FOOD FACILITY INSPECTION REPORT

Date: 9-28-15

Facility Name: PHO Cafe
Address: Haas School Business

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

1. Food safety certification

Food Safety Certification Name: [Name]
Expiration Date: [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
- Quaternary ammonium
- Hot water
- Other

15. Food obtained from approved sources

16. Compliance with shell stock tags, 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 SUSPECTIBLE POPULATIONS

20. Licensed healthcare facilities: public & private schools; prohibited foods not offered

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

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

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

No significant Health Code violations.

Reinspecion Date: PASS

p. 1 of 1