

# 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		Activity Time	
PR	SR										

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	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	2500	IN	OUT	N/A		10
Proper barriers used to prevent bare hand contact with ready to eat foods						Toxic substances properly identified, stored, used.					
0600	IN	OUT			10	2600	IN	OUT	N/A		10
Adequate handwashing facilities						Compliance with risk control plans, variances, plan of operation; valid permit; approved procedures for non-continuous cooking					
Approved Source, Wholesome, Not Adulterated						Conformance with Approved Procedures					
0700	IN	OUT			15	2700	IN	OUT	N/A		10
Food obtained from approved source						Variance obtained for specialized processing methods (e.g., ROP)					
0800	IN	OUT			15						
Water supply, ice from approved source											
0900	IN	OUT	N/A	N/O	10						
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					5	4000					5
Food received at proper temperature						Food and non-food surfaces properly used and constructed; cleanable					
2900					5	4100					5
Adequate equipment for temperature control						Warewashing facilities properly installed, maintained, used; test strips available and used					
3000					3	4200					5
Proper thawing methods used						Food – contact surfaces maintained, cleaned, sanitized					
Food Identification						Physical Facilities					
3100					5	4400					5
Proper labeling, signage						Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cross-connections					
Protection from Contamination											
3200					5	4500					5
Insects, rodents, animals not present; entrance controlled						Sewage, wastewater properly disposed					
3300					5	4600					3
Potential food contamination prevented during delivery, preparation, storage, display						Toilet facilities properly constructed, supplied, cleaned					
3400					5	4700					3
Wiping cloths properly used, stored; proper sanitizer						Garbage, refuse properly disposed; facilities maintained					
3500					3	4800					2
Employee cleanliness and hygiene						Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment					
3600					3	4900					2
Proper eating, tasting, drinking, or tobacco use						Adequate ventilation, lighting; designated areas used					
Proper Use of Utensils											
3700					3	5000					2
In-use utensils properly stored						Posting of permit; mobile establishment name easily visible					
3800					3						
Utensils, equipment, linens properly stored, used, handled											
3900					3						
Single-use and single-service articles properly stored, used											

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

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