

# Food Establishment Inspection Report

<b>VIRGINIA DEPARTMENT OF HEALTH</b> LOCAL HEALTH DEPARTMENT As Governed by 12 VAC5-421			Risk/Intervention Obs. Out of Compliance Repeat Risk/Intervention Obs. Out of Compliance Good Retail Practices Obs. Out of Compliance		Date _____ Time In _____ Time Out _____
Establishment:	Address:	Telephone:	Priority Level:	Person In Charge:	
Permit Holder:	EHS:	Establishment Type:		Certified Manager Name:	
Permit Expiration Date:	Purpose of Inspection:	Smoking Status:	Title 15.2-2825 Virginia Indoor Clean Air Act Compliance with legislation		Expiration Date:

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

**Risk factors** are improper 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.

IN=in compliance    OUT=not in compliance    N/O=not observed    N/A=not applicable    COS=corrected on-site during inspection    R=repeat violation

Compliance Status			COS	R	Compliance Status			COS	R
<b>Supervision</b>									
1	IN OUT	Person in charge present, demonstrates knowledge, and performs duties			15	IN OUT	Food separated & protected		
2	IN OUT N/A	Certified Food Protection Manager			16	IN OUT N/A	Food-contact surfaces: cleaned & sanitized		
<b>Employee Health</b>									
3	IN OUT	Management awareness; policy present			17	IN OUT	Proper disposition of returned, previously served, reconditioned, & unsafe food		
4	IN OUT	Proper use of reporting, restriction & exclusion			<b>Time/Temperature Control for Safety</b>				
5	IN OUT	Procedures for responding to vomiting and diarrheal events			18	IN OUT N/A N/O	Proper cooking time & temperatures		
<b>Good Hygienic Practices</b>									
6	IN OUT	N/O Proper eating, tasting, drinking, or tobacco use			19	IN OUT N/A N/O	Proper reheating procedures for hot holding		
7	IN OUT	N/O No discharge from eyes, nose, and mouth			20	IN OUT N/A N/O	Proper cooling time & temperatures		
<b>Preventing Contamination by Hands</b>									
8	IN OUT	N/O Hands clean & properly washed			21	IN OUT N/A N/O	Proper hot holding temperatures		
9	IN OUT N/A N/O	No bare hand contact with RTE foods or approved alternate method properly followed			22	IN OUT N/A N/O	Proper cold holding temperatures		
10	IN OUT	Adequate handwashing facilities supplied & accessible			23	IN OUT N/A N/O	Proper date marking & disposition		
<b>Approved Source</b>									
11	IN OUT	Food obtained from approved source			24	IN OUT N/A N/O	Time as a public health control: procedures & records		
12	IN OUT N/A N/O	Food received at proper temperature			<b>Consumer Advisory</b>				
13	IN OUT	Food in good condition, safe, & unadulterated			25	IN OUT N/A	Consumer advisory provided for raw or undercooked foods		
14	IN OUT N/A N/O	Required records available: shellstock tags, parasite destruction			<b>Highly Susceptible Populations</b>				
<b>GOOD RETAIL PRACTICES</b>									
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 <b>not</b> in compliance    Mark "X" in appropriate box for COS and/or R    COS=corrected on-site during inspection    R=repeat violation									
<b>Safe Food and Water</b>					<b>Proper Use of Utensils</b>				
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		
<b>Food Temperature Control</b>					<b>Utensils, Equipment and Vending</b>				
33		Proper cooling methods used; adequate equipment for temperature control			46		Gloves used properly		
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		
<b>Food Identification</b>					<b>Physical Facilities</b>				
37		Food properly labeled; original container			50		Hot & cold water available; adequate pressure		
<b>Prevention of Food Contamination</b>					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		

<b>Person in Charge (Signature)</b>	<b>Date:</b>
<b>Inspector (Signature)</b>	<b>Follow-up: YES NO (Circle one) Follow-up Date:</b>