Food Facility Inspection Report

Date: 10/12/01
Time In: 12:00
Time Out: 12:30

Facility Name: Enniscap 2
Address: Richmond Field
Permit #: 445
Exp. Date: 11/30/01
Permit Holder: Nabil Al-Misri
Type of Inspection: Routine

IN = In compliance  N/O = Not observed  N/A = Not applicable  COS = Corrected on-site  MAJ = Major violation  OUT = Out of compliance

Demonstration of Knowledge

IN  1. Food safety certification
IN  2. Communicable disease: reporting, restrictions & exclusions
IN  3. Proper disposal of food
IN  4. Proper cooling methods
IN  5. Good appliance maintenance
IN  6. Adequate hand washing facilities supplied & accessible
IN  7. Proper cooking temperature
IN  8. Time as a public health control: procedures & records
IN  9. Proper re-heating procedures for hot holding

Employee Health & Hygienic Practices

IN  10. Proper hot and cold holding temperature
IN  11. Proper cooling time & temperatures

Preventing Contamination by Hands

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

Time & Temperature Relationships

IN  15. Food obtained from approved sources
IN  16. Compliance with shell stock tags, condition & display
IN  17. Compliance with Gulf Oyster Regulations

Protection from Contamination

IN  18. Compliance with variance, specialized processes, reduced oxygen packaging & HACCP plan
IN  19. Consumer advisory provided for raw/undercooked foods

Conformance with Approved Procedures

IN  20. Licensed health care facilities: public & private schools; prohibited foods not offered
IN  21. Hot & cold water available: cold temp. (°F) > 70° 
IN  22. Sewage & wastewater properly disposed
IN  23. No rodents, insects, birds or animals

Supervision

IN  24. Person in charge present & performs duties
IN  25. Personal cleanliness & hair restraints
IN  26. Approved thawing methods: used, frozen food
IN  27. Food separated & protected
IN  28. Fruits & vegetables washed
IN  29. Toxic substances properly identified, stored & used

Food Storage/Service/Display

IN  30. Food storage containers identified
IN  31. Consumer self-service
IN  32. Food properly labeled & honestly presented

Equipment/Utensils/Linens

IN  33. Nonfood-contact surfaces clean
IN  34. Warewashing facilities: installed, maintained & used, test strips
IN  35. Equipment & utensils: approved, installed & clean; good repair; capacity
IN  36. Equipment, utensils & linens: properly used & stored

Physical Facilities

IN  37. Vending machines
IN  38. Adequate ventilation & lighting; designated areas, use
IN  39. Thermometers: provided & accurate
IN  40. Wiping cloths: properly used & stored

Conformance with Approved Procedures

IN  41. Plumbing: proper backflow devices; leaks
IN  42. Garbage & refuse: properly disposed; facilities maintained
IN  43. Toilet facilities: properly constructed, supplied & cleaned
IN  44. Premises: personal/ cleaning items; vermin-proofing

Signs/Requirements

IN  45. Floors, walls & ceilings: built, maintained & cleaned
IN  46. No unapproved private homes: living or sleeping quarters

Compliance & Enforcement

IN  47. Signs posted: last inspection report available
IN  48. Plan review
IN  49. Permits available
IN  50. Impoundment
IN  51. Permit suspension

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

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

Reinspection Date: PASS

Obtain new food handler certificate and post it.

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