

Understanding the Food Facility Inspection Report

The Environmental Health Services division (EHS) of the Philadelphia Department of Public Health conducts routine unannounced inspections of food facilities in the City of Philadelphia. Food establishments that prepare food and serve it for immediate consumption are generally inspected annually. This is the bulk of food establishments in Philadelphia. Food establishments that prepare and serve food to a population highly susceptible to food-borne illnesses and disease transmission, such as a nursing home or hospital, are considered higher risk and are inspected four times a year.


A risk based inspectional approach is used; this method focuses on the factors most likely to cause food borne illness. During an inspection, an EHS sanitarian observes food handling practices, checks food temperatures, and inspects the establishment for compliance with the regulations. At the end of the inspection, the sanitarian gives the food establishment a report that itemizes any and all food safety violations and explains how to correct them.

Depending on the nature of the violation, a business may be given thirty days to make any corrections, or in cases of more imminent public health safety violations or severe vermin infestation they are required to immediately close until the violation is corrected.

There are four sections of the report:

SECTION 1 - Inspection Report Header

This section of the report provides important demographic information about the food establishment.

 Food Facility Inspection Report							
Philadelphia Dept of Health/Office of Food Protection		No. of Risk Factor/Intervention Violations		1	Date:		09/27/2013
555 S. 43rd St.,		No. of Repeat Risk Factor/Intervention Violations		0	Time In		02:15 PM
www.phila.gov/health/environment/foodprotection.html		Number of Corrections		0	Time Out		04:15 PM
1 Food Facility	2 Address	3 Telephone	8 Establishment Type	9 District	Sub		
3rd Test Facility	321 UNIVERSITY AVE 19104	(215) 885-7494	Residential Institution: Orphan	3	4		
10 Licensee	11 Corporate Officer	License #	10 Purpose of Inspection	11 Inspection Type			
		R5207924	Inspection	Regular			

- 1. Food Facility:** lists the trade name of the facility.
- 2. Address:** provides the physical location of the food operation. For mobile vendors, it is the address in which they vend.
- 3. Telephone:** lists the telephone number provided by the owner which could represent the land line of the facility or the cell phone number if it is a mobile vendor.

4. **No. Risk Factor/Intervention Violations:** not currently used by EHS.
5. **No. of Repeat Risk Factor/Intervention Violations:** not currently used by EHS.
6. **Number of Corrections:** not currently used by EHS.
7. **Date, Time In, and Time Out:** represents the date, start time, and end time in which the inspection occurred.
8. **Establishment Type:** the type of food establishment (e.g., restaurant, mobile food vendor).
9. **District:** Provides the district provide the City Health district in which the establishment is located.
Sub: Each district is separated into smaller areas known as sub-districts.
10. **Purpose of Inspection:** Inspection or Reinspection.
11. **Inspection Type:** Inspection, Reinspection. This section is also used for special service reports which are for internal use only.

SECTION 2 – Foodborne Illness Risk Factors and Public Health Interventions

This section of the report includes a list of 27 improper practices or procedures identified by the Centers for Disease Control and Prevention and the US Food and Drug Administration which, along with vermin (flies, roaches, mice, rats) listed in the Good Retail Practices section below, are the most common risk factors for food borne illnesses.

Risk factors can be marked IN, meaning they are in compliance, or OUT, meaning they are not in compliance. Risk factors may also be corrected on site, which means that the facility took sufficient action during the inspection to correct the violation (e.g., replacing towels at a hand-washing station). This is then checked as COS or corrected on site on the report.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS															
IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable COS=corrected on-site during inspection R=repeat violation															
Compliance Status					COS	R	Compliance Status					COS	R		
Demonstration of Knowledge							Potentially Hazardous Food Time/Temperature								
1	1	IN	Certification by accredited program, compliance with Code, or correct responses					16	IN	Proper cooking time & temperature					
2	2	IN	Management awareness; policy present					17	IN	Proper reheating procedures for hot holding					
3	3	IN	Proper use of reporting; restriction & exclusion					18	IN	Proper cooling time & temperature					
4	4	OUT	Proper eating, tasting, drinking, or tobacco use					19	IN	Proper hot holding temperature					
5	5	IN	No discharge from eyes, nose, and mouth					20	IN	Proper cold holding temperature					
			Good Hygienic Practices					21	IN	Proper date marking & disposition					
			Preventing Contamination by Hazards					22	IN	Time as a public health control, procedures & record					
			6	IN	Hands clean & properly washed					Consumer Advisory					
			7	IN	No bare hand contact with RTE foods or approved alternate method properly followed					23	IN	Consumer advisory provided for raw or undercooked foods			
			8	IN	Adequate handwashing facilities supplied & accessible					Highly Susceptible Population					
					Approved Source					24	IN	Pasteurized foods used; prohibited foods not offered			
			9	IN	Food obtained from approved source					Chemical					
			10	IN	Food received at proper temperature					25	IN	Food additives: approved & properly used			
			11	IN	Food in good condition, safe, & unadulterated					26	IN	Toxic substances properly identified, stored & used			
			12	IN	Required records available: shellstock tags, parasite destruction					Conformance with Approved Procedure					
					Protection From Contamination					27	IN	Compliance with variance, specialized process, & HACCP plan			
			13	IN	Food separated & protected					Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.					
			14	IN	Food-contact surfaces: cleaned & sanitized										
			15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food										

1. **Demonstration of Knowledge (Category 1)** – A food safety certified (FSC) person must be present during all hours of preparation and operation. A food safety certified person has taken the 16 hour Food Safety class and can show the inspector the certificate. Through conversations with the EHS sanitarian, the FSC person must demonstrate an acceptable level of understanding with respect to food safety principles..

| *This is marked OUT if the FSC person is not present and/or they cannot answer the questions.*

2. **Employee Health (Categories 2-3)** – Proper management of a food facility starts with healthy people. Sick employees can transmit pathogens through improper food handling and preparation. The FSC must have a plan in case an employee shows certain symptoms or conditions. The FSC is responsible for knowing when to restrict or remove an employee from food preparation and handling and when to report these conditions to the Health Department.

| *This is marked OUT when the establishment does not have an acceptable employee health policy.*

3. **Good Hygienic Practices (Categories 4-5)**: No tasting, smoking, eating or drinking are allowed in food preparation areas. Drinking is allowed if it is from a closed container such as a lidded soda cup with a straw. Employee personal items should not be stored in food preparation or storage areas. Also, an employee with discharge from the eyes, nose or mouth is not allowed to work directly with the food.

| *This is marked OUT when an employee is directly observed tasting, eating, drinking or smoking; observed with visible discharge from eyes nose or mouth or when personal items are improperly stored.*

4. **Preventing Contamination by Hazards (Categories 6-8)**: Hand washing is critical. When properly done, it prevents pathogens from being passed from one person to another or to the food. The correct procedure must be followed. This should be done when changing tasks. Bare hand contact of foods that are ready to eat are not allowed.

| *This is marked OUT when an employee is directly observed improperly washing their hands.*

5. **Approved Source (Categories 9-12)**: Food must come from an approved source. This means that it needs to come from a facility that is inspected and has the appropriate licenses. The food establishment should keep all receipts and be able to show them during the inspection if there is a questionable item.

This is marked OUT if the establishment cannot show proof that an item is from an approved source.

- 6. Protection From Contamination (Categories 13-15):** Contamination can result from employees, customers or other environmental sources. Food contact surfaces and equipment must be sanitized following proper procedures. Controlling pests and discarding unsafe food can also prevent food contamination.

This is marked OUT if foods are improperly stored, if food equipment is not properly cleaned and sanitized, or if food that was already served to one customer is re-served to another.

- 7. Potentially Hazardous Food Time/Temperature (Categories 16-22):** Proper time and temperature control for potentially hazardous foods must be observed during all processes. In addition, proper date marking must be present.

This is marked OUT if improper time and temperature controls are observed for potentially hazardous food or open containers of food are not date marked.

- 8. Consumer Advisory (Category 23):** An establishment must provide notification for customers if raw or undercooked foods are served. Some examples are: sushi, raw hamburger or “sunny side up” eggs. This advisory informs customers of the increased risk of illness due to the consumption of these foods.

This is marked OUT if the establishment is serving these foods and does not have a consumer advisory statement.

- 9. Highly Susceptible Population (Category 24):** Those establishments that serve individuals that are high risk must have certain procedures in place. Pasteurized liquid, frozen or dry eggs must be substituted for raw shell eggs.

This is marked OUT if this item is served to a highly susceptible population.

- 10. Chemical (Category 25-26):** Only approved chemical additives can be used. Chemicals used for cleaning or sale must be properly stored.

This is marked OUT if unapproved chemical additives are added to the food or chemicals have been observed improperly stored.

- 11. Conformance with Approved Procedure (Category 27):** Certain specialized processes require a HACCP plan. A HACCP plan uses scientific principles to control the growth of pathogens.

This is marked OUT if the establishment is conducting a specialized process without an approved HACCP plan or for failing to follow the approved plan

SECTION 3 - Good Retail Practices

This section of the report includes systems to control basic operational and sanitation conditions within a food establishment. Examples include: maintenance and cleaning of equipment and physical facilities.

Violations in this section are generally considered to be less serious than violations under Section 2 because they pose less of an immediate threat to the public’s health. However, please note that a violation of category 36 (“insects, rodents & animals”) is considered a serious risk factor for foodborne illness.

Good Retail Practices can be marked IN, meaning they are in compliance, or OUT, meaning they are not in compliance. Risk factors can also be corrected on site, which means that the facility took sufficient action during the inspection to correct the violation (e.g., replacing a missing food thermometer). This is then listed on the report as COS or corrected on site.

GOOD RETAIL PRACTICES							
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.							
Compliance Status		COS	R	Compliance Status		COS R	
Safe Food and Water				Proper Use of Utensils			
1	28	IN	Pasteurized eggs used where required	5	42	IN	Utensils, equipment & linens: properly stored, dried & handled
	29	IN	Water & ice from approved source		43	IN	Single-use & single-service articles: properly stored & used
	30	IN	Variance obtained for specialized processing methods		44	IN	Gloves used properly
Food Temperature Control				Utensils, Equipment and Vending			
2	31	IN	Proper cooling methods used; adequate equipment for temperature control	6	45	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used
	32	IN	Plant food properly cooked for hot holding		46	IN	Warewashing facilities: installed, maintained, & used; test strips
	33	IN	Approved thawing methods used		47	IN	Non-food contact surfaces clean
	34	IN	Thermometer provided & accurate	Physical Facilities			
Food Identification				7	48	IN	Hot & cold water available; adequate pressure
3	35	IN	Food properly labeled; original container		49	IN	Plumbing installed; proper backflow devices
Prevention of Food Contamination					50	IN	Sewage & waste water properly disposed
4	36	IN	Insects, rodents & animals not present; no unauthorized persons	8	51	IN	Toilet facilities: properly constructed, supplied, & cleaned
	37	IN	Contamination prevented during food preparation, storage & display		52	IN	Garbage & refuse properly disposed; facilities maintained
	38	IN	Personal cleanliness		53	IN	Physical facilities installed, maintained, & clean
	39	IN	Wiping cloths: properly used & stored		54	IN	Adequate ventilation & lighting; designated areas used
	40	IN	Washing fruit & vegetables	Philadelphia Ordinances			
Proper Use of Utensils					56	IN	Person in Control of premises has not posted "No Smoking" signs.
	41	IN	In-use utensils: properly stored		56+	IN	Philadelphia Ordinances
Person in Charge (Signature)				Name		Date	

- 1. Safe Food and Water (Categories 28-30):** Food and water must be obtained from an approved source from jurisdictions where regular inspections take place.
- 2. Food Temperature Control (Categories 31-34):** Proper temperature control methods must be used and proper equipment for temperature control should be available.
- 3. Food Identification (Category 35):** Food should be properly labeled, identified, and held in approved containers/packaging.

