

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	
PR SR						: m		: m	
								: m	

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
Demonstration of Knowledge					Potentially Hazardous Food Time/Temperature				
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			5
Food Worker Cards current for all food workers; new food workers trained					Proper Hot Holding Temperatures (<135°F) between 130°F to 134°F				
Employee Health					Consumer Advisory				
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				
Preventing Contamination by Hands					Highly Susceptible Populations				
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	Chemical				
Proper barriers used to prevent bare hand contact with ready to eat foods					2500	IN OUT			10
0600	IN OUT			10	Conformance with Approved Procedures				
Adequate handwashing facilities					2600	IN OUT/N/A			10
Approved Source, Wholesome, Not Adulterated					2700	IN OUT/N/A			10
0700	IN OUT			15	Physical Facilities				
Food obtained from approved source					4400	Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cross-connections			5
0800	IN OUT			15	4500	Sewage, wastewater properly disposed			5
Water supply, ice from approved source					4600	Toilet facilities properly constructed, supplied, cleaned			3
0900	IN OUT/N/A N/O			10	4700	Garbage, refuse properly disposed; facilities maintained			3
Proper washing of fruits and vegetables					4800	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment			2
1000	IN OUT			10	4900	Adequate ventilation, lighting; designated areas used			2
Food in good condition, safe and unadulterated; approved additives					5000	Posting of permit; mobile establishment name easily visible			2
1100	IN OUT			10	Protection from Cross Contamination				
Proper disposition of returned, previously served, unsafe, or contaminated food					1300	IN OUT/N/A N/O			15
1200	IN OUT/N/A N/O			5	Food contact surfaces and utensils used for raw meat thoroughly cleaned and sanitized. No cross contamination				
Proper shellstock identification; wild mushroom ID; parasite destruction procedures for fish					1400	IN OUT/N/A N/O			5
Proper handling of pooled eggs					1500	IN OUT/N/A N/O			5

- 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.									
		CDI	R	PTS			CDI	R	PTS
Food Temperature Control					Utensils and Equipment				
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
Food Identification					Physical Facilities				
3100	Proper labeling, signage			5	4300	Non-food – contact surfaces maintained and clean			3
Protection from Contamination					Red Critical Points				
3200	Insects, rodents, animals not present; entrance controlled			5	Blue Points				
3300	Potential food contamination prevented during delivery, preparation, storage, display			5	Total Points				
3400	Wiping cloths properly used, stored; proper sanitizer			5					
3500	Employee cleanliness and hygiene			3					
3600	Proper eating, tasting, drinking, or tobacco use			3					
Proper Use of Utensils									
3700	In-use utensils properly stored			3					
3800	Utensils, equipment, linens properly stored, used, handled			3					
3900	Single-use and single-service articles properly stored, used			3					

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

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