

Retail Food Establishment Inspection Report

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	Retail Food Establishment Inspection Report										Page 1 of 2		
San Code	Date		Time In		Time Out		Establishment Number			Permit Number		Risk Category	
Purpose of Inspection: 1-Compliance 2-Routine 3-Field Investigation 4-Visit 5-Other													
Establishment:							Owner:						
Physical Address:							Zip:		Phone: ()				
OUT 5 Pts	IN	NA	NO	COS	Food Temperature/Time Requirements Violations Require Immediate Corrective Action Remarks								
					1. Proper Cooling for Cooked/Prepared Food								
					2. Cold Hold (41 degrees Fahrenheit /45 degrees Fahrenheit)								
					3. Hot Hold (135 degrees Fahrenheit)								
					4. Proper Cooking Temperatures								
					5. Rapid Reheating (165 degrees Fahrenheit in 2 Hrs)								
Item/Location/Temperature													
OUT 4 Pts	IN	NA	NO	COS	Personnel/Handling/Source Requirements Violations Require Immediate Corrective Action Remarks								
					6. Personnel with Infections Restricted/Excluded								
					7. Proper/Adequate Handwashing								
					8. Good Hygienic Practices (Eating/Drinking/Smoking/Other)								
					9. Approved Source/Labeling								
					10. Sound Condition								
					11. Proper Handling of Ready-To-Eat Foods								
					12. Cross-contamination of Raw/Cooked Foods/Other								
					13. Approved Systems (HACCP Plans/Time as Public Health Control)								
					14. Water Supply – Approved Sources/Sufficient Capacity/Hot and Cold Under Pressure								
OUT 3 Pts	IN	NA	NO	COS	Facility and Equipment Requirements Violations Require Immediate Correction, Not To Exceed 10 Days Remarks								
					15. Equipment Adequate to Maintain Product Temperature								
					16. Handwash Facilities Adequate and Accessible								
					17. Handwash Facilities with Soap and Towels								
					18. No Evidence of Insect Contamination								
					19. No Evidence of Rodents/Other Animals								
					20. Toxic Items Properly Labeled/Stored/Used								
					21. Manual/Mechanical Warewashing and Sanitizing at ()ppm/temperature								
					22. Manager Demonstration of Knowledge/Certified Food Manager								
					23. Approved Sewage/Wastewater Disposal System, Proper Disposal								
					24. Thermometers Provided/Accurate/Properly Calibrated (±2 degrees Fahrenheit)								
					25. Food Contact Surfaces of Equipment and Utensils Cleaned/Sanitized/Good Repair								
					26. Posting of Consumer Advisories (Heimlich/Disclosure/Reminder/Buffer Plate)								
					27. Food Establishment Permit								
Subtotal		Other Violations – Require Corrective Action, Not to Exceed 90 Days or the Next Inspection, Whichever Comes First											
5pt													
4pt													
3pt													
Total		Inspected by:					Print:						
F/U Yes/ No		Received by:					Print:				Title:		

Corrective Actions to Ensure Safe Food

Item No.

1 Cooling

- PHF/TCS* food cooled from 135° F to 70° F more than 2 hours OR 135° F to 41° F (45° F) more than 6 hours; OR prepared food cooled to 41° F (45° F) more than 4 hours:

Action: Voluntary destruction, rapid reheating of cooked foods if less than 4 hours

2 Cold Hold

- PHF/TCS food held above 41° F (45° F) more than 4 hours:

Action: Voluntary destruction

- PHF/TCS food held above 41° F (45° F) less than 4 hours:

Action: Rapid cool (e.g. ice bath)

3 Hot Hold

- PHF/TCS food held below 135° F more than 4 hours:

Action: Voluntary destruction

- PHF/TCS food held below 135° F less than 4 hours:

Action: Rapid reheat to 165° F or more

4 Cooking

- PHF/TCS food undercooked:

Action: Re-cook to proper temperature

5 Rapid Reheating

- Cold PHF/TCS food improperly reheated:

Action: Reheat rapidly to 165° F

7 Handwashing

- Food employees observed not washing hands:

Action: Instruct employees to wash hands as specified in the Rules.

9, 10 Approved Source/Sound Condition

- Foods from unapproved sources/unsound condition:

Action: Voluntary destruction

11 Proper Handling of Ready-to-Eat Foods

- Employee did not properly wash and sanitize hands before touching ready-to-eat food with bare hands:

Action: Voluntary destruction

12 Cross-Contamination of Raw/Cooked Foods

- Ready-To-Eat food contaminated by raw PHF/TCS food:

Action: Voluntary destruction of ready-to-eat foods

14 Water Supply

- Facility does not have water for washing hands, preparing food, or cleaning equipment/utensils:

Action: Voluntary suspension of food preparation

*Potentially Hazardous Food (PHF) / Time/Temperature Control for Safety (TCS)