

Retail Food Establishment Inspection Report

Date:	Time in:	Time out:	License/Permit #	Est. Type	Risk Category	Page ___ of ___																						
Purpose of Inspection: <input type="checkbox"/> 1-Compliance <input type="checkbox"/> 2-Routine <input type="checkbox"/> 3-Field Investigation <input type="checkbox"/> 4-Visit <input type="checkbox"/> 5-Other TOTAL/SCORE																												
Establishment Name:			Contact/Owner Name:		* Number of Repeat Violations: ___ ✓ Number of Violations COS: ___																							
Physical Address:			City/County:	Zip Code:	Phone:	Follow-up: Yes No (circle one)																						
Food Establishment Permit (Current, Valid, & Posted): YES <input type="checkbox"/> NO <input type="checkbox"/> NA <input type="checkbox"/> Expiration Date:																												
Compliance Status: OUT = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an asterisk '*' in appropriate box for R																												
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days																												
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Time and Temperature for Food Safety (F = degrees Fahrenheit)			Employee Health/ Good Hygienic Practices																									
1. Proper cooling time and temperature			12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting																									
2. Proper Cold Holding temperature(41F/ 45F)			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth																									
3. Proper Hot Holding temperature(135F)			Prevention Contamination by Hands																									
4. Proper cooking time and temperature			14. Hands cleaned and properly washed/ Gloves used properly																									
5. Proper reheating procedure for hot holding (165F in 2 Hours)			15. No bare hand contact with ready to eat foods or approved alternate method properly followed																									
6. Time as a Public Health Control; procedures & records			Highly Susceptible Populations																									
Approved Source			16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required																									
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated			Chemicals																									
8. Food Received at proper temperature			17. Food additives; approved and properly stored																									
Protection from Contamination			18. Toxic substances properly identified, stored and used																									
9. Food Separated & protected prevented during food preparation, storage, and display			Water/ Plumbing																									
10. Food contact surfaces; cleaned and sanitized			19. Water from approved source; Plumbing installed; proper backflow device																									
11. Proper disposition of returned, previously served, reconditioned, & unsafe food			20. Approved Sewage/Wastewater Disposal System, properly disposal																									
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days																												
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Demonstration of Knowledge/ Personnel			Food Temperature Control/ Identification																									
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)			27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature																									
22. Food Handler/ no unauthorized persons/ personnel			28. Proper Date Marking and disposition																									
Safe Food and Water			29. Plant Food properly cooked for hot holding																									
23. Hot and Cold Water available; adequate pressure			30. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips																									
24. Required records available; shellstock tags, parasite destruction			Utensils, Equipment, and Vending																									
Conformance with Approved Procedures			31. Adequate handwashing facilities: Accessible and properly supplied																									
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods			32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used																									
Consumer Advisory			33. Warewashing Facilities; installed, maintained, used and Sanitizing at _____ppm/temperature																									
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Labeling																												
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First																												
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Prevention of Food Contamination			Food Identification																									
34. No Evidence of Insect contamination, rodent/other animals			41. Food properly labeled; original container (Bulk Food)																									
35. Personal Cleanliness/ Proper eating, tasting, drinking or tobacco use			Physical Facilities																									
36. Wiping Cloths; properly used and stored			42. Non-Food Contact surfaces clean																									
37. Washing fruits and vegetables			43. Adequate ventilation and lighting; designated areas used																									
38. Approved thawing method			44. Garbage and Refuse properly disposed; facilities maintained																									
Proper Use of Utensils			45. Physical facilities installed, maintained, and clean																									
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			46. Service sink or curb cleaning facility provided/ Toilet Facilities; properly constructed, supplied, and clean																									
40. Single-service & single-service articles; properly stored and used			47. Other Violations																									
Received by: (signature)			Print:		Title: Person In Charge/ Owner																							
Inspected by: (signature)			Print:		Business Email:																							

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Corrective Actions to Ensure Safe Food

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Item No.

1 Cooling

- TCS* food cooled from 135° F to 70° F more than 2 hours OR 135° F to 41° F (45° F) more than 6 hours; OR prepared food cooled to 41° F (45° F) more than 4 hours:
Action: Voluntary destruction, rapid reheating of cooked foods if less than 4 hours

2 Cold Hold

- TCS food held above 41° F (45° F) more than 4 hours:
Action: Voluntary destruction
- TCS food held above 41° F (45° F) less than 4 hours:
Action: Rapid cool (e.g. ice bath)

3 Hot Hold

- TCS food held below 135° F more than 4 hours:
Action: Voluntary destruction
- TCS food held below 135° F less than 4 hours:
Action: Rapid reheat to 165° F or more

4 Cooking

- TCS food undercooked:
Action: Re-cook to proper temperature

5 Rapid Reheating

- TCS food improperly reheated:
Action: Reheat rapidly to 165° F

7 Approved Source/Sound Condition

- Foods from unapproved sources/unsound condition:
Action: Voluntary destruction

9 Cross-Contamination of Raw/Cooked Foods

- Ready-To-Eat food contaminated by raw TCS food:
Action: Voluntary destruction of ready-to-eat foods

14 Handwashing

- Food employees observed not washing hands:
Action: Instruct employees to wash hands as specified in the Rules.

15 Proper Handling of Ready-to-Eat Foods

- Employee did not properly wash and sanitize hands before touching ready-to-eat food with bare hands:
Action: Voluntary destruction

19, 23 Water Supply

- Facility does not have water for washing hands, preparing food, or cleaning equipment/utensils:
Action: Voluntary suspension of food preparation

* Time/Temperature Control for Safety (TCS)

