

# 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
<b>Demonstration of Knowledge</b>					<b>Potentially Hazardous Food Time/Temperature</b>				
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				5
<b>Employee Health</b>					<b>Consumer Advisory</b>				
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				
<b>Preventing Contamination by Hands</b>					<b>Highly Susceptible Populations</b>				
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	<b>Chemical</b>				
Proper barriers used to prevent bare hand contact with ready to eat foods					2500	IN/OUT			10
0600	IN/OUT			10	Toxic substances properly identified, stored, used.				
Adequate handwashing facilities					<b>Conformance with Approved Procedures</b>				
<b>Approved Source, Wholesome, Not Adulterated</b>					2600	IN/OUT/N/A			10
0700	IN/OUT			15	Compliance with risk control plans, variances, plan of operation; valid permit; approved procedures for non-continuous cooking				
0800	IN/OUT			15	2700	IN/OUT/N/A			10
Water supply, ice from approved source					Variance obtained for specialized processing methods (e.g., ROP)				
0900	IN/OUT/N/A/N/O			10	<b>Protection from Cross Contamination</b>				
1000	IN/OUT			10	1300	IN/OUT/N/A/N/O			15
Food in good condition, safe and unadulterated; approved additives					Food contact surfaces and utensils used for raw meat thoroughly cleaned and sanitized. No cross contamination				
1100	IN/OUT			10	1400	IN/OUT/N/A/N/O			5
Proper disposition of returned, previously served, unsafe, or contaminated food					Raw meats below or away from ready to eat food; species separated				
1200	IN/OUT/N/A/N/O			5	1500	IN/OUT/N/A/N/O			5
Proper shellstock identification; wild mushroom ID; parasite destruction procedures for fish					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.

Compliance Status		CDI	R	PTS	Compliance Status		CDI	R	PTS
<b>Food Temperature Control</b>					<b>Utensils and Equipment</b>				
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
<b>Food Identification</b>					<b>Physical Facilities</b>				
3100	Proper labeling, signage			5	4300	Non-food – contact surfaces maintained and clean			3
<b>Protection from Contamination</b>					<b>Proper Use of Utensils</b>				
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	<b>Red Critical Points</b>				
3600	Proper eating, tasting, drinking, or tobacco use			3	<b>Blue Points</b>				
<b>Proper Use of Utensils</b>					<b>Total Points</b>				
4400	Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cross-connections			5	<b>Red Critical Points</b>				
4500	Sewage, wastewater properly disposed			5	<b>Blue Points</b>				
4600	Toilet facilities properly constructed, supplied, cleaned			3	<b>Total Points</b>				
4700	Garbage, refuse properly disposed; facilities maintained			3	<b>Total Points</b>				
4800	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment			2	<b>Total Points</b>				
4900	Adequate ventilation, lighting; designated areas used			2	<b>Total Points</b>				
5000	Posting of permit; mobile establishment name easily visible			2	<b>Total Points</b>				

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