

# Michigan Food Establishment Evaluation Report

<b>Agency Name</b>		<b>Agency Address</b>		
<b>Establishment Name</b>	<b>Address</b>	<b>City</b>	<b>License #</b>	
<b>Person in Charge</b>		<b>Inspection Type</b>		<b>Risk Category</b>

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Check (✓) designated compliance status (IN, OUT, NO, NA) for each numbered item

Mark "X" in appropriate box for COS and/or R

**IN**=in compliance    **OUT**=not in compliance    **NO**=not observed    **NA**=not applicable

**COS**=corrected on-site during inspection    **R**=repeat violation

Compliance Status					COS		R	
<b>IN OUT</b> <b>Demonstration of Knowledge</b>								
1				Person in charge present, demonstrates knowledge, and performs duties				
<b>IN OUT</b> <b>Employee Health</b>								
2				Management awareness; policy present				
3				Proper use of reporting, restriction & exclusion				
<b>IN OUT NO</b> <b>Good Hygienic Practices</b>								
4				Proper eating, tasting, drinking, or tobacco use				
5				No discharge from eyes, nose, and mouth				
<b>IN OUT NA NO</b> <b>Preventing Contamination by Hands</b>								
6				Hands clean & properly washed				
7				No bare hand contact with RTE foods or approved alternate method properly followed				
8				Adequate handwashing facilities supplied & accessible				
<b>IN OUT NA NO</b> <b>Approved Source</b>								
9				Food obtained from approved source				
10				Food received at proper temperature				
11				Food in good condition, safe, & unadulterated				
12				Required records available: shellstock tags, parasite destruction				
<b>IN OUT NA</b> <b>Protection from Contamination</b>								
13				Food separated & protected				
14				Food-contact surfaces: cleaned & sanitized				
15				Proper disposition of returned, previously served, reconditioned, & unsafe food				

  

Compliance Status					COS		R	
<b>IN OUT NA NO</b> <b>Potentially Hazardous Food Time/Temperature</b>								
16				Proper cooking time & temperatures				
17				Proper reheating procedures for hot holding				
18				Proper cooling time & temperatures				
19				Proper hot holding temperatures				
20				Proper cold holding temperatures				
21				Proper date marking & disposition				
22				Time as a public health control: procedures & record				
<b>IN OUT NA</b> <b>Consumer Advisory</b>								
23				Consumer advisory provided for raw or undercooked foods				
<b>IN OUT NA</b> <b>Highly Susceptible Populations</b>								
24				Pasteurized foods used; prohibited foods not offered				
<b>IN OUT NA NO</b> <b>Chemical</b>								
25				Food additives: approved & properly used				
26				Toxic substances properly identified, stored, & used				
<b>IN OUT NA</b> <b>Conformance with Approved Procedures</b>								
27				Compliance with variance, specialized process, & HACCP plan				

**Risk factors** are improper practices or procedures identified as the most common contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.

## GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Compliance Status					COS		R	
<b>IN OUT NA NO</b> <b>Safe Food and Water</b>								
28				Pasteurized eggs used where required				
29				Water & ice from approved source				
30				Variance obtained for specialized processing method				
<b>IN OUT NA NO</b> <b>Food Temperature Control</b>								
31				Proper cooling methods used				
				Adequate equipment for temperature control				
32				Plant food properly cooked for hot holding				
33				Approved thawing methods used				
34				Thermometers provided & accurate				
<b>IN OUT NA</b> <b>Food Identification</b>								
35				Food properly labeled; original container				
<b>IN OUT NA NO</b> <b>Prevention of Food Contamination</b>								
36				Insects, rodents, animals absent				
37				Contam. prevented during food prep., storage, display				
38				Personal cleanliness				
39				Wiping cloths: properly used & stored				
40				Washing fruits & vegetables				

  

Compliance Status					COS		R	
<b>IN OUT NA NO</b> <b>Proper Use of Utensils</b>								
41				In-use utensils properly stored				
42				Utensils, equip. & linens: stored, dried, handled				
43				Single-use & single-serve articles: stored & used				
44				Gloves properly used				
<b>IN OUT</b> <b>Utensils, Equipment and Vending</b>								
45				Food & non-food contact surfaces cleanable, properly designed, constructed & used				
46				Warewashing- installed, maintained & used; test strips				
47				Non-food contact surfaces clean				
<b>IN OUT</b> <b>Physical Facilities</b>								
48				Hot & cold water available, adequate pressure				
49				Plumbing installed; proper backflow devices				
50				Sewage & waste water properly disposed				
51				Toilet facilities: constructed, supplied, clean				
52				Garbage/refuse properly disposed; fac. maintained				
53				Physical facilities installed, maintained & clean				
54				Adeq. ventilation & lighting; designated areas used				

<b>Person in Charge (Signature)</b>	<b>Inspector (Signature)</b>	<b>Date</b>
-------------------------------------	------------------------------	-------------