Establishment Name							Date Time In Time Out			
Address			(City	у		Zip Code	Telephone	Telephone	
Permit	ermit # Owner Name		Purpose of Inspection			Est. Type	Risk Ca	tegory		
		FOODBORNE ILLNESS RISK FACT	ORS	AND PUBL	IC HEA	LTH INTERVE	NTIONS			
		nated compliance status (IN, OUT, N/O, N/A) for each numbered	item	and the angle of t	A MANAGEMENT OF THE PARTY OF TH	Mark "X" in a	ppropriate box fo	r COS and/or R		
	compliance		not appli	T		S=corrected on-site	during inspection	n R=repeat		
Co	mpliance S		COS R	Com	pliance S	T		- 1- 1	cos	
		Supervision Person in charge present, demonstrates knowledge,		17 IN OU	JT	Proper disposition reconditioned & u		eviously served,		
1 IN C	DUT	and performs duties				Time/Temperatu		Safety		
2 IN C	OUT N/A	Food Protection Certification		18 IN OL	JT N/A N/O	Proper cooking ti				
		Employee Health		19 IN OL	JT N/A N/O	Proper reheating				
3 IN C	NIT	Management, food employee and conditional employee:		20 IN OL	JT N/A N/O	Proper cooling tin				
		knowledge, responsibilities and reporting		21 IN OU	JT N/A N/O	Proper hot holdin				
4 IN C		Proper use of restriction and exclusion		22 IN OL	JT N/A N/O	Proper cold holding	ng temperatures			
5 IN C	DUT	Procedures for responding to vomiting and diarrheal events		23 IN OU	JT N/A N/O	Proper date mark	ing and disposit	tion		
1		Good Hygienic Practices		24 IN OL	JT N/A N/O	Time as a Public H	ealth Control; pro	cedures & records	5	
6 IN C		Proper eating, tasting, drinking, or tobacco use					er Advisory			
7 IN C	OUT N/O	No discharge from eyes, nose, and mouth		25 IN OL	JT N/A	Consumer advisory			d	
IN C	WE 110	Preventing Contamination by Hands				Highly Suscer	otible Population	ons		
8 IN C	OUT N/O	Hands clean & properly washed	++-	26 IN OL		Pasteurized foods				
9 IN C	OUT N/A N/O	No bare hand contact with RTE food or a pre-approved		07111101		od/Color Additive	s and Toxic Su	bstances		
10 IN C	UT	alternative procedure properly allowed	+	27 IN OL		Food additives: a	The second secon			
10 111 0		Adequate handwashing sinks properly supplied and accessible Approved Source		28 IN OU		Toxic substances				
1	UT					Conformance with			T 1	
11 IN C		Lood obtained from approved source		1 20 IN O	IT NI/A					
		Food obtained from approved source		29 IN OL	IT N/A	Compliance with va	riance/specialize	d process/HACCF		
12 IN C	UT N/A N/O	Food received at proper temperature		29 IN OU	JT N/A	Compliance with va	riance/specialize	d process/HACCF		
12 IN O	UT N/A N/O	Food received at proper temperature Food in good condition, safe, & unadulterated								
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