

TIME IN TIME OUT DATE PAGE 1 of

NEXT ROUTINE INSPE	TION THIS DAY, THE ITEMS NO CTION, OR SUCH SHORTER PE	RIOD OF TIME AS MA	AY BE SPEC	CIFIED I	N WRIT	ING BY 1	THE REC	GULA ⁻	TORY AUTHORITY. FAI			
ESTABLISHMENT	S FOR CORRECTIONS SPECIFIE NAME:	OWNER:	AT RESULT						PERSON IN CHARGE:			
ADDRESS:				ESTABLISHMENT NUMBER: COUNTY:								
CITY/ZIP:		PHONE:		FAX					P.H. PRIORITY :	Н	М	L
ESTABLISHMENT TYPE BAKERY RESTAURANT	C. STORE CATERE SCHOOL SENIOR		l Mer F.P.		GROCE	RY STOR	RE		STITUTION I MP.FOOD	MOBILE V	ENDOF	RS
PURPOSE Pre-opening	Routine Follow-up	Complaint	Other									
FROZEN DESSER Approved Dis License No.	approved Not Applicable	SEWAGE DISPOSA PUBLIC PRIVAT		WATER SUPPLY COMMUNITY NON-COMMUNITY PRIVATE Date Sampled Results								
		RISK FACT) INTE	RVENT	TIONS						
Risk factors are food	preparation practices and employe	e behaviors most com	monly repor	ted to th	ne Cente	ers for Dis	sease Co	ontrol a	and Prevention as contrib	outing facto	ors in	
Compliance	eaks. Public health intervention Demonstration of Ki				me lilines mpliance		y. I	Po	otentially Hazardous Food	ds	CC	DS R
IN OUT	Person in charge present, demo and performs duties			IN (N TUC	N/O N/A	Prope		ing, time and temperature			
	Employee Hea			IN (N/O N/A			eating procedures for hot			
IN OUT IN OUT	Management awareness; policy Proper use of reporting, restriction			IN (UT N UT I	N/O N/A			ng time and temperatures	S		
	Good Hygienic Pr	actices		IN	OUT	N/A	N/A Proper cold holding temperatures					
IN OUT N/O	Proper eating, tasting, drinking of No discharge from eyes, nose a					<u>N/O N/A</u>	Time as a public health control (procedures /					
IN OUT N/O	Preventing Contaminati			IN	OUT	N/O N/A	record		Consumer Advisory		_	
IN OUT N/O	Hands clean and properly wash			IN	OUT	N/A	N/A Consumer advisory provided for raw or			or		
IN OUT N/O	No bare hand contact with ready approved alternate method prop					Highly Susceptible Populations			ons			
IN OUT	Adequate handwashing facilities accessible			IN (OUT N	N/O N/A Pasteurized foods used, prohibited foods no offered			ods not			
	Approved Sou				Chemical							
IN OUT	Food obtained from approved so Food received at proper temper				Toxic subst				es: approved and proper		4	
IN OUT N/O N/A				IN	IN OUT Toxic substances properly identified, stored a used				4			
IN OUT	Food in good condition, safe and Required records available: she				.				nance with Approved Proc with approved Specialize		3	
IN OUT N/O N/A	destruction Protection from Cont	0 / 1		IN	OUT	N/A	and H					
IN OUT N/A	Food separated and protected			The	letter to	the left o	of each ite	em ind	dicates that item's status	at the time	of the	
IN OUT N/A	Food-contact surfaces cleaned	& sanitized		IN = in compliance OUT = not in compliance								
IN OUT N/O	Proper disposition of returned, p			N/A = not applicable N/O = not observed								
	reconditioned, and unsafe food		OD RETAIL	PRACT		=Correcte	ed On Si	te	R=Repeat Item			
	Good Retail Practices are preven					ogens, ch	emicals,	, and p	physical objects into food	S.	-	-
IN OUT	Safe Food and Water		COS R	IN	OUT		(er Use of Utensils		COS	R
	urized eggs used where required r and ice from approved source								rly stored nd linens: properly stored	l, dried,		
	Fred Transford Cont			_		handled			· · ·			
Adequ	Food Temperature Cont uate equipment for temperature co						used pro		rice articles: properly stor	ea, usea		
Appro	oved thawing methods used						Uten	sils, E	quipment and Vending			
Thern	nometers provided and accurate								ntact surfaces cleanable, , and used	properly		
	Food Identification						ashing fa		: installed, maintained, u	sed; test		
Food	properly labeled; original containe			Nonfood-contact surfaces								
Prevention of Food Contamination Insects, rodents, and animals not present						Hot and	cold wa		ysical Facilities ailable; adequate pressur	re		-
Contamination prevented during food preparation, storage					-				oper backflow devices		1	
and display Personal cleanliness: clean outer clothing, hair restraint,				_		Sewage	and wa	stewa	ter properly disposed			_
finger	nails and jewelry g cloths: properly used and stored			_		Toilet fa	cilities: r	roner	ly constructed, supplied,	cleaned		
	and vegetables washed before us					Garbag	e/refuse	prope	rly disposed; facilities ma	aintained		
Dereen in Oberen /7						Physica	l facilitie		alled, maintained, and cle	an	1	
Person in Charge /1	Johns	P						Date	;.			
Inspector:	Title: Slows		T	elepho	ne No.	PHE	S No.		ow-up: א ow-up Date:	/es		No
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FOOD ESTABLISHMENT INSPECTION REPORT				PAG	PAGE ² of		
ESTABLISHMEN	TNAME	ADDRESS		CITY /ZIP	ΙP		
FO	OD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT	T/ LOCATION		TEMP. ir	۱°F
Code Reference	Priority items contribute directly to the or injury. These items MUST RECEN	PRIORITY IT elimination, prevention or reduction /E IMMEDIATE ACTION within 72	EMS to an acceptable level, hazards hours or as stated.	s associated with food	dborne illness	Correct by (date)	Initial
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Inspector:	narge /Title: Manu J. Honors	· · · · · · · · · · · · · · · · · · ·		HES No. Follow- Follow-	up: up Date:	Yes	No
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ESTABLISHMEN	TNAME	ADDRESS		CITY/ZIP				
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