## Retail Food Establishment Inspection Report part I

**Establishment**

<table>
<thead>
<tr>
<th>City</th>
<th>County</th>
<th>Licensee</th>
<th>License #:</th>
<th>License Subtype(s):</th>
</tr>
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<tr>
<th>Establishment</th>
<th>No. of Risk Factor Intervention Violations</th>
<th>Date</th>
<th>Time In</th>
<th>Time Out</th>
</tr>
</thead>
</table>

**Purpose of Inspection:**

| Regular | Follow-up | Pre-opening | Complaint | Illness | HACCP | Investigation | Other |

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

**Compliance Status**

| No. in compliance | OUT | NOT in compliance | N/A | Not observed | N/A | Not applicable | COS | corrected on site during inspection | R | repeat violation |

**Supervision**

1. **IN OUT**
   - Person in charge, demonstrates knowledge, and performs duties

2. **IN OUT NA**
   - Certified Food Protection Manager

**Employee Health**

3. **IN OUT**
   - Management, food employee, and conditional employee, knowledge, responsibilities, and reporting

4. **IN OUT**
   - Proper use of restriction and exclusion

5. **IN OUT**
   - Procedures for responding to vomiting and diarrheal events

**Good Hygiene Practices**

6. **IN OUT**
   - Proper eating, talking, drinking, or tobacco use

7. **IN OUT**
   - No discharge from eyes, nose, and mouth

**Preventing Contamination by Hands**

8. **IN OUT**
   - Hands clean & properly washed

9. **IN OUT NA N/A**
   - No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed

10. **IN OUT**
    - Adequate handwashing sinks properly set up & accessible

**Approved Source**

11. **IN OUT**
    - Food obtained from approved source

12. **IN OUT NA N/A**
    - Food received at proper temperature

13. **IN OUT**
    - Food in good condition, safe, & undamaged

14. **IN OUT NA N/A**
    - Required records, available, shelf life bags, parasite destruction

15. **IN OUT NA N/A**
    - Food separated & protected

16. **IN OUT NA**
    - Food-contact surfaces, clean & sanitized

17. **IN OUT**
    - Proper disposition of returned, previously served, seconded, & unsafe food

**Food Temperature Control**

30. **IN OUT**
    - Proper cooking methods used, adequate equipment for temperature control

31. **IN OUT**
    - Plant food properly cooked for hot holding

32. **IN OUT**
    - Approved thawing methods used

33. **IN OUT**
    - Thermometers provided & accurate

**Food Identification**

34. **IN OUT**
    - Food properly labeled, original container

**Prevention of Food Contamination**

35. **IN OUT**
    - Insects, roaches, & animals not present

36. **IN OUT**
    - Contamination prevented during food preparation, storage & display

37. **IN OUT**
    - Personal cleanliness

38. **IN OUT**
    - Wiping cloths, properly stored & sanitized

39. **IN OUT**
    - Washing fruits & vegetables

**Consumer Advisory**

25. **IN OUT N/A**
    - Consumer advisory provided for raw or undercooked foods

**Highly Susceptible Populations**

26. **IN OUT N/A**
    - Pasteurized foods used, prohibited foods not offered

**Food/Color Additives and Toxic Substances**

27. **IN OUT N/A**
    - Food additives, approved & properly used

28. **IN OUT N/A**
    - Food substances properly identified, stored, & used

**Compliance with Approvals**

29. **IN OUT**
    - Compliance with variance/specialized procedures

**GOOD RETAIL PRACTICES**

30. **IN OUT**
    - Pasteurized eggs used where required

31. **IN OUT**
    - Water & ice from approved source

32. **IN OUT**
    - Variance obtained for specialized processing methods

33. **IN OUT**
    - Proper cooking methods used, adequate equipment for temperature control

34. **IN OUT**
    - Plant food properly cooked for hot holding

35. **IN OUT**
    - Approved thawing methods used

36. **IN OUT**
    - Thermometers provided & accurate

**Proper Use of Utensils**

43. **IN OUT**
    - In-use utensils: properly stored

44. **IN OUT**
    - Utensils, equipment & linens: properly stored, cleaned, & handled

45. **IN OUT**
    - Single-use/single-service articles: properly stored & used

46. **IN OUT**
    - Gloves used properly

47. **IN OUT**
    - Food & non-food contact surfaces clean, properly designed, constructed, & used

48. **IN OUT**
    - Warewashing facilities, maintained, used, & tested

49. **IN OUT**
    - Non-food contact surfaces clean

**Physical Facilities**

50. **IN OUT**
    - Hot & cold water available, adequate pressure

51. **IN OUT**
    - Plumbing installed, proper backflow devices

52. **IN OUT**
    - Sewage & waste water properly disposed

53. **IN OUT**
    - Toilet facilities: properly constructed, supplied, & cleaned

54. **IN OUT**
    - Garbage & refuse properly disposed, facilities maintained

55. **IN OUT**
    - Physical facilities installed, maintained, & clean

56. **IN OUT**
    - Adequate ventilation & lighting, designated areas used

### Person in Charge (Signature)

| Date | Follow-up | YES | NO (Circle one) | Follow-up Date |

(Revised JANUARY 2015)