



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

In	N/O-N/A		COS	MAJ	OUT
		<b>FOOD FROM APPROVED SOURCES</b>			
✓	✓	15. Food obtained from approved source			
✓	✓	16. Compliance with shell stock tags, condition, display			
✓	✓	17. Compliance with Gulf Oyster Regulations			
		<b>CONFORMANCE WITH APPROVED PROCEDURES</b>			
✓		18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
		<b>CONSUMER ADVISORY</b>			
✓		19. Consumer advisory provided for raw or undercooked foods			
		<b>Highly Susceptible Populations</b>			
✓		20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
		<b>WATER/HOT WATER</b>			
✓		21. Hot and cold water available Temp 135°F+			
		<b>LIQUID WASTE DISPOSAL</b>			
✓		22. Sewage and wastewater properly disposed			
		<b>VERMIN</b>			
✓		23. No rodents, insects, birds, or animals			

	OUT
39. Thermometers provided and accurate	
40. Wiping cloths: properly used and stored	
<b>PHYSICAL FACILITIES</b>	
41. Plumbing: proper backflow devices	
42. Garbage and refuse properly disposed; facilities maintained	
43. Toilet facilities: properly constructed, supplied, cleaned	
44. Premises; personal/cleaning items; vermin-proofing	
<b>PERMANENT FOOD FACILITIES</b>	
45. Floor, walls and ceilings: built, maintained, and clean	
46. No unapproved private homes/ living or sleeping quarters	
<b>SIGNS/ REQUIREMENTS</b>	
47. Signs posted; last inspection report available	
<b>COMPLIANCE &amp; ENFORCEMENT</b>	
48. Plan Review	
49. Permits Available	
50. Impoundment	
51. Permit Suspension	

Received by (Print)	Kristin Bauer	Title
Received by (Signature)	Kristin Bauer	
Specialist (Print)	Dennis Fick	Re-inspection Date: Next Routine
Specialist (Signature)	Great Sanitation practices at time of inspection	