

# Retail Food Establishment Inspection Report

Date:	Time in:	Time out:	License/Permit #	Est. Type	Risk Category	Page ___ of ___
<b>Purpose of Inspection:</b> <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 <b>TOTAL/SCORE</b>						
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)
<b>Compliance Status:</b> <b>OUT</b> = not in compliance <b>IN</b> = in compliance <b>NO</b> = not observed <b>NA</b> = not applicable <b>COS</b> = corrected on site <b>R</b> = repeat violation Mark the appropriate points in the <b>OUT</b> box for each numbered item    Mark '✓' a checkmark in appropriate box for <b>IN, NO, NA, COS</b> Mark an asterisk '*' in appropriate box for <b>R</b>						
<b>Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days</b>						
<b>Compliance Status</b> O U T    I N    N O    N A    C O S			<b>Compliance Status</b> O U T    I N    N O    N A    C O S			
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)			<b>Employee Health</b>			
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)			<b>Preventing Contamination by Hands</b>			
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			<b>Highly Susceptible Populations</b>			
<b>Approved Source</b>			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			<b>Chemicals</b>			
8. Food Received at proper temperature			17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
<b>Protection from Contamination</b>			18. Toxic substances properly identified, stored and used			
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting			<b>Water/ Plumbing</b>			
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			
<b>Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days</b>						
<b>Compliance Status</b> O U T    I N    N O    N A    C O S			<b>Compliance Status</b> O U T    I N    N O    N A    C O S			
<b>Demonstration of Knowledge/ Personnel</b>			<b>Food Temperature Control/ Identification</b>			
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			
<b>Safe Water, Recordkeeping and Food Package Labeling</b>			29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips			
23. Hot and Cold Water available; adequate pressure, safe			<b>Permit Requirement, Prerequisite for Operation</b>			
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			30. Food Establishment Permit (Current & Valid)			
<b>Conformance with Approved Procedures</b>			<b>Utensils, Equipment, and Vending</b>			
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			
<b>Consumer Advisory</b>			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			
<b>Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First</b>						
<b>Compliance Status</b> O U T    I N    N O    N A    C O S			<b>Compliance Status</b> O U T    I N    N O    N A    C O S			
<b>Prevention of Food Contamination</b>			<b>Food Identification</b>			
34. No Evidence of Insect contamination, rodent/other animals			41. Original container labeling (Bulk Food)			
35. Personal Cleanliness/eating, drinking or tobacco use			<b>Physical Facilities</b>			
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			
<b>Proper Use of Utensils</b>			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			
<b>Received by:</b> (signature)			<b>Print:</b>		<b>Title: Person In Charge/ Owner</b>	
<b>Inspected by:</b> (signature)			<b>Print:</b>		<b>Business Email:</b>	

# Retail Food Establishment Inspection Report

## Corrective Actions to Ensure Safe Food

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### 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)

