

Retail Food Establishment Inspection Report 4-11-07 DRAFT							Date				
Establishment			Address			City					
Establishment Risk Level 1 2 3 4											
Owner:						Telephone:					
FOODBORNE ILLNESS RISK FACTORS & INTERVENTIONS											
RISK FACTORS are improper practices identified as the most common factors resulting in foodborne illness (fbi). INTERVENTIONS are control measures to prevent fbi											
Mark "X" in appropriate Box: IN= In Compliance; OUT= Not in Compliance; NO= Not Observed; NA= Not Applicable; COS=Corrected On-site; For "Repeat" Violation: Mark "R" in OUT Box											
MANAGEMENT & PERSONNEL							IN	OUT	N.A.		
1	PIC demonstrates knowledge of food safety principles pertaining to this operation								---		
2	PIC in Risk Level 3 Retail Food Establishments is certified										
3	Ill and injured foodworkers restricted or excluded as required								---		
PREVENTING CONTAMINATION FROM HANDS							IN	OUT	N.O.	N.A.	COS
4	Handwashing conducted in a timely manner; prior to starting work, after using restroom, touching raw animal foods, smoking, touching nose, face scalp, etc.										
5	Hand washing proper; includes at least 20 seconds with at least 10 seconds of vigorous lathering								---	---	
6	Handwashing facilities are provided in toilet rooms, prep areas, convenient, accessible, unobstructed								---	---	
7	Handwashing facilities are provided with warm water; soap & acceptable hand drying method										
8	Direct bare hand contact with exposed, ready-to-eat foods is avoided										
FOOD SOURCE							IN	OUT	N.O.	N.A.	COS
9	All foods from safe sources; with proper records										
10	Shellfish record keeping procedures; storage; proper handling										
11	PHFS received at 41°F or below. <i>Except: milk, shell eggs & shellfish (45°F)</i>										
FOOD PROTECTED FROM CONTAMINATION							IN	OUT	N.O.	N.A.	COS
12	Proper separation of raw meats & raw eggs from ready-to-eat foods provided										
13	Food protected from contamination such as unclean hands, cutting boards, wiping cloths & utensils								---	---	
14	Food contact surfaces properly cleaned and sanitized										
PHFs TIME/TEMPERATURE CONTROLS							IN	OUT	N.O.	N.A.	COS
15	Food thermometers provided, readily accessible, accurate, & used as needed; Thin-probed thermocouple provided for monitoring thin foods (ie. meat patties & fish filets)										
16	PHFs maintained at 41°F or below.										
17	SAFE COOKING TEMPERATURES (Internal temperatures for raw animal foods for 15 sec) <i>Except: PHFs may be served raw or undercooked if prepared for individual service & per consumer request.</i> 145°F: for Fish, Meat, Pork, Game Animals; & Eggs for individual service; 155°F: for Ground Meat / Fish; & Injected Meats; Pooled eggs; or 165°F: for Poultry; Stuffed fish/ meat/ or pasta; Stuffing containing fish/ meat/ or poultry; or raw PHFs cooked in a microwave										
18	Pasteurized eggs substituted in raw or undercooked egg-containing foods such as Caesar salad dressing, hollandaise sauce, tiramisu, chocolate mousse, meringue, etc.										
19	COOLING PHFs rapidly cooled From 135°F to 41°F within 6 hours; From 135°F to 70°F within 2 hours; & From 70°F to "41°F within the next 4 hours										
20	REHEATING PHFs Rapidly reheated in proper facilities to 165°F or above within 2 hours <i>Exception: Commercially processed PHFs heated to 135°F or above prior to hot holding</i>										
21	PHFs Hot Held at 135°F or above in appropriate equipment										
22	Time As A Public Health Control: Prior Health Dept approval; Written procedures available; Time marked; & Product discarded after 4 hours										

GOOD RETAIL PRACTICES					
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods					
OUT= Not in Compliance; COS=Corrected On-site; For "Repeat" Violation: Mark "R" in OUT Box					
SAFE FOOD & WATER/ PROTECTION FROM CONTAMINATION				OUT	COS
23	Safe water source (public/ private); hot & cold water available; adequate pressure				
24	Water, ice from approved source				
25	Health Dept Approval obtained for conducting "Specialized Processing Methods"				
26	Food properly labeled, original container				
27	Food protected from contamination during preparation, storage, display				
28	Utensils, spatulas, tongs, forks, disposable gloves provided & used to restrict bare hand contact				
29	Ready-to-eat raw fruits & vegetables washed prior to serving				
30	Wiping cloths properly used and stored				
31	Toxic Substances properly identified, stored and used				

32	Insects rodents, animals not present		
	FOOD TEMPERATURE CONTROL		
33	Frozen foods maintained completely frozen	OUT	COS
34	Frozen foods properly thawed		
35	Parasite destruction		
36	Plant food for hot holding properly cooked to at least 135°F		
37	Equipment used for rapidly cooling PHFs is sufficient in capacity & number		
	EQUIPMENT, UTENSILS & LINENS		
38	Materials, construction, repair, design, capacity, location, installation, maintenance	OUT	COS
39	Equipment thermometers provided (refrigeration units, etc)		
40	Gloves properly used		
41	In-use utensils properly stored		
42	Utensils, equipment, linens properly stored, dried and handled		
43	Food and non-food surfaces properly constructed, cleanable, used		
44	Proper warewashing facilities installed, maintained, cleaned		
45	Sanitizer test strips available, used		
	PHYSICAL FACILITIES		
46	Plumbing system properly installed; safe & in good repair; no potential backflow or backsiphonage conditions	OUT	COS
47	Sewage & waste water properly disposed		
48	Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned		
49	Design, construction, installation & maintenance proper		
50	Adequate ventilation; lighting; designated areas used		
51	Facility maintained in a manner to minimize vermin entry, harborage or access to food & water		
52	Garbage & refuse properly disposed; facilities maintained		
53	All required signs (handwashing, inspection placard, etc) provided and conspicuously posted		

OBSERVATIONS