

Food Establishment Inspection Report

Establishment Name:				Est. No.		Rating Score		
Address				City		ZIP		
Phone			Owner		Total Re-Inspections			
Time In:		Time Out:		Date:		Email:		
Person in Charge				Inspection: Regular / Follow-up / Complaint / Opening / Investigation / Other				

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item				Priority & Priority Foundation Violation (5 point deduction)			
IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable				√=corrected on-site during inspection R=repeat violation			

Compliance Status		PT	Compliance Status		PT
Supervision					
1	IN OUT		Person in charge present, demonstrates knowledge, and performs duties		
2	IN OUT N/A		Certified Food Protection Manager		
Employee Health					
3	IN OUT		Management, food employee and conditional employee; knowledge, responsibilities and reporting		
4	IN OUT		Proper use of restriction & exclusion		
5	IN OUT		Procedures for responding to vomiting and diarrheal events		
Good Hygienic Practices					
6	IN OUT N/O		Proper eating, tasting, drinking, or tobacco use		
7	IN OUT N/O		No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands					
8	IN OUT N/O		Hands clean & properly washed		
9	IN OUT N/A N/O		No bare hand contact with RTE foods or a pre-approved alternative procedure properly allowed		
10	IN OUT		Adequate handwashing facilities supplied & accessible		
Approved Source					
11	IN OUT		Food obtained from approved source		
12	IN OUT N/A N/O		Food received at proper temperature		
13	IN OUT		Food in good condition, safe, & unadulterated		
14	IN OUT N/A N/O		Required records available: shellstock tags, parasite destruction		
Protection from Contamination					
15	IN OUT N/A N/O		Food separated & protected		
16	IN OUT N/A		Food-contact surfaces: cleaned & sanitized		

Compliance Status		PT
17	IN OUT	
Proper disposition of returned, previously served, reconditioned & unsafe food		
Time/Temperature Control for Safety (TCS Food)		
18	IN OUT N/A N/O	
Proper cooking time & temperatures		
19	IN OUT N/A N/O	
Proper reheating procedures for hot holding		
20	IN OUT N/A N/O	
Proper cooling time & temperatures		
21	IN OUT N/A N/O	
Proper hot holding temperatures		
22	IN OUT N/A N/O	
Proper cold holding temperatures		
23	IN OUT N/A N/O	
Proper date marking & disposition		
24	IN OUT N/A N/O	
Time as a public health control: procedures & records		
Consumer Advisory		
25	IN OUT N/A	
Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations		
26	IN OUT N/A	
Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances		
27	IN OUT N/A	
Food additives: approved & properly used		
28	IN OUT N/A	
Toxic substances properly identified, stored, & used		
Conformance with Approved Procedures		
29	IN OUT N/A	
Compliance with variance/specialized process/HACCP		
Discussed Topics		

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				Core Violation (2 point deduction)			
Mark "X" in box if numbered item is not in compliance				√=corrected on-site during inspection R=repeat violation			

Safe Food and Water		PT	Proper Use of Utensils		PT
30			43	In-use utensils: properly stored	
31			44	Utensils, equipment & linens: properly stored, dried, & handled	
32			45	Single-use & single-service articles: properly stored & used	
Food Temperature Control					
33			46	Gloves used properly	
Food Identification					
34			Utensils, Equipment and Vending		
35			47	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	
36			48	Warewashing facilities: installed, maintained, & used; test strips	
Prevention of Food Contamination					
37			49	Non-food contact surfaces clean	
38			Physical Facilities		
39			50	Hot & cold water available; adequate pressure	
40			51	Plumbing installed; proper backflow devices	
41			52	Sewage & waste water properly disposed	
42			53	Toilet facilities: properly constructed, supplied, & cleaned	
Permit/Inspection Report					
Person in Charge (Signature)		Inspector (Signature)		Print:	

