

Food Establishment Inspection Report Form A

Business Name:			Operator:			Page		of	
Address				City		ZIP		Email	
								Phone: ()	
General Health Record ID		P/E		Date		Time In		Office Time	
PR SR						: m		: m	
						:		: m	
								: m	
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Red High Risk Factors																
High Risk Factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Circles indicate compliance status (IN, OUT, N/O, N/A) for each item.																
IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable CDI = corrected during inspection R = repeat violation																
Compliance Status		CDI	R	PTS	Compliance Status		CDI	R	PTS							
Demonstration of Knowledge					Potentially Hazardous Food Time/Temperature											
0100	IN OUT			5	1600	IN OUT/N/A N/O			25							
PIC certified by accredited program, or compliance with Code, or correct answers					Proper cooling procedures											
0200	IN OUT			5	1700	IN OUT/N/A N/O			5							
Food Worker Cards current for all food workers; new food workers trained					Proper Hot Holding Temperatures (<135°F) between 130°F to 134°F											
Employee Health					Consumer Advisory											
0300	IN OUT			25	2300	IN OUT/N/A			5							
Proper ill worker and conditional employee practices; no ill practices workers present; proper reporting of illness					Proper Consumer Advisory posted for raw or undercooked foods											
Preventing Contamination by Hands					Highly Susceptible Populations											
0400	IN OUT			25	2400	IN OUT/N/A			10							
Hands washed as required					Pasteurized foods used as required; prohibited foods not offered											
0500	IN OUT/N/A N/O			25	Chemical											
Proper barriers used to prevent bare hand contact with ready to eat foods					2500	IN OUT			10							
0600	IN OUT			10	Conformance with Approved Procedures											
Adequate handwashing facilities					2600	IN OUT/N/A			10							
Approved Source, Wholesome, Not Adulterated					2700	IN OUT/N/A			10							
0700	IN OUT			15	Protection from Cross Contamination											
Food obtained from approved source					1300	IN OUT/N/A N/O			15							
0800	IN OUT			15	Food contact surfaces and utensils used for raw meat thoroughly cleaned and sanitized. No cross contamination											
Water supply, ice from approved source					1400	IN OUT/N/A N/O			5							
0900	IN OUT/N/A N/O			10	Raw meats below or away from ready to eat food; species separated											
Proper washing of fruits and vegetables					1500	IN OUT/N/A N/O			5							
1000	IN OUT			10	Blue Low Risk Factors											
Food in good condition, safe and unadulterated; approved additives					Low Risk Factors are preventive measures to control the addition of pathogens, chemicals, and physical objects into foods. Circled points indicate items not in compliance.											
1100	IN OUT			10	Food Temperature Control		Utensils and Equipment									
Proper disposition of returned, previously served, unsafe, or contaminated food					2800	Food received at proper temperature			4000	Food and non-food surfaces properly used and constructed; cleanable						
1200	IN OUT/N/A N/O			5	2900	Adequate equipment for temperature control			4100	Warewashing facilities properly installed, maintained, used; test strips available and used						
Proper shellstock identification; wild mushroom ID; parasite destruction procedures for fish					3000	Proper thawing methods used			4200	Food – contact surfaces maintained, cleaned, sanitized						
Protection from Cross Contamination					3100	Proper labeling, signage			4300	Non-food – contact surfaces maintained and clean						
1300	IN OUT/N/A N/O			15	Food Identification					Red Critical Points						
Food contact surfaces and utensils used for raw meat thoroughly cleaned and sanitized. No cross contamination					Protection from Contamination											
1400	IN OUT/N/A N/O			5	3200	Insects, rodents, animals not present; entrance controlled			4400	Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cross-connections			Blue Points			
Raw meats below or away from ready to eat food; species separated					3300	Potential food contamination prevented during delivery, preparation, storage, display			4500	Sewage, wastewater properly disposed						
1500	IN OUT/N/A N/O			5	Proper Use of Utensils					4600	Toilet facilities properly constructed, supplied, cleaned			Total Points		
Proper handling of pooled eggs					3400	Wiping cloths properly used, stored; proper sanitizer			4700	Garbage, refuse properly disposed; facilities maintained						
Blue Low Risk Factors					3500	Employee cleanliness and hygiene			4800	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment						
Low Risk Factors are preventive measures to control the addition of pathogens, chemicals, and physical objects into foods. Circled points indicate items not in compliance.					3600	Proper eating, tasting, drinking, or tobacco use			4900	Adequate ventilation, lighting; designated areas used						
Food Identification					3700	In-use utensils properly stored			5000	Posting of permit; mobile establishment name easily visible						
Protection from Contamination					3800	Utensils, equipment, linens properly stored, used, handled										
Proper Use of Utensils					3900	Single-use and single-service articles properly stored, used										

Person in Charge (Printed Name)	(Signature)
Regulatory Authority (Printed Name)	(Signature)