

Inspection Date	Inspection Time	Mgr. Cert	County #	Establishment#	License Expiration	Type	Class	Priority
<b>Purpose of Inspection:</b> 1 – Routine 2 – Compliance 3 – Issue License Application 4 – Complaint 5 – Other 6 – Out of Business 7 – Follow-Up Activity 8 – Reserved								
<b>Number of Repeat Risk Factor/Intervention Violations</b>				<b>Follow-up:</b>		<b>On or Before Date:</b>		
<b>Establishment</b>				<b>Owner</b>				
<b>Physical Address</b>				<b>City</b>		<b>Zip Code</b>		<b>Phone #</b>
								<b>Cell Phone #</b>

**PRIORITY & PRIORITY FOUNDATION VIOLATIONS**

Priority items are proven measures that are directly linked to the elimination, prevention or reduction of hazards associated with foodborne illness.  
 Priority Foundation items incorporate specific actions, equipment or procedures to control risk factors that contribute to foodborne illness.  
 NOTE: Items 1-35 Require Immediate Action or by date noted on Pg 2 - Not to exceed 10 days from date of inspection.

IN=in compliance OT=not in compliance NO=not observed NA=not applicable CDI=corrected on-site during inspection R=repeat violation

• CDC Risk Factors & Food Code Interventions				CDI	R	• CDC Risk Factors & Food Code Interventions				CDI	R	
I	O	N	NA			I	O	N	NA			
<b>Supervision/Licenses</b>												
1												Valid license to operate; non-transferable
2	•											PIC present, demonstration of knowledge, performs duties
3												Special processes (Variance, ROP, shellfish tanks, HACCP)
<b>Employee Health</b>												
4	•											Ill workers–PIC & EMP responsibilities: Report symptoms & diagnosis; Restrict/Exclude (removal, retain or adjust)
<b>Control of Hands as a Vehicle of Contamination</b>												
5	•											Hands clean, washed, maintained; Hand antiseptics
6	•											No Bare Hand Contact with Ready-to-Eat foods Or alternate methods; Glove limitations
7												Adequate hand wash facilities: supplied, accessible; Toilets properly supplied
<b>Approved Source</b>												
8	•											Food, water, ice: obtained from approved source
9	•											Food in good condition, safe, unadulterated, segregated
10	•											Required records (shellstock tags, parasite destruction)
<b>Protection from Contamination</b>												
11	•											Food separated/protected; Proper tasting procedures; Self-serve operations; Single service use when required
12												Disposition of returns, previously served, Reconditioned, unsafe food
13												Prohibited animals; Prohibited food operation locations
14												Sinks used for intended purposes
15												Food equipment: improper use, operation (Materials, design)
16												Insects, rodents, & other pests controlled
<b>Time/Temperature Control for Safety (TCS)</b>												
17	•											Cooking time & temperatures; Plant food cooking
18	•											Reheating procedures for hot holding
19	•											Cooling time & temp; cooling methods
20	•											Hot holding temps; received at proper temp
21	•											Cold holding temps; received at proper temp
22												Date marking and disposition
23	•											Time as public health control, procedures/records
24	•											Non-continuous cooking process / partial cook
25												Adequate facilities/equipment to maintain food temps
26												Probe thermometers provided & accurate
<b>Consumer Advisory, Highly Susceptible Populations</b>												
27												Consumer advisory, Child menu, Allergen label
28												Pasteurized food used; Prohibited food not offered Pasteurized eggs used where required
<b>Chemicals</b>												
29												Food additives; approved, properly used
30												Toxic substances properly identified, stored, used
<b>Warewashing, Food Contact Surfaces</b>												
31												Warewash, sanitize equipment: Design, supplies, operated; Test strips; Temp gauges; Alarms
32												Warewashing; Sanitize at _____ ppm/temp
33												Food contact surfaces of equipment & utensils clean
<b>Plumbing</b>												
34												Water: adequate pressure, sufficient capacity
35												Plumbing sewage system: design, approved, installed Cross-connection prohibited, air gaps, disposal

**CORE VIOLATIONS**

Core items relate to general sanitation & maintenance, equipment design & maintenance, and physical facilities & structures.  
 NOTE: Items 36-58 must be corrected within 90 days or by date noted on Pg. 2.

<b>Food Temperature Controls</b>				<b>Physical Facilities</b>				
36				48				Plumbing sys: maintained, backflow device installed, inspected
37				49				Toilet facilities: accessible, properly constructed, cleaned Self closures
<b>Food Identification</b>				50				Break/locker areas: used, provided, maintained; Living areas separated; Laundry facilities
38				51				Hand wash sinks: designed, clean, used; Proper signage
<b>Prevention of Food Contamination</b>				52				Floors, walls, ceilings (premises): clean, free of litter; Removal of pests
39				53				Floors, walls, ceilings (physical facilities): design, maintained, good repair; Outer openings protected
40				54				Service Sinks; Maintenance & cleaning tools: use, storage
41				55				Outdoor areas: constructed, maintained clean
42				56				Garbage/refuse: properly disposed, fac constr, maintained
<b>Proper Use of Utensils</b>				57				Ventilation: installed, maintained; Lighting: adequate, shielded
43				58				Other
44				<b>Any one of the following 3 requires a Follow-up Inspection:</b>				
<b>Utensils, Equipment and Vending</b>				1. Five (5) or more marked of any items flagged with a "•".				
45				2. Eleven (11) or more marked of any items 1 - 35.				
46				3. Six (6) or more marked of any items 1-35 Plus eight (8) or more of any items 36-58.				
47								