

Inspection Date	Inspection Time	Mgr. Cert	County #	Establishment#	License Expiration	Type	Class	Priority
-----------------	-----------------	-----------	----------	----------------	--------------------	------	-------	----------

Purpose of Inspection: 1 – Routine 2 – Compliance 3 – Issue License Application 4 – Complaint 5 – Other 6 – Out of Business 7 – Follow-Up Activity 8 – Reserved

Number of Repeat Risk Factor/Intervention Violations Follow-up: On or Before Date:

Establishment Owner

Physical Address City Zip Code Phone #

Cell Phone #

PRIORITY & PRIORITY FOUNDATION VIOLATIONS

Priority items are proven measures that are directly linked to the elimination, prevention or reduction of hazards associated with foodborne illness.
 Priority Foundation items incorporate specific actions, equipment or procedures to control risk factors that contribute to foodborne illness.
 NOTE: Items 1-35 Require Immediate Action or by date noted on Pg 2 - Not to exceed 10 days from date of inspection.

IN=in compliance OT=not in compliance NO=not observed NA=not applicable CDI=corrected on-site during inspection R=repeat violation

• CDC Risk Factors & Food Code Interventions					CDI	R	• CDC Risk Factors & Food Code Interventions					CDI	R	
I	O	N	N	A			I	O	N	N	A			
Supervision/Licenses														
1														Valid license to operate; non-transferable
2	•													PIC present, demonstration of knowledge, performs duties
3														Special processes (Variance, ROP, shellfish tanks, HACCP)
Employee Health														
4	•													Ill workers–PIC & EMP responsibilities: Report symptoms & diagnosis; Restrict/Exclude (removal, retain or adjust)
Control of Hands as a Vehicle of Contamination														
5	•													Hands clean, washed, maintained; Hand antiseptics
6	•													No Bare Hand Contact with Ready-to-Eat foods Or alternate methods; Glove limitations
7														Adequate hand wash facilities: supplied, accessible; Toilets properly supplied
Approved Source														
8	•													Food, water, ice: obtained from approved source
9	•													Food in good condition, safe, unadulterated, segregated
10	•													Required records (shellstock tags, parasite destruction)
Protection from Contamination														
11	•													Food separated/protected; Proper tasting procedures; Self-serve operations; Single service use when required
12														Disposition of returns, previously served, Reconditioned, unsafe food
13														Prohibited animals; Prohibited food operation locations
14														Sinks used for intended purposes
15														Food equipment: improper use, operation (Materials, design)
16														Insects, rodents, & other pests controlled
Time/Temperature Control for Safety (TCS)														
17	•													Cooking time & temperatures; Plant food cooking
18	•													Reheating procedures for hot holding
19	•													Cooling time & temp; cooling methods
20	•													Hot holding temps; received at proper temp
21	•													Cold holding temps; received at proper temp
22														Date marking and disposition
23	•													Time as public health control, procedures/records
24	•													Non-continuous cooking process / partial cook
25														Adequate facilities/equipment to maintain food temps
26														Probe thermometers provided & accurate
Consumer Advisory, Highly Susceptible Populations														
27														Consumer advisory, Child menu, Allergen label
28														Pasteurized food used; Prohibited food not offered Pasteurized eggs used where required
Chemicals														
29														Food additives; approved, properly used
30														Toxic substances properly identified, stored, used
Warewashing, Food Contact Surfaces														
31														Warewash, sanitize equipment: Design, supplies, operated; Test strips; Temp gauges; Alarms
32														Warewashing; Sanitize at ppm/temp
33														Food contact surfaces of equipment & utensils clean
Plumbing														
34														Water: adequate pressure, sufficient capacity
35														Plumbing sewage system: design, approved, installed Cross-connection prohibited, air gaps, disposal

CORE VIOLATIONS

Core items relate to general sanitation & maintenance, equipment design & maintenance, and physical facilities & structures.

Food Temperature Controls					Physical Facilities					
36					48					Plumbing sys: maintained, backflow device installed, inspected
37					49					Toilet facilities: accessible, properly constructed, cleaned Self closures
Food Identification					50					Break/locker areas: used, provided, maintained; Living areas separated; Laundry facilities
38					51					Hand wash sinks: designed, clean, used; Proper signage
Prevention of Food Contamination					52					Floors, walls, ceilings (premises): clean, free of litter; Removal of pests
39					53					Floors, walls, ceilings (physical facilities): design, maintained, good repair; Outer openings protected
40					54					Service Sinks; Maintenance & cleaning tools: use, storage
41					55					Outdoor areas: constructed, maintained clean
42					56					Garbage/refuse: properly disposed, fac constr, maintained
Proper Use of Utensils					57					Ventilation: installed, maintained; Lighting: adequate, shielded
43					58					Other
44										
Utensils, Equipment and Vending										
45										
46										
47										

Supervision & Licenses (Priority/Priority Foundation)				
1	15-12; 15-21; 17-2c3 & d2; 17-3b&d, 17-4c&e; 17-5c	Valid License to Operate;non-transferable; Mobile pushcarts; Licensed Commissary; Mobile F. S. E: location; visible license; Mobile F.S.E.-Commissary Licenses	3 5-53,1; 5-64a, b4, c, & d2, C-E; 5-53,2; 5-63; 5-64b1, 2, 3, 5, 6; 5-64d1 & 2A, F, G, & H; 5-64d, 3 & 4; 5-64e2, 3, & 4; 7-35b; 15-4; 15-5,2; 15-9	Treat juice (HACCP); Reduced Oxygen Packaging Criteria; Treating juice (warning label); Molluscan Shellfish Tanks; Conformance w/ approved procedures; ROP without a variance; Molluscan Shellfish Tanks Req's; Variance; Contents, Documentation, justification
2	3-1; 3-2; 3-3	Assignment (PIC present); Demonstration (PIC Knowledge demo); Person in charge (PIC duties)		
Employee Health (Priority/Priority Foundation)				
4	3-4; 3-5; 3-6	Ill Workers-PIC & EMP Responsibility to report Exclusions & Restrictions, Remove adjust, retain	4 3-4c & f	PIC & EMP reporting
Control of Hands as a Vehicle of Contamination (Priority/Priority Foundation)				
5	3-9; 3-10; 3-12; 3-13; 3-14; 3-15	Clean hands and arms; how and when to wash; Prevent contamination from hands (wash); Where to Wash; Hand Sanitizers; nails trimmed no polish, gloves good repair	7 9-14a; 9-18a; 9-23; 9-26; 11-24; 11-25; 11-30	Handwashing Facility, installation; water at 100°F ; Numbers & Capacities, Location & Placement, Use; maintained, no other purpose; Cleanser availability; Hand drying provision; toilet paper available at toilets
6	5-21b; 5-34a, 5-21c	No BHC w/ RTE; alt methods; Glove Limitation Minimize bare hand contact w/ Non-RTE food		
Approved Source (Priority/Priority Foundation)				
8	5-2a,b; 5-3; 5-4; 5-5; 5-6; 5-7a; 5-8a; 5-11; 5-12; 5-14; 5-18a2; 5-28; 9-1; 9-3; 9-4; 9-5; 5-2c-e; 5-18a1; 9-6	Approved source, home prepared prohibited Food-Hermetically sealed; Milk & Milk Products, Fish, Molluscan Shellfish; Wild Mushrooms,: Game Animals, Eggs; Eggs and Milk Products, Pasteurized, Ice; Juice Treated; Ice Used as Exterior Coolant, Prohibited as Ingredient; Water; Approved system-Bottled drinking water; Quality, standards; Non-drinking water; Food Labeling; Juice treated –HACCP system; Sampling-non-community H ₂ O sampled	12 5-44a; 5-70; 11-38	Disposition of Returns; Previously Served; Discarding contaminated food
			13 11-21; 3-21a; 11-54a	Private homes and living or sleeping quarters use prohibition; Animals; employee may not touch; no live animals; Prohibiting animals (limitations)
			14 11-44	Sinks not contaminated with cleaning equip
9	5-1; 5-13	Safe, Unadulterated and Honestly Presented Package Integrity; Separate Distressed Products	15 7-1; 7-3; 7-4a; 7-5; 7-7; 7-12 1A-2A; 7-14; 7-28,5; 7-35a; 7-36; 7-15; 7-16 a-1 9-31,1; 9-37,1	Food Equipment Char., safe; Lead:China/crystal; Copper; Galvanized; Lead-Use: Pewter alloys: Singleuse service articles-safe; No glass thermometer; Dispensing Equip. for TSC Foods; Molluscan shellfish display tanks-indentification; Vending machine-automatic shutoff; Materials, Approved-(mobile water tank materials safe) Food contact surfaces, CIP equipment
10	5-49a; 5-15a; 5-16a; 5-20; 5-50a & c	Parasite destruction-fish freezing requirements Shucked Shellfish, Packaging and Identification; Shellstock-proper labels; 90 day label; frozen records/letter from supplier		
11	5-22; 5-23a,1&2; 5-30; 5-41; 5-43a; 7-79; 5-43b&c; 7-55	Food Contact w/ Equip. & Utensil; Food display: protect self-serve from contamination; Single-service/Single-use; Articles; Required use Self Service operations; customer self service	16 11-50 1-4	Controlling Pests
Time/Temperature Control for Safety (TCS) (Priority/Priority Foundation)				
17	5-46a 1-3 & b2; 5-48	Raw Animal Food cook temp; Plant food cooking	23 5-62b1,3,4 & c1,4,5; 5-62a, b2, c2,c3	Time as a Public Health Control, mark, temp, discard; RTE, Time Control/Safety Proc: Labeling, date marking
18	5-52 a-d	Re-heating for hot holding		
19	5-57, 5-58a	Cooling time-temperature parameters; Cooling Methods	24 5-48.1, 1-5; 5-48.1	Non-continuous cook of raw animal foods Written Procedures for above
20	5-9; 5-59 a	Hot Hold Temps		
21	5-9 a,b,c; 5-59 a,b; 5-9 e & f	Cold Hold Temps; Receiving TCS 41° or below, Frozen Food: Shipped & Received, no temp abuse	25 7-50; 17-2d4	Adequate equipment to maintain food temps
22	5-61; 5-60	RTE discarded after expiration; no date; RTEDate Marking-41° for 7 days; options	26 7-23; 7-24; 7-37e; 7-56; 7-78b	Thermometers: Food; Ambient Air & Water Accurate Thermometers: thin tip: Good Repair, Calibrated
Consumer Advisory: Highly Susceptible Population (Priority/Priority Foundation)				
27	5-46d2; 5-67b5; 5-69	Children's menu: raw animal food Allergens; Consumer adv. Disclosurer/Reminder	28 5-25; 5-71	Pasteurized Foods: Prohibited Foods ; Prohibited Reservice
Chemicals (Priority/Priority Foundation)				
29	5-10; 5-26	Additives; Use approved; Protection from un-approved	30 13-1; 13-2; 13-4a; 13-5,3; 13-15a; 13-17	Onsite generation of chemicals, toxics & labels; Manufacturer Label; Common Name; Restrictions & Use; Application by Certified Operator; Restriction and storage of employee medicines; First aid supply storage
30	13-3; 13-5 1&2; 13-6; 13-7; 13-8a; 13-9; 13-10; 13-11; 13-12; 13-13; 13-14a; 13-15b; 13-16; 13-17,2; 13-19	Toxic:Stored separate; Proper use; Toxic:Restricted Container; Sanitizers, Wash Agents, Drying Agents, Lubricants, Pesticides, Rodent Bait Stations;Tracking Powders, Employee Meds-Labeled, Stored; Refrig. Meds; First Aid; Employee items separation		
Warewashing (WW), Food Contact Surfaces (Priority/Priority Foundation)				
31	7-40; 7-41; 7-42; 7-51, a&b; 7-58; 7-68; 7-77	WW, machine temps measured; Manual Equip; Auto Dispense Detergent; Alarms; 3-Compartment sink-Adequate-Test kits; Cleaning Agent Required; Chem. Sanitizer test	32 7-72; 7-75; 7-95; 7-70; 7-71; 7-73a	Sanitization: Hot Water, Chemical, Pressure; Wash Solution:Temp Manual and Mech.; Hot Water Sanitization Temp: mechanical
			33 7-83a,c; 7-94; 7-82a	Food contact surfaces-Clean & Sanitize Food contact surfaces-Clean, Sight, Touch
Plumbing (Priority/Priority Foundation)				
34	17-1; 9-8; 9-9; 9-10; 9-11	Sink construction; contamination of utensils by hand washing; Water delivery; Pressure; Capacity of hot & cold; Alternate water supply; mobile water requirements	35 9-2; 9-12; 9-13a; 9-15; 9-16; 9-21; 9-27a; 9-29; 9-30,1; 9-38; 9-41; 9-44a; 9-47a; 9-49; 9-52; 9-27b; 9-28; 9-50	Backflow Prevention Sewage conveying: Approv. Disposal System Approved delivery sys: indentified, serviced Commissary & Servicing Area Requirement; Mobile wastes