prohibited foods not offered

**HOT WATER/ COLD WATER**

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

**LIQUID WASTE DISPOSAL**

- Sewage & wastewater properly disposed

**VERMIN**

- 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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**SUPERVISION**

- Person in charge present & performs duties
- Personal cleanliness & hair restraints
- Approved thawing methods used; frozen food
- Food separated & protected
- Fruits & vegetables washed
- Toxic substances properly identified, stored & used

**FOOD STORAGE/ SERVICE/ DISPLAY**

- Food storage containers identified
- Consumer self-service
- Food properly labeled & honestly presented
- Equipment, utensils & linens: approved, installed & clean; good repair; capacity
- Equipment & utensils: approved, installed & clean; good repair; capacity
- Adequate ventilation & lighting; designated areas, use
- Thermometers: provided & accurate
- Wiping cloths: properly used & stored

**PHYSICAL FACILITIES**

- Plumbing: proper backflow devices; leaks
- Garbage & refuse: properly disposed; facilities maintained
- Toilet facilities: properly constructed, supplied & cleaned
- Premises; personal/ cleaning items; vermin-proofing

**PERMANENT FOOD FACILITIES**

- Floors, walls & ceilings: built, maintained & cleaned
- Unapproved private homes/ living or sleeping quarters

**SIGNS/ REQUIREMENTS**

- Signs posted; last inspection report available

**COMPLIANCE & ENFORCEMENT**

- Plan review
- Permits available
- Impoundment
- Permit suspension

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

**Specialist (print):**  
**Specialist (signature):**  
**Phone:**