

Food Establishment Inspection Report

| | | | | | |
|--|---------------|--|-----------|----------------|--|
| As Governed by State Code Section | | No. of Risk Factor/Intervention Violations | | Date _____ | |
| | | No. of Repeat Risk Factor/Intervention Violations | | Time In _____ | |
| | | Score (optional) | | Time Out _____ | |
| Establishment | Address | City/State | Zip Code | Telephone | |
| License/Permit # | Permit Holder | Purpose of Inspection | Est. Type | Risk Category | |

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

| Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item | | | | Mark "X" in appropriate box for COS and R | | | | | | | |
|--|----|-----------------------|---|---|---|--------------------|--|---|--|--------------------|--|
| 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 | | | | | |
| Supervision | | | | | | | | | | | |
| 1 | IN | OUT | Person in charge present, demonstrates knowledge, and performs duties | | | | | | | | |
| Employee Health | | | | | | | | | | | |
| 2 | IN | OUT | Management awareness; policy present | | | | | | | | |
| 3 | IN | OUT | Proper use of reporting, restriction & exclusion | | | | | | | | |
| Good Hygienic Practices | | | | | | | | | | | |
| 4 | IN | OUT | N/O | Proper eating, tasting, drinking, or tobacco use | | | | | | | |
| 5 | IN | OUT | N/O | No discharge from eyes, nose, and mouth | | | | | | | |
| Preventing Contamination by Hands | | | | | | | | | | | |
| 6 | IN | OUT | N/O | Hands clean and properly washed | | | | | | | |
| 7 | IN | OUT | N/A | N/O | No bare hand contact with ready-to-eat foods or approved alternate method properly followed | | | | | | |
| 8 | IN | OUT | | Adequate handwashing facilities supplied & accessible | | | | | | | |
| Approved Source | | | | | | | | | | | |
| 9 | IN | OUT | | Food obtained from approved source | | | | | | | |
| 10 | IN | OUT | N/A | N/O | Food received at proper temperature | | | | | | |
| 11 | IN | OUT | | Food in good condition, safe, and unadulterated | | | | | | | |
| 12 | IN | OUT | N/A | N/O | Required records available: shellstock tags, parasite destruction | | | | | | |
| Protection from Contamination | | | | | | | | | | | |
| 13 | IN | OUT | N/A | Food separated and protected | | | | | | | |
| 14 | IN | OUT | N/A | Food-contact surfaces: cleaned & sanitized | | | | | | | |
| 15 | IN | OUT | | Proper disposition of returned, previously served, reconditioned, and unsafe food | | | | | | | |

| Compliance Status | | | | COS | | R | | | | | |
|---------------------------------------|----|-----|-----|-----|---|---|--|--|--|--|--|
| Potentially Hazardous Food (TCS food) | | | | | | | | | | | |
| 16 | IN | OUT | N/A | N/O | Proper cooking time and temperatures | | | | | | |
| 17 | IN | OUT | N/A | N/O | Proper reheating procedures for hot holding | | | | | | |
| 18 | IN | OUT | N/A | N/O | Proper cooling time and temperatures | | | | | | |
| 19 | IN | OUT | N/A | N/O | Proper hot holding temperatures | | | | | | |
| 20 | IN | OUT | N/A | | Proper cold holding temperatures | | | | | | |
| 21 | IN | OUT | N/A | N/O | Proper date marking and disposition | | | | | | |
| 22 | IN | OUT | N/A | N/O | Time as a public health control: procedures & records | | | | | | |
| Consumer Advisory | | | | | | | | | | | |
| 23 | IN | OUT | N/A | | Consumer advisory provided for raw or undercooked foods | | | | | | |
| Highly Susceptible Populations | | | | | | | | | | | |
| 24 | IN | OUT | N/A | | Pasteurized foods used; prohibited foods not offered | | | | | | |
| Chemical | | | | | | | | | | | |
| 25 | IN | OUT | N/A | | Food additives: approved and properly used | | | | | | |
| 26 | IN | OUT | | | Toxic substances properly identified, stored, used | | | | | | |
| Conformance with Approved Procedures | | | | | | | | | | | |
| 27 | IN | OUT | N/A | | Compliance with variance, specialized process, and HACCP plan | | | | | | |

Risk factors are food preparation practices and employees behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks.

Public health interventions are control measures to prevent foodborne illness or injury.

GOOD RETAIL PRACTICES

| Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. | | | | | | | | | | | | | | | |
|---|--|--|---|--|--|---|--|---|--|--|--|--------------------|--|---|--|
| Mark "X" in box if numbered item is not in compliance | | | | Mark "X" in appropriate box for COS and/or R | | | | COS=corrected on-site during inspection | | | | R=repeat violation | | | |
| Safe Food and Water | | | | COS | | R | | | | | | COS | | R | |
| 28 | | | Pasteurized eggs used where required | | | | | | | | | | | | |
| 29 | | | Water and ice from approved source | | | | | | | | | | | | |
| 30 | | | Variance obtained for specialized processing methods | | | | | | | | | | | | |
| Food Temperature Control | | | | | | | | | | | | | | | |
| 31 | | | Proper cooling methods used; adequate equipment for temperature control | | | | | | | | | | | | |
| 32 | | | Plant food properly cooked for hot holding | | | | | | | | | | | | |
| 33 | | | Approved thawing methods used | | | | | | | | | | | | |
| 34 | | | Thermometers provided and accurate | | | | | | | | | | | | |
| Food Identification | | | | | | | | | | | | | | | |
| 35 | | | Food properly labeled; original container | | | | | | | | | | | | |
| Prevention of Food Contamination | | | | | | | | | | | | | | | |
| 36 | | | Insects, rodents, and animals not present | | | | | | | | | | | | |
| 37 | | | Contamination prevented during food preparation, storage & display | | | | | | | | | | | | |
| 38 | | | Personal cleanliness | | | | | | | | | | | | |
| 39 | | | Wiping cloths: properly used and stored | | | | | | | | | | | | |
| 40 | | | Washing fruits and vegetables | | | | | | | | | | | | |

| Proper Use of Utensils | | | | | | | | | | | | | | | |
|---------------------------------|--|--|---|--|--|--|--|--|--|--|--|--|--|--|--|
| 41 | | | In-use utensils: properly stored | | | | | | | | | | | | |
| 42 | | | Utensils, equipment and linens: properly stored, dried, handled | | | | | | | | | | | | |
| 43 | | | Single-use/single-service articles: properly stored, used | | | | | | | | | | | | |
| 44 | | | Gloves used properly | | | | | | | | | | | | |
| Utensils, Equipment and Vending | | | | | | | | | | | | | | | |
| 45 | | | Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used | | | | | | | | | | | | |
| 46 | | | Warewashing facilities: installed, maintained, used; test strips | | | | | | | | | | | | |
| 47 | | | Nonfood-contact surfaces clean | | | | | | | | | | | | |
| Physical Facilities | | | | | | | | | | | | | | | |
| 48 | | | Hot and cold water available; adequate pressure | | | | | | | | | | | | |
| 49 | | | Plumbing installed; proper backflow devices | | | | | | | | | | | | |
| 50 | | | Sewage and waste water properly disposed | | | | | | | | | | | | |
| 51 | | | Toilet facilities: properly constructed, supplied, cleanec | | | | | | | | | | | | |
| 52 | | | Garbage/refuse properly disposed; facilities maintained | | | | | | | | | | | | |
| 53 | | | Physical facilities installed, maintained, and clean | | | | | | | | | | | | |
| 54 | | | Adequate ventilation and lighting; designated areas use | | | | | | | | | | | | |

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|-------------------------------------|--|--|--|--|--|---|--|--|--|--|--|
| Person in Charge (Signature) | | | | | | Date: | | | | | |
| Inspector (Signature) | | | | | | Follow-up: YES NO (Circle one) Follow-up Date: | | | | | |