

Date:	Time IN:	Time OUT:	Permit #	Est. Type	Risk Category	Page ___ of ___
Purpose of Inspection:	1 - Compliance	2 - Routine	3 - Field Investigation	4 - Visit	5 - Other	
Establishment Name			Contact/ Owner Name:		Number of Repeat Violations:	
					Number of Violations COS:	
Physical Address			City/ County:		Zip Code:	Phone:

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

Compliance Status		COS	R	Compliance Status		COS	R
Supervision				Time/ Temperature Control for Safety			
1	IN OUT	Person in charge present, demonstrates knowledge, and performs duties		18	IN OUT N/A N/O	Proper cooking time & temperatures	
1a	IN OUT N/A	Permit to Operate		19	IN OUT N/A N/O	Proper reheating procedures hot holding	
2	IN OUT N/A	Certified Food Protection Manager / Food Handler Certification		20	IN OUT N/A N/O	Proper cooling time and temperatures	
Employee Health				21	IN OUT N/A N/O	Proper hot holding temperatures	
3	IN OUT	Management, food employee and conditional employee; knowledge, responsibilities and reporting		22	IN OUT N/A N/O	Proper cold holding temperatures	
4	IN OUT	Proper use of restriction and exclusion		23	IN OUT N/A N/O	Proper date marking and disposition	
5	IN OUT	Procedures for responding to vomiting & diarrheal events		24	IN OUT N/A N/O	Time as a public health control: procedures & records	
Good Hygienic Practices				Consumer Advisory			
6	IN OUT N/O	Proper eating, tasting, drinking, or tobacco use		25	IN OUT N/A	Consumer advisory provided for raw / undercooked food	
7	IN OUT N/O	No discharge from eyes, nose, and mouth		Highly Susceptible Populations			
Preventing Contamination by Hands				26	IN OUT N/A	Pasteurized foods used; prohibited foods not offered	
8	IN OUT N/O	Hands clean and properly washed		Food/ Color Additives and Toxic Substances			
9	IN OUT N/A N/O	No bare hand contact with RTE food or approved alternate procedure properly allowed		27	IN OUT N/A	Food additives: approved & properly used	
10	IN OUT	Adequate handwashing facilities supplied & accessible		28	IN OUT N/A	Toxic substances properly identified, stored, used	
Approved Source				Conformance with Approved Procedures			
11	IN OUT	Food obtained from approved source		29	IN OUT N/A	Compliance with variance/specialized process / HACCP	
12	IN OUT N/A N/O	Food received at proper temperature		<p>Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury.</p> <p>Public health interventions are control measures to prevent foodborne illness or injury.</p>			
13	IN OUT	Food in good condition, safe, & unadulterated					
14	IN OUT N/A N/O	Required records available: shellstock tags, parasite destruction					
Protection from Contamination				GOOD RETAIL PRACTICES			
15	IN OUT N/A N/O	Food separated and protected		Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.			
16	IN OUT N/A	Food-contact surfaces: cleaned & sanitized		Compliance Status			
17	IN OUT	Proper disposition of returned, previously served, reconditioned, & unsafe food		Compliance Status			

Compliance Status		COS	R	Compliance Status		COS	R
Safe Food and Water				Proper Use of Utensils			
30	IN OUT N/A	Pasteurized eggs used where required		43	IN OUT	In-use utensils; properly stored	
31	IN OUT	Water and ice from approved source		44	IN OUT	Utensils, equipment & linens; properly stored, dried, handled	
32	IN OUT N/A	Variance obtained specialized processing methods		45	IN OUT	Single-use/single-service articles; properly stored, used	
Food Temperature Control				46	IN OUT	Gloves used properly	
33	IN OUT	Proper cooling methods used; adequate equipment for temperature control		Utensil, Equipment and Vending			
34	IN OUT N/A N/O	Plant food properly cooked for hot holding		47	IN OUT	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	
35	IN OUT N/A N/O	Approved thawing methods used		48	IN OUT	Warewashing facilities, installed, maintained, used, test strips	
36	IN OUT	Thermometers provided & accurate		49	IN OUT	Non-food-contact surfaces clean	
Food Identification				Physical Facilities			
37	IN OUT	Food properly labeled; original container		50	IN OUT	Hot and cold water available; adequate pressure	
Prevention of Food Contamination				51	IN OUT	Plumbing installed; proper backflow devices	
38	IN OUT	Insects, rodents, and animals not present		52	IN OUT	Sewage and waste water properly disposed	
39	IN OUT	Contamination prevented during food preparation, storage & display		53	IN OUT	Toilet facilities: properly constructed, supplied, cleaned	
40	IN OUT	Personal cleanliness		54	IN OUT	Garbage/refuse properly disposed; facilities maintained	
41	IN OUT	Wiping cloths; properly used and stored		55	IN OUT	Physical facilities installed, maintained, and clean	
42	IN OUT	Washing fruits and vegetables		56	IN OUT	Adequate ventilation and lighting; designated areas used	

