### Critical Risk Factors

- **Demonstration of Knowledge**
  - 1a. Demonstration of knowledge
  - 1b. Food safety certification and food handler card(s) available

- **Employee Health & Hygienic Practices**
  - 2. Communicable diseases: reporting, restrictions & exclusions
  - 3. No discharge from eyes, nose, and mouth
  - 4. Proper handwashing, wearing effective control, and handwashing

- **Preventing Contamination by Hands**
  - 5. Hand clean and properly washed, disinfected, and dried
  - 6. Adequate handwashing facilities available & accessible
  - 7. Proper hot and cold hand washing temperatures
  - 8. Time as a public health control procedures & records
  - 9. Proper cooling equipment & processes
  - 10. Proper cooking temperatures
  - 11. Proper refrigeration procedures, temperatures

- **Protection from Contamination**
  - 12. Returned and re-saleable of food
  - 13. Food in good condition, safe and edible
  - 14. Food contact surfaces: clean and sanitized

- **Sanitizer Type**
  - Chlorine Sanitizers
  - Ammonia
  - Hot Water
  - Other

- **Sanitizer Concentration (ppm)**

### Food Safety

- **Food from Approved Sources**
  - 15. Food obtained from approved source
  - 16. Compliance with shelf life requirements
  - 17. Compliance with Gulf Oyster Regulations

- **Conformance with Approved Procedures**
  - 18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan

- **Consumer Advisory**
  - 19. Consumer advisory needed for raw or undercooked foods

- **Highly Susceptible Populations**
  - 20. Licensed health care facilities/public/private schools; uncooked foods not served (WATER/HOT WATER)
  - 21. Hot and cold water available
  - 22. Sewage and wastewater properly disposed

- **Worms**
  - 23. No rodents, insects, birds, or animals

### Good Retail Practices

- **Supervision**
  - 24. Person in charge present and performs duties

- **Personal Cleanliness**
  - 25. Personal cleanliness and hair restraints

- **General Food Safety Requirements**
  - 26. Approved handling methods used, frozen food
  - 27. Food prepared and protected
  - 28. Washing fruits and vegetables
  - 29. Toxic substances properly identified, stored, used

- **Food Storage & Display**
  - 30. Food storage; food storage containers identified
  - 31. Consumer self-service
  - 32. Food properly labeled and honestly presented

- **Equipment & Utensils/Linens**
  - 33. Food contact surfaces clean
  - 34. Warewashing facilities: installed, maintained, used; test strips
  - 35. Equipment/Utensils approved; installed; clean; good repair, capacity
  - 36. Cold storage, utensils and linens: storage and use
  - 37. Vending machines

### Physical Facilities

- **Plumbing**
  - 41. Plumbing proper backflow devices

- **Garbage & Refuse Disposal**
  - 42. Garbage & refuse properly disposed, containers maintained

- **Toilet Facilities**
  - 43. Toilet facilities: properly constructed, supplied, cleaned

- **Personal/Changing Area**
  - 44. Personal/Changing area: clean, maintained

- **Permanent Food Facilities**
  - 45. Floor, walls and ceilings: clean, maintained, and clean

### Sign Requirements

- 47. Sight inspection: inspection report available

### Compliance & Enforcement

- 48. Plan Review
- 49. Permits Available
- 50. Impoundment
- 51. Permit Suspension
### TEMPERATURE CONTROL

<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>Milk</td>
<td>49</td>
<td>No</td>
<td>Fridge</td>
<td></td>
<td>Hot Water</td>
<td>160</td>
<td>No</td>
<td>Dishwasher</td>
<td></td>
</tr>
<tr>
<td>Sushi</td>
<td>44</td>
<td>Yes</td>
<td>Display/Fridge</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### OBSERVATIONS AND CORRECTIVE ACTIONS

- Two fridges → display fridge & deli fridge holding temp above 41°F due to opening.
  - Sushi was found at 44°F in display fridge,
  - move sushi to back fridge to keep 41°F & below.
  - Deli fridge had cheese & tomatoes at 42°-43°F,
  - keep door/lid closed when not in use to keep temp 41°F & below.

- Dish sink reached maximum 117°F, minimum must be 120°F.

- Install splash between hand sink & dish sink. It must be stainless steel & minimum 6” height.

- One sanitizer bucket found with zero ppm chlorine sanitizer, change & ensure 100 ppm.

Food Manager cert: John Hadley 9/23 exp.