FOOD FACILITY INSPECTION REPORT

Date: 2/3/16
Time In: 10:30
Time Out:

Facility Name: House & P. E. Agee
Address: Milk Student Union
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: Jen Cortes
   - Expiration Date:

2. Communicable disease: reporting, restrictions & exclusions

3. No discharge from eyes, nose & mouth

4. Proper eating, tasting, drinking or tobacco use

### EMPLOYEE HEALTH & HYGIENIC PRACTICES

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 BY HANDS

12. Returned & reserve of food

13. Food in good condition, safe & unadulterated

14. Food contact surfaces: clean & sanitized
   - Sanitizer type: chlorine
   - Sanitizer concentration (ppm):

### FOOD FROM APPROVED SOURCES

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 variation, specialized processes, reduced oxygen packaging & HACCP plan

### CONSUMER ADVISORY

19. Consumer advisory provided for raw/undercooked foods

### HIGHLY SUSCEPTIBLE POPULATIONS

20. Licensed health care facilities/ public & private schools; prohibited foods not offered

21. Hot & cold water available:
   - Hot temp. (ºF):
   - Cold temp. (ºF):

22. Sewage & wastewater properly disposed

23. No rodents, insects, birds or animals

### SUPERVISION

24. Person in charge present & performs duties

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-proothing

### 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

**#6. No paper towels e hand sink by 3-comp sink. COS**

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