# Wholesale Food Inspection Report

**Establishment**
- No. of Risk Factor Violations
- Date
- Address
- No. of Good Wholesale Practice Violations
- Time In
- City
- Water
- On-Site System
- Time Out
- County
- Other

**Licensing Information**
- Wastewater
- On-Site System
- License 
- Other

**Purpose of Inspection**
- Routine
- Follow-up
- Pre-licensing
- Complaint
- Other (specify)

## FOODBORNE ILLNESS RISK FACTORS

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

**Food Temperatures, Procedures, Records**
- IN OUT, N/A, N/O
- Proper COOKING time, temperatures
- Proper RE-HEATING procedures for hot holding
- Proper COOLING time, temperatures

**Notes**
- Time as public health control procedures, records

**Highly Susceptible Populations**
- Pasteurized foods used; prohibited foods not offered

**Food Additives, Colors, Toxic Substances**
- Food additives, approved, properly used
- Toxic substances properly identified, stored, used

**Conformance with Processes, Approved Procedures**
- Compliance with HACCP plan, Specialized Processing

**GOOD MANUFACTURING PRACTICES**

**Safe Food and Water**
- Pasteurized eggs used where required
- Water, ice from approved source
- Variance obtained when required

**Food Temperature Control**
- Proper cooling methods used, adequate equipment for temperature control
- Plant food properly cooked for hot holding
- Approved thawing methods used
- Thermometers provided, accurate

**Food Identification**
- Food properly labeled, original container

**Prevention of Food Contamination**
- Insects, rodents, animals not present
- Personal cleanliness
- Vaping smoke, exhalation
- Washing fruits, vegetables

**Person in Charge (Signature)**

**Inspector (Signature)**

**Follow-up Needed**
- YES
- NO

**Follow-up Date**

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**SAMPLE**

**Compliance Status**
- RISK FACTORS marked OUT are improper practices or procedures identified by CDC as the most prevalent that contribute to foodborne illness or injury.