

Retail Inspection Report

Firm Name	Phone Number:	No. of Risk Factor/Intervention Violations
Physical Address: City/State/Zip Code:		No. of Repeat Risk Factor/Intervention Violations
Date of Inspection	Purpose of Inspection	Extent of Inspection
Attention To:		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN=in compliance OUT=not in compliance NO=not observed NA=not applicable COS=corrected on-site during inspection R=repeat violation

Compliance Status		COS	R
Supervision			
1	Person in charge present, demonstrates knowledge, and performs duties		
2	Certified Food Protection Manager		
Employee Health			
3	Management, food employee and conditional employee; knowledge, responsibilities, and reporting		
4	Proper use of restriction and exclusion		
5	Procedures for responding to vomiting and diarrheal events		
Good Hygienic Practices			
6	Proper eating, tasting, drinking, or tobacco use		
7	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands			
8	Hands clean and properly washed		
9	No bare hand contact with ready-to-eat food or a pre-approved alternative procedure properly followed		
10	Adequate handwashing sinks supplied and accessible		
Approved Source			
11	Food obtained from approved source		
12	Food received at proper temperature		
13	Food in good condition, safe, and unadulterated		
14	Required records available: shellstock tags, parasite destruction		

Compliance Status		COS	R
Protection from Contamination			
15	Food separated and protected		
16	Food-contact surfaces: cleaned and sanitized		
17	Proper disposition of returned, previously served, reconditioned, and unsafe food		
Time/Temperature Control for Safety Food			
18	Proper cooking time and temperatures		
19	Proper reheating procedures for hot holding		
20	Proper cooling time and temperatures		
21	Proper hot holding temperatures		
22	Proper cold holding temperatures		
23	Proper date marking and disposition		
24	Time as a Public Health Control: procedures and records		
Consumer Advisory			
25	Consumer advisory provided for raw/undercooked foods		
Food/Color Additives and Toxic Substances			
26	Food additives: approved and properly used		
27	Toxic substances properly identified, stored and used		
Conformance with Approved Procedures			
28	Compliance with variance/specialized process/HACCP		

GOOD RETAIL PRACTICES

Compliance Status		COS	R
Safe Food and Water			
29	Pasteurized eggs used where required		
30	Water and ice from approved source		
31	Variance obtained for specialized processing methods		
Food Temperature Control			
32	Proper cooling methods used; adequate equipment for temperature control		
33	Plant food properly cooked for hot holding		
34	Approved thawing methods used		
35	Thermometers provided and accurate		
Food Identification			
36	Food properly labeled; original container		
Prevention of Food Contamination			
37	Insects, rodents, and animals not present		
38	Contamination prevented during food preparation, storage and display		
39	Personal cleanliness		
40	Wiping cloths: properly used and stored		
41	Washing fruits and vegetables		
Proper Use of Utensils			
42	In-use utensils: properly stored		
43	Utensils, equipment and linens: properly stored, dried, and handled		

Compliance Status		COS	R
44	Single-use/single-service articles: properly stored, and used		
45	Gloves used properly		
Utensils, Equipment and Vending			
46	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
47	Warewashing facilities: installed, maintained, and used; test strips		
48	Nonfood contact surfaces clean		
Physical Facilities			
49	Hot and cold water available; adequate pressure		
50	Plumbing installed; proper backflow devices		
51	Sewage and waste water properly disposed		
52	Toilet facilities: properly constructed, supplied, and cleaned		
53	Garbage and refuse properly disposed; facilities maintained		
54	Physical facilities installed, maintained, and clean		
55	Adequate ventilation and lighting; designated areas used		
Preoperational Inspections and Plan Approval			
56	Preoperational inspection conducted		
Health Hazards			
57	Cease operations during certain circumstances		

Violations:

Additional Comments/Remarks:

Adulterated food items listed in the following observations were destroyed with my consent:

**Violation
number(s):**

Initials of Responsible
Person at the Firm

Witnessed the collecting, marking, and sealing of sample(s) collected

Initials of responsible person at firm

Sample number	Commodity

Portion of Sample was left with Firm:

Price Paid for Sample(s):

Today's findings were discussed with the most responsible person at the firm at the time of the inspection and this person was given the opportunity to respond. A complete copy of the Retail Food Establishment Regulations for the Enforcement of the Virginia Food Laws is available at: <http://law.lis.virginia.gov/admincodeexpand/title2/agency5/chapter585/>

Establishment (Signature):

Received By Name & Title:

Inspector (Signature):

Inspector Name:

Firm Identification

Firm ID or CFN (if new firm write NEWFIRM):

Billing

Exemptions:

Full Mailing Address(if different from physical address)

Water/Sewage Type

Water Type:

Sewage Type:

Business Status

Health Department Also Inspects:

Seating:

Risk Category:

Inspection Frequency (Months):

Mobile:

Seasonal:

Facility Type:

If Retail Food Store, specific Type of Retail Food Store:

If Other, list type of Retail Food Store:

Overall Store Description:

Specialized Process:

If Farmer's Market, specific Type of Farmer's Market:

Training

Training inspection?

If YES, who led:

Corrective Actions

Food Item	Number of Pounds	Corrective Action

Pictures Taken/Additional Attachments:

Refusals

Were any refusals encountered?

Inspection Classification:

Action Indicator:

Follow up Necessary:

If YES, Follow up Date:

Letter Requested:

If a letter is requested, Choose Letter(s):

Next Routine Inspection Date:

Violations (continued):

Additional Comments/Remarks (continued):

Sample number	Commodity