

# RETAIL FOOD INSPECTION FORM V3, 5/2/2005 12:19:32 PM

<b>Establishment Name:</b>	
<b>Form Date:</b>	
<b>Manager(s):</b>	
<b>Sanitarian:</b>	

## INSPECTION INFORMATION

<b>OWNER</b>	Owner of Establishment	
<b>TITLE</b>	Title of Recipient	
<b>RSN</b>	Registered Sanitarian Number (R.S.#)	
<b>PHONE</b>	Phone Number of Sanitarian	
<b>CRITDATE</b>	Critical Violations will be corrected by:	
<b>NONCRITDATE</b>	Non Critical violations will be corrected by:	

**Comments:**

## 1. FOOD - CONDITION, SOURCE, LABELING

**Comments:**

## FOOD – SAFE, UNADULTERATED, HONESTLY PRESENTED

<b>1101</b>	*1101 - Food meets the definition of adulterated.	<input type="checkbox"/> OK	<input type="checkbox"/> V	<input type="checkbox"/> V/C
<b>1101</b>	*1101 - Food has been contaminated with a poisonous or deleterious substance.	<input type="checkbox"/> OK	<input type="checkbox"/> V	<input type="checkbox"/> V/C
<b>1101</b>	*1101 - Food consists in whole or in part of a filthy, putrid, or decomposed substance.	<input type="checkbox"/> OK	<input type="checkbox"/> V	<input type="checkbox"/> V/C
<b>1101</b>	*1101 - Food has been prepared, packaged, or held under unsanitary conditions where it may have been rendered injurious to health.	<input type="checkbox"/> OK	<input type="checkbox"/> V	<input type="checkbox"/> V/C
<b>1101</b>	*1101 - Damage or inferiority of food has been concealed.	<input type="checkbox"/> OK	<input type="checkbox"/> V	<input type="checkbox"/> V/C
<b>1101</b>	*1101 - Substance has been added to increase a food's bulk or weight, reduce its quality or strength, or create a deceptive appearance.	<input type="checkbox"/> OK	<input type="checkbox"/> V	<input type="checkbox"/> V/C
<b>1101</b>	*1101 - Food contains a coal-tar color other than one that has been certified.	<input type="checkbox"/> OK	<input type="checkbox"/> V	<input type="checkbox"/> V/C
<b>1909</b>	*1909 - Food is being held for reservice to another consumer.	<input type="checkbox"/> OK	<input type="checkbox"/> V	<input type="checkbox"/> V/C
<b>1119</b>	*1119 - Shell eggs were not clean and sound when received.	<input type="checkbox"/> OK	<input type="checkbox"/> V	<input type="checkbox"/> V/C
<b>1119</b>	*1119 - Liquid, frozen or dry egg products were not pasteurized when received.	<input type="checkbox"/> OK	<input type="checkbox"/> V	<input type="checkbox"/> V/C

**Comments:**

## FOOD – LEGAL SOURCE

1103	*1103 - Food was not obtained from sources that comply with law.	OK	V	V/C
1103	*1103 - Food was prepared in a non-permitted facility.	OK	V	V/C
1115	*1115 - Fluid, frozen, or dry milk products are not obtained from sources with Grade A standards.	OK	V	V/C
1121	*1121 - Poultry or meat products are not obtained from sources according to law.	OK	V	V/C
1123	*1123 - Game animals are not received from an approved source.	OK	V	V/C
1117	*1117 - Fish, shellfish, edible crustaceans, marine or fresh water animal food products are not obtained from approved sources.	OK	V	V/C
1117	*1117 - Shellfish tags were not retained by the food establishment for 90 days after service or sale to the consumer.	OK	V	V/C
1113	*1113 - Food in a hermetically sealed container was not obtained from a licensed or regulated food processing plant.	OK	V	V/C

Comments:

## FOOD – PROPERLY PACKAGED/LABELED

1105	*1105 - Food package was not in good condition exposing the food to adulteration or potential contamination.	OK	V	V/C
1107	*1107 - Packaged food is not labeled as specified by law.	OK	V	V/C

Comments:

## FOOD – CONSUMER ALERT/ HANDLING INSTRUCTIONS

1109	*1109 - Raw shellfish consumer information message was not displayed at point of sale.	OK	V	V/C
1109	*1109 - Raw shellfish consumer information message is not displayed on principal display panel of prepackaged container of raw shellfish.	OK	V	V/C
1109	*1109 - Raw shellfish consumer information message is not displayed on tag of sack of unshucked oysters.	OK	V	V/C
1119	*1119 - There is no safe handling statement on the label of the shell egg carton.	OK	V	V/C

Comments:

## FOOD – DATE MARKING

1507	*1507 - Ready to eat, potentially hazardous food prepared on premises and held for more than 24 hours is not date marked.	OK	V	V/C
Comments:				

## FOOD – SPECIAL REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS

1911	*1911 - Unpasteurized juice or beverage containing juice is served.	OK	V	V/C
1911	*1911 - Raw, unpasteurized shell eggs are used in preparation of foods which are not further cooked.	OK	V	V/C
1911	*1911 - Raw , unpasteurized eggs are pooled before cooking.	OK	V	V/C
1911	*1911 - Food was re-served.	OK	V	V/C
1911	*1911 - Raw or partially cooked food was served.	OK	V	V/C
Comments:				

## FOOD - HACCP

4121	*4121 - Food establishment packages food using a reduced oxygen packaging method without having a HACCP plan.	OK	V	V/C
4121	*4121 - HACCP plan does not meet the requirements of §4121 of Part XXIII of the Sanitary Code.	OK	V	V/C
Comments:				

## FOOD - SMOKED MEAT - NOT FULLY COOKED

4123	*4123 - Not fully cooked smoked meats are not heated to reach an internal temperature of 100°F-140°F.	OK	V	V/C
4123	*4123 - Not fully cooked smoked meat is not labeled on package "Further Cooking Required" in letters at least ½ inch.	OK	V	V/C
Comments:				

## FOOD - SMOKED MEAT - FULLY COOKED

4125 \*4125 - Fully cooked smoked meat was not heated to 155°F, or 165°F if a poultry product , or 145°F if a fish product.

OK V V/C

Comments:

## TEMPORARY FOOD SERVICE

4711 \*4711 - Potentially hazardous home prepared food is being served.

OK V V/C

Comments:

## 2. FOOD - TIME/TEMPERATURE VIOLATIONS

Comments:

## FOOD – COLD RECEIVING

1301 \*1301 - Refrigerated potentially hazardous food was received at a temperature greater than 41°F.

OK V V/C

1303 \*1303 - Food (shell eggs, milk ,or molluscan shell stock) was received at a temperature greater than 45°F.

OK V V/C

Comments:

## FOOD – COOKING/REHEATING TEMPERATURES

1305 \*1305 - Food was not cooked to heat all parts to the proper temperature and time.

OK V V/C

1305 \*1305 - Food was not reheated to heat all parts of the food to 165 °F for 15 seconds.

OK V V/C

Comments:

## FOOD – HOT HOLDING

1307	*1307 - Food for hot holding and service was held at a temperature of less than 135°F.	OK	V	V/C
1307	*1307 - Roast beef cooked in accordance with §1305(A) (6), to be held hot, was held at a temperature below 130°F.	OK	V	V/C

Comments:

## FOOD – COLD HOLDING

1309	*1309 - Food stored for cold-holding and service was not held at a temperature of 41 °F or below.	OK	V	V/C
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Comments:

## FOOD – COOLING

1311	*1311 - Food to be held cold was not cooled from 135°F to 70°F within two hours of cooking or hot holding.	OK	V	V/C
1311	*1311 - Food to be held cold was not cooled from 70°F to 41°F or below within 4 hours following cooking or hot holding.	OK	V	V/C
1311	*1311 - An approved cooling method was not used to meet temperature requirements during cooling.	OK	V	V/C

Comments:

## FOOD – TIME AS A PUBLIC HEALTH CONTROL

1317	*1317 - Using time only as a public health control, food was not marked or otherwise identified with the time within which it would be cooked , served , or discarded.	OK	V	V/C
1317	*1317 - Using time only as a public health control, food was not served or discarded within 4 hours from when the food was removed from temperature control.	OK	V	V/C
1317	*1317 - Written procedures were not maintained in a food establishment using time only, as a public health control.	OK	V	V/C

Comments:

## FOOD – PARASITE DESTRUCTION BY FREEZING

1319	*1319 - Ready-to-eat, raw, marinated, or partially cooked fish was not properly frozen to destroy parasites.	OK	V	V/C
1319	*1319 - Records are not available to prove that ready-to-eat raw, marinated or partially cooked fish were properly frozen to destroy parasites.	OK	V	V/C

Comments:

## FOOD – DATE MARKING -TIME

1507	*1507 - Ready-to-eat potentially hazardous food prepared on premises, and held under refrigeration, was not disposed of after 7 days.	OK	V	V/C
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Comments:

## MOBILE UNITS

4515	*4515 - Oysters sold by the sack are not in an enclosed, mechanically refrigerated vehicle.	OK	V	V/C
4515	*4515 - Raw shrimp are not maintained at 41°F or below.	OK	V	V/C
4515	*4515 - Live crabs or crayfish sold by the bushel or sack, are not stored on ice in an enclosed, mechanically refrigerated vehicle.	OK	V	V/C

Comments:

## 3. PERSONNEL - EMPLOYEE HEALTH, PRACTICES

Comments:

## PERSONNEL – EMPLOYEE HEALTH

701	*701 - Person in charge did not exclude or restrict actions of sick employee.	OK	V	V/C
701	*701 - Employee with a cut, burn, or other wound on wrist, hand, or other exposed portion of the arm was preparing food without wearing an impermeable bandage and glove.	OK	V	V/C

Comments:

**PERSONNEL – PERSONAL CLEANLINESS, HYGIENIC PRACTICES**

<b>901</b>	*901 - Employee did not wash hands and exposed portions of arms at appropriate time.	<b>OK</b>	<b>V</b>	<b>V/C</b>
<b>911</b>	*911 - Employee was eating in a food preparation or other area where food, utensils or other items requiring protection were stored.	<b>OK</b>	<b>V</b>	<b>V/C</b>
<b>911</b>	*911 - Employee was drinking in a food preparation or other area where food equipment, utensils or other items requiring protection were stored.	<b>OK</b>	<b>V</b>	<b>V/C</b>
<b>913</b>	*913 - Employee was using tobacco products in a food preparation, storage or service area.	<b>OK</b>	<b>V</b>	<b>V/C</b>
<b>917</b>	*917 - Employee was persistently sneezing, coughing or blowing nose in an area of exposed food, equipment or utensils.	<b>OK</b>	<b>V</b>	<b>V/C</b>
<b>919</b>	*919 - Employee was handling soiled tableware in a manner which resulted in contamination of clean tableware.	<b>OK</b>	<b>V</b>	<b>V/C</b>
<b>919</b>	*919 - Employee was handling animals while preparing or serving food.	<b>OK</b>	<b>V</b>	<b>V/C</b>
<b>1703</b>	*1703 - Employee did not use least possible hand contact while preparing food.	<b>OK</b>	<b>V</b>	<b>V/C</b>
<b>1907</b>	*1907 - Employee did not dispense ice for consumption with tongs, scoops or other ice self dispensing utensils.	<b>OK</b>	<b>V</b>	<b>V/C</b>

**Comments:**

**TEMPORARY FOOD SERVICE**

<b>4707</b>	*4707 - Ice scoop was not used.	<b>OK</b>	<b>V</b>	<b>V/C</b>
<b>4731</b>	*4731 - Two buckets of water are not provided for hand washing.	<b>OK</b>	<b>V</b>	<b>V/C</b>
<b>4731</b>	*4731 - Bucket does not contain the proper sanitizing solution for handwashing.	<b>OK</b>	<b>V</b>	<b>V/C</b>

**Comments:**

**4. CROSS CONTAMINATION**

**Comments:**

**CROSS CONTAMINATION – EQUIPMENT TO FOOD**

1703	*1703 - Equipment/utensil with which food is prepared, held or served, was not cleaned, rinsed and sanitized prior to use.	OK	V	V/C
1705	*1705 - Cutting board, food preparation or other food contact surface was not washed, rinsed and sanitized following contact with raw animal food or raw vegetables and before contact with ready to eat foods.	OK	V	V/C

Comments:

**CROSS CONTAMINATION – FOOD TO FOOD**

1705_1501	*1705_1501 - Raw animal food is not separated from ready to eat food, or is placed, stored or displayed above ready to eat food.	OK	V	V/C
1705_1501	*1705_1501 - Raw unprepared vegetables are not separated from ready to eat potentially hazardous foods.	OK	V	V/C
1705_1501	*1705_1501 - Raw animal foods with different cooking temperature requirements are not separated to prevent cross contamination during storage, preparation, or display.	OK	V	V/C

Comments:

**5. FOOD CONTACT EQUIPMENT/UTENSILS, CONSTRUCTION AND SANITIZATION**

Comments:

**FOOD CONTACT SURFACES CONSTRUCTION**

2101	*2101 - Equipment and/or utensils are not constructed of approved materials.	OK	V	V/C
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Comments:

**FOOD CONTACT EQUIPMENT – CHARACTERISTICS, SAFE GLOVE USE, LIMITATIONS**

2103	*2103 - Materials used to construct food contact equipment allow the migration of deleterious substances.	OK	V	V/C
2103	*2103 - Materials used to construct food contact equipment imparts odor, color or tastes to food.	OK	V	V/C
2103	*2103 - Material used to construct food contact equipment is not safe.	OK	V	V/C

2103	*2103 - Oyster shells are being used more than once as serving containers for oysters and are not being removed, prepared and returned to original shell for service.	OK	V	V/C
2105	*2105 - Acidic foods are in direct contact with copper or copper alloy materials.	OK	V	V/C
2117	*2117 - Single use gloves were used for more than one purpose.	OK	V	V/C
2117	*2117 - Single use gloves were not discarded when damaged or soiled.	OK	V	V/C
2117	*2117 - Single use gloves were not discarded after interruptions in food operations.	OK	V	V/C

Comments:

## FOOD CONTACT EQUIPMENT AND UTENSILS CLEANED

2501	*2501 - Food contact surfaces and utensils are not clean to sight and touch.	OK	V	V/C
2503	*2503 - Food contact surfaces and utensils are not being cleaned before each use with different types of raw animal foods such as beef, seafood, lamb, pork or poultry.	OK	V	V/C
2503	*2503 - Food contact surfaces and utensils are not being cleaned each time there is a change from working with raw foods to Ready To Eat foods.	OK	V	V/C
2503	*2503 - Food contact surfaces and utensils are not being cleaned between uses with raw fruits or vegetables and with potentially hazardous foods.	OK	V	V/C
2503	*2503 - Temperature measuring devices are not being cleaned before use or storage.	OK	V	V/C
2503	*2503 - Food contact surfaces and utensils used with potentially hazardous food were not being cleaned when contamination may have occurred.	OK	V	V/C
2503	*2503 - Equipment/utensils which have contact with potentially hazardous food are not cleaned every 4 hours of use.	OK	V	V/C
2503	*2503 - Warewashing equipment used as food contact surfaces are not cleaned as required.	OK	V	V/C

Comments:

## EQUIPMENT – HEAT SANITIZATION

2513	*2513 - Food-contact surfaces are not being sanitized before use.	OK	V	V/C
2513	*2513 - Temperature of hot sanitizing water in a manual operation was less than 171°F.	OK	V	V/C
2513	*2513 - Temperature of hot water rinse in a mechanical operation was more than 194°F at the manifold.	OK	V	V/C
2513	*2513 - In a mechanical warewashing operation, the water temperature on a single tank, stationary rack, single temperature machine is not at or above 165°F.	OK	V	V/C
2513	*2513 - In a mechanical warewashing operation, the water temperature of the final rinse is less than 180°F.	OK	V	V/C
2513	*2513 - Utensil surface temperature of 160° F is not being achieved.	OK	V	V/C

Comments:

## EQUIPMENT – CHEMICAL SANITIZATION-SINK SET UP

2513	*2513 - An approved sanitizer is not being used during manual or mechanical warewashing.	OK	V	V/C
2513	*2513 - Sanitizer solution is not being used in accordance with manufacturer's instructions.	OK	V	V/C
2513	*2513 - The 3 compartment sink is not used in proper sequence to wash, rinse and sanitize.	OK	V	V/C
2513	*2513 - Exposure time for chlorine sanitizer was less than 10 seconds.	OK	V	V/C
2513	*2513 - Exposure time for non-chlorine sanitizer was less than 30 seconds.	OK	V	V/C
2513	*2513 - Chlorine sanitizer concentration for warewashing is not between 50-100 p.p.m. at 75°F.	OK	V	V/C
2513	*2513 - Iodine sanitizer is not being used in a pH of 5.0 or less.	OK	V	V/C
2513	*2513 - Iodine sanitizer concentration for warewashing is not between 12.5mg/L and 25 mg/L (p.p.m) at 75° F.	OK	V	V/C
2513	*2513 - Quaternary ammonium solution concentration for warewashing is not 200 p.p.m. at 75°F.	OK	V	V/C

Comments:

## MOBILE UNITS

4515	*4515 - Raw shrimp vendor did not maintain a one gallon container of sanitizer solution.	OK	V	V/C
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Comments:

## TEMPORARY FOOD SERVICE

4711	*4711 - Reusable containers are not properly washed, rinsed and sanitized.	OK	V	V/C
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Comments:

## 6. TOXIC CHEMICALS

Comments:

## TOXIC LABELING

3901	*3901 - Containers of poisonous or toxic materials are not labeled with a legible manufacturer's label.	OK	V	V/C
3901	*3901 - Working containers of chemicals are not labeled.	OK	V	V/C

Comments:

## TOXIC STORAGE

3903	*3903 - Chemicals are stored with/above food, equipment, utensils, linens, single-service or single use articles.	OK	V	V/C
3903	*3903 - Medicines or first-aid supplies are stored with/above food, equipment, utensils, linens, single-service or single-use articles.	OK	V	V/C
3903	*3903 - Employee medications stored in the food refrigerator are not stored in a covered, leak proof, labeled container.	OK	V	V/C

Comments:

## TOXIC USE

3905	*3905 - There are chemicals stored in the establishment that are not required for the operation and maintenance of the food establishment.	OK	V	V/C
3905	*3905 - Unapproved chemicals are used in the food establishment.	OK	V	V/C
3905	*3905 - Rodent bait is not contained in a covered, tamper-resistant bait station.	OK	V	V/C

Comments:

## 7. WATER/SEWAGE

Comments:

## POTABLE WATER – APPROVED SOURCE

2701	*2701 - Sufficient quantities of potable water are not provided for the needs of the food establishment.	OK	V	V/C
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2701	*2701 - Water was not from an approved source.	OK	V	V/C
<b>Comments:</b> 				

### HOT WATER CAPACITY

2705	*2705 - Hot water is not provided to all fixtures, equipment, and nonfood equipment as required.	OK	V	V/C
2705	*2705 - A sufficient quantity of hot water is not provided to meet the peak demands in the food establishment.	OK	V	V/C
<b>Comments:</b> 				

### SEWAGE SYSTEM – APPROVED

2901	*2901 - Sewage is not disposed of through an approved sewerage system/facility.	OK	V	V/C
<b>Comments:</b> 				

### CROSS-CONNECTION

3103	*3103 - There is a cross connection between the potable water supply and another source of water of lesser quality.	OK	V	V/C
<b>Comments:</b> 				

### BACKFLOW PREVENTION

3105	*3105 - A backflow prevention device is not installed on a threaded faucet where a hose is attached.	OK	V	V/C
3105	*3105 - There is a direct connection between the drainage system and a drain line originating from food handling equipment.	OK	V	V/C
3105	*3105 - The air gap between the water supply inlet and the flood rim of the plumbing fixture or equipment is not at least twice the diameter of the water supply inlet.	OK	V	V/C
<b>Comments:</b> 				

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**NON-POTABLE WATER SYSTEM**

<b>3107</b>	*3107 - A non-potable water system is used for purposes other than air conditioning and fire protection.	<b>OK</b>	<b>V</b>	<b>V/C</b>
<b>3107</b>	*3107 - Non-potable water is in direct or indirect contact with food and/or potable water equipment that contacts food or utensils.	<b>OK</b>	<b>V</b>	<b>V/C</b>
<b>3107</b>	*3107 - The piping of non-potable water is not easily identified so that it is readily distinguishable from potable water piping.	<b>OK</b>	<b>V</b>	<b>V/C</b>

<b>Comments:</b>          
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**LAVATORY, NUMBER, LOCATION**

<b>3109</b>	*3109 - There is no hand washing lavatory installed in the food establishment.	<b>OK</b>	<b>V</b>	<b>V/C</b>
<b>3109</b>	*3109 - A hand-washing lavatory is not located for convenient use by all employees in the food preparation and/or the utensil washing areas.	<b>OK</b>	<b>V</b>	<b>V/C</b>
<b>3109</b>	*3109 - A hand-washing lavatory is not located in or immediately adjacent to the toilet rooms.	<b>OK</b>	<b>V</b>	<b>V/C</b>

<b>Comments:</b>          
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**TOILET, NUMBER**

<b>3111</b>	*3111 - There is an inadequate number of toilet facilities within the establishment.	<b>OK</b>	<b>V</b>	<b>V/C</b>
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<b>Comments:</b>          
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**PLUMBING SYSTEM – DESIGNED/INSTALLED**

<b>3101</b>	*3101 - The plumbing system is not sized and installed in accordance with Chapter XIV of the State Sanitary Code.	<b>OK</b>	<b>V</b>	<b>V/C</b>
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<b>Comments:</b>          
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## MOBILE UNITS

4521	*4521 - Wastewater is not disposed of in accordance with § 2901 of Part XXIII.	OK	V	V/C
4515	*4515 - Waste water from seafood vending is not collected in an approved container for proper disposal.	OK	V	V/C
4515	*4515 - Shrimp vending waste water is disposed of onto the ground or into subsurface drainage.	OK	V	V/C
4519	*4519 - Mobile unit, which is required to have a water system, did not have water under pressure.	OK	V	V/C
4519	*4519 - Capacity of water system for food preparation, equipment cleaning, etc. was not sufficient.	OK	V	V/C
4519	*4519 - Water inlet was not protected from contamination.	OK	V	V/C
4519	*4519 - Water inlet was not provided with a transition connection to prevent other use.	OK	V	V/C
4519	*4519 - Potable water was not from approved source.	OK	V	V/C
4521	*4521 - Liquid waste is not stored in a permanently installed retention tank with at least 15% larger capacity than the potable water tank.	OK	V	V/C
4521	*4521 - Liquid waste was discharged from retention tank while vehicle was in motion.	OK	V	V/C
4521	*4521 - Connections for waste system are not of different type or size than those for supplying the potable water system.	OK	V	V/C
4521	*4521 - Waste connection is not lower than potable water connection.	OK	V	V/C

Comments:

## TEMPORARY FOOD SERVICE

4729	*4729 - A toilet is not provided	OK	V	V/C
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Comments:

## 8. INSECTS/RODENTS/ANIMALS

Comments:

## INSECT/RODENT CONTROL

3501	*3501 - Flies are present in the establishment.	OK	V	V/C
3501	*3501 - Roaches are present in the establishment.	OK	V	V/C
3501	*3501 - Insects are present in the establishment.	OK	V	V/C

3501 \*3501 - Rodents are present in the establishment.

OK V V/C

Comments:

## PROHIBITED ANIMALS

4101 \*4101 - Prohibited live animals are present within the establishment.

OK V V/C

4101 \*4101 - Pets are being allowed in the common dining area of the group residence facility.

OK V V/C

Comments:

## 9. LABELING

Comments:

## LABEL – PACK AT RETAIL, BULK FOODS, CONTAINERS

1107 1107 - Bulk containers are not properly labeled.

OK V V/C

1107 1107 - Packaged food is not labeled as specified by law.

OK V V/C

Comments:

## SHELLFISH – REMOVAL FROM CONTAINERS

1709 1709 - Raw shellfish is prepackaged by the food establishment or retail food market.

OK V V/C

Comments:

## LABELING - IMPORTED FISH

1107 1107 - Imported fish is labeled as catfish.

OK V V/C

Comments:

## 10. FOOD PROTECTION

Comments:

## FROZEN FOODS- FROZEN

1313 1313 - Frozen food is not maintained frozen.

OK V V/C

Comments:

## IMPROPER THAWING

1315 1315 - Potentially hazardous foods are not properly thawed.

OK V V/C

Comments:

## FOOD STORAGE – 6” OFF FLOOR, DRY, COVERED

1501 1501 - Food is not stored in a clean, covered container.

OK V V/C

1501 1501 - Food is not stored in a dry location

OK V V/C

1501 1501 - Food is stored where it is exposed to splash, dust, or other contamination

OK V V/C

1501 1501 - Food is not stored six (6) inches off the floor.

OK V V/C

Comments:

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### PROHIBITED FOOD STORAGE AREAS

<b>1503</b>	1503 - Food is not stored in an approved location.	<input type="checkbox"/> OK	<input type="checkbox"/> V	<input type="checkbox"/> V/C
<b>1503</b>	1503 - Food is stored under a possible source of contamination.	<input type="checkbox"/> OK	<input type="checkbox"/> V	<input type="checkbox"/> V/C

<b>Comments:</b>
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### PACKAGED FOOD ON UN-DRAINED ICE

<b>1505</b>	1505 - Packaged food is stored in direct contact with ice or water.	<input type="checkbox"/> OK	<input type="checkbox"/> V	<input type="checkbox"/> V/C
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<b>Comments:</b>
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### WASHING RAW FRUITS/VEGETABLES

<b>1701</b>	1701 - Raw fruits and/or vegetables are not thoroughly washed in water before being prepared	<input type="checkbox"/> OK	<input type="checkbox"/> V	<input type="checkbox"/> V/C
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<b>Comments:</b>
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### SNEEZE GUARDS, UTENSILS FOR PREPARATION, SIGNS

<b>1901</b>	1901 - Food on display is not protected from contamination by the use of packaging, sneeze guards, or other effective means.	<input type="checkbox"/> OK	<input type="checkbox"/> V	<input type="checkbox"/> V/C
<b>1901</b>	1901 - Proper utensils are not used for preparation, service and dispensing of food.	<input type="checkbox"/> OK	<input type="checkbox"/> V	<input type="checkbox"/> V/C
<b>1901</b>	1901 - Soiled tableware is used for obtaining additional food from a buffet.	<input type="checkbox"/> OK	<input type="checkbox"/> V	<input type="checkbox"/> V/C
<b>1901</b>	1901 - A sign prohibiting the reuse of soiled tableware is not posted.	<input type="checkbox"/> OK	<input type="checkbox"/> V	<input type="checkbox"/> V/C

<b>Comments:</b>
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## BULK FOOD HANDLING

1903 1903 - Bulk food is not handled /dispensed in a manner described in §1901 of this Part.

OK V V/C

Comments:

## CONDIMENT DISPENSERS, INDIVIDUAL PACKAGES

1905 1905 - Condiments are not kept in containers that provide protection from contamination

OK V V/C

Comments:

## ICE FOR COOLING, SCOOP STORAGE

1907 1907 - Ice that is used as cooling medium for foods or cooling coils is being used for consumer use.

OK V V/C

1907 1907 - Ice dispensing utensils were not stored in a clean protected location.

OK V V/C

Comments:

## INSECT CONTROL DEVICES

3503 3503 - The insect control device is located above a food preparation area.

OK V V/C

3503 3503 - Dead insects and insect fragments are not prevented from being impelled onto or falling on to exposed food, clean equipment, utensils, and linens, or unwrapped single-service and single-use articles.

OK V V/C

Comments:

## DISTRESSED PRODUCTS

4103 4103 - Food products that are held by the food establishment for credit, redemption or return to the distributor are not segregated and held in designated areas that are separated from food, equipment, utensils, linens, and single use utensils/articles.

OK V V/C

Comments:

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**MOBILE UNITS**

<b>4505</b>	4505 - Produce was not protected by enclosure or cover.	<input type="checkbox"/> OK	<input type="checkbox"/> V	<input type="checkbox"/> V/C
<b>4505</b>	4505 - Leftover produce was not properly stored and protected from insects and rodents overnight	<input type="checkbox"/> OK	<input type="checkbox"/> V	<input type="checkbox"/> V/C
<b>4515</b>	4515 - Raw shrimp are not stored in a smooth, impervious, and easily cleanable container.	<input type="checkbox"/> OK	<input type="checkbox"/> V	<input type="checkbox"/> V/C

<p>Comments:</p>
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**TEMPORARY FOOD SERVICE**

<b>4707</b>	4707 - Food is stored in contact with water/undrained ice.	<input type="checkbox"/> OK	<input type="checkbox"/> V	<input type="checkbox"/> V/C
<b>4715</b>	4715 - Food is not served from the rear area of the booth/stand.	<input type="checkbox"/> OK	<input type="checkbox"/> V	<input type="checkbox"/> V/C
<b>4719</b>	4719 - The barbeque pit is not covered.	<input type="checkbox"/> OK	<input type="checkbox"/> V	<input type="checkbox"/> V/C
<b>4721</b>	4721 - Seafood boiling apparatus is not covered.	<input type="checkbox"/> OK	<input type="checkbox"/> V	<input type="checkbox"/> V/C

<p>Comments:</p>
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**11. UTENSILS/EQUIPMENT/SINGLE SERVICE**

<p>Comments:</p>
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**THERMOMETER PROVIDED**

<b>1321</b>	1321 - An accurate product temperature-measuring device is not provided.	<input type="checkbox"/> OK	<input type="checkbox"/> V	<input type="checkbox"/> V/C
<b>1321</b>	1321 - An accurate ambient air temperature-measuring device is not provided.	<input type="checkbox"/> OK	<input type="checkbox"/> V	<input type="checkbox"/> V/C

<p>Comments:</p>
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## EQUIPMENT CONSTRUCTION, GOOD REPAIR

2101	2101 - Non-food contact equipment is not maintained in good repair.	OK	V	V/C
2103	2103 - Utensils and food-contact surfaces of equipment are not durable, corrosion-resistant and non-absorbent.	OK	V	V/C
2103	2103 - Utensils/food-contact surfaces are not sufficient to withstand repeated ware washing.	OK	V	V/C
2103	2103 - Utensils/food-contact surfaces are not finished to a smooth, easily cleanable surface.	OK	V	V/C
2103	2103 - Utensils/food-contact surfaces are not resistant to pitting, chipping, grazing, scratching scoring, distortion or decomposition.	OK	V	V/C
Q72548	2101 - Food scoop is constructed without a handle.	OK	V	V/C

Comments:

## WOOD/HARD MAPLE

2111	2111 - The food contact surface is not constructed of hard maple or equivalently hard, close, grained wood.	OK	V	V/C
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Comments:

## NON-FOOD CONTACT CONSTRUCTION

2113	2113 - Non-food contact surfaces are not constructed of a corrosion-resistant, non-absorbent, smooth material	OK	V	V/C
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Comments:

## SINGLE SERVICE AND SINGLE USE ARTICLES

2115	2115 - Single-service and single-use articles are reused	OK	V	V/C
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Comments:

## GLOVE USE

2117	2117 - Slash resistant gloves are used in direct contact with food that is not subsequently cooked and are not covered with a durable non-absorbent glove or a single use glove.	OK	V	V/C
2117	2117 - Cloth gloves are used in direct contact with food that is not subsequently cooked.	OK	V	V/C

Comments:

## HOT, COLD EQUIPMENT – NUMBER/CAPACITY

2301	2301 - Equipment used for cooling, heating and holding cold and hot foods are not sufficient to maintain proper food temperatures.	OK	V	V/C
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Comments:

## 3 COMPARTMENT SINK, AVAILABLE, SIZE, DRAIN BOARDS

2303	2303 - A three-compartment sink is not provided for manual washing, rinsing and sanitizing equipment and utensils.	OK	V	V/C
2303	2303 - The sink compartments are not large enough to accommodate the immersion of the largest equipment and utensils	OK	V	V/C
2303	2303 - An approved alternative method of equipment and warewashing is not used.	OK	V	V/C
2303	2303 - Drain boards are not provided on the three compartment sinks	OK	V	V/C
2303	2303 - Drain boards are not self-draining	OK	V	V/C
2303	2303 - The ware-washing sink is used as a hand sink and/or a mop sink.	OK	V	V/C
2303	2303 - The ware-washing sink is used as a prep sink and is not properly washed, rinsed and sanitized before or after this task.	OK	V	V/C

Comments:

## WARE WASHING MACHINES – DATA PLATES – THERMOMETERS

2305	2305 - An easily accessible and readable data plate is not affixed to the ware washing machine.	OK	V	V/C
2305	2305 - The ware washing machine wash and rinse tanks are not equipped with baffles, curtains, or other means to minimize internal cross contamination.	OK	V	V/C
2305	2305 - The ware washing machine is not provided with a water temperature-measuring device.	OK	V	V/C
2305	2305 - The ware washing machine is not provided with a water pressure-measuring device.	OK	V	V/C
2305	2305 - The ware washing machine is not operated according to the manufacturer's specifications and/or data plate.	OK	V	V/C

2513	2513 - The flow pressure of the hot water rinse is not between 15-25 pounds per square inch	OK	V	V/C
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Comments:

## NON-FOOD CONTACT SURFACES CLEAN

2501	2501 - Food-contact surfaces of cooking equipment and pans are not free of encrusted grease and other accumulations.	OK	V	V/C
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2501	2501 - Non-food contact surfaces of equipment have an accumulation of dust, dirt, food residue and other debris.	OK	V	V/C
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Comments:

## NON-FOOD CONTACT FREQUENCY OF CLEANING

2503	2503 - Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	OK	V	V/C
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2503	2503 - Ware washing equipment used for washing and rinsing equipment, utensils, or raw foods, or laundering wiping cloths; and drainboards or other equipment are not cleaned at a required frequency.	OK	V	V/C
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Comments:

## WARE WASHING – SOAPS- DETERGENTS

2505	2505 - The wash compartment of a sink, mechanical warewasher, or other alternative process does not contain a wash solution of soap or other cleaning agent according to the manufacturer's label.	OK	V	V/C
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Comments:

## WARE WASHING – WASH TEMPERATURE

2507	2507 - The wash solution in manual warewashing is maintained at less than 110°F.	OK	V	V/C
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2507	2507 - The wash solution in spray type warewashers that used chemicals to sanitize is maintained at less than 120°F.	OK	V	V/C
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Comments:

## WARE WASHING – PRE-CLEANING – METHODS OF CLEANING

2509	2509 - Food debris on equipment and utensils is not scrapped over a waste disposal unit, garbage receptacle, or in warewashing machine with a prewash cycle.	OK	V	V/C
2509	2509 - Soiled items are not loaded into racks, trays, or baskets so that they are exposed to the unobstructed spray from all cycles and allow them to drain.	OK	V	V/C
2509	2509 - Equipment food-contact surfaces and utensils are not effectively washed to remove or loosen soils by using wet cleaning methods.	OK	V	V/C
2509	2509 - The washing procedures selected is not based on the type and purpose of equipment or utensil and on the type of soil to be removed.	OK	V	V/C
2509	2509 - Equipment is not disassembled as necessary to allow access of the detergent solution to all parts.	OK	V	V/C

Comments:

## WARE WASHING – RINSING PROCEDURES

2511	2511 - Washed utensils and equipment are not rinsed after washing and before sanitizing	OK	V	V/C
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Comments:

## SANITIZER TEST KIT

2513	2513 - A sanitizer test kit is not provided to accurately measure the concentration in mg/L or parts per million of sanitizing solution provided.	OK	V	V/C
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Comments:

## WARE WASHING, AIR DRYING

2515	2515 - Equipment and utensils are being cloth dried.	OK	V	V/C
2515	2515 - Equipment and utensils are not air-dried.	OK	V	V/C

Comments:

## CLEAN EQUIPMENT/SINGLE SERVICE STORAGE

2517	2517 - Clean equipment/utensils are not stored in a clean dry location	OK	V	V/C
2517	2517 - Clean equipment/utensils are not stored as to eliminate exposure to splash, dust, or contamination	OK	V	V/C
2517	2517 - Clean equipment/utensils are not stored at least six (6) inches off the floor.	OK	V	V/C
2517	2517 - Single use/single service articles are not stored in a clean dry location.	OK	V	V/C
2517	2517 - Single use/single service articles are not stored as to eliminate exposure to splash, dust or contamination.	OK	V	V/C
2517	2517 - Single use/single service articles are not stored at least six (6) inches off the floor	OK	V	V/C
2517	2517 - Single use/single service articles are not kept in the original protective package or stored by using other means that afford protection from contamination.	OK	V	V/C

Comments:

## IN USE UTENSIL STORAGE

2519	2519 - In use food utensils are not stored with the handles above the top of the food.	OK	V	V/C
2519	2519 - In use food utensils are not stored on a clean dry surface.	OK	V	V/C
2519	2519 - In use food utensils are stored in water that is not continuously flowing.	OK	V	V/C
2519	2519 - In use food utensils are stored in water that is not maintained at a minimum of 135°F.	OK	V	V/C

Comments:

## MOBILE UNITS

4517	4517 - Mobile unit served food on other than single service articles	OK	V	V/C
4501	4501 - Interior of vehicle is not constructed of smooth easily cleanable surface and/or in good repair.	OK	V	V/C
4501	4501 - Interior of vehicle is not clean.	OK	V	V/C

Comments:

## TEMPORARY FOOD SERVICE

4711 \*4711 - Single service/Single Use articles are reused.

OK V V/C

Comments:

## 12. PERSONNEL, CLOTHES, HAIR RESTRAINTS

Comments:

### FINGERNAILS

903 903 - Food handler's fingernails are not trimmed to the end of the finger tips.

OK V V/C

903 903 - Food handler's are wearing nail polish or artificial nails.

OK V V/C

Comments:

### JEWELRY

905 905 - Food handler is wearing jewelry on arms or hands.

OK V V/C

Comments:

### OUTER CLOTHES

907 907 - Employee's outer clothes are not clean.

OK V V/C

Comments:

## HAND SANITIZERS

909 909 - Employees are using hand sanitizers not in accordance with state and federal regulations

OK V V/C

Comments:

## HAIR RESTRAINTS

915 915 - Food handlers are not wearing proper hair restraints.

OK V V/C

Comments:

## PERSONAL CARE ITEMS

3903 3903 - Employees' personal care items are stored where food equipment, utensils, linens, single service items or single use items may be contaminated.

OK V V/C

Comments:

## BODY ART/UNNECESSARY PERSONNEL

4101 4101 - Employees are engaged in the practice of body art within a food establishment.

OK V V/C

4101 4101 - Persons unnecessary to the food establishment are present in the food preparation or ware washing area.

OK V V/C

Comments:

## 13. TOILETS/HAND WASH FACILITIES

Comments:

## HAND WASH SUPPLIES – CLEAN, ACCESSIBLE

3109	3109 - Hand wash lavatory is not accessible	OK	V	V/C
3109	3109 - Hand wash lavatory is not equipped with at least 85°F water.	OK	V	V/C
3109	3109 - Hand wash lavatory is not equipped with a mixer faucet	OK	V	V/C
3109	3109 - The metered faucet does not provide a flow of water for a minimum of 15 seconds.	OK	V	V/C
3109	3109 - A steam mixer valve is provided on the hand wash lavatory.	OK	V	V/C
3109	3109 - Soap and/or paper towels are not provided for use at the hand wash lavatory.	OK	V	V/C
3109	3109 - The hand wash lavatory and/or soap and paper towel dispensers are not clean.	OK	V	V/C
3109	3109 - The hand wash lavatory is used for purpose other than hand washing.	OK	V	V/C

Comments:

## TOILET ROOM – CLEAN, RECEPTACLE, DOOR, LOCATED

3111	3111 - Toilet facilities are not conveniently located and accessible at all times.	OK	V	V/C
3111	3111 - Toilet room is not fully enclosed.	OK	V	V/C
3111	3111 - The toilet room door is not tight fitting and self-closing.	OK	V	V/C
3111	3111 - The toilet room is not mechanically vented to the outside atmosphere	OK	V	V/C
3111	3111 - The toilet room fixtures are not clean.	OK	V	V/C
3111	3111 - A covered waste can is not provided in the ladies toilet room.	OK	V	V/C
3111	3111 - Toilet paper is not provided in the toilet room.	OK	V	V/C
3111	3111 - Toilet does not have an open-front toilet seat.	OK	V	V/C

Comments:

## MOBILE UNITS

4515	4515 - Raw shrimp vendor did not provide paper towels and a waste receptacle.	OK	V	V/C
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Comments:

## 14. GARBAGE/REFUSE DISPOSAL

Comments:

### GARBAGE HANDLED

3301 3301 - Garbage, rubbish or refuse was not handled in accordance with Part XXVII of the State Sanitary Code.

OK V V/C

Comments:

### GARBAGE RECEPTACLES

3303 3303 - Equipment and receptacles for materials containing food residue are not durable, cleanable, insect and rodent resistant, leakproof and nonabsorbent.

OK V V/C

3303 3303 - Outside receptacles for garbage, etc. did not have tight fitting lids, doors, or covers.

OK V V/C

3303 3303 - Outside waste receptacles were not kept closed.

OK V V/C

3303 3303 - There were insufficient number of receptacles for garbage.

OK V V/C

3303 3303 - Soiled receptacles were not cleaned at a frequency sufficient to prevent a nuisance or insect or rodent attraction.

OK V V/C

3303 3303 - Liquid waste from compacting was not disposed of as sewage.

OK V V/C

Comments:

### INCINERATION

3305 3305 - Garbage, rubbish, or refuse was burned on premises not in accordance with regulations of La. DEQ.

OK V V/C

Comments:

### CLEANING AND STORAGE OF GARBAGE AREAS

3307 3307 - Indoor garbage storage room is not constructed of easily cleanable, non absorbent materials.

OK V V/C

3307	3307 - Indoor garbage storage room is not kept clean.	OK	V	V/C
3307	3307 - Indoor garbage storage room is not insect or rodent proof.	OK	V	V/C
3307	3307 - Indoor garbage storage room is not large enough to store accumulated garbage.	OK	V	V/C
3307	3307 - Outdoor garbage storage area surface is not constructed of non-absorbent material.	OK	V	V/C
3307	3307 - Outdoor garbage storage area surface is not smooth, durable, and sloped to drain.	OK	V	V/C
3307	3307 - Suitable cleaning equipment is not provided as necessary in the garbage storage area.	OK	V	V/C
3307	3307 - Hot and cold water is not provided in the garbage receptacle cleaning area.	OK	V	V/C
3307	3307 - Liquid waste from cleaning in garbage area is not disposed of through a sanitary sewage system.	OK	V	V/C
3307	3307 - Outdoor premises used for garbage storage is not maintained clean and free of litter.	OK	V	V/C
3307	3307 - Rainwater and runoff is not prevented from entering the sanitary sewage system.	OK	V	V/C

Comments:

## TEMPORARY FOOD SERVICE

4733	4733 - A 50 gallon refuse container is not provided at the rate of 1 per 100 persons.	OK	V	V/C
4733	4733 - A covered refuse container is not provided in each booth.	OK	V	V/C
4733	4733 - A covered grease container is not provided	OK	V	V/C

Comments:

## 15. STRUCTURAL/DESIGN/MAINTENANCE/PLUMBING

Comments:

## PLUMBING/GREASE TRAP

3101	3101 - Plumbing is not maintained.	OK	V	V/C
3113	3113 - An approved grease trap is not installed.	OK	V	V/C
3113	3113 - A grease trap is not installed in the waste line leading from the sinks, drains and other fixtures or equipment where grease may be introduced into the sewage system.	OK	V	V/C
3113	3113 - The grease trap is not easily accessible for cleaning and/or is not serviced.	OK	V	V/C
3115	3115 - The garbage grinder is not maintained.	OK	V	V/C

3117	3117 - A utility sink with hot and cold water is not provided.	OK	V	V/C
3117	3117 - A lavatory and/or utensil washing sink is/are being used as a utility sink.	OK	V	V/C
<b>Comments:</b>				

## OPENINGS

3505	3505 - Openings are not protected against the entry of rodents or insects.	OK	V	V/C
3505	3505 - Ventilation doors or windows are not protected with 16 mesh screens, air curtains, or other effective means of insect control.	OK	V	V/C
<b>Comments:</b>				

## PREMISES

3507	3507 - There are unnecessary items on the premises.	OK	V	V/C
3507	3507 - There is litter on the premises.	OK	V	V/C
3507	3507 - Premises not kept free of pests using approved methods of pest management.	OK	V	V/C
<b>Comments:</b>				

## FLOORS

3701	3701 - Floors are not smooth and easily cleanable.	OK	V	V/C
3701	3701 - Properly installed floor drains are not provided in toilet rooms, seafood and meat markets or in all areas where flush cleaning methods are used.	OK	V	V/C
3701	3701 - Floor is not sloped to drain.	OK	V	V/C
3701	3701 - Carpet is installed in food preparation area.	OK	V	V/C
3701	3701 - Floor is not maintained level or in good repair.	OK	V	V/C
3701	3701 - Floors are not clean.	OK	V	V/C
<b>Comments:</b>				

## WALLS AND CEILINGS

3703	3703 - Walls and/or ceilings in the food preparation areas are not constructed of smooth, light colored, durable and easily cleanable materials.	OK	V	V/C
3703	3703 - Utility service lines, pipes, exposed studs, joists or rafters are unnecessarily exposed in food preparation and processing areas.	OK	V	V/C
3703	3703 - Walls/ceilings or attached equipment are not in good repair.	OK	V	V/C
3703	3703 - Walls/ceilings or attached equipment are not clean.	OK	V	V/C

Comments:

## LIGHTING/LIGHT SHIELDS

3705	3705 - Lighting intensity in walk-in refrigerated units, dry food storage area or other rooms during cleaning are not at least 10 foot candles.	OK	V	V/C
3705	3705 - Lighting intensity in consumer self service, handwash, warewashing or equipment and utensil storage or toilet room is not at least 20 foot candles.	OK	V	V/C
3705	3705 - Lighting intensity in areas where employees are working with unpackaged potentially hazardous food, or knives, slicers, grinders, etc. is not at least 50 foot candles.	OK	V	V/C
3707	3707 - Light bulbs are not shielded or coated in areas where there is exposed food, clean equipment, utensils, or unwrapped single service or single use articles.	OK	V	V/C
3707	3707 - Infrared bulb is not surrounded so that only the face of the bulb is exposed.	OK	V	V/C

Comments:

## MECHANICAL/HOOD VENTILATION/HEAT AND A/C

3709	3709 - Mechanical ventilation of sufficient number/capacity is not provided.	OK	V	V/C
3709	3709 - Ventilation hood systems are not provided in sufficient number/capacity.	OK	V	V/C
3713	3713 - Air intake/exhaust vents are causing contamination of food, food preparation surfaces, equipment, or utensils.	OK	V	V/C

Comments:

## DRESSING AREAS/LOCKERS PROVIDED/LIVING AREAS

4105	4105 - Dressing rooms/areas are not provided for employees.	OK	V	V/C
4105	4105 - Lockers or suitable facilities are not provided / used for storage of employees personal items, clothing and other possessions.	OK	V	V/C

4105	4105 - Areas for employee drinking and the use of tobacco are not located so that food, equipment, linens and single service articles are protected from contamination.	OK	V	V/C
4105	4105 - Areas where employees smoke are not well ventilated.	OK	V	V/C
4117	4117 - Living or sleeping quarters are being used for conducting a food establishment or retail food store/market.	OK	V	V/C
4117	4117 - There is a direct opening between living quarters and the food establishment.	OK	V	V/C

Comments:

## MOBILE UNITS

4523	4523 - Surface of servicing area is not smooth, non-absorbent, in good repair, clean and/or grated to drain.	OK	V	V/C
4519	4519 - An approved water gauge was not provided.	OK	V	V/C
4521	4521 - An approved gauge is not provided on the waste tank.	OK	V	V/C
4523	4523 - Potable water servicing equipment was not installed according to law.	OK	V	V/C
4523	4523 - Servicing area does not have overhead protection.	OK	V	V/C
4523	4523 - Mobile Unit did not report daily to commissary for cleaning and supplies.	OK	V	V/C

Comments:

## TEMPORARY FOOD SERVICE

4729	4729 - Toilets are not provided at the rate of 1 per 200 persons.	OK	V	V/C
4715	4715 - Indoor booth/stand is not constructed as to prevent patron access.	OK	V	V/C
4715	4715 - Outdoor booth/stand is not constructed so that the interior of the booth/stand is protected from the weather.	OK	V	V/C
4715	4715 - Additional protective covering is not provided to enclose the outer openings in the event of inclement weather.	OK	V	V/C
4717	4717 - Floors are not clean, in good repair and/or level.	OK	V	V/C
4719	4719 - The place or pit where the barbeque is cooked is not covered.	OK	V	V/C
4721	4721 - Seafood boiling area is not covered	OK	V	V/C
4733	4733 - The grounds and immediate surrounding property has not been cleaned within 24 hours.	OK	V	V/C
4735	4735 - The grounds of the temporary food site are not well drained.	OK	V	V/C
4735	4735 - Sufficient space is not provided for people assembled, vehicles, sanitary facilities and equipment.	OK	V	V/C
4734	4734 - The grounds are not maintained free from accumulations of refuse and health and safety hazards.	OK	V	V/C

Comments:

## 16. PERMITS/PLANS/FOOD SAFETY CERTIFICATES

Comments:

### FOOD SAFETY CERTIFICATES

305 305 - A current state food safety certificate is not conspicuously posted.

OK V V/C

Comments:

### PLANS SUBMITTED

307 307 - Plans were not submitted to the state health officer for approval prior to construction, renovation, or opening under new ownership of a food establishment.

OK V V/C

Comments:

### PERMITS – VALID, POSTED

501 501 - A valid permit to operate was not obtained prior to opening of the food establishment and/or the permit is not valid due to non-payment of fees/penalties.

OK V V/C

501 501 - A valid permit to operate is not posted in a conspicuous location.

OK V V/C

Comments:

### INSPECTIONS-ACCESS, RECORDS

4303 4303 - Representative of the state health officer was not permitted to enter a permitted establishment for the purpose of inspection.

OK V V/C

4303 4303 - Representative of the state health officer was not permitted to examine records pertaining to food supplies or persons employed.

OK V V/C

Comments:

**MOBILE UNITS**

4523 4523 - Mobile unit does not have an approved commissary.  OK  V  V/C

Comments:

**TEMPORARY FOOD SERVICE**

4703 4703 - A valid permit to operate has not been obtained.  OK  V  V/C

4705 4705 - The permit is not posted.  OK  V  V/C

Comments:

**17. MISCELLANEOUS**

Comments:

**WATER PRESSURE**

2703 2703 - Water under pressure is not provided to all fixtures or equipment that is required to use water.  OK  V  V/C

Comments:

**LINEN/LAUNDRY, WIPE CLOTHS**

4107 4107 - Clean linens are not free from food residue and other soiled matter.  OK  V  V/C

4109	4109 - Cloth gloves are not laundered before being used with a different type of raw animal food such as beef, lamb, pork, or fish.	OK	V	V/C
4109	4109 - Wet wiping cloths are not laundered before being used with a fresh solution of cleaner or sanitizer.	OK	V	V/C
4109	4109 - Dry wipe cloths are not laundered as necessary.	OK	V	V/C
4111	4111 - Cloths used for wiping spills are used for other purposes.	OK	V	V/C
4111	4111 - Moist cloths used for wiping spills on food contact surfaces are not stored in approved chemical sanitizer between uses.	OK	V	V/C
4113	4113 - Soiled linens are not kept in clean , non-absorbent receptacles or clean washable laundry bags.	OK	V	V/C
4113	4113 - Soiled linens are not stored to prevent contamination of food, clean equipment, clean utensils, single service or single use articles.	OK	V	V/C
4115	4115 - Laundry facilities are used for laundering items not used in the operation of the food establishment.	OK	V	V/C
4115	4115 - Laundry facilities are located in the food preparation area.	OK	V	V/C

Comments:

## MAINTENANCE EQUIPMENT

4119	4119 - Maintenance cleaning tools are not stored properly.	OK	V	V/C
4119	4119 - Mops are not hung and/or stored to facilitate air drying.	OK	V	V/C

Comments: