

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 O U T I N N O N A C O S			Compliance Status O U T I N N O N A C O S			
Time and Temperature for Food Safety (F = degrees Fahrenheit)			Employee Health			
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						
Compliance Status O U T I N N O N A C O S			Compliance Status O U T I N N O N A C O S			
Demonstration of Knowledge/ Personnel			Food Temperature Control/ Identification			
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						
Compliance Status O U T I N N O N A C O S			Compliance Status O U T I N N O N A C O S			
Prevention of Food Contamination			Food Identification			
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:	

Retail Food Establishment Inspection Report

Corrective Actions to Ensure Safe Food

Page __ of __

Item No.

1 Cooling

- TCS* food cooled from 135° F to 70° F more than 2 hours OR 135° F to 41° F (45° F) More than 6 hours; OR prepared food cooled to 41° F (45° F) more than 4 hours:
Action: Voluntary destruction, rapid reheating of cooked foods if less than 4 hours

2 Cold Hold

- TCS food held above 41° F (45° F) more than 4 hours:
Action: Voluntary destruction
- TCS food held above 41° F (45° F) less than 4 hours:
Action: Rapid cool (e.g. ice bath)

3 Hot Hold

- TCS food held below 135° F more than 4 hours:
Action: Voluntary destruction
- TCS food held below 135° F less than 4 hours:
Action: Rapid reheats to 165° F or more

4 Cooking

- TCS food undercooked:
Action: Re-cook to proper temperature

5 Rapid Reheating

- TCS food improperly reheated:
Action: Reheat rapidly to 165° F

7 Approved Source/Sound Condition

- Foods from unapproved sources/unsound condition:
Action: Voluntary destruction

9 Cross-Contamination of Raw/Cooked Foods

- Ready-To-Eat food contaminated by raw TCS food:
Action: Voluntary destruction of ready-to-eat foods

14 Handwashing

- Food employees observed not washing hands:
Action: Instruct employees to wash hands as specified in the Rules.

15 Proper Handling of Ready-to-Eat Foods

- Employee did not properly wash and sanitize hands before touching ready-to-eat food with Bare hands:
Action: Voluntary destruction

19, 23 Water Supply

- Facility does not have water for washing hands, preparing food, or cleaning equipment/utensils:
Action: Voluntary suspension of food preparation

* Time/Temperature Control for Safety (TCS)

