

Establishment Name

Date: \_\_\_\_\_

Time In: \_\_\_\_\_

Time Out: \_\_\_\_\_

Address

City

Zip Code

Telephone

Permit #

Owner Name

Purpose of Inspection

Est. Type

Risk Category

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item

IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable

CV = critical violation

COS=corrected on-site during inspection R=repeat violation

## Compliance Status

COS

R

## 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	N/O	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 and 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 and sanitized		

15	IN	OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		

## Compliance Status

COS

R

## Potentially Hazardous Food (TCS food)

16	IN	OUT	N/A	N/O	Proper cooking time and temperatures		

17	IN	OUT	N/A	N/O	Proper reheating procedures for hot holding		

18	IN	OUT	N/A	N/O	Proper cooling time and temperatures		

19	IN	OUT	N/A	N/O	Proper hot holding temperatures		

20	IN	OUT	N/A	Proper cold holding temperatures		

21	IN	OUT	N/A	N/O	Proper date marking and disposition		

22	IN	OUT	N/A	N/O	Time as a public health control: procedures & records		

## Consumer Advisory

23	IN	OUT	N/A	Consumer advisory provided for raw or undercooked foods		

## Highly Susceptible Populations

24	IN	OUT	N/A	Pasteurized foods used; prohibited foods not offered		

## Chemical

25	IN	OUT	N/A	Food additives: approved and properly used		

26	IN	OUT	Toxic substances properly identified, stored, and used		

## Conformance with Approved Procedures

27	IN	OUT	N/A	Compliance with variance, specialized process, and HACCP plan		

**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** are control measures to prevent foodborne illness or injury.

## GOOD RETAIL PRACTICES

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

Mark "X" in box if numbered item is **not** in compliance

COS = corrected on-site during inspection R = repeat violation

## Safe Food and Water

COS

R

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, and display		

38	Personal cleanliness		

39	Wiping cloths: properly used and stored		

40	Washing fruits and vegetables		

## Proper Use of Utensils

COS

R

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, clean		

52	Garbage/refuse properly disposed; facilities maintained		

53	Physical facilities installed, maintained, and clean		

54	Adequate ventilation and lighting; designated areas used		

REMARKS