**Retail Food Inspection Report**

**Facility:** Banana Joe's  
**Permit #:**  
**Expiration Date:**  
**Permit Holder:**  
**Type of Inspection:** Routine

See page 3 for the code sections and general requirements that correspond to each violation listed below.

<table>
<thead>
<tr>
<th>_____</th>
<th>_____</th>
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<th>_____</th>
<th>_____</th>
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</tr>
</thead>
<tbody>
<tr>
<td>In</td>
<td>N/O</td>
<td>N/A</td>
<td>COS</td>
<td></td>
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</tr>
</tbody>
</table>

- **In = In compliance**
- **N/O = Not observed**
- **N/A = Not applicable**
- **COS = Corrected on-site**

**MAJ = Major violation**  
**MIN = Minor violation**  
**OUT = Out of compliance**

### CRITICAL RISK FACTORS

- **DENOMINATION OF KNOWLEDGE**
  - Demonstration of knowledge: __
  - Food safety certification and food handler card(s) available: __

- **EMPLOYEE HEALTH & HYGIENIC PRACTICES**
  - Communicable disease reporting, restrictions, and exclusions: __
  - No visible from eyes, nose, and mouth: __
  - Proper attire, testing drinking or tobacco use: __

- **PREVENTING CONTAMINATION BY HANDS**
  - Hand clean and properly washed: clothes used properly: __
  - Adequate handwashing facilities supplied and accessible: __

- **PROPER HANDLING OF FOOD**
  - Proper hot and cold holding temperatures: __
  - Adequate food storage and protection: __

- **TIME AS A PUBLIC HEALTH CONTRIB. PROCEDURES & RECORDS**
  - Proper cleaning methods: __
  - Proper cooking times and temperatures: __
  - Proper reheating procedures for hot holding: __

- **PROTECTION FROM CONTAMINATION**
  - Returned and re-service of food: __
  - Food in good condition, safe and unadulterated: __
  - Fresh contact surfaces: clean and sanitized: __

- **SANITIZER TYPE**
  - Chlorine: __
  - Quaternary Ammonia: __
  - Other: __

- **Sanitizer Concentration (ppm):**

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### GOOD RETAIL PRACTICES

- **SUPERVISION**
  - Person in charge present and performing duties: __

- **PERSONAL CLEANLINESS**
  - Personal cleanliness and hair restraints: __

- **GENERAL FOOD SAFETY REQUIREMENTS**
  - Approved thawing methods used, frozen food: __
  - Food refrigerated and protected: __
  - Washing hands and vegetables: __
  - Food handlers properly identified, stored, used: __

- **FOOD STORAGE / DISPLAY / SERVICE**
  - Food stored in food storage containers identified: __
  - Consumer self-service: __
  - Food properly labeled & hot & ready presented: __

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### EQUIPMENT / UTENSILS / LINENS

- **Sanitization of contact surfaces clean: __
- **Washing facilities: installed, maintained, used, test strips: __
- **Equipment / Utensils: approved, installed, clean, good repair, properly: __
- **Rinse, dries and folds: storage and use: __
- **Washing facilities: __

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### FOOD FROM APPROVED SOURCES

- **5. Food obtained from approved source: __
- **16. Compliance with rodent control, condition, display: __
- **17. Compliance with Gulf Oyster Regulations: __

### CONFORMANCE WITH APPROVED PROCEDURES

- **18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP PRR: __

### CONSUMER ADVISORY

- **19. Consumer advisory provided for raw or undercooked foods: __

### HIGHLY SUSCEPTIBLE POPULATIONS

- **20. Licensed healthcare facilities / public & private schools prohibited foods not offered: __

### WATER/HEAT WATER

- **21. Hot and cold water available: __

### LIQUID WASTE DISPOSAL

- **22. Sewage and waste water properly disposed: __

### VERMIN

- **23. No rodents, insects, birds, or pigeons: __

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### OUT

- **24. Adequate ventilation and lighting: designated area, use: __
- **25. Temperature provided and accurate: __
- **26. Wiping cloths: properly used and stored: __

### PHYSICAL FACILITIES

- **Plumbing: proper backflow devices: __
- **Staging and refuse properly disposed: facility maintained: __
- **Toilet facilities: properly maintained, clean, disinfected: __
- **Pest/rodent/cleaning floor, vent/ventilation: __

### PERMANENT FOOD FACILITIES

- **Floor, walls and ceilings: clean, maintained, and clean: __
- **No unapproved private rooms in main or dwelling quarters: __

### SIGNAGE / REQUIREMENTS

- **27. Signs posted: test inspection report available: __
- **Handwashing signs posted: in restrooms and by sinks: __
- **Puts areas around electrical outlets free of materials: __

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### COMPLIANCE & ENFORCEMENT

- **28. Plan Review: __
- **29. Permit Available / __
- **30. Improvement: __
- **31. Permit Suspension: __

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-v2.0 9/2018
<table>
<thead>
<tr>
<th>Type of Food</th>
<th>Temp (°F)</th>
<th>Temp Violation</th>
<th>Process/Holding Location</th>
<th>Food Discarded (Amount)</th>
<th>Type of Food</th>
<th>Temp (°F)</th>
<th>Temp Violation</th>
<th>Process/Holding Location</th>
<th>Food Discarded (Amount)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken</td>
<td>40</td>
<td></td>
<td>Fridge</td>
<td></td>
<td>Hot water</td>
<td>180</td>
<td></td>
<td>Hand sink</td>
<td></td>
</tr>
<tr>
<td>Sushi</td>
<td>40</td>
<td></td>
<td>Fridge</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cheese</td>
<td>39</td>
<td></td>
<td>Fridge</td>
<td></td>
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**OBSERVATIONS AND CORRECTIVE ACTIONS**

- Employee cups open with no lids found on shelves. Always provide lid/cap on employee drinks and avoid placing above or near food storage/prep areas or dish storage.
- Clean floor sinks of build up.
- Re-seal silicon areas near hood system which are peeling off.