

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	
						:		: m	

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			25
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	1800	IN OUT/N/A N/O			25
Proper ill worker and conditional employee practices; no ill practices workers present; proper reporting of illness					Proper cooking time and temperature; proper use of non-continuous cooking				
1900	IN OUT/N/A N/O			25	1900	IN OUT/N/A N/O			25
					No room temperature storage; proper use of time as a control				
Preventing Contamination by Hands					Highly Susceptible Populations				
0400	IN OUT			25	2000	IN OUT/N/A N/O			15
Hands washed as required					Proper reheating procedures for hot holding				
0500	IN OUT/N/A N/O			25	2100	IN OUT/N/A			10
Proper barriers used to prevent bare hand contact with ready to eat foods					Proper cold holding temperatures (>41°F) between 42°F to 45°F				
0600	IN OUT			10	2200	IN OUT N/A			5
Adequate handwashing facilities					Accurate thermometer provided and used to evaluate temperature of PHF				
Approved Source, Wholesome, Not Adulterated					Chemical				
0700	IN OUT			15	2500	IN OUT			10
Food obtained from approved source					Toxic substances properly identified, stored, used.				
0800	IN OUT			15	Conformance with Approved Procedures				
Water supply, ice from approved source					2600 IN OUT/N/A Compliance with risk control plans, variances, plan of operation; valid permit; approved procedures for non-continuous cooking				
0900	IN OUT/N/A N/O			10	2700 IN OUT/N/A Variance obtained for specialized processing methods (e.g., ROP)				
Proper washing of fruits and vegetables									
1000	IN OUT			10					
Food in good condition, safe and unadulterated; approved additives									
1100	IN OUT			10					
Proper disposition of returned, previously served, unsafe, or contaminated food									
1200	IN OUT/N/A N/O			5					
Proper shellstock identification; wild mushroom ID; parasite destruction procedures for fish									
Protection from Cross Contamination									
1300	IN OUT/N/A N/O			15					
Food contact surfaces and utensils used for raw meat thoroughly cleaned and sanitized. No cross contamination									
1400	IN OUT/N/A N/O			5					
Raw meats below or away from ready to eat food; species separated									
1500	IN OUT/N/A N/O			5					
Proper handling of pooled eggs									

- Service**
- 128 Scheduled
 - 129 Return
 - 126 Fld PI Rvw
 - 130 Complaint
 - 133 Illness / Inj.
 - 134 Permit Inv.
 - 136 Field Educ.
 - 127 Pre-Operat.
 - 106 HACCP
 - _____
- Results**
- 01 Satisfact
 - 02 Unsatisfact.
 - 03 Complete
 - 04 Incomplete
 - _____
- Action**
- 04 Suspend
 - 07 Approved
 - 10 Disappr'vd
 - 26 Fol/up Rq'd
 - 00 N/A
 - _____

Blue Low Risk Factors									
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.									
		CDI	R	PTS			CDI	R	PTS
Food Temperature Control					Utensils and Equipment				
2800	Food received at proper temperature			5	4000	Food and non-food surfaces properly used and constructed; cleanable			5
2900	Adequate equipment for temperature control			5	4100	Warewashing facilities properly installed, maintained, used; test strips available and used			5
3000	Proper thawing methods used			3	4200	Food – contact surfaces maintained, cleaned, sanitized			5
Food Identification					Physical Facilities				
3100	Proper labeling, signage			5	4300	Non-food – contact surfaces maintained and clean			3
Protection from Contamination					Proper Use of Utensils				
3200	Insects, rodents, animals not present; entrance controlled			5	3700	In-use utensils properly stored			3
3300	Potential food contamination prevented during delivery, preparation, storage, display			5	3800	Utensils, equipment, linens properly stored, used, handled			3
3400	Wiping cloths properly used, stored; proper sanitizer			5	3900	Single-use and single-service articles properly stored, used			3
3500	Employee cleanliness and hygiene			3					
3600	Proper eating, tasting, drinking, or tobacco use			3					

- Red Critical Points
- Blue Points
- Total Points**

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

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