

# COPY

<b>Food Establishment Inspection Report</b>					Page ____ of ____
			No. of Risk Factor/Intervention Violations		Date
			No. of Repeat Risk Factor/Intervention Violations		Time In
					Time Out
Establishment #	Address	City/State	Zip Code	Telephone	
License Permit #	Permit Holder	Purpose of Inspection	Est. Type	Risk Category	

<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b>									
Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item									
IN=in compliance    OUT=not in compliance    N/O=not observed    N/A=not applicable									
Mark "X" in appropriate box for COS and/or R									
COS=corrected on site during inspection    R=repeat violation									
					Risk factors are important 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.				
Compliance Status					Compliance Status				
<b>Supervision</b>					<b>Protection from Contamination</b>				
1	IN	OUT			15	IN	OUT	N/A	N/O
Person in charge present, demonstrates knowledge and performs duties					Food separated and protected				
2	IN	OUT	N/A		16	IN	OUT	N/A	
Illinois Food Service Sanitation Manager Certification					Food-contact surfaces, cleaned and sanitized				
<b>Employee Health</b>					<b>Time/Temperature Control for Safety</b>				
3	IN	OUT			17	IN	OUT		
Management, food employee and conditional employee knowledge, responsibilities and reporting					Proper disposition of returned, previously served, reconditioned and unsafe food				
4	IN	OUT			18	IN	OUT	N/A	N/O
Proper use of restriction and exclusion					Proper cooking time and temperatures				
5	IN	OUT			19	IN	OUT	N/A	N/O
Procedures for responding to vomiting and diarrheal events					Proper reheating procedures for hot holding				
<b>Good Hygienic Practices</b>					<b>Consumer Advisory</b>				
6	IN	OUT	N/O		20	IN	OUT	N/A	N/O
Proper eating, tasting, drinking, or tobacco use					Proper cooling time and temperature				
7	IN	OUT	N/O		21	IN	OUT	N/A	N/O
No discharge from eyes, nose, and mouth					Proper hot holding temperatures				
<b>Preventing Contamination by Hands</b>					<b>Highly Susceptible Populations</b>				
8	IN	OUT	N/O		22	IN	OUT	N/A	N/O
Hands clean and properly washed					Proper cold holding temperatures				
9	IN	OUT	N/A	N/O	23	IN	OUT	N/A	N/O
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed					Proper date marking and disposition				
10	IN	OUT			24	IN	OUT	N/A	N/O
Adequate handwashing sinks properly supplied and accessible					Time as a Public Health Control, procedures & records				
<b>Approved Source</b>					<b>Conformance with Approved Procedures</b>				
11	IN	OUT			25	IN	OUT	N/A	
Food obtained from approved source					Consumer advisory provided for raw/undercooked food				
12	IN	OUT	N/A	N/O	26	IN	OUT	N/A	
Food received at proper temperature					Pasteurized foods used, prohibited foods not offered				
13	IN	OUT			<b>Food/Color Additives and Toxic Substances</b>				
Food in good condition, safe, and unadulterated					27	IN	OUT	N/A	
14	IN	OUT	N/A	N/O	Food additives, approved and properly used				
Required records available: shellstock tags, parasite destruction					28	IN	OUT	N/A	
					Toxic substances properly identified, stored, and used				
					29	IN	OUT	N/A	
					Compliance with variance/specialized process/HACCP				

<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 not in compliance    Mark "X" in appropriate box for COS and/or R    COS=corrected on-site during inspection    R=repeat violation									
Safe Food and Water					Proper Use of Utensils				
30					43				
Pasteurized eggs used where required					In-use utensils properly stored				
31					44				
Water and ice from approved source					Utensils, equipment & linens properly stored, dried, & handled				
32					45				
Variance obtained for specialized processing methods					Single-use/single-service articles properly stored and used				
<b>Food Temperature Control</b>					<b>Utensils, Equipment and Vending</b>				
33					46				
Proper cooling methods used, adequate equipment for temperature control					Gloves used properly				
34					47				
Plant food properly cooked for hot holding					Food and non-food contact surfaces cleanable, properly designed, constructed, and used				
35					48				
Approved thawing methods used					Warewashing facilities installed, maintained, & used; test strips				
36					49				
Thermometers provided & accurate					Non-food contact surfaces clean				
<b>Food Identification</b>					<b>Physical Facilities</b>				
37					50				
Food properly labeled, original container					Hot and cold water available, adequate pressure				
<b>Prevention of Food Contamination</b>					51				
38					Plumbing installed, proper backflow devices				
Insects, rodents, and animals not present					52				
39					Sewage and waste water properly disposed				
Contamination prevented during food preparation, storage and display					53				
40					Toilet facilities properly constructed, supplied, & cleaned				
Personal cleanliness					54				
41					Garbage & refuse properly disposed, facilities maintained				
Wiping cloths, properly used and stored					55				
42					Physical facilities installed, maintained, and clean				
Washing fruits and vegetables					56				
					Adequate ventilation and lighting; designated areas used				
					<b>Employee Training</b>				
					57				
					All food employees have food handler training				

