

Food Establishment Inspection Report										Page ____ of ____	
As Governed by State Code Section XXX.XXX					No. of Risk Factor/Intervention Violations			Date			
Do Good County					No. of Repeat Risk Factor/Intervention Violations			Time In			
12344 Any Street, Our Town, State 11111					Score (optional)			Time Out			
Establishment			Address		City/State			Zip Code		Telephone	
License/Permit #			Permit Holder		Purpose of Inspection			Est. Type		Risk Category	
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS											
<div style="display: flex; justify-content: space-between; font-size: 0.8em;"> Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item Mark "X" in appropriate box for COS and/or R </div> <div style="display: flex; justify-content: space-between; font-size: 0.7em;"> IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable COS=corrected on-site during inspection R=repeat violation </div>											
Compliance Status					Compliance Status						
Supervision					Time/Temperature Control for Safety						
1 IN OUT Person in charge present, demonstrates knowledge, and performs duties					17 IN OUT Proper disposition of returned, previously served, reconditioned & unsafe food						
2 IN OUT N/A Certified Food Protection Manager					18 IN OUT N/A N/O Proper cooking time & temperatures						
Employee Health					19 IN OUT N/A N/O Proper reheating procedures for hot holding						
3 IN OUT Management, food employee and conditional employee; knowledge, responsibilities and reporting					20 IN OUT N/A N/O Proper cooling time and temperature						
4 IN OUT Proper use of restriction and exclusion					21 IN OUT N/A N/O Proper hot holding temperatures						
5 IN OUT Procedures for responding to vomiting and diarrheal events					22 IN OUT N/A N/O Proper cold holding temperatures						
Good Hygienic Practices					23 IN OUT N/A N/O Proper date marking and disposition						
6 IN OUT N/O Proper eating, tasting, drinking, or tobacco use					24 IN OUT N/A N/O Time as a Public Health Control; procedures & records						
7 IN OUT N/O No discharge from eyes, nose, and mouth					Consumer Advisory						
Preventing Contamination by Hands					25 IN OUT N/A Consumer advisory provided for raw/undercooked food						
8 IN OUT N/O Hands clean & properly washed					Highly Susceptible Populations						
9 IN OUT N/A N/O No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed					26 IN OUT N/A Pasteurized foods used; prohibited foods not offered						
10 IN OUT Adequate handwashing sinks properly supplied and accessible					Food/Color Additives and Toxic Substances						
Approved Source					27 IN OUT N/A Food additives: approved & properly used						
11 IN OUT Food obtained from approved source					28 IN OUT N/A Toxic substances properly identified, stored, & used						
12 IN OUT N/A N/O Food received at proper temperature					Conformance with Approved Procedures						
13 IN OUT Food in good condition, safe, & unadulterated					29 IN OUT N/A Compliance with variance/specialized process/HACCP						
14 IN OUT N/A N/O Required records available: shellstock tags, parasite destruction					Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.						
Protection from Contamination											
15 IN OUT N/A N/O Food separated and protected											
16 IN OUT N/A Food-contact surfaces; cleaned & sanitized											
GOOD RETAIL PRACTICES											
<div style="display: flex; justify-content: space-between; font-size: 0.8em;"> Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. </div> <div style="display: flex; justify-content: space-between; font-size: 0.7em;"> Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation </div>											
Safe Food and Water					Proper Use of Utensils						
30 Pasteurized eggs used where required					43 In-use utensils: properly stored						
31 Water & ice from approved source					44 Utensils, equipment & linens: properly stored, dried, & handled						
32 Variance obtained for specialized processing methods					45 Single-use/single-service articles: properly stored & used						
Food Temperature Control					46 Gloves used properly						
33 Proper cooling methods used; adequate equipment for temperature control					Utensils, Equipment and Vending						
34 Plant food properly cooked for hot holding					47 Food & non-food contact surfaces cleanable, properly designed, constructed, & used						
35 Approved thawing methods used					48 Warewashing facilities: installed, maintained, & used; test strips						
36 Thermometers provided & accurate					49 Non-food contact surfaces clean						
Food Identification					Physical Facilities						
37 Food properly labeled; original container					50 Hot & cold water available; adequate pressure						
Prevention of Food Contamination					51 Plumbing installed; proper backflow devices						
38 Insects, rodents, & animals not present					52 Sewage & waste water properly disposed						
39 Contamination prevented during food preparation, storage & display					53 Toilet facilities: properly constructed, supplied, & cleaned						
40 Personal cleanliness					54 Garbage & refuse properly disposed; facilities maintained						
41 Wiping cloths: properly used & stored					55 Physical facilities installed, maintained, & clean						
42 Washing fruits & vegetables					56 Adequate ventilation & lighting; designated areas used						
Person in Charge (Signature)					Date:						
Inspector (Signature)					Follow-up: YES NO (Circle one) Follow-up Date:						

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As Governed by State Code Section XXX.XXX

Do Good County

12344 Any Street, Our Town, State, 11111

License/Permit #

Date _____

Establishment

Address	Value
00000000	00000000
00000004	00000000
00000008	00000000
0000000C	00000000
00000010	00000000
00000014	00000000
00000018	00000000
0000001C	00000000
00000020	00000000
00000024	00000000
00000028	00000000
0000002C	00000000
00000030	00000000
00000034	00000000
00000038	00000000
0000003C	00000000
00000040	00000000
00000044	00000000
00000048	00000000
0000004C	00000000
00000050	00000000
00000054	00000000
00000058	00000000
0000005C	00000000
00000060	00000000
00000064	00000000
00000068	00000000
0000006C	00000000
00000070	00000000
00000074	00000000
00000078	00000000
0000007C	00000000
00000080	00000000
00000084	00000000
00000088	00000000
0000008C	00000000
00000090	00000000
00000094	00000000
00000098	00000000
0000009C	00000000
000000A0	00000000
000000A4	00000000
000000A8	00000000
000000AC	00000000
000000B0	00000000
000000B4	00000000
000000B8	00000000
000000BC	00000000
000000C0	00000000
000000C4	00000000
000000C8	00000000
000000CC	00000000
000000D0	00000000
000000D4	00000000
000000D8	00000000
000000DC	00000000
000000E0	00000000
000000E4	00000000
000000E8	00000000
000000EC	00000000
000000F0	00000000
000000F4	00000000
000000F8	00000000
000000FC	00000000
00000100	00000000
00000104	00000000
00000108	00000000
0000010C	00000000
00000110	00000000
00000114	00000000
00000118	00000000
0000011C	00000000
00000120	00000000
00000124	00000000
00000128	00000000
0000012C	00000000
00000130	00000000
00000134	00000000
00000138	00000000
0000013C	00000000
00000140	00000000
00000144	00000000
00000148	00000000
0000014C	00000000
00000150	00000000
00000154	00000000
00000158	00000000
0000015C	00000000
00000160	00000000
00000164	00000000
00000168	00000000
0000016C	00000000
00000170	00000000
00000174	00000000
00000178	00000000
0000017C	00000000
00000180	00000000
00000184	00000000
00000188	00000000
0000018C	00000000
00000190	00000000
00000194	00000000
00000198	00000000
0000019C	00000000
000001A0	00000000
000001A4	00000000
000001A8	00000000
000001AC	00000000
000001B0	00000000
000001B4	00000000
000001B8	00000000
000001BC	00000000
000001C0	00000000
000001C4	00000000
000001C8	00000000
000001CC	00000000
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City/State

Zip Code

Telephone

TEMPERATURE OBSERVATIONS

[illegible]

OBSERVATIONS AND CORRECTIVE ACTIONS

Violations cited in this report must be corrected within the time frames below or as stated in Section 8-405.11 of the Food Code.

[illegible]

Person in Charge (Signature)

Date _____

Inspector (Signature)

Date _____

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Item
Number

Person in Charge (Signature)

Date _____

Inspector (Signature)

Date _____