

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

<b>GOOD RETAIL PRACTICES</b>				
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				
<b>SAFE FOOD &amp; WATER/ PROTECTION FROM CONTAMINATION</b>			<b>OUT</b>	<b>COS</b>
24	Safe water source (public/ private); hot & cold water available; adequate pressure			
25	Water, ice from approved source			
26	Health Dept Approval obtained for conducting "Specialized Processing Methods"			
27	Food properly labeled, original container			
28	Food protected from contamination during preparation, storage, display			
29	Utensils, spatulas, tongs, forks, disposable gloves provided & used to restrict bare hand contact			
30	Ready-to-eat raw fruits & vegetables washed prior to serving			
31	Wiping cloths properly used and stored			
32	Insects rodents, animals not present			
<b>FOOD TEMPERATURE CONTROL</b>			<b>OUT</b>	<b>COS</b>
33	Frozen foods maintained completely frozen			
34	Frozen foods properly thawed			

35	Plant food for hot holding properly cooked to at least 135°F		
36	Equipment used for rapidly cooling PHFs is sufficient in capacity & number		
	<b>EQUIPMENT, UTENSILS &amp; LINENS</b>	<b>OUT</b>	<b>COS</b>
37	Materials, construction, repair, design, capacity, location, installation, maintenance		
38	Equipment thermometers provided (refrigeration units, etc)		
39	Gloves properly used		
40	In-use utensils properly stored		
41	Utensils, equipment, linens properly stored, dried and handled		
42	Food and non-food surfaces properly constructed, cleanable, used		
43	Proper warewashing facilities installed, maintained, cleaned		
44	Sanitizer test strips available, used		
	<b>PHYSICAL FACILITIES</b>	<b>OUT</b>	<b>COS</b>
45	Plumbing system properly installed; safe & in good repair; no potential backflow or backsiphonage conditions		
46	Sewage & waste water properly disposed		
47	Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned		
48	Design, construction, installation & maintenance proper		
49	Adequate ventilation; lighting; designated areas used		
50	Facility maintained in a manner to minimize vermin entry, harborage or access to food & water		
51	Garbage & refuse properly disposed; facilities maintained		
52	All required signs (handwashing, inspection placard, etc) provided and conspicuously posted		

## OBSERVATIONS