FOOD FACILITY INSPECTION REPORT

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

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 (Name)
   Food Safety Certification No.:
   Expiration Date:

   IN  N/O  N/A
   □ Communicable disease: reporting, restrictions & exclusions
   □ No discharge from eyes, nose & mouth
   □ Proper eating, tasting, drinking or tobacco use

PREVENTING CONTAMINATION BY HANDS

6. Hands clean & properly washed; gloves properly used
   □ Adequate hand washing facilities supplied & accessible

TIME & TEMPERATURE RELATIONSHIPS

7. Proper hot and cold holding temperatures
   □ Time as a public health control: procedures & records
   □ Proper cooling methods
   □ Proper cooking time & temperatures
   □ Proper reheating procedures for hot holding

PROTECTION FROM CONTAMINATION

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

   □ Sanitizer type: chlorine
   □ Quaternary ammonium
   □ Hot water
   □ Other:

FOOD FROM APPROVED SOURCES

15. Food obtained from approved sources
   □ Compliance with shell stock tags, condition & display
   □ 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 SUSCEPTIBLE POPULATIONS

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

HOT WATER / COLD WATER

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

24. Person in charge present & performs duties
   □ PERSONAL CLEANLINESS
   □ GENERAL FOOD SAFETY REQUIREMENTS

25. Personal cleanliness & hair restraints
   □ Approved thawing methods used, frozen food
   □ Food separated & protected
   □ Fruits & vegetables washed
   □ Toxic substances properly identified, stored & used

FOOD STORAGE/ SERVICE/ DISPLAY

30. Food storage containers identified
   □ Food properly labeled & honestly presented
   □ FOOD STORAGE/ SERVICE/ DISPLAY
   □ Equipment/ Utensils/ Linens

31. Consumer self-service
   □ Nonfood-contact surfaces clean
   □ Warewashing facilities: installed, maintained & used; test strips
   □ Equipment & utensils: approved, installed & clean; good repair; capacity
   □ Equipment, utensils & linens: properly used & stored

37. Vending machines
   □ Adequate ventilation & lighting; designated areas, use
   □ Thermometers: provided & accurate

38. Wiping cloths: properly used & stored
   □ PHYSICAL FACILITIES

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

45. Floors, walls & ceilings: built, maintained & cleaned
   □ Unapproved private homes/ living or sleeping quarters

46. Plan review
   □ Permits available
   □ Impoundment
   □ Permit suspension

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

REINSPECTION DATE

PASS

No significant violations observed.