

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

Compliance Status		cos		R	
Safe Food and Water					
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		

Compliance Status		cos		R	
Proper Uses 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, clean		
52			Garbage/refuse properly disposed; facilities maintained		
53			Physical facilities installed, maintained, and clean		
54			Adequate ventilation and lighting; designated areas use		

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