

FOR OFFICE USE ONLY

# Food Establishment INSPECTION REPORT

State of Washington

NAME OF ESTABLISHMENT				LOCATION				CITY/TOWN		ZIP CODE									
Meals Served B L D C O		PURPOSE OF INSPECTION <input type="checkbox"/> Routine <input type="checkbox"/> Preoperational <input type="checkbox"/> Reinspection <input type="checkbox"/> Complaint <input type="checkbox"/> HACCP <input type="checkbox"/> Illness Investigation <input type="checkbox"/> Temporary <input type="checkbox"/> Other						ESTABLISHMENT TYPE		RISK CATEGORY									
Meals Observed B L D C O		DATE		TIME IN		ELAPSED TIME		TRAVEL TIME		TOTAL POINTS		RED POINTS		REPEAT RED		SMOKE-FREE YES   NO		PHONE NUMBER	

### RED HIGH RISK FACTORS

**High Risk Factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Circles indicate compliance status (IN, OUT, N/O, N/A) for each item.**

IN = in compliance   OUT = not in compliance   N/O = not observed   N/A = not applicable   CDI = corrected during inspection   R = repeat violation

Compliance Status		CDI	R	PTS	Compliance Status		CDI	R	PTS
<b>Demonstration of Knowledge</b>									
1	IN OUT			5	16	IN OUT N/A N/O			30
		PIC certified by accredited program, or compliance with Code, or correct answers					Proper cooling procedures		
2	IN OUT			5	17	IN OUT N/A N/O			25 (5)
		Food Worker Cards current for all food workers; new food workers trained					Proper hot holding temperatures (5 pts. if 130°F to 139°F)		
<b>Employee Health</b>									
3	IN OUT			25	18	IN OUT N/A N/O			25
		Proper ill worker practices; no ill workers present; proper reporting of illness					Proper cooking time and temperature		
<b>Preventing Contamination by Hands</b>									
4	IN OUT N/O			15	19	IN OUT N/A N/O			25
		Hands washed as required					No room temperature storage; proper use of time as a control, procedures available		
5	IN OUT N/A N/O			15	20	IN OUT N/A N/O			15
		Proper methods used to prevent bare hand contact with RTE foods					Proper reheating procedures for hot holding		
6	IN OUT			10	21	IN OUT N/A			10 (5)
		Adequate handwashing facilities					Proper cold holding temperatures (5 pts. if 42°F to 45°F)		
<b>Approved Source, Wholesome, Not Adulterated</b>									
7	IN OUT			15	22	IN OUT N/A			5
		Food obtained from approved source					Accurate thermometer provided and used to evaluate temperature of PHF		
8	IN OUT			15	<b>Consumer Advisory</b>				
		Water supply, ice from approved source					Proper Consumer Advisory posted for raw or undercooked foods		
9	IN OUT N/A N/O			10	<b>Highly Susceptible Populations</b>				
		Proper washing of fruits and vegetables					Pasteurized foods used as required; prohibited foods not offered		
10	IN OUT			10	<b>Chemical</b>				
		Food in good condition, safe and unadulterated; approved additives					Toxic substances properly identified, stored, used		
11	IN OUT			10	<b>Conformance with Approved Procedures</b>				
		Proper disposition of returned, previously served, unsafe, or contaminated food					Compliance with risk control plans, variances, or mobile unit plan of operation		
12	IN OUT N/A N/O			5	26	IN OUT N/A			10
		Proper shellstock identification; proper parasite destruction procedures for fish					Variance obtained for specialized processing methods (e.g. ROP)		
<b>Protection from Cross Contamination</b>									
13	IN OUT N/A			15	Red Points <input style="width: 30px; height: 20px;" type="text"/>				
		Food contact surfaces used for raw meat thoroughly cleaned and sanitized							
14	IN OUT N/A			5					
		Raw meats below or away from RTE food							
15	IN OUT N/A N/O			5					
		Proper handling of pooled eggs							

### BLUE LOW RISK FACTORS

**Low risk factors are preventive measures to control the addition of pathogens, chemicals, and physical objects into foods. Circled points indicate items not in compliance.**

		CDI	R	PTS			CDI	R	PTS
<b>Food Temperature Control</b>									
28	Food received at proper temperature			5	<b>Utensils and Equipment</b>				
29	Adequate equipment for temperature control			5	40	Food and nonfood surfaces properly used and constructed; cleanable			5
30	Proper thawing methods used			3	41	Warewashing facilities properly installed, maintained, used; test strips available and used			5
<b>Food Identification</b>									
31	Food properly labeled			5	42	Food-contact surfaces maintained, cleaned, sanitized			5
<b>Protection from Contamination</b>									
32	Insects, rodents, animals not present; entrance controlled			5	43	Nonfood-contact surfaces maintained and clean			3
33	Potential food contamination prevented during preparation, storage, display			5	<b>Physical Facilities</b>				
34	Wiping cloths properly used, stored			5	44	Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cross-connections			5
35	Employee cleanliness and hygiene			3	45	Sewage, wastewater properly disposed			5
36	Proper eating, tasting, drinking, or tobacco use			3	46	Toilet facilities properly constructed, supplied, cleaned			3
<b>Proper Use of Utensils</b>									
37	In-use utensils properly stored			3	47	Garbage, refuse properly disposed; facilities maintained			3
38	Utensils, equipment, linens properly stored, used, handled			3	48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment			2
39	Single-use and single-service articles properly stored, used			3	49	Adequate ventilation, lighting; designated areas used			2
				3	50	Posting of permit; mobile establishment name easily visible			2
									Blue Points <input style="width: 30px; height: 20px;" type="text"/>

Person in Charge (printed name) _____ (signature) _____		Date	Total Points
Regulatory Authority (printed name) _____ (signature) _____		Follow-up Needed: YES   NO   (circle one)	

