

Establishment Name

Date: _____

Time In: _____

Time Out: _____

Address

City

Zip Code

Telephone

Permit #

Owner Name

Purpose of Inspection

Est. Type

Risk Category

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable

Mark "X" in appropriate box for: COS=corrected on-site during inspection and/or R=repeat violation

Table with columns for Compliance Status, COS, and R. Rows include Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, and Protection from Contamination.

Table with columns for Compliance Status, COS, and R. Rows include Potentially Hazardous Food (TCS food), Consumer Advisory, Highly Susceptible Populations, Chemical, and Conformance with Approved Procedures.

Risk factors are food preparation practices and employees behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. 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. Mark "X" in box if numbered item is not in compliance. Mark "X" in appropriate box for: COS = corrected on-site during inspection and/or R = repeat violation

Table with columns for Compliance Status, COS, and R. Rows include Safe Food and Water, Food Temperature Control, Food Identification, and Prevention of Food Contamination.

Table with columns for Compliance Status, COS, and R. Rows include Proper Use of Utensils, Utensils, Equipment and Vending, and Physical Facilities.

REMARKS

Print name of Person in Charge:

Signature of Person in Charge:

Date:

Signature of Agent/Dept. of Health:

Follow-up: (Circle one) YES NO Follow-up Date: