Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below.

### SOURCES OF FOOD
- **1** Approved source, wholesome, nonadulterated
- **2** Original container, properly labeled

### FOOD PROTECTION
- **3** Potentially hazardous food meets temperature requirements during storage, preparation, display, service, and transportation
- **4** Adequate facilities to maintain product temperature, thermometers provided
- **5** Potentially hazardous food properly thawed
- **6** Food protected during storage, preparation, display, service & transportation
- **7** Food containers stored off floor
- **9** Handling of food minimized
- **10** Food dispensing utensils properly stored
- **11** Toxic items properly stored, labeled, used

### PERSONNEL
- **12** Personnel with infection restricted

### CLEANLINESS OF PERSONNEL
- **13** Handwashing facilities provided, personnel hands washed, clean
- **14** Clean outer clothes, effective hair restraints
- **15** Good hygienic practices, smoking restricted

### EQUIPMENT & UTENSILS: DESIGN, CONSTRUCTION & INSTALLATION
- **16** Food-contact surfaces designed, constructed, maintained, installed, located
- **17** Nonfood-contact surfaces designed, constructed, maintained, installed, located
- **18** Single service articles, storage, dispensing
- **19** No reuse of single service article
- **20** Dishwashing facilities approved design, adequately constructed, maintained, installed, located

### EQUIPMENT & UTENSILS: CLEANLINESS
- **21** Preflushed, scraped, soaked and racked
- **22** Wash water clean, proper temperature
- **23** Accurate thermometers provided, dish basket, if used
- **24** Sanitization rinse (hot water - chemical)
- **25** Clean wiping clothes
- **26** Food-contact surfaces of utensils & equipment clean
- **27** Nonfood-contact surfaces of utensils & equipment clean
- **28** Equipment/utensils, storage, handling

### WATER SUPPLY
- **29** Water source adequate, safe
- **30** Hot and cold water under pressure, provided as required

### SEWAGE DISPOSAL
- **31** Sewage disposal approved
- **32** Proper disposal of waste water

### PLUMBING
- **33** Location, installation, maintenance
- **34** No cross connection, back siphonage, backflow

### TOILET FACILITIES
- **35** Adequate, convenient, accessible, designed, installed
- **36** Toilet rooms enclosed with self-closing door
- **37** Proper fixtures provided, good repair, clean

### HANDWASHING FACILITIES
- **38** Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided

### GARBAGE/RUBBISH STORAGE & DISPOSAL
- **39** Approved containers, adequate number, covered, rodent proof, clean
- **40** Storage area/rooms, enclosures – properly constructed, clean
- **41** Garbage disposed of in an approved manner, at approved frequency

### VERMIN CONTROL
- **42** Presence of insects/rodents
- **43** Outer openings protected against entrance of insects/rodents

### FLOORS, WALLS & CEILINGS
- **44** Floors: floor covering installed, constructed as required, good repair, clean
- **45** Floors, graded, drained as required
- **46** Floor, wall juncture covered
- **47** Mats removable, good repair, clean
- **48** Exterior walking, driving surfaces, good repair, clean
- **49** Walls, ceilings attached, equipment properly constructed, good repair, clean.
- **50** Wall & ceiling surfaces as required

### LIGHTING & VENTILATION
- **51** Adequate lighting provided as required
- **52** Room free of steam, smoke odors
- **53** Room & equipment hoods, ducts, vented as required

### DRESSING ROOMS & LOCKERS
- **54** Rooms adequate, clean, adequate lockers provided, facilities clean

### HOUSEKEEPING
- **55** Establishment and premises free of litter, no insect/rodent harborage, no unnecessary articles
- **56** Complete separation from living/sleeping quarters and laundry
- **57** Clean/soiled linens stored properly
- **58** No live birds, turtles, or other animals (except guide dogs)

### NONSMOKING AREAS
- **59** Seats 75 or more: Nonsmoking area provided, sign(s) posted at entrance(s), smoking area indicated by sign(s)

### QUALIFIED FOOD OPERATOR
- **60** Qualified Food Operator
- **61** Designated alternate
- **62** Written documentation of training program

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**RISK FACTOR VIOLATIONS IN RED**

<table>
<thead>
<tr>
<th>Signature of Person in charge</th>
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**DESERIBE DEFICIENCIES ON CONTINUATION SHEETS**