

### Retail Inspection Report

<b>Firm Name:</b>		<b>Phone Number:</b>	<b>Mailing Address:</b>
<b>Physical Address:</b>		<b>City/State/Zip Code:</b>	
<b>City/State/Zip Code:</b>	<b>Date of Inspection</b>	<b>Purpose of Inspection</b> Routine	<b>Extent of Inspection</b> Full Inspection
			<b>Attention To:</b>

**Violations**

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

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

Compliance Status			COS	R
<b>Supervision</b>				
1	-	Person in charge present, demonstrates knowledge, & performs duties		
2	-	Certified Food Protection Manager		
<b>Employee Health</b>				
3	-	Management, food employee and conditional employee; knowledge, responsibilities and reporting		
4	-	Proper use of reporting, restriction & exclusion		
5	-	Procedures for responding to vomiting and diarrheal events		
<b>Good Hygienic Practices</b>				
6	-	Proper eating, tasting, drinking, or tobacco use		
7	-	No discharge from eyes, nose, and mouth		
<b>Preventing Contamination by Hands</b>				
8	-	Hands clean & properly washed		
9	-	No bare hand contact with ready-to-eat foods or pre-approved alternate method properly allowed		
10	-	Adequate handwashing facilities properly supplied and accessible		
<b>Approved Source</b>				
11	-	Food obtained from approved source		
12	-	Food received at proper temperature		
13	-	Food in good condition, safe, & unadulterated		
14	-	Required records available: shellstock tags, parasite destruction		

Compliance Status			COS	R
<b>Protection from Contamination</b>				
15	-	Food separated and protected		
16	-	Food-contact surfaces: cleaned & sanitized		
17	-	Proper disposition of returned, previously served, reconditioned, & unsafe food		
<b>Potentially Hazardous Food (Time/Temperature Control for Safety Food)</b>				
18	-	Proper cooking time & temperatures		
19	-	Proper reheating procedures for hot holding		
20	-	Proper cooling time & temperatures		
21	-	Proper hot holding temperatures		
22	-	Proper cold holding temperatures		
23	-	Proper date marking & disposition		
24	-	Time as a Public Health Control: procedures & records		
<b>Consumer Advisory</b>				
25	-	Consumer advisory provided for raw or undercooked foods		
<b>Chemical</b>				
26	-	Food additives: approved & properly used		
27	-	Toxic substances properly identified, stored, & used		
<b>Conformance with Approved Procedures</b>				
28	-	Compliance with variance, specialized process, and HACCP plan		

**Violations**

**GOOD RETAIL PRACTICES**

Compliance Status			COS	R
<b>Safe Food &amp; Water</b>				
29	-	Pasteurized eggs used where required		
30	-	Water & ice from approved source		
31	-	Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>				
32	-	Proper cooling methods used; adequate equipment for temperature control		
33	-	Plant food properly cooked for hot holding		
34	-	Approved thawing methods used		
35	-	Thermometers provided & accurate		
<b>Food Identification</b>				
36	-	Food properly labeled; original container		
<b>Prevention of Food Contamination</b>				
37	-	Insects, rodents, & animals not present		
38	-	Contamination prevented during food preparation, storage & display		
39	-	Personal cleanliness		
40	-	Wiping cloths: properly used & stored		
41	-	Washing fruits & vegetables		
<b>Proper Use of Utensils</b>				
42	-	In-use utensils: properly stored		
43	-	Utensils, equipment & linens: properly stored, dried, & handled		
44	-	Gloves used properly		

Compliance Status			COS	R
<b>Proper Use of Utensils</b>				
45	-	Single-use & single-service articles: properly stored, & used		
<b>Utensils, Equipment and Vending</b>				
46	-	Food & nonfood-contact surfaces cleanable, properly designed, constructed, & used		
47	-	Warewashing facilities: installed, maintained, & used; test strips		
48	-	Non-food contact surfaces clean		
<b>Physical Facilities</b>				
49	-	Hot and cold water available; adequate pressure		
50	-	Plumbing installed; proper backflow devices		
51	-	Sewage & waste water properly disposed		
52	-	Toilet facilities: properly constructed, supplied, & cleaned		
53	-	Garbage & refuse properly disposed; facilities maintained		
54	-	Physical facilities installed, maintained, & clean		
55	-	Adequate ventilation & lighting; designated areas used		
<b>Preoperational Inspections and Plan Approval</b>				
56	-	Preoperational inspection conducted		
<b>Health Hazards</b>				
57	-	Cease operations during certain circumstances		

**Violations:**

**Additional Comments/Remarks:**

**Adulterated food items listed in the following observations were destroyed with my consent:** \_\_\_\_\_  
**Initial of responsible person at firm**  
**Violation number(s):**

**Witnessed the collecting, marking, and sealing of sample number(s):** \_\_\_\_\_  
**Initial of responsible person at firm**

**Sample number/Commodity:**  
**Portion of Sample was left with Firm**  **Firm did not desire portion of sample**  **Price Paid for Sample:**

<b>Establishment (Signature):</b>	<b>Received By Name &amp; Title:</b>
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<b>Inspector (Signature):</b>	<b>Inspector Name:</b>
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