### Retail Food Inspection Report

**Date:** 1/2/14  
**Time In:**  
**Time Out:**

**Facility:** Catering (Caterers)  
**Permit #**  
**Expiration Date:**  
**Permit Holder:**  
**Type of Inspection:** Routine

See page 3 for the code sections and general requirements that correspond to each violation listed below.

<table>
<thead>
<tr>
<th>CRITICAL RISK FACTORS</th>
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<th>N</th>
<th>P</th>
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#### Demonstration of Knowledge

1. a. Demonstration of knowledge  
2. b. Food safety certification & (food handler card) available

#### Employee Health & Hygienic Practices

3. Communicable diseases: reporting, restrictions & exclusions  
4. No discharges from eyes, nose, and mouth  
5. Proper eating, tasting, drinking of tobacco use

#### Preventing Contamination by Hands

6. Hands clean and properly washed, sponges used properly  
7. Adequate handwashing facilities supplied & accessible  
8. Proper hot and cold holding temperatures  
9. Time as a public health control procedures & record  
10. Proper cleaning methods  
11. Proper reheating procedures for hot holding

#### Protection from Contamination

12. Returned and re-used utensils  
13. Food in good condition, safe and undelivered  
14. Food contact surfaces: clean and sanitized  
  - Sanitizer Types: Chlorine Quaternary Ammonia Hot Water Other  
  - Sanitizer Concentration (ppm):

### Good Retail Practices — Preventive measures that can reduce foodborne illness.

#### Supervision

- 22. Person in charge present and performs duties  
- 23. Personal cleanliness and hair restraint  
- 24. Food stored properly and in designated areas

#### General Food Safety Requirements

- 25. Approved methods used, frozen food  
- 26. Food cooked & protected  
- 27. Washing fruits and vegetables  
- 28. Toxic substances properly identified, stored, used

#### Food Storage / Display / Service

- 29. Food stored, food storage containers identified  
- 30. Consumer self-service  
- 31. Food prepared & served clean, hot, and fresh  
- 32. Equipment, utensils and linens: stored and used

#### Equipment / Utensils / Linens

- 33. Food contact surfaces clean  
- 34. Food contact surfaces clean  
- 35. Equipment and utensils approved, tested, clean  
- 36. Equipment, utensils and linens: clean, hot, and fresh  
- 37. Vending machines

### Compliance & Enforcement

- 38. Adequate ventilation and lighting in designated areas  
- 39. Thermometers provided and accurate  
- 40. Wires, chords, supports used and stored  
- 41. Plumbing, proper backflow devices  
- 42. Garbage and refuse properly disposed, facilities maintained  
- 43. Toilet facilities properly constructed, supplied, cleaned  
- 44. Ware, personal/temperature, vented properly  
- 45. Floor, walls, and ceilings: clean, smooth, and well maintained  
- 46. No unsanitary practices: storage or handling quarters

### Signs / Requirements

- 47. Sign posted: test inspection report available  
- 48. Handwashing signs posted in restrooms and by sinks  
- 49. Protect areas around electrical panels free of materials

### Financial Facilities

- 50. Plan Review  
- 51. Permit available  
- 52. Inspection

### Physical Facilities

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TEMPERATURE CONTROL
Documentation required for all facilities with PHF

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<tr>
<th>Type of Food</th>
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<th>Temp Violation</th>
<th>Process/Holding Location</th>
<th>Food Discarded (Amount)</th>
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NO PHF □

Inspector Thermometer #

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OBSERVATIONS AND CORRECTIVE ACTIONS

- Dishwash machine high temperature sanitizer did not reach 160°F when testing. Corrected, but always test to ensure proper sanitizer level is reached.
- Remove plants from fridge in which food is kept.