### FOOD FACILITY INSPECTION REPORT

**Date:** 2-19-15  
**Time In:**  
**Time Out:**

**Facility Name:** Common Grounds  
**Address:** Dive Innelle Hall  
**Permit #:**  
**Exp. Date:**  
**Permit Holder:** Cal Dining  
**Type of Inspection:** Routine

<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>
<tbody>
<tr>
<td><strong>DEMONSTRATION OF KNOWLEDGE</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
 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  
| **PREVENTING CONTAMINATION BY HANDS** |  
 6. Proper cooling methods  
 7. Proper cooking temperature & temperatures  
 11. Proper reheating procedures for hot holding  
 14. Food contact surfaces: clean & sanitized  
| **PROTECTION FROM CONTAMINATION** |  
 15. Food obtained from approved sources  
 16. Compliance with shell stock tags, condition & display  
| **CONFORMING WITH APPROVED PROCEDURES** |  
 17. Compliance with Gulf Oyster Regulations  
| **CONSUMER ADVISORY** |  
 18. Compliance with variance, specialized processes, reduced oxygen packaging & HACCP plan  
| **HOT WATER/ COLD WATER** |  
 19. Consumer advisory provided for raw undercooked foods  
 20. Hot & cold water available; hot temp. (°F)  
| **LIQUID WASTE DISPOSAL** |  
 21. Sewage & wastewater properly disposed  
| **VERMIN** |  
 22. No rodents, insects, birds or animals  

**SUPERVISION**  
24. Person in charge present & performs duties  
25. Personal cleanliness & hair restraints  
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  
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  
48. Plan review  
49. Permits available  
50. Impoundment  
51. Permit suspension

---

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

---

**REINSPECTION DATE**

---

**SCORE:** PASS

---

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

---

p. 1 of 1