



ESTABLISHMENT				OWNER NAME				
ADDRESS						ZIP CODE		
COUNTY	FIRM ID	INSPECTOR ID	MONTH	DATE DAY	YEAR	TRAVEL TIME (MINUTES)	INSP TIME (MINUTES)	TYPE

RETAIL FOOD ESTABLISHMENT INSPECTION REPORT

Categories in "red" indicate "Critical Items" which are provisions of the rules and regulations that, if in noncompliance, are more likely than other violations to contribute to food contamination or illness. Violations categories further indicated with highlighting are Foodborne Illness Risk Factors (FBI) which are violations directly related to causing foodborne illness.

In	Out	NA	NO	CRITICAL ITEMS	R	Out	NON CRITICAL ITEMS	R	
01 FOOD SOURCE						09 FOOD LABELING, FOOD PROTECTION			
				a. Approved source ^{FBI}			a. Original container, properly labeled		
				b. Wholesome, free of spoilage			b. Food protected from contamination		
				c. Cross-contamination ^{FBI}		10 EQUIPMENT DESIGN, CONSTRUCTION			
				d. HACCP plan			a. Food-contact surfaces		
				e. Date marking			b. Non-food contact surfaces		
				f. Consumer Advisory			c. Dishwashing facilities		
02 PERSONNEL						11 TESTING DEVICES			
				a. Personnel w/ infections restricted ^{FBI}			a. Refrigeration units provided with accurate, conspicuous thermometer		
				b. Wounds properly covered			b. Dishmachine provided with accurate thermometer & gauge cock		
				c. Hands washed as needed ^{FBI}			c. Chemical test kits provided, accessible		
				d. Hygienic Practices ^{FBI}		12 CLEANING OF EQUIPMENT & UTENSILS			
				e. Smoking, eating, drinking			a. Food-contact surfaces		
				f. Demonstration of knowledge			b. Non-food contact surfaces		
				g. Preventing food contamination from bare hands ^{FBI}			c. Dishwashing operations		
03 FOOD TEMPERATURE CONTROL							d. Wiping cloths		
				a. Rapidly cool foods to 41°F or less ^{FBI}		13 UTENSILS, SINGLE-SERVICE ARTICLES			
				b. Rapidly reheat to 165°F or greater ^{FBI}			a. Utensils provided, used, stored		
				c. Hot hold at 135°F or greater ^{FBI}			b. Single service articles stored, dispensed, used		
				d. Required cooking temperature ^{FBI}			c. No re-use of single-service articles		
				e. Cold hold at 41°F or less ^{FBI}		14 PHYSICAL FACILITIES			
				f. Food thermometer (probe-type)			a. Plumbing: installed, maintained		
				g. Adequate equipment to maintain food temperatures ^{FBI}			b. Garbage and refuse		
04 SANITIZATION							c. Floors, walls, ceilings		
							d. Lighting		
				a. Manual			e. Ventilation		
				b. Mechanical			f. Locker rooms		
				c. In-Place			g. Premises maintained		
05 WATER, SEWAGE, PLUMBING SYSTEMS							h. Separation of living, laundry		
				a. Safe water source			i. Restroom facilities		
				b. Hot & cold water under pressure		15 OTHER OPERATIONS			
				c. Backflow, backsiphonage			a. Personnel: clean clothes, hair restraints, authorized		
				d. Sewage disposal			b. Linen properly stored		
06 HANDWASHING FACILITIES						KEY:			
				a. Adequate number, location ^{FBI}		In	Item in compliance w/regulations at the time of inspection		
				b. Accessible ^{FBI}		Out	Item out of compliance w/regulations at the time of inspection		
				c. Soap & drying devices available ^{FBI}		NA	(Not Applicable) – This section(s) of the regulation is not performed by the establishment		
07 PEST CONTROL							NO	(Not Observed) – This section(s) of the regulation was not being performed by the establishment at the time of the inspection	
				a. Evidence of insects or rodents		R	Repeat violation		
				b. Pesticide application		Compliance Verification Method:			
				c. Animals prohibited		CIVCS: Yes No			
08 POISONOUS OR TOXIC ITEMS						On-Site Follow Up: Yes No			
				a. Properly stored		DEHS Form RF001-1_revk.1_HC			
				b. Properly labeled		RECEIVED BY:			
				c. Properly used					

ENVIRONMENTAL HEALTH SPECIALIST:

RECEIVED BY: