

# Food Establishment Inspection Report

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|   |                 |  |  |                      |                 |
|---|-----------------|--|--|----------------------|-----------------|
| <b>As Governed by the 2013 FDA Model Food Code</b><br><small>(http://www.fda.gov/Food/GuidanceRegulation/RetailFoodProtection/FoodCode/ucm374275.htm)</small> |                 | <b>No. of Risk Factor/Intervention Violations</b>        |  | <b>Date</b>          |                 |
|   |                 | <b>No. of Repeat Risk Factor/Intervention Violations</b> |  | 2/6/2017             |                 |
|   |                 | <b>Score / Grade</b>                                     |  |                      |                 |
| <b>Establishment</b>  | <b>Location</b> | <b>Establishment Type</b>                                |  | <b>Time In</b>       | <b>Time Out</b> |
| TEST  |                 |  |  |                      |                 |
| <b>Operator</b>   | <b>CFSM</b>     | <b>Purpose of Inspection</b>                             |  | <b>Risk Category</b> |                 |
|   |                 |  |  |                      |                 |

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

|  |  |  |  |  |   |  |  |  |  |
|--|--|--|--|--|---|--|--|--|--|
| Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item <span style="float: right;">Mark "X" in appropriate box for COS and/or R</span>                       |  |  |  |  |   |  |  |  |  |
| IN=in compliance    OUT=not in compliance    N/O=not observed    N/A=not applicable <span style="float: right;">COS=corrected on-site during inspection    R=repeat violation</span> |  |  |  |  |   |  |  |  |  |
| IN OUT N/A N/O <b>Compliance Status</b> COS    R   |  |  |  |  |   |  |  |  |  |
| <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  |  |  |  |  |

|  |  |  |   |  |  |  |  |  |  |
|--|--|--|---|--|--|--|--|--|--|
| IN OUT N/A N/O <b>Compliance Status</b> COS    R |  |  |   |  |  |  |  |  |  |
| 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   |  |  | X |  | Pasteurized foods used; prohibited foods not offered                           |  |  |  |  |
| <b>Food/Color Additives and Toxic Substances</b> |  |  |   |  |  |  |  |  |  |
| 27   |  |  | X |  | Food additives: approved & properly used                                       |  |  |  |  |
| 28   |  |  |   |  | Toxic substances properly identified, stored, & used                           |  |  |  |  |
| <b>Conformance with Approved Procedures</b>      |  |  |   |  |  |  |  |  |  |
| 29   |  |  | X |  | Compliance with variance/specialized process/HACCP                             |  |  |  |  |

**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.

## GOOD RETAIL PRACTICES

|   |  |  |  |  |   |  |  |  |  |
|---|--|--|--|--|---|--|--|--|--|
| Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.   |  |  |  |  |   |  |  |  |  |
| Mark "X" in box if numbered item is <b>not</b> in compliance    Mark "X" in appropriate box for COS and/or R    COS=corrected on-site during inspection    R=repeat violation |  |  |  |  |   |  |  |  |  |
| 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  |  |  |  |  | Thermometers 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   |  |  |  |  |

|  |  |  |  |  |  |  |  |  |  |
|--|--|--|--|--|--|--|--|--|--|
| COS    R                               |  |  |  |  |  |  |  |  |  |
| <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>Person in Charge (Signature)</b> |  | <b>Date:</b>   |  |
| Inspector (Signature)               |  | Follow-up:    YES    NO    (Circle one)    Follow-up Date: |  |

| TEMPERATURE OBSERVATIONS |  |  |  |  |  |
|--------------------------|--|--|--|--|--|
|                          |  |  |  |  |  |
|                          |  |  |  |  |  |

\* All temperatures recorded in (F) – Maximum cold holding = 41F    Minimum hot holding = 135F    ☹ = Improper temperature

| OBSERVATIONS AND CORRECTIVE ACTIONS |         |           |   |
|-------------------------------------|---------|-----------|---|
| FDA Item                            | GA Item | GA Points | Violations cited in this report must be corrected within the timeframes below or as stated in 8-405.11 of the Food Code |
|                                     |         |           |   |
|                                     |         |           |   |

| NOTES / COMMENTS |
|------------------|
|                  |