

Food Establishment Inspection Report

VIRGINIA DEPARTMENT OF HEALTH LOCAL HEALTH DEPARTMENT As Governed by 12 VAC5-421			Risk/Intervention Obs. Out of Compliance Repeat Risk/Intervention Obs. Out of Compliance Good Retail Practices Obs. Out of Compliance		Date _____ Time In _____ Time Out _____
Establishment:	Address:	Telephone:	Priority Level:	Person In Charge:	
Permit Holder:	EHS:	Establishment Type:		Certified Manager Name:	
Permit Expiration Date:	Purpose of Inspection:	Smoking Status:	Title 15.2-2825 Virginia Indoor Clean Air Act Compliance with legislation		Expiration Date:

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. **Public health interventions** are control measures to prevent foodborne illness or injury.

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				
Supervision						Protection from Contamination									
1	IN	OUT	Person in charge present, demonstrates knowledge, and performs duties			15	IN	OUT	Food separated & protected						
2	IN	OUT	N/A	Certified Food Protection Manager			16	IN	OUT	N/A	Food-contact surfaces: cleaned & sanitized				
Employee Health						Time/Temperature Control for Safety									
3	IN	OUT	Management awareness; policy present			17	IN	OUT	Proper disposition of returned, previously served, reconditioned, & unsafe food						
4	IN	OUT	Proper use of reporting, restriction & exclusion			18	IN	OUT	N/A	N/O	Proper cooking time & temperatures				
5	IN	OUT	Procedures for responding to vomiting and diarrheal events			19	IN	OUT	N/A	N/O	Proper reheating procedures for hot holding				
Good Hygienic Practices						Consumer Advisory									
6	IN	OUT	N/O	Proper eating, tasting, drinking, or tobacco use			20	IN	OUT	N/A	N/O	Proper cooling time & temperatures			
7	IN	OUT	N/O	No discharge from eyes, nose, and mouth			21	IN	OUT	N/A	N/O	Proper hot holding temperatures			
Preventing Contamination by Hands						Highly Susceptible Populations									
8	IN	OUT	N/O	Hands clean & properly washed			22	IN	OUT	N/A	N/O	Proper cold holding temperatures			
9	IN	OUT	N/A	N/O	No bare hand contact with RTE foods or approved alternate method properly followed			23	IN	OUT	N/A	N/O	Proper date marking & disposition		
10	IN	OUT	Adequate handwashing facilities supplied & accessible			24	IN	OUT	N/A	N/O	Time as a public health control: procedures & records				
Approved Source						Conformance with Approved Procedures									
11	IN	OUT	Food obtained from approved source			25	IN	OUT	N/A	Consumer advisory provided for raw or undercooked foods					
12	IN	OUT	N/A	N/O	Food received at proper temperature			26	IN	OUT	N/A	Pasteurized foods used; prohibited foods not offered			
13	IN	OUT	Food in good condition, safe, & unadulterated			27	IN	OUT	N/A	Food additives: approved & properly used					
14	IN	OUT	N/A	N/O	Required records available: shellstock tags, parasite destruction			28	IN	OUT	Toxic substances properly identified, stored, & used				

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

Compliance Status				COS	R	Compliance Status				COS	R
Safe Food and Water						Proper Use of Utensils					
30			Pasteurized eggs used where required			43			In-use utensils: properly stored		
31			Water & ice from approved source			44			Utensils, equipment & linens: properly stored, dried, & handled		
32			Variance obtained for specialized processing methods			45			Single-use & single-service articles: properly stored & used		
Food Temperature Control						Utensils, Equipment and Vending					
33			Proper cooling methods used; adequate equipment for temperature control			46			Gloves used properly		
34			Plant food properly cooked for hot holding			47			Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
35			Approved thawing methods used			48			Warewashing facilities: installed, maintained, & used; test strips		
36			Thermometers provided & accurate			49			Non-food contact surfaces clean		
Food Identification						Physical Facilities					
37			Food properly labeled; original container			50			Hot & cold water available; adequate pressure		
Prevention of Food Contamination						Physical Facilities					
38			Insects, rodents, & animals not present			51			Plumbing installed; proper backflow devices		
39			Contamination prevented during food preparation, storage & display			52			Sewage & waste water properly disposed		
40			Personal cleanliness			53			Toilet facilities: properly constructed, supplied, & cleaned		
41			Wiping cloths: properly used & stored			54			Garbage & refuse properly disposed; facilities maintained		
42			Washing fruits & vegetables			55			Physical facilities installed, maintained, & clean		
						56			Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature)	Date:
Inspector (Signature)	Follow-up: YES NO (Circle one) Follow-up Date: