



RETAIL FOOD ESTABLISHMENT INSPECTION REPORT

Business Name/DBA:				Owner/Manager:			
Address:				City:		Inspector Code:	
Date:		Inspection Type:		Time In:			

Foodborne Illness Risk Factors & Interventions

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury. Compliance status is designated as In, Out, NA, or NO for each numbered item.

IN: In compliance		OUT: Not in compliance		NO: Not observed		NA: Not Applicable		COS: Corrected On Site		R: Repeat Violation					
#	IN	OUT	NO	NA		COS	R	#	IN	OUT	NO	NA		COS	R
Supervision															
1					Person in charge present, demonstrates knowledge & performs duties			15					Food separated & protected		
2					Certified Food Protection Manager			16					Food contact surfaces; cleaned & sanitized		
Employee Health															
3					Management, food employee, & conditional employee; knowledge, responsibilities & reporting			17					Proper disposition of returned, previously served, reconditioned & unsafe food		
4					Proper use of restriction & exclusion			Time/Temperature Control for Safety							
5					Processes for responding to vomit & diarrheal events			18					Proper cooking time & temperatures		
Good Hygienic Practices															
6					Proper eating, tasting, drinking or tobacco use			19					Proper reheating procedures for hot holding		
7					No discharge from eyes, nose & mouth			20					Proper cooling time & temperatures		
Preventing Contamination by Hands															
8					Hands clean & properly washed			21					Proper hot holding temperatures		
9					No bare hand contact w/ ready-to-eat food or an alternative procedure allowed			22					Proper cold holding temperatures		
10					Adequate handwashing sinks properly supplied & accessible			23					Proper date marking & disposition		
Approved Source															
11					Food obtained from an approved source			24					Time as a Public Health Control; procedures & records		
12					Food received at proper temperature			Consumer Advisory							
13					Food in good condition, safe & unadulterated			25					Consumer advisory for raw/undercooked food		
14					Required records available: shellstock tags, parasite destruction			Highly Susceptible Populations							
Prevention of Food Contamination															
15					Proper use of restriction & exclusion			26					Pasteurized food used; prohibited foods not offered		
16					Processes for responding to vomit & diarrheal events			Food/Color Additives & Toxic Substances							
17					Adequate handwashing sinks properly supplied & accessible			27					Food additives: approved & properly used		
18					No bare hand contact w/ ready-to-eat food or an alternative procedure allowed			28					Toxic substances properly identified, stored, used		
19					Food obtained from an approved source			Conformance with Approved Procedures							
20					Food received at proper temperature			29					Compliance with variance/specialized process/HACCP		

Good Retail Practices

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals & physical objects into foods.

Indicate if item is **OUT** of compliance, and see notes in **BOLD** where other options are allowed.

COS: Corrected On Site

R: Repeat Violation

#	STATUS		COS	R	#	STATUS		COS	R
Safe Food & Water									
30		Pasteurized eggs used where required (NA)			Proper Use of Utensils				
31		Water & ice from approved source			43		In-use utensils: properly stored		
32		Variance for specialized processing methods (NA)			44		Utensils, equipment & linens: properly stored, dried & handled		
Food Temperature Control									
33		Proper cooling methods used; adequate equipment for temperature control			45		Single-use/single-service articles: properly stored & used		
34		Plant food properly cooked for hot holding (NA or NO)			46		Gloves used properly		
35		Approved thawing methods used (NA or NO)			Utensils, Equipment & Vending				
36		Thermometers provided & accurate			47		Food & non-food contact surfaces cleanable, properly designed, constructed & used		
Food Identification									
37		Food properly labeled; original container			48		Warewashing facilities: installed, maintained, & used; test strips		
Prevention of Food Contamination									
38		Insects, rodents & animals not present			49		Non-food contact surfaces clean		
39		Contamination prevented during food prep, storage & display			Physical Facilities				
40		Personal cleanliness			50		Hot & cold water available; adequate pressure		
41		Wiping Cloths; properly used & stored			51		Plumbing installed; proper backflow devices		
42		Washing fruits & vegetables			52		Sewage & waste water properly disposed		
Physical Facilities									
53		Toilet facilities: properly constructed, supplied & cleaned			54		Garbage & refuse properly disposed; facilities maintained		
54		Plumbing installed; proper backflow devices			55		Physical facilities installed, maintained & clean		
55		Sewage & waste water properly disposed			56		Adequate ventilation & lighting; designated areas used.		
56		Toilet facilities: properly constructed, supplied & cleaned							

Owner/Manager Signature:		Date:
Inspector Signature:		Date:
Follow-up Required? Circle one: [YES / NO]		Follow-up date (on or about):