Inspection Time

<table>
<thead>
<tr>
<th>Time/Temperature Controlled for Safety Food (TCS food)</th>
</tr>
</thead>
<tbody>
<tr>
<td>IN</td>
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<td>IN</td>
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<td>IN</td>
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<tr>
<td>IN</td>
</tr>
</tbody>
</table>

Compliance Status

1. IN | OUT | N/A
Person in charge present, demonstrates knowledge, and performs duties

Employee Health

3. IN | OUT | N/A
Management, food employees and conditional employees; knowledge, responsibilities and reporting

4. IN | OUT | N/A
Proper use of restriction and exclusion

5. IN | OUT | N/A
Procedures for responding to vomiting and diarrheal events

Foodborne Standard

6. IN | OUT | N/A
Proper eating, tasting, drinking, or tobacco use

7. IN | OUT | N/O
No discharge from eyes, nose, and mouth

Preventing Contamination by Hands

8. IN | OUT | N/A
Hands clean and properly washed

9. IN | N/A | N/O
No bare hand contact with ready-to-eat foods or approved alternate method properly followed

10. IN | OUT | N/A
Adequate handwashing facilities supplied & accessible

Approved Source

11. IN | OUT |
Food obtained from approved source

12. IN | OUT | N/A | N/O
Food received at proper temperature

13. IN | OUT |
Food in good condition, safe, and unadulterated

14. IN | N/A | N/O
Required records available: shellstock tags, parasite destruction

Protection from Contamination

15. IN | OUT |
Food separated and protected

16. IN | OUT |
Food-contact surfaces: cleaned and sanitized

17. IN | OUT |
Proper disposition of returned, previously served, reconditioned, and unsafe food

Time/Temperature Controlled for Safety Food (TCS food)

18. IN | OUT | N/A | N/O
Proper cooking time and temperatures

19. IN | OUT | N/A | N/O
Proper reheating procedures for hot holding

20. IN | OUT | N/A | N/O
Proper cooling time and temperatures

21. IN | OUT | N/A | N/O
Proper hot holding temperatures

22. IN | OUT | N/A
Proper cold holding temperatures

Risk Factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.

Public health interventions are control measures to prevent foodborne illness or injury.
## GOOD RETAIL PRACTICES

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

<table>
<thead>
<tr>
<th>Safe Food and Water</th>
<th>Utensils, Equipment and Vending</th>
</tr>
</thead>
<tbody>
<tr>
<td>38 IN OUT N/A N/O Pasteurized eggs used where required</td>
<td>54 IN OUT N/A Food and nonfood-contact surfaces cleanable, properly</td>
</tr>
<tr>
<td>39 IN OUT N/A</td>
<td>55 IN OUT N/A Warewashing facilities: installed, maintained, used;</td>
</tr>
<tr>
<td></td>
<td>56 IN OUT N/A Nonfood-contact surfaces clean</td>
</tr>
</tbody>
</table>

## Food Temperature Control

- Proper cooling methods used; adequate equipment for temperature control
- Plant food properly cooked for hot holding
- Thermometers provided and accurate

## Food Identification

- Food properly labeled; original container
- Food temperature control
- Prevention of Food Contamination
  - Insects, rodents, and animals not present/outer openings protected
  - Contamination prevented during food preparation, storage & display
  - Wiping cloths: properly used and stored
  - Washing fruits and vegetables
- Proper Use of Utensils
  - In-use utensils: properly stored
  - Single-use/single-service articles: properly stored, used
  - Slash-resistant, cloth, and latex glove use

## Observations and Corrective Actions

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
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<td></td>
<td>CCP: Reviewed the changes to the employee health requirements in the 2019 food code.</td>
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<tr>
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<td></td>
<td>CCP: Reviewed and observed employee food handling practices and date marking requirements.</td>
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<tr>
<td></td>
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<td></td>
<td>CCP: Reviewed hot and cold hold temperatures, cooking temperatures and their cooling process and requirements.</td>
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<tr>
<td></td>
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<td></td>
<td>CCP: Reviewed the importance of inspecting shipments when they are received and requirements for receiving temperatures and integrity of packages.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>CCP: Reviewed proper chemical labeling and storage requirements.</td>
</tr>
<tr>
<td>54</td>
<td>3717-1-04()</td>
<td>NC</td>
<td>Nonfood-contact surfaces - materials.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Shelves of the table with the slicer on it and the table the grill sits on are no longer easily cleanable.</td>
</tr>
<tr>
<td>56</td>
<td>3717-1-04.5()</td>
<td>NC</td>
<td>Nonfood-contact surfaces - cleaning frequency.</td>
</tr>
<tr>
<td></td>
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<td></td>
<td>Build-up on the rack to the right of the three compartment sink and outside of the fryer, and on the rack by the fryer.</td>
</tr>
<tr>
<td>62</td>
<td>3717-1-06.4()</td>
<td>NC</td>
<td>Cleaning - frequency and restrictions.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Paint coming off and damage to the wall above the three compartment sink.</td>
</tr>
</tbody>
</table>