



New Illinois Food Code

Based on FDA 2017 Food Code

Effective January 1, 2019

5 Foodborne Illness Risk Factors -see handout below

1. Poor personal hygiene
2. Improper holding temperatures
3. Inadequate cooking
4. Contaminated equipment
5. Food from unsafe sources

5 Key Public Health Interventions

1. Employee Health Policy –see handout below (FDA 1-B)
 - o Tell Us If You're Ill Poster –see handout below
 - o Sick employees restricted
 - o Conditions or symptoms reported
 - o Indicators working while ill
2. Demonstration of Knowledge
3. Controlling Hands as a Vehicle of Contamination
4. Time and Temperature Parameters for Controlling Pathogens
5. Consumer Advisory

New Food Inspection Report Form – NO PASS or FAIL –see handout below

- Pass/Fail score eliminated
- Focus on foodborne illness risk factors, public health interventions and good retail practices when conducting inspections

Correction of Violations

1. **Priority (P)** contributes directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury and there is no other provision that more directly controls the hazards. Includes items with a quantifiable measure to show control of hazards such as cooking, reheating, cooling and handwashing.
(Corrected on site or within 3 calendar days)
2. **Priority Foundation (PF)** supports, facilitates or enables one or more priority items. Includes an item that requires the purposeful incorporation of specific actions, equipment or procedures by industry management to attain control of risk factors that contribute to foodborne illness or injury such as personnel training, infrastructure or necessary equipment, HACCP plans, documentation or record keeping, and labeling.
(Corrected on site or within 10 calendar days)
3. **Core (C)** not designated as a Priority or a Priority Foundation. Includes an item that usually relates to general sanitation, operational controls, sanitation standard operating procedures (SSOPs), facilities or structures, equipment design, or general maintenance. (Corrected within 90 calendar days)

Inspection Item **1** - Person in Charge (PIC) – Knowledge – 2-102.11 (PF) –see handout below

- Prevention of foodborne diseases
- Personal hygiene & sanitation practices
- Major food allergens and symptoms
- Time/Temperature relationships
- Reporting requirements for PICs, food employees and conditional employees

Inspection Item **1** - Person in Charge (PIC) – Duties - 2-103.11 (PF) –see handout below

- Authorized personnel only in food prep, storage & dish wash areas
- Employees & other persons (delivery/Pest Control Operator-PCO) comply with Code
- Handwashing & monitoring
- Inspection per receiving, approved source, temperature
- Proper cooking temperatures & cooling procedures
- Customers informed of consumer advisory (raw/partially cooked)
- Employees properly sanitizing equipment & utensils
- Employees properly trained and aware of employee health policy

Inspection Item **2** - Certified Food Protection Manager (CFPM) – 2-102.12 (C)

The person in charge shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program. (Medium and High Category Facilities)

Inspection Item (5) - Clean-up of Vomiting and Diarrheal Events - 2-501.11 (PF) -see handout below

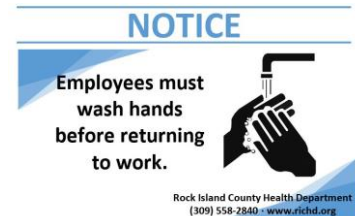
A food establishment shall have written procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter. (Priority Foundation)

Inspection Item (9) - Preventing Contamination from Hands – 3-301.11 (P) - see handout below

Food employees may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment.

Inspection Item (10) - Handwashing Signage - 6-301.14 (C) –signs available

A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees and shall be clearly visible to food employees.



Inspection Item (25) - Consumer Advisory Location – 3-603.11 (PF)

Disclosure of raw or undercooked animal-derived foods or ingredients and reminders about the risk of consuming such foods belong at the point where the food is selected by the consumer. Both the disclosure and the reminder need to accompany the information from which the consumer makes a selection. That information could appear in many forms such as a menu, a placarded listing of available choices, or a table tent.

Inspection Item (28) - Poisonous or Toxic Material Containers - 7-203.11(P)

A container previously used to store poisonous or toxic materials may not be used to store, transport, or dispense food.

Inspection Item (28) - Chemicals for Washing, Treatment, Storage & Processing Fruits & Vegetables – 7-204.12 (P)

Chemicals, including those generated on-site, used to wash or peel raw, whole fruits and vegetables or used in the treatment, storage, and processing of fruits and vegetables shall: (A) Be an approved food additive listed for this intended use in 21 CFR 173, (B) Be generally recognized as safe (GRAS) for this intended use or (C) Be the subject of an effective food contact notification for this intended use (only effective for the manufacturer or supplier identified in the notification), and (D) Meet the requirements in 40 CFR 156 Labeling Requirements for Pesticide and Devices

Inspection Item (29) - Variance Requirement - Specialized Processing Methods – 3-502.11 (PF)

- Smoking (preservation)
- Curing
- Using Food Additives/Adding Components (vinegar)
- Operating Molluscan shellfish life-support system display tank (human consumption)
- Reduced Oxygen Packaging TCS foods
- Custom processing animals for personal use
- Sprouting seeds/beans
- Preparing food by other method determined to require a variance

Inspection Item (41) - Wiping Cloth Buckets – 3-304.14 (C)

Containers of chemical sanitizing solutions specified in Subparagraph (B)(1) of this section in which wet wiping cloths are held between uses shall be stored off the floor and used in a manner that prevents contamination of food, equipment, utensils, linens, single-service, or single-use articles.

Time/Temperature Control for Safety Food (TCS) - (formerly “Potentially Hazardous Food” (PHF)

- A food that requires time/temperature control for safety (TCS) to limit disease-causing bacteria and viruses from making people ill.
- An animal food that is raw or heat-treated
 - A plant food that is heat-treated (e.g. open can of green beans)
 - Raw seed sprouts
 - Cut melons
 - Cut leafy greens (e.g. lettuces, spinach and cabbage) - does not include herbs such as cilantro or parsley
 - Cut tomatoes
 - Garlic-in-oil mixtures

Please (Por favor)...

Tell
us
if you
are ill



(Diganos si esta enfermo)

Many food poisoning incidents are caused by food handlers who have continued to handle food after falling ill themselves.

La mayoría de las epidemias de enfermedades producidas por comidas contaminadas son causadas por empleados que continúan trabajando con comidas estando enfermos.

If you know you are suffering from, are a carrier or have symptoms of a foodborne illness especially vomiting or diarrhea you must:

Si usted tiene vómitos, diarrea, ictericia (amarillo alrededor de los ojos) y dolor estomacal usted debe:

- ✓ **Report this to your supervisor** (Reportárselo a su supervisor)
- ✓ **Not engage in food handling** (No debe tocar ninguna comida)
- ✓ **If performing alternative duties, take all practicable measures to prevent food from being contaminated** (Si realiza tareas alternativas, tome todas las medidas prácticas para evitar que los alimentos no se contaminen)



FORM 1-B Conditional Employee or Food Employee Reporting Agreement

Preventing Transmission of Diseases through Food by Infected Conditional Employees or Food Employees with Emphasis on Illness due to Norovirus, *Salmonella* Typhi, *Shigella* spp., or Shiga toxin-producing *Escherichia coli* (STEC), nontyphoidal *Salmonella* or Hepatitis A Virus

The purpose of this agreement is to inform conditional employees or food employees of their responsibility to notify the person in charge when they experience any of the conditions listed so that the person in charge can take appropriate steps to preclude the transmission of foodborne illness.

I AGREE TO REPORT TO THE PERSON IN CHARGE:

Any Onset of the Following Symptoms, Either While at Work or Outside of Work, Including the Date of Onset:

1. Diarrhea
2. Vomiting
3. Jaundice
4. Sore throat with fever
5. Infected cuts or wounds, or lesions containing pus on the hand, wrist , an exposed body part, or other body part and the cuts, wounds, or lesions are not properly covered (*such as boils and infected wounds, however small*)

Future Medical Diagnosis:

Whenever diagnosed as being ill with Norovirus, typhoid fever (*Salmonella* Typhi), shigellosis (*Shigella* spp. infection), *Escherichia coli* O157:H7 or other STEC infection, nontyphoidal *Salmonella* or hepatitis A (hepatitis A virus infection)

Future Exposure to Foodborne Pathogens:

1. **Exposure to or suspicion of causing any confirmed disease outbreak of Norovirus, typhoid fever, shigellosis, *E. coli* O157:H7 or other STEC infection, or hepatitis A.**
2. **A household member diagnosed with Norovirus, typhoid fever, shigellosis, illness due to STEC, or hepatitis A.**
3. **A household member attending or working in a setting experiencing a confirmed disease outbreak of Norovirus, typhoid fever, shigellosis, *E. coli* O157:H7 or other STEC infection, or hepatitis A.**

I have read (or had explained to me) and understand the requirements concerning my responsibilities under the **Food Code** and this agreement to comply with:

1. Reporting requirements specified above involving symptoms, diagnoses, and exposure specified;
2. Work restrictions or exclusions that are imposed upon me; and
3. Good hygienic practices.

I understand that failure to comply with the terms of this agreement could lead to action by the food establishment or the food regulatory authority that may jeopardize my employment and may involve legal action against me.

Conditional Employee Name (please print) _____

Signature of Conditional Employee _____ **Date** _____

Food Employee Name (please print) _____

Signature of Food Employee _____ **Date** _____

Signature of Permit Holder or Representative _____ **Date** _____

Person In Charge

Food Code Requirement (2-101.11, 2-102.11, 2-102.12, 2-103.11)

The 2017 FDA Food Code requires a designated Person in Charge (PIC) to be in the food establishment during all hours of operation. The PIC shall be present at all hours of operation, they shall demonstrate knowledge of foodborne illness prevention, and perform his or her rightful duties to ensure food safety. Supervision and active managerial control serve as the two of the most critical aspects to ensure a food safety management system is present and maintained. Additionally, section 2-101.12 (C) states the person in charge at all *medium and high category facilities* shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program.

Determining Compliance

The PIC must demonstrate their knowledge in food safety by:

1. Being a certified food protection manager (CFPM) by passing a test from an accredited program,
2. Complying with the food code and having no priority item violations during the current inspection,
3. Correctly responding to questions regarding food safety principles and practices asked by RICHD.

Verifying Knowledge

If neither the compliance or certification requirement is met, the PIC must correctly respond to food safety questions asked by RICHD.

The questions shall be:

- Applicable to the job position and operations,
- Guided to reveal whether the PIC is able to understand and enforce food safety practices, and
- open-ended.

Why is having a PIC so important?

The purpose of a PIC is to ensure there is sufficient active managerial control (AMC) to prevent the occurrence of foodborne illnesses (FBI). AMC is the purposeful incorporation of actions or procedures by industry management into the operation of their businesses to control foodborne illness risk factors. It embodies a preventative, rather than a reactive, approach to food safety through a continuous system of monitoring and verification.

Person in Charge Definition:

Individual present at a food establishment who is responsible for the operation at the time of inspection.

Approved Courses:

To meet the criteria of demonstration of knowledge through compliance, the PIC must be a certified food protection manager. The following are ANSI accredited food manager courses:

1. ServSafe®
2. National Registry of Food Safety Professionals
3. StateFoodSafety
4. Prometric Inc.
5. 360° Training

See next page for sample questions which will be asked by inspectors if the food establishment has priority item violations or no certified food protection manager.

Question Examples for Demonstration of Knowledge

EMPLOYEE HEALTH - [2-201.11(C)(1-3)]

- What do you do when an employee calls in sick?
- What do you do if an employee comes to work sick or gets sick at work?
- When do you restrict/exclude ill employees?
- How do you respond to vomit or diarrheal incidents that occur at work?
- What actions do you take if an employee tells you they have been diagnosed with an illness communicable through food? Such as Norovirus, E. coli, Salmonella, etc.

REASON FOR TEMPERATURE CONTROL - [2-201.11(C)(4)]

- Why do time-temperature control for safety (TCS) foods (formally known as potentially hazardous foods) need to be kept out of the “danger zone?”
- Why is it unsafe to keep TCS foods at room temperature too long?

CONSUMPTION OF RAW FOOD - [2-201.11(C)(5)]

- What are the hazards of serving raw or undercooked TCS foods?
- What TCS foods do you serve raw or undercooked?

TCS TIME AND TEMPERATURE - [2-201.11(C)(6-7)]

- What are your cooling procedures for _____? (fill in the blank with the appropriate food)
- What are your hot holding procedures?
- Describe your methods for preparing _____ (fill in the blank with the appropriate food) How do you know if TCS foods are cooked to the proper temperature?
- To what temperature do you cook _____? (fill in the blank with the appropriate food)
- What do you do with foods that aren't at the proper temperature?
- What are your reheating procedures?
- What temperature do you keep cold foods?
- How is this verified?
- Do you have thermometers for checking the temperature of TCS foods?
- How often are your thermometers calibrated?

CROSS CONTAMINATION/ HAND CONTACT / HANDWASHING - [2-201.11(C)(8)]

- Why should food employees prevent cross contamination?
- What steps do you take to prevent cross contamination?
- What do food workers use to handle ready to eat foods?
- Where and when do food workers wash their hands?
- Describe the employee handwashing procedure.
- What is your monitoring procedures for handwashing?

EQUIPMENT AND FOOD SAFETY - [2-201.11(C)(9)]

- Why is it important to have handwashing sinks located near all food preparation areas?
- What are the food safety hazards associated with equipment not clean or in good repair?

CLEANING AND SANITIZING - [2-201.11(C)(10)]

- How do you clean and sanitize equipment and utensils?
- What kind of sanitizer do you use and how do you determine its strength?

WATER SOURCE / BACKFLOW PREVENTION - [2-201.11(C)(11)]

- What is your water source?
- What steps do you take to avoid cross connections in this facility?

CHEMICALS - [2-201.11(C)(12)]

- How do you store poisonous or toxic materials?
- What toxic chemicals are used in the establishment?
- Where are they stored?

CRITICAL CONTROL POINTS (FOR FACILITIES WITH HACCP PLANS) - [2-201.11(C)(13-14)]

- What are the Critical Control Points in your operation and what steps are you taking to ensure they are controlled?
- How are you complying with your HACCP Plan?
- What records do you have for your HACCP plan?
- What is the shelf life of Reduced Oxygen Packaging food?

RESPONSIBILITIES - [2-201.11(C)(15)]

- Explain what the Food Code says about the responsibilities of each food employee, the Person in Charge, and the regulatory authority.

Clean Up Procedure for Vomit & Fecal Incidents

1. Initial Response:

- A. Request employee or patron who had the incident to rest in an area away from where food is cooked, prepared, served, displayed or stored.
 - If employee is experiencing both symptoms of vomiting and diarrhea, they must be excluded from all food operations until symptom free for 48 hours.
- B. Close the area with the vomit or fecal incident and place a sign to prevent patrons from stepping into the area.
 - Place a dispensable towel on the discharge to prevent airborne contamination.


2. Clean Up:

- A. Remove vomit or diarrhea right away!
 - Wear protective clothing, such as disposable gloves, an apron, and/or face mask to prevent inhalation of bodily discharge.
 - Use kitty litter, baking soda, or other absorbent material on carpets and upholstery to absorb liquid; do not vacuum material.
 - Pick up using paper towels.
 - Dispose of paper towels/waste in a plastic trash bag or biohazard bag.
- B. Use soapy water to wash surfaces that contacted vomit or diarrhea
- C. Rinse thoroughly with plain water
- D. Wipe with dry paper towel

Don't stop here: Germs can remain on surfaces even after cleaning!

3. Disinfection:

- A. Steam cleaning may be preferable for carpets and upholstery. Chlorine bleach could permanently stain these surfaces. Mixing directions are based on EPA-registered bleach products that are proven effective against Norovirus. For best results, consult label directions on the bleach product you are using.
- B. Prepare a chlorine bleach solution, using the guidelines below.



IF HARD SURFACES ARE AFFECTED...
e.g., non-porous surfaces, vinyl, ceramic tile,
sealed counter-tops, sinks, toilets

3/4
CUP OF
CONCENTRATED
BLEACH

+

1
GALLON
WATER

1
GALLON

CONCENTRATION ~3500 ppm

IF USING REGULAR STRENGTH BLEACH (5.25%), INCREASE THE AMOUNT OF BLEACH TO 1 CUP.

- C. Leave surface wet with disinfectant for at least 10 minutes.
- Due to the chlorine bleach solution being in high concentration, ensure the area is sufficiently ventilated. Consider opening a screened door or window.
 - Norovirus can be inhibited by certain quaternary ammonia sanitizers as listed by the Environmental Protection Agency. Bleach must be used to denature the protein found in Norovirus. (Please see references)
- D. Rinse all food contact surfaces with plain water before use.

4. **Removal of Discharge**

- A. Discard all personal protective equipment into garbage bags. Disinfect or discard other materials and equipment utilized to clean the vomit and fecal matter. Throw away food that has been near or directly contaminated with vomit and fecal discharge.
- Wash hands thoroughly with soap and warm water. Preferable to take a shower and change clothes.
- B. Create a documentation of the employee or patron who was sick.
- Create an incident report which contains this valuable information: location of fecal and vomiting incident, time and date, steps for sanitary cleansing.
 - Open line of communication with other employees to document if there are others experiencing nausea, vomiting, or diarrhea.
 - If medically confirmed case of Norovirus, please notify Rock Island County Health Department.

IF CLOTHING OR OTHER FABRICS ARE AFFECTED...

- Remove and wash all clothing or fabric that may have touched vomit or diarrhea
- Machine wash these items with detergent, hot water and **bleach** if recommended, choosing the longest wash cycle
- Machine dry



Exposed Ready-to-Eat Foods

3-3 PROTECTION FROM CONTAMINATION AFTER RECEIVING

3-301 PREVENTING CONTAMINATION BY EMPLOYEES

3-301.11 PREVENTING CONTAMINATION FROM HANDS

(E) Food employees not serving a highly susceptible population may contact exposed, ready-to-eat food with their bare hands if:

- 1) The permit holder obtains prior approval from the regulatory authority;
- 2) Written procedures are maintained in the food establishment and made available to the regulatory authority upon request that include:
 - a. For each bare hand contact procedure, a listing of the specific ready-to-eat foods that are touched by bare hands,
 - b. Diagrams and other information showing that handwashing facilities, installed, located, equipped, and maintained, are in an easily accessible location and in close proximity to the work station where the bare hand contact procedure is conducted;
- 3) A written employee health policy including:
 - a. Documentation that food employees and conditional employees acknowledge that they are informed to report information about their health and activities as they relate to gastrointestinal symptoms and diseases that are transmittable through FOOD,
 - b. Documentation that food employees and conditional employees acknowledge their responsibilities, and
 - c. Documentation that the person in charge acknowledges the responsibilities;
- 4) Documentation that food employees acknowledge that they have received training in:
 - a. The risks of contacting the specific ready-to-eat foods with bare hands,
 - b. Proper handwashing,
 - c. When to wash their hands,
 - d. Where to wash their hands,
 - e. Proper fungernail maintenance,
 - f. Prohibition of jewelry, and
 - g. Good hygienic practices;
- 5) Documentation that hands are washed before food preparation and as necessary to prevent cross contamination by food employees during all hours of operation when the specific ready-to-eat foods are prepared;
- 6) Documentation that food employees contacting ready-to-eat food with bare hands use two or more of the following control measures to provide additional safeguards to hazards associated with bare hand contact:
 - a. Double handwashing,
 - b. Nail brushes,
 - c. A hand antiseptic after handwashing,
 - d. Incentive programs such as paid sick leave that assist or encourage food employees not to work when they are ill, or
 - e. Other control measures approved by the regulatory authority; and IDPH Field Guide
- 7) Documentation that corrective action is taken when steps 1-6 are not followed.

Foodborne Illness Risk Factors

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury.

Did You Know...

The Centers for Disease Control and Prevention (CDC) estimates there are 48 million people in the United States who get foodborne illnesses each year. These illnesses result in an estimated 128,000 hospitalizations and 3,000 deaths. The top 5 factors contributing to these illnesses are:

1. Poor Personal Hygiene

Poor personal hygiene practices serve as the leading cause of foodborne illnesses. Food establishments must promote a culture of food safety by developing an employee illness policy, proper handwashing procedures, and a no barehand contact policy with ready to eat foods.



2. Improper Holding Temperatures

Cold foods shall maintain $\leq 41^{\circ}\text{F}$ and hot foods shall maintain $\geq 135^{\circ}\text{F}$. If foods stay in between those temperatures for any period, ensure they are time and temperature controlled and documented. Time and temperature control for safety (TCS) foods must be date marked and stored no longer than 7 days. Remember, first day of preparation or when a food package is opened, counts as day 1. When in doubt, throw it out!

3. Improper Cooking Temperatures

The Food and Drug Administration has established minimum internal cooking temperatures for foods to ensure pathogen counts are reduced to safe levels. Ensure metal stem thermometers are conveniently stored and accessible for employees to monitor final cooking temperatures.

4. Contaminated Equipment/Cross-Contamination

Cross contamination can occur from a variety of sources, including chemical and raw foods. To prevent the spread of harmful pathogens, all equipment and utensils shall be properly cleaned and sanitized. Ensure sanitizer solutions are monitored using their appropriate test strips. Low sanitizer concentrations will fail in effectively removing pathogens from surfaces, while high concentrations will leave a toxic residue.

5. Food from Unsafe Sources

All foods distributed in licensed food establishments must be obtained from approved sources that comply with applicable laws and regulations. All food shall be inspected upon delivery to ensure proper temperatures, it's condition and overall sanitation.

Food Establishment Inspection Report

Local Health Department Name and Address		No. of Risk Factor/Intervention Violations		Date
		No. of Repeat Risk Factor/Intervention Violations		Time In
Establishment	License/Permit #	Permit Holder		Time Out
Street Address		Risk Category		
City/State		Purpose of Inspection		
ZIP Code				

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 and/or R
COS=corrected on-site during inspection **R**=repeat violation

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.

Compliance Status		COS	R	Compliance Status		COS	R
Supervision							
1	<input type="text" value="In, Out"/>			Person in charge present, demonstrates knowledge, and performs duties			
2	<input type="text" value="In, Out, N/A"/>			Certified Food Protection Manager (CFPM)			
Employee Health							
3	<input type="text" value="In, Out"/>			Management, food employee and conditional employee; knowledge, responsibilities and reporting			
4	<input type="text" value="In, Out"/>			Proper use of restriction and exclusion			
5	<input type="text" value="In, Out"/>			Procedures for responding to vomiting and diarrheal events			
Good Hygienic Practices							
6	<input type="text" value="In, Out, N/O"/>			Proper eating, tasting, drinking, or tobacco use			
7	<input type="text" value="In, Out, N/O"/>			No discharge from eyes, nose, and mouth			
Preventing Contamination by Hands							
8	<input type="text" value="In, Out, N/O"/>			Hands clean and properly washed			
9	<input type="text" value="In, Out, N/A, N/O"/>			No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			
10	<input type="text" value="In, Out"/>			Adequate handwashing sinks properly supplied and accessible			
Approved Source							
11	<input type="text" value="In, Out"/>			Food obtained from approved source			
12	<input type="text" value="In, Out, N/A, N/O"/>			Food received at proper temperature			
13	<input type="text" value="In, Out"/>			Food in good condition, safe, and unadulterated			
14	<input type="text" value="In, Out, N/A, N/O"/>			Required records available: shellstock tags, parasite destruction			
Protection from Contamination							
15	<input type="text" value="In, Out, N/A, N/O"/>			Food separated and protected			
16	<input type="text" value="In, Out, N/A"/>			Food-contact surfaces; cleaned and sanitized			
17	<input type="text" value="In, Out"/>			Proper disposition of returned, previously served, reconditioned and unsafe food			
Time/Temperature Control for Safety							
18	<input type="text" value="In, Out, N/A, N/O"/>			Proper cooking time and temperatures			
19	<input type="text" value="In, Out, N/A, N/O"/>			Proper reheating procedures for hot holding			
20	<input type="text" value="In, Out, N/A, N/O"/>			Proper cooling time and temperature			
21	<input type="text" value="In, Out, N/A, N/O"/>			Proper hot holding temperatures			
22	<input type="text" value="In, Out, N/A, N/O"/>			Proper cold holding temperatures			
23	<input type="text" value="In, Out, N/A, N/O"/>			Proper date marking and disposition			
24	<input type="text" value="In, Out, N/A, N/O"/>			Time as a Public Health Control; procedures & records			
Consumer Advisory							
25	<input type="text" value="In, Out, N/A"/>			Consumer advisory provided for raw/undercooked food			
Highly Susceptible Populations							
26	<input type="text" value="In, Out, N/A"/>			Pasteurized foods used; prohibited foods not offered			
Food/Color Additives and Toxic Substances							
27	<input type="text" value="In, Out, N/A"/>			Food additives: approved and properly used			
28	<input type="text" value="In, Out, N/A"/>			Toxic substances properly identified, stored, and used			
Conformance with Approved Procedures							
29	<input type="text" value="In, Out, N/A"/>			Compliance with variance/specialized process/HACCP			

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition 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 and/or R **COS**=corrected on-site during inspection **R**=repeat violation

Compliance Status		COS	R	Compliance Status		COS	R
Safe Food and Water							
30	<input type="text" value="In, Out"/>			Pasteurized eggs used where required			
31	<input type="text" value="In, Out"/>			Water and ice from approved source			
32	<input type="text" value="In, Out"/>			Variance obtained for specialized processing methods			
Food Temperature Control							
33	<input type="text" value="In, Out"/>			Proper cooling methods used; adequate equipment for temperature control			
34	<input type="text" value="In, Out"/>			Plant food properly cooked for hot holding			
35	<input type="text" value="In, Out"/>			Approved thawing methods used			
36	<input type="text" value="In, Out"/>			Thermometers provided & accurate			
Food Identification							
37	<input type="text" value="In, Out"/>			Food properly labeled; original container			
Prevention of Food Contamination							
38	<input type="text" value="In, Out"/>			Insects, rodents, and animals not present			
39	<input type="text" value="In, Out"/>			Contamination prevented during food preparation, storage and display			
40	<input type="text" value="In, Out"/>			Personal cleanliness			
41	<input type="text" value="In, Out"/>			Wiping cloths: properly used and stored			
42	<input type="text" value="In, Out"/>			Washing fruits and vegetables			
Proper Use of Utensils							
43	<input type="text" value="In, Out"/>			In-use utensils: properly stored			
44	<input type="text" value="In, Out"/>			Utensils, equipment & linens: properly stored, dried, & handled			
45	<input type="text" value="In, Out"/>			Single-use/single-service articles: properly stored and used			
46	<input type="text" value="In, Out"/>			Gloves used properly			
Utensils, Equipment and Vending							
47	<input type="text" value="In, Out"/>			Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
48	<input type="text" value="In, Out"/>			Warewashing facilities: installed, maintained, & used; test strips			
49	<input type="text" value="In, Out"/>			Non-food contact surfaces clean			
Physical Facilities							
50	<input type="text" value="In, Out"/>			Hot and cold water available; adequate pressure			
51	<input type="text" value="In, Out"/>			Plumbing installed, proper backflow devices			
52	<input type="text" value="In, Out"/>			Sewage and waste water properly disposed			
53	<input type="text" value="In, Out"/>			Toilet facilities: properly constructed, supplied, & cleaned			
54	<input type="text" value="In, Out"/>			Garbage & refuse properly disposed; facilities maintained			
55	<input type="text" value="In, Out"/>			Physical facilities installed, maintained, and clean			
56	<input type="text" value="In, Out"/>			Adequate ventilation and lighting; designated areas used			
Employee Training							
57	<input type="text" value="In, Out"/>			All food employees have food handler training			
58	<input type="text" value="In, Out"/>			Allergen training as required			

Food Establishment Inspection Report

Establishment: _____ Establishment #: _____

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: _____ PPM: _____ Heat: _____

TEMPERATURE OBSERVATIONS					
Item/Location	Temp		Item/Location	Temp	

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.

CFPM Verification (name, expiration date, ID#): _____

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HACCP Topic: _____

 Person in Charge (Signature) Date

 Inspector (Signature) Follow-up: Yes No (Check one) Follow-up Date: _____