

Food Establishment Inspection Report

		No. of RF/PHI Categories Out		Date
		No. of Repeat RF/PHI Categories Out		
Establishment	Address	City/State	Zip Code	Telephone

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item

Mark "X" in appropriate box for COS and/or R

IN=in compliance **OUT**=not in compliance **N/O**=not observed **N/A**=not applicable **COS**=corrected on-site during inspection **R**=repeat violation

Compliance Status				COS	R	Compliance Status				COS	R		
Demonstration of Knowledge						Potentially Hazardous Food Time/Temperature							
1A	IN	OUT	N/A			16	IN	OUT	N/A	N/O			
Certified food manager, duties						Proper cooking time & temperature							
1B	IN	OUT				17	IN	OUT	N/A	N/O			
PIC knowledgeable; duties & oversight						Proper reheating procedures for hot holding							
Employee Health						Consumer Advisory							
2	IN	OUT				18	IN	OUT	N/A	N/O			
Management awareness; policy present						Proper cooling time & temperature							
3	IN	OUT				19	IN	OUT	N/A	N/O			
Proper use of reporting, restriction & exclusion						Proper hot holding temperatures							
Good Hygienic Practices						Highly Susceptible Populations							
4	IN	OUT	N/O			20	IN	OUT	N/A				
Proper eating, tasting, drinking, or tobacco use						Proper cold holding temperatures							
5	IN	OUT	N/O			21	IN	OUT	N/A	N/O			
No discharge from eyes, nose, and mouth						Proper date marking & disposition							
Preventing Contamination by Hands						Chemical							
6	IN	OUT	N/O			22	IN	OUT	N/A	N/O			
Hands clean & properly washed						Time as a public health control: procedures & record							
7	IN	OUT	N/A	N/O		23	N/A	in MN					
Hand contact with RTE foods restricted						Consumer advisory for raw or undercooked foods							
8	IN	OUT				Conformance with Approved Procedures							
Adequate handwashing facilities supplied & accessible						25	IN	OUT	N/A				
Approved Source						Food additives: approved & properly used							
9	IN	OUT				26	IN	OUT					
Food obtained from approved source						Toxic substances properly identified, stored, & used							
10	IN	OUT	N/A	N/O		Conformance with Approved Procedures							
Food received at proper temperature						27	IN	OUT	N/A				
11	IN	OUT				Compliance with HACCP plan and variance							
Food in good condition, safe, & unadulterated						Risk factors (RF) are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions (PHI) are control measures to prevent foodborne illness or injury.							
12	IN	OUT	N/A	N/O									
Required records available; shellstock tags, parasite destruction													
Protection from Contamination													
13	IN	OUT	N/A			Food separated/protected from cross contamination							
14	IN	OUT	N/A			Food contact surfaces: cleaned & sanitized							
15	IN	OUT				Proper disposition of returned, previously served, reconditioned, & unsafe food							

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is **not** in compliance

Mark "X" in appropriate box for COS and/or R

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

				COS	R					COS	R	
Safe Food and Water						Proper Use of Utensils						
28						41						
Pasteurized eggs used where required						In-use utensils: properly stored						
29						42						
Water & ice from approved source						Utensils, equipment & linens: properly stored, dried, & handled						
30	N/A					43						
Variance obtained for specialized processing methods, documentation on file						Single-use & single service articles: properly stored & used						
Food Temperature Control						Utensil Equipment and Vending						
31						44						
Proper cooling methods used; adequate equipment for temperature control						Gloves used properly						
32	N/A					45						
Plant food properly cooked for hot holding						Food & non-food contact surfaces cleanable, properly designed, constructed, & used						
33						46						
Approved thawing methods used						Warewashing facilities: installed, maintained, & used; test strips						
34						47						
Thermometers provided and accurate						Non-food contact surfaces clean						
Food Protection						Physical Facilities						
35						48						
Food properly labeled; original container						Hot & cold water available; adequate pressure						
36						49						
Insects, rodents, & animals not present; no unauthorized persons						Plumbing installed; proper backflow devices						
37						50						
Contamination prevented during food prep, storage & display						Sewage & waste water properly disposed						
38						51						
Personal cleanliness						Toilet facilities: properly constructed, supplied, & cleaned						
39						52						
Wiping cloths: properly used & stored						Garbage & refuse properly disposed; facilities maintained						
40						53						
Washing fruits & vegetables						Physical facilities installed, maintained, & clean						
						54						
						Adequate ventilation & lighting; designated areas used						
						55						
						Compliance with MCIAA & Choking Poster						
						56						
						Compliance with licensing & plan review						

Signature:

Date: