FOOD FACILITY INSPECTION REPORT

Facility Name: Free Speech Cafe
Address: Millitar Hall

Date: 7/15/5

Permit #: 12-01203
Permit Holder: D. Ross
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

1. Food safety certification
   Food Safety Certification Name: [Blank]  Expiration Date: 2/1/4

EMPLOYEE HEALTH & HYGIENIC PRACTICES

2. Communicable disease: reporting, restrictions & exclusions
   IN  NO

3. No discharge from eyes, nose & mouth
   IN  NO

4. Proper eating, tasting, drinking or tobacco use
   IN  NO

PREVENTING CONTAMINATION BY HANDS

5. Hands clean & properly washed; gloves properly used
   IN  NO

6. Adequate hand washing facilities supplied & accessible
   IN  NO

TIME & TEMPERATURE RELATIONSHIPS

7. Proper hot and cold holding temperatures
   IN  NO

8. Time as a public health control: procedures & records
   IN  NO

9. Proper cooling methods
   IN  NO

10. Proper cooking time & temperatures
    IN  NO

11. Proper reheating procedures for hot holding
    IN  NO

PROTECTION FROM CONTAMINATION

12. Returned & re-service of food
    IN  NO

13. Food in good condition, safe & unadulterated
    IN  NO

14. Food contact surfaces: clean & sanitized
    IN  NO

SANITIZER TYPE:
- Chlorine  X Quaternary Ammonium  X Hot Water  X Other
- Sanitizer concentration (ppm):
  Location:

FOOD FROM APPROVED SOURCES

15. Food obtained from approved sources
    IN  NO

16. Compliance with shelf stock tags, condition & display
    IN  NO

17. Compliance with Gulf Oyster Regulations
    IN  NO

CONFORMANCE WITH APPROVED PROCEDURES

18. Compliance with variance, specialized processes, reduced oxygen packaging & HACCP plan
    IN  NO

CONSUMER ADVISORY

19. Consumer advisory provided for raw/undercooked foods
    IN  NO

HOT WATER/ COLD WATER

20. Licensed health care facilities/public & private schools; prohibited foods not offered
    IN  NO

21. Hot & cold water available; cold temp. (°F)
    IN  NO

LIQUID WASTE DISPOSAL

22. Sewage & wastewater properly disposed
    IN  NO

VERMIN

23. No rodents, insects, birds or animals
    IN  NO

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

SUPervision

24. Person in charge present & performs duties
25. Personal cleanliness

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

SINS/ REQUIREMENTS

47. Signs posted; test inspection report available

COMPLIANCE & ENFORCEMENT

48. Plan review
49. Permits available
50. Impoundment
51. Permit suspension

Received by (print): [Signature]
Received by (signature):

Title: [Signature]:
Specialist (signature):
Phone:

REINSPECTION DATE: No significant health code violations observed.