

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)																	
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																											
Compliance Status												Compliance Status															
O U T	I N	N O	N A	C O S	Time and Temperature for Food Safety (F = degrees Fahrenheit)								R	O U T	I N	N O	N A	C O S	Employee Health								R
					1. Proper cooling time and temperature													12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting									
					2. Proper Cold Holding temperature(41°F/ 45°F)													13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth									
					3. Proper Hot Holding temperature(135°F)													Preventing 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 (165°F in 2 Hours)													15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)									
					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; parasite destruction													Chemicals									
					8. Food Received at proper temperature													17. Food additives; approved and properly stored; Washing Fruits & Vegetables									
					Protection from Contamination													18. Toxic substances properly identified, stored and used									
					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting													Water/ Plumbing									
					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature													19. Water from approved source; Plumbing installed; proper backflow device									
					11. Proper disposition of returned, previously served or reconditioned													20. Approved Sewage/Wastewater Disposal System, proper disposal									
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days																											
O U T	I N	N O	N A	C O S	Demonstration of Knowledge/ Personnel								R	O U T	I N	N O	N A	C O S	Food Temperature Control/ Identification								R
					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 Water, Recordkeeping and Food Package Labeling													29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips									
					23. Hot and Cold Water available; adequate pressure, safe													Permit Requirement, Prerequisite for Operation									
					24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled													30. Food Establishment Permit (Current & Valid)									
					Conformance with Approved Procedures													Utensils, Equipment, and Vending									
					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions													31. Adequate handwashing facilities: Accessible and properly supplied, used									
					Consumer Advisory													32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used									
					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label													33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided									
Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First																											
O U T	I N	N O	N A	C O S	Prevention of Food Contamination								R	O U T	I N	N O	N A	C O S	Food Identification								R
					34. No Evidence of Insect contamination, rodent/other animals													41.Original container labeling (Bulk Food)									
					35. Personal Cleanliness/eating, drinking or tobacco use													Physical Facilities									
					36. Wiping Cloths; properly used and stored													42. Non-Food Contact surfaces clean									
					37. Environmental contamination													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. Toilet Facilities; properly constructed, supplied, and clean									
					40. Single-service & single-use articles; properly stored and used													47. Other Violations									
Received by: (signature)					Print:					Title: Person In Charge/ Owner																	
Inspected by: (signature)					Print:					Business Email:																	