# Food Establishment Inspection Report

**Form 3-A**

**As Governed by State Code Section**

<table>
<thead>
<tr>
<th>No. of Risk Factor/Intervention Violations</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>No. of Repeat Risk Factor/Intervention Violations</td>
<td>Time In</td>
</tr>
<tr>
<td>Score (optional)</td>
<td>Time Out</td>
</tr>
</tbody>
</table>

### 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

<table>
<thead>
<tr>
<th>Compliance Status</th>
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<tbody>
<tr>
<td>COS</td>
<td>R</td>
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#### 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**
   - 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

### Good Retail Practices

**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

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#### Proper Use 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, cleaned
- **52** Garbage/refuse properly disposed; facilities maintained
- **53** Physical facilities installed, maintained, and clean
- **54** Adequate ventilation and lighting; designated areas use

### Risk Factors

- **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

- **Public health interventions** are control measures to prevent foodborne illness or injury.

### Follow-up

- **Follow-up:** YES
- **Follow-up Date:**

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**Person in Charge (Signature):**

**Inspector (Signature):**

**Date:**