

Time In:

**FOOD ESTABLISHMENT INSPECTION REPORT**

<b>FACILITY NAME:</b>		<b>OWNER:</b>		
<b>ADDRESS:</b>				
<b>DATE:</b>		<b>INSPECTION TYPE: ROUTINE INSPECTION</b>		
<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b>				
<p align="center">Risk factors are important 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. Compliance status to be designated as IN, OUT, NA, NO for each numbered item.  <b>IN</b>=In compliance    <b>OUT</b>=Not in compliance    <b>NO</b>=Not observed    <b>NA</b>=Not applicable    <b>COS</b>=Corrected on site    <b>R</b>=Repeat violation</p>				
<b>Compliance Status</b>			<b>COS</b>	<b>R</b>
<b>Supervision</b>				
1		Person in charge present, demonstrates knowledge, and performs duties		
2		Certified Food Protection Manager		
<b>Employee Health</b>				
3		Management, food employee and conditional employee; knowledge, responsibilities and reporting		
4		Proper use of restriction and exclusion		
5		Procedures for responding to vomiting and diarrheal events		
<b>Good Hygienic Practices</b>				
6		Proper eating, tasting, drinking, or tobacco use		
7		No discharge from eyes, nose, and mouth		
<b>Preventing Contamination by Hands</b>				
8		Hands clean & properly washed		
9		No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10		Adequate handwashing sinks properly supplied and accessible		
<b>Approved Source</b>				
11		Food obtained from approved source		
12		Food received at proper temperature		
13		Food in good condition, safe, & unadulterated		
14		Required records available: shellstock tags, parasite destruction		
<b>Protection from Contamination</b>				
15		Food separated and protected		
16		Food contact surfaces; cleaned & sanitized		
17		Proper disposition of returned, previously served, reconditioned & unsafe food		
<b>Time/Temperature Control for Safety</b>				
18		Proper cooking time & temperatures		
19		Proper reheating procedures for hot holding		
20		Proper cooling time and temperature		
21		Proper hot holding temperatures		
22		Proper cold holding temperatures		
23		Proper date marking and disposition		
24		Time as a Public Health Control; procedures & records		
<b>Consumer Advisory</b>				
25		Consumer advisory provided for raw/undercooked food		
<b>Highly Susceptible Populations</b>				
26		Pasteurized foods used; prohibited foods not offered		
<b>Food/Color Additives and Toxic Substances</b>				
27		Food additives: approved & Properly used		
28		Toxic substances properly identified, stored & used		
<b>Conformance with Approved Procedures</b>				
29		Compliance with variance / specialized process / HACCP		

GOOD RETAIL PRACTICES					
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects in foods. OUT=Not in compliance    COS=Corrected on site    R=Repeat violation					
Compliance Status				COS	R
<b>Safe Food and Water</b>					
30		Pasteurized eggs used where required			
31		Water & ice from approved source			
32		Variance obtained for specialized processing methods			
<b>Food Temperature Control</b>					
33		Proper cooling methods used; adequate equipment for temperature control			
34		Plant food properly cooked for hot holding			
35		Approved thawing methods used			
36		Thermometer provided & accurate			
<b>Food Identification</b>					
37		Food properly labeled; original container			
<b>Prevention of Food Contamination</b>					
38		Insects, rodents, & animals not present			
39		Contamination prevented during food preparation, storage & display			
40		Personal cleanliness			
41		Wiping Cloths; properly used & stored			
42		Washing fruits & vegetables			
<b>Proper Use of Utensils</b>					
43		In-use utensils: properly stored			
44		Utensils, equipment & linens: properly stored, dried, & handled			
45		Single-use / single-service articles: properly stored & used			
46		Gloves used properly			
<b>Utensils, Equipment and Vending</b>					
47		Food & non-food contact surfaces cleanable, properly designed, constructed, & used			
48		Warewashing facilities: installed, maintained, & used; test strips			
49		Non-food contact surfaces clean			
<b>Physical Facilities</b>					
50		Hot & cold water available; adequate pressure			
51		Plumbing installed; proper backflow devices			
52		Sewage & waste water properly disposed			
53		Toilet facilities: properly constructed, supplied, & cleaned			
54		Garbage & refuse properly disposed; facilities maintained			
55		Physical facilities installed, maintained, & clean			
56		Adequate ventilation & lighting; designated areas used			
<b>Regulatory Actions</b>					
Notice of Non-Compliance		Notice of Civil Penalty		Notice of License Revocation Hearing	
<b>On-Site Actions</b>					
Voluntary Condemnation		Voluntary Closure		Embargo Notice	
<b>Resolution</b>					
Compliance Warning		Voluntary Closure Release		Embargo Release	
<b>Long Term Control of Risk Factors</b>					
Risk Control Plan		SOPs		Equipment Modification	
Menu Modification		Training Required		HACCP Plan	