

# Food Establishment Inspection Report

<b>As Governed by State Code Section</b>		<b>No. of Risk Factor/Intervention Violations</b>		<b>Date</b> _____	
		<b>No. of Repeat Risk Factor/Intervention Violations</b>		<b>Time In</b> _____	
		<b>Score (optional)</b>		<b>Time Out</b> _____	
<b>Establishment</b>	<b>Address</b>	<b>City/State</b>	<b>Zip Code</b>	<b>Telephone</b>	
<b>License/Permit #</b>	<b>Permit Holder</b>	<b>Purpose of Inspection</b>	<b>Est. Type</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 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	Compliance Status				COS	R	
<b>Supervision</b>						<b>Potentially Hazardous Food (TCS food)</b>						
1	IN OUT	Person in charge present, demonstrates knowledge, and performs duties				16	IN OUT N/A N/O	Proper cooking time and temperatures				
<b>Employee Health</b>						<b>Consumer Advisory</b>						
2	IN OUT	Management awareness; policy present				23	IN OUT N/A	Consumer advisory provided for raw or undercooked foods				
3	IN OUT	Proper use of reporting, restriction & exclusion				<b>Highly Susceptible Populations</b>						
<b>Good Hygienic Practices</b>						<b>Chemical</b>						
4	IN OUT	N/O	Proper eating, tasting, drinking, or tobacco use			25	IN OUT N/A	Food additives: approved and properly used				
5	IN OUT	N/O	No discharge from eyes, nose, and mouth			26	IN OUT	Toxic substances properly identified, stored, used				
<b>Preventing Contamination by Hands</b>						<b>Conformance with Approved Procedures</b>						
6	IN OUT	N/O	Hands clean and properly washed			27	IN OUT N/A	Compliance with variance, specialized process, and HACCP plan				
7	IN OUT	N/A N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			<b>Risk factors</b> 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. <b>Public health interventions</b> are control measures to prevent foodborne illness or injury.						
8	IN OUT		Adequate handwashing facilities supplied & accessible									
<b>Approved Source</b>												
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									
<b>Protection from Contamination</b>												
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									

## 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	Proper Use of Utensils				COS	R	
28		Pasteurized eggs used where required				41		In-use utensils: properly stored				
29		Water and ice from approved source				42		Utensils, equipment and linens: properly stored, dried, handled				
30		Variance obtained for specialized processing methods				43		Single-use/single-service articles: properly stored, used				
<b>Food Temperature Control</b>						<b>Utensils, Equipment and Vending</b>						
31		Proper cooling methods used; adequate equipment for temperature control				44		Gloves used properly				
32		Plant food properly cooked for hot holding				<b>Physical Facilities</b>						
33		Approved thawing methods used				45		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used				
34		Thermometers provided and accurate				46		Warewashing facilities: installed, maintained, used; test strips				
<b>Food Identification</b>						47		Nonfood-contact surfaces clean				
35		Food properly labeled; original container				48		Hot and cold water available; adequate pressure				
<b>Prevention of Food Contamination</b>						49		Plumbing installed; proper backflow devices				
36		Insects, rodents, and animals not present				50		Sewage and waste water properly disposed				
37		Contamination prevented during food preparation, storage & display				51		Toilet facilities: properly constructed, supplied, cleanec				
38		Personal cleanliness				52		Garbage/refuse properly disposed; facilities maintained				
39		Wiping cloths: properly used and stored				53		Physical facilities installed, maintained, and clean				
40		Washing fruits and vegetables				54		Adequate ventilation and lighting; designated areas use				

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