

Food Establishment Inspection Report

Local Health Department Name and Address Sample Form		No. of Risk Factor/Intervention Violations		Date	
		No. of Repeat Risk Factor/Intervention Violations		Time In	
Establishment Sample Form		License/Permit #		Time Out	
Street Address		Permit Holder		Risk Category	
		Purpose of Inspection			
City/State		ZIP Code			

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item
IN=in compliance **OUT**=not in compliance **N/O**=not observed **N/A**=not applicable
 Mark "X" in appropriate box for COS and/or R
COS=corrected on-site during inspection **R**=repeat violation

Risk factors are important 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.

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, N/A, N/O	Food separated and protected	
2	In, Out, N/A	Certified Food Protection Manager (CFPM)		16	In, Out, N/A	Food-contact surfaces; cleaned and sanitized	
Employee Health				Time/Temperature Control for Safety			
3	In, Out	Management, food employee and conditional employee; knowledge, responsibilities and reporting		17	In, Out	Proper disposition of returned, previously served, reconditioned and unsafe food	
4	In, Out	Proper use of restriction and exclusion		18	In, Out, N/A, N/O	Proper cooking time and 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				20	In, Out, N/A, N/O	Proper cooling time and temperature	
6	In, Out, N/O	Proper eating, tasting, drinking, or tobacco use		21	In, Out, N/A, N/O	Proper hot holding temperatures	
7	In, Out, N/O	No discharge from eyes, nose, and mouth		22	In, Out, N/A, N/O	Proper cold holding temperatures	
Preventing Contamination by Hands				23	In, Out, N/A, N/O	Proper date marking and disposition	
8	In, Out, N/O	Hands clean and properly washed		24	In, Out, N/A, N/O	Time as a Public Health Control; procedures & records	
9	In, Out, N/A, N/O	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		Consumer Advisory			
10	In, Out	Adequate handwashing sinks properly supplied and accessible		25	In, Out, N/A	Consumer advisory provided for raw/undercooked food	
Approved Source				Highly Susceptible Populations			
11	In, Out	Food obtained from approved source		26	In, Out, N/A	Pasteurized foods used; prohibited foods not offered	
12	In, Out, N/A, N/O	Food received at proper temperature		Food/Color Additives and Toxic Substances			
13	In, Out	Food in good condition, safe, and unadulterated		27	In, Out, N/A	Food additives: approved and properly used	
14	In, Out, N/A, N/O	Required records available: shellstock tags, parasite destruction		28	In, Out, N/A	Toxic substances properly identified, stored, and used	
GOOD RETAIL PRACTICES				Conformance with Approved Procedures			
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				29	In, Out, N/A	Compliance with variance/specialized process/HACCP	
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							

		COS	R			COS	R
Safe Food and Water				Proper Use of Utensils			
30	Pasteurized eggs used where required			43	In-use utensils: properly stored		
31	Water and 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 and used		
Food Temperature Control				46	Gloves used properly		
33	Proper cooling methods used; adequate equipment for temperature control			Utensils, Equipment and Vending			
34	Plant food properly cooked for hot holding			47	Food and non-food contact surfaces cleanable, properly designed, constructed, and 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 and cold water available; adequate pressure		
Prevention of Food Contamination				51	Plumbing installed; proper backflow devices		
38	Insects, rodents, and animals not present			52	Sewage and waste water properly disposed		
39	Contamination prevented during food preparation, storage and display			53	Toilet facilities: properly constructed, supplied, & cleaned		
40	Personal cleanliness			54	Garbage & refuse properly disposed; facilities maintained		
41	Wiping cloths: properly used and stored			55	Physical facilities installed, maintained, and clean		
42	Washing fruits and vegetables			56	Adequate ventilation and lighting; designated areas used		
				Employee Training			
				57	All food employees have food handler training		
				58	Allergen training as required		

Food Establishment Inspection Report

Establishment: Sample Form Establishment #: _____

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: _____ PPM: _____ Heat: _____

TEMPERATURE OBSERVATIONS							
Item/Location	Temp		Item/Location	Temp		Item/Location	Temp

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.

CFPM Verification (name, expiration date, ID#): _____

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HACCP Topic: _____

Person in Charge (Signature) _____ Date _____

Inspector (Signature) _____ Follow-up: Yes No (Check one) Follow-up Date: _____

