

3. Canned foods from an unapproved source on premises, being used and/or served. Rule 2.1.A.3. **5 DEMERITS.**
4. ☐ Unlabeled, ☐ improperly labeled containers of food are being used and/or served. Rule 2.1.A.2. **1 DEMERIT.**
5. Canned goods found: ☐ leaking, ☐ with severe dents, ☐ in rusty condition, and/or ☐ swollen. Rule 2.1.A.1. **5 DEMERITS.**
6. ☐ Shellfish not being kept in original container; ☐ seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. **1 DEMERITS.**
7. Meat and/or meat products not USDA approved. Rule 2.1.A.2. **5 DEMERITS.**

FOOD PREPARATION AND PROTECTION

8. Cooked and/or prepared foods are subjected to cross contamination, from ☐ raw foods or ☐ other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. **2 DEMERITS**
9. Employees handle raw and cooked or prepared food products without thorough hand-washing in between. Rules 2.2.A.1. and 2.3.B.5. **5 DEMERITS.**
10. Raw ☐ fruits and/or ☐ vegetables are not washed before being used and/or served. Rule 2.4.B.1. **2 DEMERITS.**
11. Food contact surfaces not: ☐ washed, ☐ rinsed, and/or ☐ sanitized after each use and following any kind of operation when contamination may have occurred. Rule 5.1.A.3. **2 DEMERITS.**
12. Food (ice) contact surfaces are improperly: ☐ designed, ☐ constructed, ☐ installed, ☐ maintained and/or ☐ located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. **2 DEMERITS.**
13. Food not protected during storage/display: ☐ food left uncovered, ☐ food improperly stored on floor, ☐ food containers in cold storage double stacked or nested, ☐ sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. **2 DEMERITS.**
14. Institutions; Ghost tray(s) ☐ not kept, ☐ not dated, Rule 10.2 ☐ 1/2 pint milk not retained, ☐ schools: milk not kept at 40°F, or below. Rule 2.1.B.1. **2 DEMERITS.**
15. Storage of ☐ food and/or ☐ beverages in ice or water is prohibited. Rule 2.4.1.2. **2 DEMERITS.**
16. ☐ Unwrapped and/or ☐ potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. **5 DEMERITS.**
17. Open cans were being used improperly to store food. Rule 2.3.B.7. **1 DEMERIT.**

FOOD TEMPERATURES

18. Potentially hazardous food(s) not being: ☐ reheated ☐ cooked long enough to be adequately heated to all parts Rule 2.4.G.3. **5 DEMERITS.**
19. Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was ☐ °F. Rule 2.3.C.3. **5 DEMERITS.**
20. ☐ Frozen food not being kept at 0°F, or below; ☐ improper thawing. The measured temperature was ☐ °F. Rule 2.3.C.4. **5 DEMERITS.**
21. Potentially hazardous hot food(s) not being stored at 140°F or above. The measured temperature was ☐ °F. Rules 2.4.G.1., 2.4.H.1.a. **5 DEMERITS.**
22. Potentially hazardous cold food(s) not being stored at 45°F or below. The measured temperature was ☐ °F. Rules 2.4.G.1., and 2.4.H.1.b. **5 DEMERITS.**
23. Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. **2 DEMERITS.**
24. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. **1 DEMERIT.**
25. Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. **1 DEMERIT.**

PERSONNEL

26. No certified food handler/manager. Rules 3.5.
27. Personnel with: ☐ communicable disease(s), ☐ boils, ☐ infected wound(s), ☐ respiratory or ☐ gastrointestinal infection, are preparing and serving food. Rule 3.1.A. **5 DEMERITS.**
28. Personnel: ☐ with dirty hands and/or ☐ smoking when preparing and serving food, ☐ with poor hygienic practice, ☐ eating, drinking, in food preparation and/or dish-washing areas. Rules 3.2.A., 3.2.B., and 3.4.A. **5 DEMERITS.**
29. Hair restraints not worn by food handlers. Rule 3.3.B. **1 DEMERITS.**

FOOD EQUIPMENT AND UTENSILS

30. Food/non food contact surfaces of equipment: ☐ in disrepair (cracks, chips, pits, open seams), ☐ not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. **2 DEMERITS.**
31. Single service articles improperly: ☐ stored, ☐ dispensed, ☐ handled, ☐ reused. Rules 4.4.A. and 5.2.C. **2 DEMERITS.**
32. Wiping cloths: ☐ dirty, ☐ not stored properly in sanitizing solutions. Rule 5.1.B. **1 DEMERIT.**

DISHWASHING

MANUAL DISHWASHING:

33. Dishes/utensils not being: ☐ scraped, ☐ soaked, ☐ preflushed. Rule 5.1.C.4. **1 DEMERIT.**
34. Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was ☐ °F. Rule 5.1.C.5. **2 DEMERITS.**
35. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with a temperature of at least 170°F. The measured temperature was ☐ °F. Rule 5.1.C.5.a. **4 DEMERITS.**
36. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature of at least 130°F. The measured residual was ☐ ppm and the measured temperature was ☐ °F. Rule 5.1.C.5.b. **4 DEMERITS.**
37. No chemical test kit provided. Rule 5.1.D.4.b. **1 DEMERIT.**

MECHANICAL DISHWASHING:

38. Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was ☐ °F. Rule 5.1.D.3.b. **2 DEMERITS.**
39. The final sanitization rinse water temperature was not at least 180°F. The measured temperature was ☐ °F. Rule 5.1.D.3.b. **4 DEMERITS.**
40. Sustained 165°F hot water dishwashing machine ☐ °F. Rule 5.1.D.3.a. **4 DEMERITS.**
41. Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was ☐ °F. Rule 5.1.D.4.c.(1). **2 DEMERITS.**
42. Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). **2 DEMERITS.**
43. The chemicals sanitizing rinse water temperature was not at least 130°F. The measured temperature was ☐ °F. Rule 5.1.D.4.c.(3). **2 DEMERITS.**
44. No chemical test kit provided. Rule 5.1.D.4.b. **1 DEMERIT.**
45. Dish racks not stored in a sanitary manner. Rule 5.1.D.6. **1 DEMERIT.**
46. Gauges: ☐ not provided ☐ inoperative, Rules 5.1.D.1. and 5.1.D.2. **1 DEMERIT.**

WATER SUPPLY

48. ☐ A copy of the current water analysis was not available at the facility. ☐ Further testing may be required. Rule 6.1.E.3. **2 DEMERITS.**
49. ☐ Water tested and found to be unsatisfactory. Rule 6.1.A.1. **5 DEMERITS.**
50. The free chlorine was less than 0.25 ppm. The measured chlorine residual was ☐ ppm. Rule 6.1.A.2. **5 DEMERITS.**
51. ☐ Hot and ☐ cold water (under pressure) was not provided to the: ☐ sinks, ☐ dishwashers, or ☐ lavatories. Rule 6.1.D.1. **5 DEMERITS.**
52. (Mobile food units) The water storage tank: ☐ does not have adequate storage, ☐ is not being properly cleaned and sanitized after each day's use. Rule 8.1.C.1. **2 DEMERITS.**

WASTEWATER DISPOSAL

53. The subsurface disposal system was found to be surfacing. Rule 6.2.A. **4 DEMERITS.**
54. Wastewater was being improperly discharged onto the ground. Rule 6.2.A. **4 DEMERITS.**
55. (Mobile food units): ☐ waste water storage tank does not have adequate storage. Rule 8.1.C.2. **4 DEMERITS.**

PLUMBING

56. ☐ Kitchen sink, ☐ utility sink, ☐ grease trap, ☐ drain, ☐ plumbing; is improperly ☐ sized, ☐ installed and/or maintained. Rules 6.4.F. and 7.8. **2 DEMERITS.**
57. A cross-connection, without backflow device, exists between the drinking and the waste-water systems at the: ☐ faucet hose, ☐ hot water heater, ☐ water closets, ☐ other: **Rule 6.4.C. 5 DEMERITS.**

TOILET AND HANDWASH FACILITIES

58. Toilets rooms: ☐ Completely enclosed, ☐ Equipped with self-closing, tight fitting doors, ☐ properly vented, ☐ tissue provided, ☐ covered waste receptacle (ladies). Rules 6.5, 6.6, and 6.7. **2 DEMERITS.**
59. Inadequate number of ☐ male, and/or ☐ female toilets. The number of toilets are: ☐ male and ☐ female. Rule 6.5 **1 DEMERIT.**
60. Handwash lavatories: ☐ clean, ☐ adequate number, ☐ accessible, ☐ fixtures maintained, ☐ hand cleansing soap, ☐ sanitary towel/hand drying devices not provided ☐ common towel. Rules 6.3. and 6.8 **4 DEMERITS.**

RUBBISH

61. ☐ inadequate, ☐ uncovered containers were being used. Rule 6.9. **2 DEMERITS.**
62. Storage areas were not ☐ clean, ☐ free of litter, Rule 6.9.B.4. **2 DEMERITS.**
63. Storage areas are not constructed to be: ☐ inaccessible to vermin, ☐ easily cleaned, ☐ refuse bin of questionable safety. Rules 6.9 and 6.10. **2 DEMERITS.**

INSECT, RODENT & ANIMAL CONTROL

64. ☐ flies, ☐ rodents, ☐ roaches, ☐ live animals (other than security or guide dogs) were found on the premises. Rule 6.10. and 7.12.G. **4 DEMERITS.**
65. Food service facilities: The outer ☐ doors, ☐ windows, ☐ skylights, ☐ transoms were not adequately screened. Rule 6.10.D. **4 DEMERITS.**

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

66. Floors, walls, ceilings, ☐ not smooth, ☐ properly constructed, ☐ in disrepair, ☐ dirty surfaces. Rules 7.1-7.6. **1 DEMERIT.**
67. ☐ Lighting ☐ ventilation inadequate, ☐ fixture(s) not shielded, ☐ dirty ventilation hoods, ☐ ductwork, ☐ filters, ☐ exhaust fans. Rules 7.6, 7.9, 7.10. **1 DEMERIT.**
68. ☐ Premises littered, ☐ unnecessary equipment and articles present. Rule 7.11.A.1. **1 DEMERIT.**
69. Improper storage of ☐ cleaning equipment, ☐ linens. Rule 7.11.B. **1 DEMERIT.**

LODGING

70. The sleeping room(s) are: ☐ inadequately ventilated, unclear, ☐ in disrepair, ☐ under-sized, ☐ improper bed spacing. Rules 12.9 and 12.11. **1 DEMERIT.**
71. The ☐ toilets, ☐ lavatories, ☐ showers, were not: ☐ clean, ☐ in good repair. Rules 12.3. and 12.9.D. **2 DEMERITS.**
72. ☐ Hand cleansers, ☐ towels, were: ☐ not found, ☐ inadequate. Rule 12.4 **2 DEMERITS.**
73. The carpeting is not: ☐ clean, ☐ in good repair. Rule 12.9.C. **1 DEMERIT.**
74. Drinking glasses not suitably sanitized and packaged. Rule 12.6. **2 DEMERITS.**
75. Gas Appliances: ☐ hot water heaters, ☐ refrigerators, ☐ clothes dryers, ☐ floor furnaces found in sleeping rooms were not: ☐ adequately vented, ☐ equipped with automatic pilots, ☐ equipped with an automatic control valve. Rule 12.10. **4 DEMERITS.**
76. ☐ Life safety code violations:
Explain: _____
Rule 11.1. **5 DEMERITS.**

- ITEMS IN GRAY SHADED AREAS ARE 4 AND 5 DEMERITS ITEMS - CORRECT AS SOON AS POSSIBLE; NOTIFY DEPARTMENT WHEN CORRECTED - 874-8300 X 8703

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6. ☐ Shellfish not being kept in original container; ☐ seafood products misrepresented. Rules 2.1.B.2 and 2.1.B.3. **1 DEMERITS.**
7. Meat and/or meat products not USDA approved. Rule 2.1.A.2. **5 DEMERITS.**

FOOD PREPARATION AND PROTECTION

8. Cooked and/or prepared foods are subjected to cross contamination, from ☐ raw foods or ☐ other sources of contamination. Rules 2.2.A.1. and 2.3.B.5. **2 DEMERITS**
9. Employees handle raw and cooked or prepared food products without thorough hand-washing in between. Rules 2.2.A.1. and 2.3.B.5. **5 DEMERITS.**
10. Raw ☐ fruits and/or ☐ vegetables are not washed before being used and/or served. Rule 2.4.B.1. **2 DEMERITS.**
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12. Food (ice) contact surfaces are improperly: ☐ designed, ☐ constructed, ☐ installed, ☐ maintained and/or ☐ located. Rules 4.2.A., 4.2.B., 4.3.A., 4.3.B. **2 DEMERITS.**
13. Food not protected during storage/display: ☐ food left uncovered, ☐ food improperly stored on floor, ☐ food containers in cold storage double stacked or nested, ☐ sneeze guards absent. Rules 2.2.A.1., 2.4.F.7. **2 DEMERITS.**
14. Institutions: Ghost tray(s) ☐ not kept, ☐ not dated, Rule 10.2 ☐ 1/2 pint milk not retained, ☐ schools: milk not kept at 40°F. or below. Rule 2.1.B.1. **2 DEMERITS.**
15. Storage of ☐ food and/or ☐ beverages in ice or water is prohibited. Rule 2.4.1.2. **2 DEMERITS.**
16. ☐ Unwrapped and/or ☐ potentially hazardous food products previously served to the public were being reused. Rule 2.4.J.1. **5 DEMERITS.**
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18. Potentially hazardous food(s) not being: ☐ reheated ☐ cooked long enough to be adequately heated to all parts Rule 2.4.G.3. **5 DEMERITS.**
19. Prepared potentially hazardous foods requiring refrigeration are not being rapidly cooled to 45° or below. The measured temperature was ☐ °F. Rule 2.3.C.3. **5 DEMERITS.**
20. ☐ Frozen food not being kept at 0°F. or below: ☐ improper thawing. The measured temperature was ☐ °F. Rule 2.3.C.4. **5 DEMERITS.**
21. Potentially hazardous hot food(s) not being stored at 140°F or above. The measured temperature was ☐ °F. Rules 2.4.G.1., 2.4.H.1.a. **5 DEMERITS.**
22. Potentially hazardous cold food(s) not being stored at 45°F or below. The measured temperature was ☐ °F. Rules 2.4.G.1., and 2.4.H.1.b. **5 DEMERITS.**
23. Crowded refrigeration: There is less than 1/4 cubic foot of refrigeration per meal. Rule 10.1. **2 DEMERITS.**
24. The containers used transporting food are inadequate. Rules 2.4.L.1., and 9.1.A. **1 DEMERIT.**
25. Accurate thermometers not available or used to evaluate hot holding, cooking, reheating, and refrigerated storage temperatures. Rules 2.3.C.1. and 2.3.D.2. **1 DEMERIT.**

PERSONNEL

26. No certified food handler/manager. Rules 3.5.
27. Personnel with: ☐ communicable disease(s), ☐ boils, ☐ infected wound(s), ☐ respiratory or ☐ gastrointestinal infection, are preparing and serving food. Rule 3.1.A. **5 DEMERITS.**
28. Personnel: ☐ with dirty hands and/or ☐ smoking when preparing and serving food, ☐ with poor hygienic practice, ☐ eating, drinking, in food preparation and/or dish-washing areas. Rules 3.2.A., 3.2.B., and 3.4.A. **5 DEMERITS.**
29. Hair restraints not worn by food handlers. Rule 3.3.B. **1 DEMERITS.**

FOOD EQUIPMENT AND UTENSILS

30. Food/non food contact surfaces of equipment: ☐ in disrepair (cracks, chips, pits, open seams), ☐ not easily cleanable. Rules 4.1.A., 4.2.A., and 4.2.B. **2 DEMERITS.**
31. Single service articles improperly: ☐ stored, ☐ dispensed, ☐ handled, ☐ reused. Rules 4.4.A. and 5.2.C. **2 DEMERITS.**
32. Wiping cloths: ☐ dirty, ☐ not stored properly in sanitizing solutions Rule 5.1.B. **1 DEMERIT.**

DISHWASHING

MANUAL DISHWASHING:

33. Dishes/utensils not being: ☐ scraped, ☐ soaked, ☐ pre-rinsed. Rule 5.1.C.4. **1 DEMERIT.**
34. Dishes/utensils are not being washed in a detergent solution having a temperature of at least 120°F. The measured temperature was ☐ °F. Rule 5.1.C.5. **2 DEMERITS.**
35. Dishes/utensils are not being sanitized by immersion for 30 seconds in clean hot water with a temperature of at least 170°F. The measured temperature was ☐ °F. Rule 5.1.C.5.a. **4 DEMERITS.**
36. Dishes/utensils are not being sanitized by immersion for one minute in a clean chlorine solution containing 50 ppm chlorine minimum and at a temperature of at least 130°F. The measured residual was ☐ ppm and the measured temperature was ☐ °F. Rule 5.1.C.5.b. **4 DEMERITS.**

37. No chemical test kit provided. Rule 5.1.D.4.b. **1 DEMERIT.**

MECHANICAL DISHWASHING:

38. Hot water sanitization: The wash-water temperature was not at least 140°F. The measured temperature was ☐ °F. Rule 5.1.D.3.b. **2 DEMERITS.**
39. The final sanitization rinse water temperature was not at least 180°F. The measured temperature was ☐ °F. Rule 5.1.D.3.b. **4 DEMERITS.**
40. Sustained 165°F hot water dishwashing machine ☐ °F. Rule 5.1.D.3.a. **4 DEMERITS.**
41. Chemical sanitizers: The wash-water temperature was not at least 120°F. The measured temperature was ☐ °F. Rule 5.1.D.4.c.(1). **2 DEMERITS.**
42. Sanitizing chemicals not automatically dispensed. Rule 5.1.D.4.c.(2). **2 DEMERITS.**
43. The chemicals sanitizing rinse water temperature was not at least 130°F. The measured temperature was ☐ °F. Rule 5.1.D.4.c.(3). **2 DEMERITS.**
44. No chemical test kit provided. Rule 5.1.D.4.b. **1 DEMERIT.**
45. Dish racks not stored in a sanitary manner. Rule 5.1.D.6. **1 DEMERIT.**
46. Gauges: ☐ not provided ☐ inoperative, Rules 5.1.D.1. and 5.1.D.2. **1 DEMERIT.**

WATER SUPPLY

48. ☐ A copy of the current water analysis was not available at the facility. Further testing may be required. Rule 6.1.E.3. **2 DEMERITS.**
49. ☐ Water tested and found to be unsatisfactory. Rule 6.1.A.1. **5 DEMERITS.**
50. The free chlorine was less than 0.25 ppm. The measured chlorine residual was ☐ ppm. Rule 6.1.A.2. **5 DEMERITS.**
51. ☐ Hot and ☐ cold water (under pressure) was not provided to the: ☐ sinks, ☐ dishwashers, or ☐ lavatories. Rule 6.1.D.1. **5 DEMERITS.**
52. (Mobile food units) The water storage tank: ☐ does not have adequate storage, ☐ is not being properly cleaned and sanitized after each day's use. Rule 8.1.C.1. **2 DEMERITS.**

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53. The subsurface disposal system was found to be surfacing. Rule 6.2.A. **4 DEMERITS.**
54. Wastewater was being improperly discharged onto the ground. Rule 6.2.A. **4 DEMERITS.**
55. (Mobile food units): ☐ waste water storage tank does not have adequate storage. Rule 8.1.C.2. **4 DEMERITS.**

PLUMBING

56. ☐ Kitchen sink, ☐ utility sink, ☐ grease trap, ☐ drain, ☐ plumbing; is improperly ☐ sized, ☐ installed and/or maintained. Rules 6.4.F. and 7.8. **2 DEMERITS.**
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59. Inadequate number of ☐ male, and/or ☐ female toilets. The number of toilets are: ☐ male and ☐ female. Rule 6.5 **1 DEMERIT.**
60. Handwash lavatories: ☐ clean, ☐ adequate number, ☐ accessible, ☐ fixtures maintained, ☐ hand cleansing soap, ☐ sanitary towel/hand drying devices not provided ☐ common towel. Rules 6.3. and 6.8 **4 DEMERITS.**

RUBBISH

61. ☐ Inadequate, ☒ uncovered containers were being used. Rule 6.9. **2 DEMERITS.**
62. Storage areas were not ☐ clean, ☐ free of litter, Rule 6.9.B.4. **2 DEMERITS.**
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65. Food service facilities: The outer ☐ doors, ☐ windows, ☐ skylights, ☐ transoms were not adequately screened. Rule 6.10.D. **4 DEMERITS.**

CONSTRUCTION OR MAINTENANCE OF PHYSICAL FACILITIES

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67. ☐ Lighting ☐ ventilation inadequate, ☐ fixture(s) not shielded, ☐ dirty ventilation hoods, ☐ ductwork, ☐ filters, ☐ exhaust fans. Rules 7.6, 7.9, 7.10. **1 DEMERIT.**
68. ☐ Premises littered, ☐ unnecessary equipment and articles present. Rule 7.11.A.1. **1 DEMERIT.**
69. Improper storage of ☐ cleaning equipment, ☐ linens. Rule 7.11.B. **1 DEMERIT.**

LODGING

70. The sleeping room(s) are: ☐ inadequately ventilated, unclear, ☐ in disrepair, ☐ undersized; ☐ improper bed spacing. Rules 12.9 and 12.11. **1 DEMERIT.**
71. The ☐ Toilets, ☐ lavatories, ☐ showers, were not: ☐ clean, ☐ in good repair. Rules 12.3. and 12.9.D. **2 DEMERITS.**
72. ☐ Hand cleansers, ☐ towels, were: ☐ not found, ☐ inadequate. Rule 12.4 **2 DEMERITS.**
73. The carpeting is not: ☐ clean, ☐ in good repair. Rule 12.9.C. **1 DEMERIT.**
74. Drinking glasses not properly sanitized and packaged. Rule 12.6. **2 DEMERITS.**
75. Gas Appliances: ☐ hot water heaters, ☐ refrigerators, ☐ clothes dryers, ☐ floor furnaces found in sleeping rooms were not: ☐ adequately vented, ☐ equipped with automatic pilots, ☐ equipped with an automatic control valve. Rule 12.10. **4 DEMERITS.**
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Explain:
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Code Enforcement Officer

Establishment Representative