# Food Establishment Inspection Report

### As Governed by the 2013 FDA Model Food Code

[http://www.fda.gov/Food/GuidanceRegulation/RetailFoodProtection/FoodCode/ucm374275.htm](http://www.fda.gov/Food/GuidanceRegulation/RetailFoodProtection/FoodCode/ucm374275.htm)

<table>
<thead>
<tr>
<th>Establishment</th>
<th>Location</th>
<th>Establishment Type</th>
<th>Time In</th>
<th>Time Out</th>
</tr>
</thead>
<tbody>
<tr>
<td>TEST</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Purpose of Inspection

- **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 not in compliance. Circle designated compliance status (IN, OUT, N/A, N/O) for each numbered item.

### Compliance Status

- **Compliance Status**
  - COS = corrected on-site during inspection
  - R = repeat violation

### Risk Category

- **Risk Category**
  - Foodborne Illness Risk Factors and Public Health Interventions
  - Food/Color Additives and Toxic Substances
  - Conformance with Approved Procedures
  - Consumer Advisory
  - Highly Susceptible Populations

### Risk Factors

- 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.

###safe Food and Water

- **Safe Food and Water**
  - Pasteurized eggs used where required
  - Water & ice from approved source
  - Variance obtained for specialized processing methods

### Food Temperature Control

- **Food Temperature Control**
  - Proper cooling methods used; adequate equipment for temperature control
  - Plant food properly cooked for hot holding
  - Approved thawing methods used
  - Thermometers provided & accurate

### Food Identification

- **Food Identification**
  - Food properly labeled; original container
  - Prevention of Food Contamination
  - Insects, rodents, & animals not present
  - Contamination prevented during food preparation, storage & display
  - Personal cleanliness
  - Wiping cloths: properly used & stored
  - Washing fruits & vegetables

### Person in Charge (Signature) 

- Person in charge present, demonstrates knowledge, and performs duties

### Inspector (Signature) 

- Inspector (Signature)

### Follow-up: YES NO (Circle one) Follow-up Date: 

- Follow-up

---

Date: 2/6/2017
**TEMPERATURE OBSERVATIONS**

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

**OBSERVATIONS AND CORRECTIVE ACTIONS**

<table>
<thead>
<tr>
<th>FDA Item</th>
<th>GA Item</th>
<th>GA Points</th>
<th>Violations cited in this report must be corrected within the timeframes below or as stated in 8-405.11 of the Food Code</th>
</tr>
</thead>
</table>

**NOTES / COMMENTS**