

Retail Food Inspection Report

SVA Food Pantry				Routine
Facility	Permit #	Expiration Date	Permit Holder	Type of Inspection

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

In = In compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site

MAJ = Major violation MIN = Minor violation OUT = Out of compliance

CRITICAL RISK FACTORS – The following pose a threat to public health and must be corrected immediately.										
I	N	N	O	C	O	M	A	I	M	I
.	/	/	/	/	/	/	/	/	/	/
O	A	B	J	N						
DEMONSTRATION OF KNOWLEDGE										
1a. Demonstration of knowledge: food safety certification	/									
1b. Food safety certification & food handler card(s) available		/								
EMPLOYEE HEALTH & HYGIENIC PRACTICES										
2. Communicable disease: reporting, restrictions & exclusions	/									
3. No discharge from eyes, nose, and mouth	/									
4. Proper eating, tasting, drinking or tobacco use	/									
PREVENTING CONTAMINATION BY HANDS										
5. Hands clean and properly washed; gloves used properly		/								
6. Adequate handwashing facilities supplied & accessible	/									
7. Proper hot and cold holding temperatures		/								
Cold Temp Hot Temp										
8. Time as a public health control: procedures & records		/								
9. Proper cooling methods		/								
10. Proper cooking time & temperatures		/								
11. Proper reheating procedures for hot holding		/								
PROTECTION FROM CONTAMINATION										
12. Returned and re-service of food		/								
13. Food in good condition, safe and unadulterated	/									
14. Food contact surfaces: clean and sanitized		/								
Sanitizer Type: Chlorine Quaternary										
Ammonia Hot Water Other										
Sanitizer Concentration (ppm):										
FOOD FROM APPROVED SOURCES										
15. Food obtained from approved source	/									
16. Compliance with shell stock tags, condition, display		/								
17. Compliance with Gulf Oyster Regulations		/								
CONFORMANCE WITH APPROVED PROCEDURES										
18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan		/								
CONSUMER ADVISORY										
19. Consumer advisory provided for raw or undercooked foods		/								
HIGHLY SUSCEPTIBLE POPULATIONS										
20. Licensed health care facilities/ public & private schools; prohibited foods not offered		/								
WATER/HOT WATER										
21. Hot and cold water available		/								
Temp										
LIQUID WASTE DISPOSAL										
22. Sewage and wastewater properly disposed		/								
VERMIN										
23. No rodents, insects, birds, or animals		/								

GOOD RETAIL PRACTICES – Preventive measures that can reduce food borne illness.

SUPERVISION	
24. Person in charge present and performs duties	OUT
PERSONAL CLEANLINESS	
25. Personal cleanliness and hair restraints	
GENERAL FOOD SAFETY REQUIREMENTS	
26. Approved thawing methods used, frozen food	
27. Food separated and protected	
28. Washing fruits and vegetables	
29. Toxic substances properly identified, stored, used	
FOOD STORAGE/ DISPLAY/ SERVICE	
30. Food storage; food storage containers identified	
31. Consumer self-service	
32. Food properly labeled & honestly presented	
EQUIPMENT/ UTENSILS/ LINENS	
33. Nonfood contact surfaces clean	
34. Warewashing facilities: installed, maintained, used; test strips	
35. Equipment/ Utensils approved; installed; clean; good repair, capacity	
36. Equipment, utensils and linens: storage and use	
37. Vending machines	
PHYSICAL FACILITIES	
38. Adequate ventilation and lighting; designated areas, use	OUT
39. Thermometers provided and accurate	
40. Wiping cloths: properly used and stored	
PERMANENT FOOD FACILITIES	
41. Plumbing: proper backflow devices	
42. Garbage and refuse properly disposed; facilities maintained	
43. Toilet facilities: properly constructed, supplied, cleaned	
44. Premises; personal/cleaning items; vermin-proofing	
SIGNS/ REQUIREMENTS	
47. Signs posted; last inspection report available	
47a. Handwashing signs posted in restrooms and by sinks	
47b. Posted areas around electrical panels free of materials	
COMPLIANCE & ENFORCEMENT	
48. Plan Review	
49. Permits Available	
50. Impoundment	
51. Permit Suspension	

TEMPERATURE CONTROL Documentation required for all facilities with PHF					NO PHF <input type="checkbox"/>	Inspector Thermometer #			
Type of Food	Temp (°F)	Temp Violation	Process/Holding Location	Food Discarded (Amount)	Type of Food	Temp (°F)	Temp Violation	Process/Holding Location	Food Discarded (Amount)

OBSERVATIONS AND CORRECTIVE ACTIONS

Routine inspection:

- No violations observed during time of inspection.

xAS ST RENS