**FOOD FACILITY INSPECTION REPORT**

**Facility Name:** Terrace Café

**Address:** Bechtel Terrace

**Permit #:**

**Exp. Date:**

**Permit Holder:**

**Type of Inspection:** Comb

**Date:** 9-30-15

**Time In:** 8:30

**Time Out:**

<table>
<thead>
<tr>
<th>IN</th>
<th>N/O</th>
<th>N/A</th>
<th>COS</th>
<th>MAJ</th>
<th>OUT</th>
</tr>
</thead>
<tbody>
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<td>N/A</td>
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**DEMONSTRATION OF KNOWLEDGE**

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**SUPERVISION**

24. Person in charge presents personal 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/ UTLENS/ 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: maintained & cleaned

46. No unapproved private homes/ living or sleeping quarters

**SIGN/ REQUIREMENTS**

47. Signs posted; last inspection report available

**COMPLIANCE/ ENFORCEMENT**

48. Plan review

49. Permits available

50. Impoundment

51. Permit suspension

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**Received by (print):**

**Specialist (print):**

**Specialist (signature):**

**Title:**

**Phone:**

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**REINSPECTION DATE:**

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**No significant health code violations observed**