# Food Service Establishment

## Compliance

<table>
<thead>
<tr>
<th>Item</th>
<th>Score</th>
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<tbody>
<tr>
<td>Score</td>
<td>47</td>
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## Violations

- **Date Prev Insp**: 10/10/2013

### WATER, PLUMBING, AND WASTE

- **24**: Water: Source, Quality, Capacity, System: Approved.
- **29**: Water supply, Waste disposal: Approved system (fixtures), materials, design, operation, maintenance.
- **30**: Toilet rooms constructed, supplied.
- **31**: Refuse, recyclables, and returnable: Outdoor/indoor storage area approved.
- **32**: Handwashing facilities: Soap, towels, drying device, sign, use restrictions.
- **33**: Handwashing facilities: Toilets: Number, Location.
- **35**: Premises, Food Pix, Garbage, harborage.
- **36**: Floors, walls, ceilings, attached equipment: Clean.
- **37**: Surface characteristics, indoor, outdoor: Maintained.
- **38**: Cleaning, Sanitation, dustless methods.
- **39**: Lighting, Ventilation: Adequate.
- **40**: Ventilation system (Filter, Clean, Operated), Light, Exhausted.
- **41**: Holding rooms provided.
- **42**: Employee designated areas properly located.
- **43**: Sleeping quarters separation.
- **44**: Cleaning, maintenance tools properly stored.

### PHYSICAL FACILITIES

- **32**: Food contamination: Food cleaning equipment prevented.
- **33**: Presence of insect, rodent, other pests.
- **34**: Pest control methods approved, used.
- **35**: Pest control devices serviced as required.
- **36**: Premises, Food Pix, Garbage, harborage.
- **37**: Premises, Food Pix, Garbage, harborage.
- **38**: Premises, Food Pix, Garbage, harborage.
- **39**: Premises, Food Pix, Garbage, harborage.
- **40**: Premises, Food Pix, Garbage, harborage.
- **41**: Premises, Food Pix, Garbage, harborage.
- **42**: Premises, Food Pix, Garbage, harborage.
- **43**: Premises, Food Pix, Garbage, harborage.
- **44**: Premises, Food Pix, Garbage, harborage.

### FOOD PREPARATION

- **11**: Food preparation: Food contact surfaces (non-cooking): Clean.
- **12**: Food contact surfaces: Sanitized, sanitization temperature, concentration, time.
- **13**: Food contact surfaces: Sanitized, sanitization temperature, concentration, time.
- **14**: Food contact surfaces: Sanitized, sanitization temperature, concentration, time.
- **15**: Food contact surfaces: Sanitized, sanitization temperature, concentration, time.
- **16**: Washing facilities: Designed, constructed, maintained, installed, operated.
- **17**: Washing facilities: Designed, constructed, maintained, installed, operated.
- **18**: Washing facilities: Designed, constructed, maintained, installed, operated.
- **19**: Washing facilities: Designed, constructed, maintained, installed, operated.
- **20**: Washing facilities: Designed, constructed, maintained, installed, operated.
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- **24**: Washing facilities: Designed, constructed, maintained, installed, operated.
- **25**: Washing facilities: Designed, constructed, maintained, installed, operated.

### PERSONNEL

- **1**: Personal cleanliness: Ratios, play, game, open.
- **2**: Personal cleanliness: Ratios, play, game, open.
- **3**: Personal cleanliness: Ratios, play, game, open.
- **4**: Personal cleanliness: Ratios, play, game, open.
- **5**: Personal cleanliness: Ratios, play, game, open.
- **6**: Personal cleanliness: Ratios, play, game, open.
- **7**: Personal cleanliness: Ratios, play, game, open.
- **8**: Personal cleanliness: Ratios, play, game, open.
- **9**: Personal cleanliness: Ratios, play, game, open.
- **10**: Personal cleanliness: Ratios, play, game, open.

### FOOD STORAGE

- **9**: Storage: Food contact surfaces: Clean, unopened, use, limited storage.
- **10**: Storage: Food contact surfaces: Clean, unopened, use, limited storage.
- **11**: Storage: Food contact surfaces: Clean, unopened, use, limited storage.
- **12**: Storage: Food contact surfaces: Clean, unopened, use, limited storage.
- **13**: Storage: Food contact surfaces: Clean, unopened, use, limited storage.

### PREPARED FOOD

- **14**: Prepared food: Food contact surfaces: Clean, unopened, use, limited storage.
- **15**: Prepared food: Food contact surfaces: Clean, unopened, use, limited storage.
- **16**: Prepared food: Food contact surfaces: Clean, unopened, use, limited storage.
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### HOUSEKEEPING

- **1**: Housekeeping: Food contact surfaces: Clean, unopened, use, limited storage.
- **2**: Housekeeping: Food contact surfaces: Clean, unopened, use, limited storage.
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- **10**: Housekeeping: Food contact surfaces: Clean, unopened, use, limited storage.
LEGAL NOTICE TO THE PROPRIETOR OR MANAGER: You are respectfully notified of such violations of the Alabama State Board of Health Rules for Food Establishment Sanitation as are indicated by a circle in the Inspection Report. This report constitutes an official notice to comply with Chapter 420-3-22 of the aforesaid Rules within a period of __ days. Failure to comply with this notice may result in cessation of food service or food store operations.

MANAGEMENT AND PERSONNEL
01 Assignment of Person in Charge; Commisary used.
02 Persons with infections restricted, excluded.
03 No diarrheal from eye, nose, mouth.
04 Hands clean; properly washed.
05 No bare hand contact; approved procedure.
06 No eating, drinking, tobacco use.
07 Demonstration of knowledge: approved course; other requirements met.
08 Clean clothes; Hair restrained; Nails, Authorized personnel. Other.

FOOD
09 Ready-to-eat Food not protected.
10 Processing, handling, holding: Properly labeled; Original container. Records. Candidate limits.
11 Thermometers provided, accurate, conspicuous.
12 Approved thawing methods used.
13 Food contamination prevented during storage, preparation, display, handling, other.
14 In use, between use, food/ice dispensing utensils properly stored.

WATER, PLUMBING, AND WASHING
21 Water, Source, Quality, Capacity, System Approved.
22 Sewage, waste disposal.
23 Septic, Treated Septic, (mobile).
24 Waste connection: Back Slope; Backflow.
25 Disposal tanks, Digestion, Total Number, location.
26 Water supply, Waste disposal. Approved system (fixtures), materials, design, operation; maintenance. Other liquid wastes properly disposed.
27 Service sink provided.
28 Handwashing facilities: soap, towels/drying device, sign, use restrictions. Other.
29 Toilet rooms constant, supplied. Other.
30 Refuse, recyclables, and returnables.

PHYSICAL FACILITIES
31 Physical environment from cleaning equipment prevented.
32 Presence of rats, roaches, other pests.
33 Presence of rats, roaches, other pests.
34 Pests control; methods used.
35 Premises free of litter, harborage.
36 Floors, walls, ceilings, attached equipment: clean, Outer openings protected.
37 Lighting; Ventilation: adequate.
38 Dressing rooms provided.
39 Cleaning, maintenance tools properly stored.

RECEIVED BY: [Name]
Title

REMARKS

INSPECTED BY: [Name]
Jeff Ghism

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