### PUBLIC HEALTH HAZARDS

- **1.** Food adulterated, contaminated, unfit or re-served.
  - 10 (a), (b), (c), (d), (e).
  - 20 (b).
  - 30 (a), (c).
  - 32 (a), (g).
  - 34 (a).
  - 36 (a).
- **2.** Potentially hazardous food held at unacceptable temperatures for improper period of time except while servicing machine.
  - 10 (b), (c), (d), (e).
  - 20 (a), (b), (c).
  - 30 (a), (b), (c).
- **3.** Toxic items improperly stored, used, labeled, not lawfully permitted.
  - 10 (b), (c).
  - 30 (a), (b).
- **4.** Persons with disease transmissible by food not restricted.
  - 10 (b), (c).
  - 30 (a).
- **5.** Potable water not in compliance or protected.
  - 10 (b), (c), (d), (e).
  - 20 (a), (b).
  - 30 (a), (b).
  - 40 (a), (b), (c).
- **6.** Waste water or sewage - improper disposal.
  - 10 (b).
  - 40 (a), (b), (c), (d), (e).
  - 50 (a), (b), (c), (d), (e).
- **7.** Venting machine - Electrical or mechanical hazard.
  - 10 (b), (c), (d).

### FOOD PROTECTION

- **8.** Food not properly labeled.
  - 10 (b), (c).
  - 20 (a).
- **9.** Thermometers inaccurate; improperly located.
  - 10 (b), (c).
  - 20 (a), (b), (c).
- **10.** Potentially hazardous food improperly dispensed.
  - 10 (b), (c).
  - 20 (a), (b), (c).
- **11.** Food, including condiments, not properly protected.
  - 10 (b), (c).
  - 20 (a), (b), (c).
  - 30 (a), (b).
- **12.** During transportation, food, utensils, equipment and tableware not protected from contamination.
  - 10 (b), (c).
  - 20 (a), (b), (c).
  - 30 (a), (b), (c).
- **13.** Improper employee hygiene practice/personal cleanliness.
  - 10 (b), (c).

### EXTERIOR - FOOD VENDING MACHINE

- **14.** Food not protected from contamination.
  - 10 (b), (c).
  - 20 (a), (b), (c).
  - 30 (a), (b), (c).
  - 40 (a), (b), (c).
- **15.** Materials and surfaces improper, not easily cleanable.
  - 10 (b), (c), (d).
  - 20 (a), (b), (c).
  - 30 (a), (b), (c).
  - 40 (a), (b), (c).
- **16.** Food contact, non-food contact surface not clean.
  - 10 (b).

### EXTERIOR - FOOD VENDING MACHINE

- **17.** Exterior. Not secure, clean or easily cleanable.
  - 10 (b), (c).
  - 20 (a), (b), (c).
  - 30 (a), (b), (c).
- **18.** Service connections not secured.
  - 10 (b), (c).

### VENDING AREA - EQUIPMENT LOCATION

- **19.** Machine(s) location. Improper ventilation. Lighting: area not clean or cleanable.
  - 10 (b), (c).
  - 20 (a), (b), (c).

### EQUIPMENT AND UTENSIL CLEANING AND SANITATION

- **20.** Equipment and utensils not clean and/or sanitized.
  - 10 (b), (c).
  - 20 (a), (b), (c).
  - 30 (a), (b), (c).
  - 40 (a), (b), (c).

### INSECTS/RODENTS/TRASH

- **21.** Wiping cloths misused.
  - 10 (b), (c).
- **22.** Cleaning records not maintained.
  - 10 (b), (c).

### PLUMBING

- **23.** Handwashing facilities, toilet facilities, incomplete, no hand washing sign.
  - 10 (b), (c).
  - 20 (a), (b), (c).
  - 30 (a), (b), (c).
  - 40 (a), (b), (c).
- **24.** Plumbing improperly sized, installed, maintained.
  - 10 (b), (c).
  - 20 (a), (b), (c).
  - 30 (a), (b), (c).
  - 40 (a), (b), (c).

### COMPLIANCE ACTIONS

- **25.** Garbage and refuse not stored or disposed of in a sanitary manner, inadequate.
  - 10 (b), (c).
  - 20 (a), (b), (c).
  - 30 (a), (b), (c).
  - 40 (a), (b), (c).
- **26.** Insect/rodent not controlled.
  - 10 (b), (c).
  - 20 (a), (b), (c).
  - 30 (a), (b), (c).

### PERSON INTERVIEWED AND TITLE (SIGNATURE):