

MDARD/FDA Standardization Inspection Report Form 2009 Food code

Establishment Name:		Type of Facility:	
		Person in Charge:	
Physical Address:	State:	Zip:	County:
	Inspection Time Out:	Date:	Candidate's Name:
City:	STANDARD's Name:		Indicate Person Filling Out Form: (circle one) Candidate's Form / STANDARD's Form

*For each item, indicate one of the following for OBSERVATIONAL STATUS:

IN – Item found in compliance

N.O. – Not observed

OUT – Item found out of compliance

N.A. – Not applicable

The Standard may mark an item "S" to reflect a disagreement in a case where the Candidate has the opportunity to make an observation or take a measurement and fails to do so, and intervention by the Standard would alert the Candidate to the missed opportunity

FOODBORNE ILLNESS RISK FACTORS AND *FOOD CODE* INTERVENTIONS Supervision

STATUS

1. Person in charge present, demonstrates knowledge, and performs duties

IN OUT A. Assignment – PIC is present

IN OUT B. Demonstration – Code compliance, certified via testing with accredited program, or responses to safety questions regarding operation

IN OUT C. Duties of PIC

Employee Health

IN OUT 2. Management, food employee and conditional employee; Knowledge, responsibilities and reporting

IN OUT 3. Proper use of restriction and exclusion

Good Hygienic Practices

IN OUT 4. Proper eating, tasting, drinking, or tobacco use
NO

IN OUT 5. No discharge from eyes, nose, and mouth
NO

Control of Hands as a Vehicle of Contamination

- IN OUT
NO
6. Hands clean & properly washed
- IN OUT
NA NO
7. No bare hand contact with RTE foods or a pre-approved alternative procedure properly followed
- IN OUT
8. Handwashing sinks properly supplied and accessible
- A. Handwashing sinks conveniently located and accessible for employees
- IN OUT
- B. Handwashing sinks supplied with hand cleanser/sanitary towels/hand drying devices/ signage

Approved Source

- IN OUT
9. Food obtained from approved source
- A. All food from regulated food processing plants/no home prepared or canned foods/ standards for eggs, milk, juice
- IN OUT
NA NO
- B. All Molluscan shellfish for ICSSL listed sources/no recreationally caught shellfish received or sold/all fish commercially caught/raised
- IN OUT
NA NO
- C. Game animals and wild mushrooms approved by regulatory authority
- IN OUT
NA NO
10. Food received at proper temperature
- IN OUT
11. Food in good condition, safe, and unadulterated
- IN OUT
NA NO
12. Required records available: shellstock tags, parasite destruction
- A. Written documentation of parasite destruction maintained for 90 days for fish products that are intended for raw or undercooked consumption
- IN OUT
NA NO
- B. Shellstock tags maintained for 90 days in chronological order

Protection from Contamination

- IN OUT
NA NO
13. Food separated and protected
- A. Separating raw animal foods from raw RTE food and separating raw animal food from cooked RTE food
- IN OUT
NA NO
- B. Raw animal foods separated from each other during storage, preparation, holding, and display
- IN OUT
- C. Food protected from environmental contamination
- IN OUT
NA
14. Food-contact surfaces: cleaned and sanitized
- IN OUT
15. Proper disposition of returned, previously served, reconditioned, and unsafe food
- A. After being served or sold to a consumer, food is not reserved

IN OUT B. Discarding or reconditioning unsafe, adulterated, or contaminated food

Potentially Hazardous Food (PHF) Time/Temperature Control for Safety(TCS)

16. Proper cooking time & temperatures

IN OUT A. Raw eggs broken on request and prepared for immediate service cooked to
NA NO 63°C (145°F) for 15 seconds

IN OUT B. Comminuted fish, meat, game animals commercially raised for food, and raw
NA NO eggs not prepared for immediate service and comminuted meat on a child's
menu cooked to 68°C (155°F) for 15 seconds or the time/temperature
relationship in the chart in the Food Code

IN OUT C. Whole meat roast, including beef, corned beef, lamb, pork, cured pork roasts
NA NO and formed roasts, cooked to 54°C (130°F) for 112 minutes or as chart
specifies and according to oven parameters per chart

IN OUT D. Ratites and injected meats or mechanically tenderized meats cooked to 68°C
NA NO (155°) for 15 seconds or the time/temperature relationship specified in the
corresponding chart in the Food Code.

IN OUT E. Poultry; baluts; stuffed fish/meat/pasta/poultry/ratites; stuffing
NA NO containing fish, meat, poultry, or ratites; or raw animal foods with a non-
continuous cooking process cooked to 74°C (165°F) for 15 seconds

IN OUT F. Wild game animals cooked to 74°C (165°F) for 15 seconds
NA NO

IN OUT G. Whole-muscle, intact beef steaks cooked to surface temperature of 63°C
NA NO (145°F) on top and bottom. Meat surface has a cooked color.

IN OUT H. Raw animal foods rotated, stirred, covered, and heated to 74°C (165°F) in
NA NO microwave. Food stands for 2 minutes after cooking.

IN OUT I. All other raw animal foods cooked to 63°C (145°F) for 15 seconds
NA NO

17. Proper reheating procedures for hot holding

IN OUT A. PHF/TCS Food that is cooked and cooled on premises is rapidly reheated
NA NO within 2 hours to 74°C (165°F) or above for 15 seconds for hot holding

IN OUT B. Food reheated to 74°C (165°F) or above in microwave for hot holding
NA NO

IN OUT C. Commercially processed, RTE food reheated to 57°C (135°F) or above for hot
NA NO holding

IN OUT D. Remaining unsliced portions of roasts reheated for hot holding using
NA NO minimum over parameters

18. Proper cooling time & temperatures

- IN OUT
NA NO
- A. Cooked PHF/TCS Food cooled from 57°C (135°F) to 21°C (70°F) within 2 hours and from 57°C (135°F) to 5°C (41°F) or below in 6 hours
- IN OUT
NA NO
- B. PHF/TCS Food prepared from ambient temperature and/or pre-chilled ingredients cooled to 5°C (41°F) or below in 4 hours
- IN OUT
NA NO
- C. Foods (milk/shellfish) received at a temperature according to law cooled to 5°C (41°F) or below in 4 hours
- IN OUT
NA NO
- D. Immediately upon receiving, eggs placed under refrigeration that maintains ambient air temperature of 7°C (45°F)

19. Proper hot holding temperatures

- IN OUT
NA NO
- A. PHF/TCS Food maintained at 57°C (135°F) or above, except during preparation, cooking, or cooling, or when time is used as a public health control

- IN OUT
NA NO
- B. Roasts held at a temperature of 54°C (130°F) or above

20. Proper cold holding temperatures

- IN OUT
NA
- A. PHF/TCS Food maintained at 5°C (41°F) or below, except during preparation, cooking, cooling, or when time is used as a public health control

- IN OUT
NA NO
- B. Untreated eggs stored in 7°C (45°F) ambient air temperature

21. Proper date marking & disposition

- IN OUT
NA NO
- A. Date marking for RTE, PHF/TCS Food prepared on-site or opened commercial container held for more than 24 hours

- IN OUT
NA NO
- B. Discarding RTE, PHF/TCS Food prepared on-site or opened commercial container held at ≤5°C (41°F) for ≤ 7 days

- IN OUT
NA NO
22. Time as a public health control: procedures & records

Consumer Advisory

- IN OUT
NA
23. Consumer advisory provided for raw or undercooked foods

Highly Susceptible Populations

24. Pasteurized foods used; prohibited foods not offered

- IN OUT
NA
- A. Prepackaged juice/beverage containing juice with a warning label [21 CFR, Section 101.17(g)] not served

- IN OUT
NA
- B. Using pasteurized eggs in recipes if eggs are to be undercooked; or are combined unless: cooked to order & immediately served; used immediately before baking and thoroughly cooked; or prepared under a HACCP plan controlling *Salmonella* Enteritidis

IN OUT C. Raw or partially cooked animal food and raw seed sprouts not served
NA

IN OUT D. Foods not re-served under certain conditions
NA

Food/Color Additives and Toxic Substances

IN OUT 25. Food additives: approved and properly used
NA

IN OUT 26. Toxic substances properly identified, stored, and used
A. Poisonous or toxic materials, chemicals, lubricants, pesticides, medicines,
first aid supplies, and other personal care items properly identified, stored, and
used

IN OUT B. Poisonous or toxic materials held for retail sale properly stored
NA

Conformance with Approved Procedures

IN OUT 27. Compliance with variance, specialized process, ROP Criteria & HACCP
NA plan
A. Reduced Oxygen Packaging (ROP) as specified in 3-502.12 permitted without
variance under certain specified conditions in accordance with a required
HACCP plan.

IN OUT B. Operating in accordance with approved variance and/or HACCP plan when
NA required

IN OUT C. When packaged in a food establishment, juice is treated under a HACCP plan
NA to reduce pathogens or labeled as specified in the Food Code

Score: Number of disagreements for Interventions/Risk Factors _____

GOOD RETAIL PRACTICES (GRPs)

Safe Food and Water

- IN OUT 28. Pasteurized eggs used where required
- IN OUT 29. Water and ice from approved source
- IN OUT 30. Variance obtained for specialized processing methods
NA

Food Temperature Control

- IN OUT 31. Proper cooling methods used; adequate equipment for temperature control
- IN OUT 32. Plant food properly cooked for hot holding
NA NO
- IN OUT 33. Approved thawing methods used
NA NO
- IN OUT 34. Thermometers provided & accurate

Food Identification

- IN OUT 35. Food properly labeled; original container

Prevention of Food Contamination

- IN OUT 36. Insects, rodents, & animals not present/outer openings protected
- IN OUT 37. Contamination prevented during food preparation, storage & display
- IN OUT 38. Personal cleanliness
- IN OUT 39. Wiping cloths: properly used & stored
- IN OUT 40. Washing fruits & vegetables

Proper Use of Utensils

- IN OUT 41. In-use utensils: properly stored
- IN OUT 42. Utensils, equipment & linens: properly stored, dried, & handled
- IN OUT 43. Single-use/single-service articles: properly stored & used
- IN OUT 44. Gloves used properly

Utensils, Equipment and Vending

IN OUT 45. Food & non-food contact surfaces cleanable, properly designed, constructed, & used

IN OUT 46. Warewashing facilities: installed, maintained, & used; test strips

IN OUT 47. Non-food contact surfaces clean

Physical Facilities

IN OUT 48. Hot & cold water available; adequate pressure

IN OUT 49. Plumbing installed; proper backflow devices

IN OUT 50. Sewage & waste water properly disposed

IN OUT 51. Toilet facilities: properly constructed, supplied, & cleaned

IN OUT 52. Garbage & refuse properly disposed; facilities maintained

IN OUT 53. Physical facilities installed, maintained, & clean

IN OUT 54. Adequate ventilation & lighting; designated areas used

Score: Number of disagreements for Good Retail Practices_____