ADDITIONAL FOUR POINT ITEMS	DNC	Owner or Operator: KEY: DNC [DOES NOT COMPLY]
Foods not re-served. -Unwrapped foods not re-served -Potentially hazardous foods not re-served	4	31 Sewage disposal approvedOperating as required 34 No cross connections, back siphonage, backflow
Id Toxic chemicalsStored properly, labeled properly, used properly -Sanitizer concentration not to exceed maximum permitted -No unnecessary toxics on the premises -Pesticides/rodenticides properly dispensed Water source adequate, safe.	4	Proper type/installation/ backflow prevention device/ air gap for: -Food equipment -Hose connections -Dish machines -Soda system carbonator -Beverage dispensers -Toilet tanks -Chemical dispensers -Ice machines Proper drain for: -Food equipment -Dish machines -Ice machines
-Well / well head protected from contamination -Water quality in compliance - Monitoring in compliance	4	35 Tollet facilities. Adequate, convenient, accessible, designed, properly installed
OTHER ITEMS	DNC	KEY: DNC [DOES NOT COMPLY]
Sources of food: Original container, properly labeled	1	40 Garbage/rubbish storage area/rooms, enclosures - properly constructed, clean
Potentially hazardous food properly thawed	2	41 Garbage/rubbish disposed of in an approved manner, at approved frequency
0 Food dispensing utensils properly stored	1	42 Vermin Control: No insects/rodents present 43. Outer openings protected against entrance of insects/rodents
4 Food worker: Ctean outer clothes, effective hair restraints	1	44 Floors: Floor covering installed, constructed as required, good repair, clean
6 Food-contact surfaces designed, constructed, maintained, installed,	2	45 Floors graded, drained as required
located	400	46 Floor, wall juncture covered
7 Nonfood-contact surfaces designed, constructed, maintained, installed, located	1	47 Mats removable, good repair, clean
118 Single service articles, storage, dispensing	2	48 Exterior walking, driving surfaces, good repair, clean
9 No reuse of single service article		49 Walls, ceilings attached, equipment properly constructed, good
20 Dishwashing facilities approved design, adequately constructed,	2	repair, clean. Wall & ceiling surfaces as required
maintained, installed, located		50 Dustless cleaning methods used, cleaning equipment properly stored 51- Adequate lighting provided as required
Equipment & Utensils: Cleanliness 21 Preflushed, scraped, soaked and racked	1	52 Room free of steam, smoke odors
22 Wash water clean, proper temperature		53 Rooms & equipment hoods, ducts, vented as required
23 Accurate thermometers provided, dish basket, if used		54-Rooms adequate, clean, adequate lockers provided, facilities clean
Nonfood-contact surfaces of utensils & equipment clean	1	55 Establishment and premises free of litter, no insect/rodent harborage,
28 Equipment/utensils, storage, handling	1	no unnecessary articles
Proper disposal of waste water	1	56 Complete separation from living/sleeping quarters and laundry
3 Plumbing location, installation, maintenance	1	57 Clean/soiled linens stored properly
6 Tojlet rooms enclosed with self-closing door		58 No live birds, turtles, or other animals (except guide dogs)
Proper toilet fixtures provided, good repair, clean	1	Seats 75 or more: Nonsmoking area provided, sign(s) posted at entrance(s), smoking area indicated by sign(s)
Approved garbage/rubbish containers, adequate number, covered, rodent proof, clean	1	☐Routine Inspection ☐Reinspection ☐ Preoperational Inspection Other Inspection:
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