## FOOD FACILITY INSPECTION REPORT

**Facility Name:** RSF PRO STAR  
**Address:** RSF Facilt  
**Permit #:**  
**Exp. Date:**  
**Permit Holder:**  
**Type of Inspection:**  

<table>
<thead>
<tr>
<th>IN</th>
<th>N/O</th>
<th>N/A</th>
<th>COS</th>
<th>MAJ</th>
<th>OUT</th>
<th>Description</th>
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<td><strong>DEMONSTRATION OF KNOWLEDGE</strong></td>
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</tbody>
</table>
| IN | N/O |     |     | COS | MAJ | 1. Food safety certification  
Food Safety Certification Name: **N/A**  
Expiration Date:  |
| IN | N/O |     |     |     |     | **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  
5. Hands clean & properly washed; gloves properly used  
6. Adequate hand washing facilities supplied & accessible |
| IN | N/O | N/A |     |     |     | **PREVENTING CONTAMINATION BY HANDS** |
| IN | N/O | N/A |     | COS | MAJ | 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 |
| IN | N/O | N/A |     |     |     | **PROTECTION FROM CONTAMINATION** |
| IN | N/O | N/A |     | COS | MAJ | 12. Returned & reservice of food  
13. Food in good condition, safe & unadulterated  
14. Food contact surfaces: clean & sanitized  
**Sanitizer Type:**  
- [ ] Chlorine  
- [ ] Quaternary Ammonium  
- [ ] Hot Water  
- [ ] Other:  
  - [ ] Sanitizer Concentration (ppm):  
  - [ ] Location: |
| IN | N/O | N/A |     | COS | MAJ | **FOOD FROM APPROVED SOURCES**  
15. Food obtained from approved sources  
16. Compliance with shell stock tags, condition & display  
17. Compliance with Gulf Oyster Regulations  
18. Compliance with variance, specialized processes, reduced oxygen packaging & HACCP plan  
19. Consumer advisory provided for raw/undercooked foods  
20. Licensed health care facilities/public & private schools; prohibited foods not offered  
21. Hot & cold water available:  
  - Cold temp. (°F)  
  - Hot temp. (°F)  
22. Sewage & wastewater properly disposed |
| IN | N/O | N/A |     |     |     | **CONFORMANCE WITH APPROVED PROCEDURES**  
**SANITARY FACILITIES**  
23. 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  
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  
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  
45. Floors, walls & ceilings: built, maintained & cleaned  
46. No unapproved private homes/ living or sleeping quarters  
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.

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