### CRITICAL RISK FACTORS

**Demonstration of Knowledge**

1. Demonstration of knowledge: Food safety certification

**Employee Health & Hygienic Practices**

2. Correct dental disease, grooming, restrictions & exclusions
3. Hand hygiene: wash hands
4. Proper handwashing facilities: supplied & accessible
5. Proper hot and cold holding temperatures
6. Time as a public health control: procedure & record
7. Proper cooling methods
8. Proper cooking & reheating temperatures

**Protection from Contamination**

9. Returned and re-service of food
10. Food in good condition, safe & uncontaminated
11. Food contact surfaces: clean & sanitized

Sanitizer Type: Chlorine Quaternary Ammonia Hot Water Other
Sanitizer Concentration (%):

**Food from Approved Sources**

12. Food obtained from approved source
13. Compliance with shell stock test, condition, display
14. Compliance with GoI Order Regulations

**Conformance with Approved Procedures**

15. Compliance with variance, specialized process, reduced oxygen packaging
16. HACCP plan

**CONSUMER ADVISORY**

17. Consumer advisory provided for raw or undercooked foods

**Highly Susceptible Populations**

18. Licensed health care facilities: public & private schools; prohibited foods not offered

**Water/Hot Water**

19. Hot and cold water available

**Liquid Waste Disposal**

20. Sewage and wastewater properly disposed

**Vermin**

21. No rodents, insects, birds, or animals

### GOOD RETAIL PRACTICES

**Supervision**

23. Personal cleanliness and hair restraints

**Personal Cleanliness**

24. Personal cleanliness and hair restraints

**General Food Safety Requirements**

25. Approved cleaning methods used, frozen food
26. Frost or ice are visible
27. Washing fruits and vegetables
28. Time as a public health control: procedure & record

**Food Storage/Display/Service**

29. Food storage: food storage containers identified
30. Consumer self-service: food products identified, stored, used
31. Food properly labeled & honestly presented

**Equipment/Utensils/Linens**

32. Nonfood contact surfaces clean
33. Warewashing facility: installed, maintained, used: test strips
34. Equipment/Utensils approved, installed: clean, good order, cleanliness
35. Equipment, utensils, and linens: storage and use
36. Vending machines

**Physical Facilities**

37. Adequate ventilation and lighting: design and layout, use
38. Water supply: proper construction, supply of water
39. Sanitation facilities: properly constructed, supplied, clean

**Permanent Food Facilities**

40. Floor, walls and ceiling: built, maintained, and clean
41. No unapproved outside kitchen, living or sleeping quarters

**Signs/Requirements**

42. Sign posting: list in English and Spanish available
43. Sanitary and food protection: facility maintained

**Compliance & Enforcement**

44. Plan Review
45. Permits Available
46. Equipment
47. Permit Inactive
<table>
<thead>
<tr>
<th>Type of Food</th>
<th>Temp (°F)</th>
<th>Temp Violation</th>
<th>Process/Holding Location</th>
<th>Food Discarded (Amount)</th>
<th>Type of Food</th>
<th>Temp (°F)</th>
<th>Temp Violation</th>
<th>Process/Holding Location</th>
<th>Food Discarded (Amount)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tomato/cheese</td>
<td>38°</td>
<td>—</td>
<td>Pizza Fridge</td>
<td></td>
<td>Chicken</td>
<td>39°</td>
<td>—</td>
<td>Walk-in Fridge</td>
<td></td>
</tr>
<tr>
<td>cut-tomatoes</td>
<td>54°</td>
<td>yes</td>
<td>on Ice Front line</td>
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<td></td>
<td></td>
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</tbody>
</table>

**Observations and Corrective Actions**

7) Cut tomatoes at front service line kept on top of ice but found at 54°F, cut tomatoes are potentially hazardous foods and must be kept at 41°F & below, keep containers fully submerged in ice to maintain temp.

14) Two quat ammonia sanitizer buckets found at 0 ppm. Minimum must be 200 ppm, change often to maintain.

14) Clean & sanitize slicer machine after use or when changing food products. Slicer was found not in use, but had dried meat particles on unit.

30) Tray of made turkey sandwiches found sitting out on bottom shelf uncovered. Always cover foods when in storage and keep in fridges to maintain temps.

33) Following non-food contact items found which need cleaning attention: clean fridges & fridge handles, clean bins in which utensils/dishes are kept, clean shelves & racks of build up, and clean dish carts of debris.

34) Obtain & use high temp dish machine test strips or testing temp unit. Also, obtain chlorine test strips to measure chlorine sanitizer at coffee dish sink.

35) Large butcher knife found dirty & rusted, also spatulas found chipped. Discard items when not in good condition.

38) Replace/change fridge/freezer lights which are out.

38) Clean hood filters & wall of grease accumulation.

44) Replace missing window screen.

45) Clean ceiling & fans of dust in dish wash room, seal openings.

AJ Sekhon, REHS