



Georgia Department of Public Health

INSTRUCTIONS FOR MARKING
THE INSPECTION REPORT FOR THE
GEORGIA RULES AND REGULATIONS
FOR FOOD SERVICE CHAPTER 511-6-1



All references and code sections in these marking instructions are based on the 2015 Georgia Food Code.

Marking instructions and code references together in the order of the inspection form provide a user friendly tool for Environmental Health Specialists during the inspection and standardization process.

The marking instructions and code provisions for each of the categories are used as references for determining when and where to mark items on the inspection report form (items 1-2A to 18). Environmental Health Specialists who are not standardized or unfamiliar with the inspection form should rely heavily on these two reference guides.

This document is intended to be used during inspections to ensure that observations of the provisions of the Code are not overlooked during the inspection and accurately recorded on the Food Service Inspection Report form. This guide does not take the place of training on the use of the inspection form; however, it does provide staff additional information for marking which should enhance uniformity and consistency in inspections of food service establishments.

The major headings from the Food Service Inspection Report form are condensed into key word phrases to assist the person conducting inspections in locating the provision that corresponds to a given violation and recording inspectional observations. The risk designations [Priority^(P), Priority Foundation^(Pf), and Core^(C)] have been added to each applicable code section for reference when recording observations in the inspection report.

A. GENERAL MARKING INSTRUCTIONS

HEADER Information

Establishment Name	Complete this section using the “usual/common name” or “Doing Business As” name of the business. This information should be the same as the license/permit application completed at the initiation of the business.
Address	Street address of the actual business location
City/zipcode	City of actual business location with zip code
Time In	The actual time the inspection begins
Time Out	The actual time the inspection ends
Inspection Date	The date of the inspection including month, day, and year
CFSM	List Certified Food Safety Manager for facility
Purpose	The reason for the inspection – routine, reinspection, complaint, or follow-up, etc.
Risk Type	Designation of risk/priority level for determining frequency of inspection
Permit #	Permit number
Score	The numerical score and letter grade score for the present inspection should be placed in the most prominent boxes on the top right. The two previous scores shall be placed in the boxes to the left of the present score.

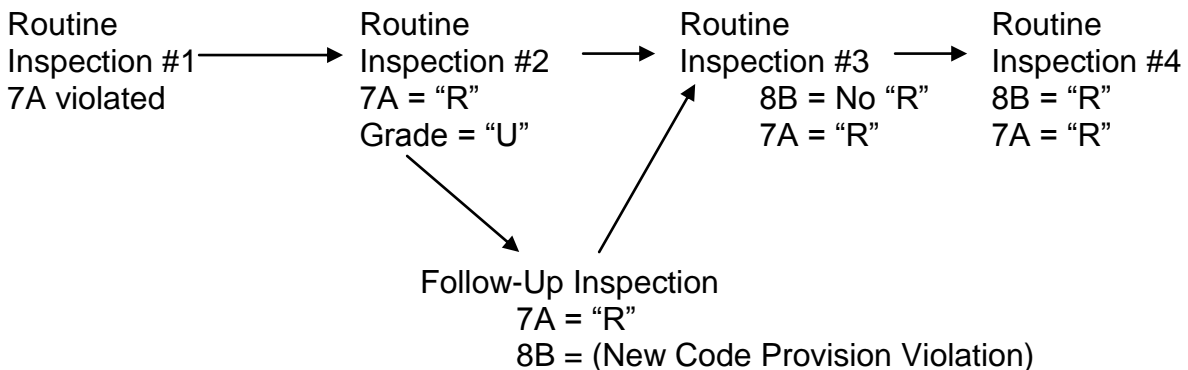
B. RISK FACTORS AND INTERVENTIONS

Risk factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention (CDC) as contributing factors in foodborne illness outbreaks. Risk factors include: Food from Unsafe Sources, Improper Holding Temperatures, Inadequate Cooking, Contaminated Equipment, and Poor Personal Hygiene. These items are prominent on the Food Establishment Inspection Report because maintaining these items in compliance is vital to preventing foodborne illness. Additionally, five key public health interventions were introduced in the 1993 Food Code that supplemented the other interventions long-established by the Food and Drug Administration (FDA) model codes and guidances to protect consumer health. The

five key interventions are: Demonstration of Knowledge, Employee Health Controls, Controlling Hands as a Vehicle of Contamination, Time and Temperature Parameters for Controlling Pathogens, and the Consumer Advisory.

For each item on the inspection report form in the Foodborne Illness Risk Factors and Public Health Interventions section, the inspector should indicate one of the following for **COMPLIANCE STATUS**: “**IN**” which means that the item is in compliance; “**OUT**” which means that the item is not in compliance; “**N.O.**” which means that the item was not observed during the inspection; or “**N.A.**” which means that the item is not applicable for the facility. If N.A. or N.O. is not listed as an option for a particular item, this means that this item must be evaluated during the inspection and a compliance status must be determined. **If the item is marked “OUT”, details of each violation for the item number in the “Observations and Corrective Actions” section on the second page of the inspection report must be documented.** Compliance status should be determined as a result of observations that establish a pattern of non-compliance. Consideration should be given to the seriousness of the observation with regard to prevention of foodborne illness.

For items marked “**OUT**,” the inspector should further indicate the status of the violation by filling in the bubble in the corresponding box for Corrected On-Site (**COS**) during the inspection and/or Repeat violation (**R**). Marking **COS** indicates that all violations cited under that particular item number have been corrected and verified before completing the inspection. The actual corrective action taken for each violation should be documented in the “Observations and Corrective Actions” section of the inspection report. For example, Item 2-2D *Handwashing sink* is marked out of compliance because the establishment does not have soap and paper towels at the handwashing sink. The person in charge partially corrects the problem by putting soap at the sink, but does not replace the paper towels or provide any other effective means for drying hands. The corrective action taken for the soap is documented in the narrative on the form, but **COS** is not marked for Item 2-2D because all violations under that item were not corrected. Marking **R** indicates that the same violation of a code provision under a particular item number was cited on the previous routine inspection report. Using the same scenario, on the subsequent inspection if the provision of soap and paper towels is not in violation, but employees are not washing hands in the correct sink (which is also cited under Item 2-2D *Handwashing sink*), **R** would not be marked because this is a new violation which was not cited on the previous inspection report. ***New violations, which are those that were not noted during the previous “Routine Inspection”, but are found during a “Follow-up Inspection”, cannot be marked as “R” until it is first noted during the next “Routine Inspection”.*** See following illustration:



“R” = Repeat Violation

C. MARKING INSTRUCTIONS FOR EACH RISK FACTOR AND INTERVENTION ON THE INSPECTION REPORT

Supervision

1-2A. PIC present, demonstrates knowledge, and performs duties; CFSM on staff

IN/OUT This item must be marked IN or OUT of compliance.

- A. The PIC has three assigned responsibilities – Presence; Demonstration of Knowledge; and Duties. This item is marked OUT of compliance if any **one** of the following responsibilities is not met:
1. Person in charge is present. This item should be marked OUT of compliance when there is no designated PIC. Do not assume that a food employee possessing food management certification is the PIC.
 2. Demonstration of knowledge. The PIC has three options for demonstrating knowledge. This item is marked OUT of compliance if the PIC fails to meet at least **one** of these options:
 - a. Certification by a professionally validated CFSM exam that has been accredited by the Conference of Food Protection as specified in .03(3)(b)&(c)3;
 - b. Complying with this Code by having no violations of priority items during the current inspection; or
 - c. Correct responses to the inspector's questions regarding public health practices and principles applicable to the operation. The inspector should assess this item by asking open-ended questions that would evaluate the PIC's knowledge in each of the areas enumerated in .03(1)(c) as it relates to the establishment. The PIC is not responsible for demonstrating knowledge regarding processes or operational steps that are not performed in the facility. Questions can be asked during the initial interview, menu review, or throughout the inspection as appropriate. The inspector should ask a sufficient number of questions to enable the inspector to make an informed decision concerning the PIC's knowledge of the Code requirements and public health principles as they apply to the operation. The dialogue should be extensive enough to reveal whether or not that person is enabled by a clear understanding of the Code and its public health principles to follow sound food safety practices and to produce foods that are safe, wholesome, unadulterated, and accurately represented.
 3. Duties of the PIC. This item must be marked IN or OUT of compliance based on the interaction and observation with the PIC and food employees. The EHS needs to determine the systems or controls the PIC has put into practice regarding oversight and/or routine monitoring of the duties listed .03(2). This is accomplished by 1) discussion with the PIC, and 2) verified through observation that the systems or controls are actually being implemented.. This concept is often referred to as Active Managerial Control. This item should be marked OUT of compliance when there is a pattern of non-compliance and obvious failure by the PIC to ensure employees are complying with the duties listed in .03(2). Since marking this item OUT of compliance requires judgment, it is important that this item not be marked for an isolated incident, but rather for an **overall** evaluation of the PIC's ability to ensure compliance with the duties described in .03(2).

Inspection Report Category	GA Food Code Reference	Code Section Reference	Page Numbers
1-2A	Demonstration of knowledge ^(Pf)	.03(1)(a)-(c)	29-30
1-2A	PIC present ^(Pf)	.03(2)	30
1-2A	Responsibility of PIC ^(Pf)	.03(2)(a)-(o)	30-32

1-2B. Certified Food Protection Manager

IN/OUT This item should be marked IN compliance when it is observed that at least one employee that has supervisory and management responsibility and the authority to direct and control food preparation and service and there is evidence by way of an original CFSM certificate posted in public view and a copy on file at the food establishment that a that CFSM is employed at the establishment, and the CFSM is carrying out the responsibilities as specified in .03(3)(d). This item should be marked OUT of compliance if there is NOT evidence of the certification or evidence that the certified person listed on the certificate is NOT employed at the establishment, or the CFSM certificate is deemed not to be from an accredited program. This item should also be marked OUT of compliance if the CFSM responsibilities are not being met.

N.A. This item may be marked N.A. if the establishment is deemed by the Regulatory Authority to not apply due to the minimal risk of causing, or contributing to foodborne illness based on the nature of the operation and extent of food operation.

N.O. **Do NOT MARK** this item N.O.

1-2B	Food Safety Manager Certification ^(Pf)	.03(3)(a)	32
1-2B	Certification Requirements/Exemptions ^(Pf)	.03(3)(b)	32-33
1-2B	Certification Documentation ^(Pf)	.03(3)(c)	33
1-2B	Certified Food Safety Manager Responsibility ^(Pf)	.03(3)(d)	33-34

Employee Health, Good Hygienic Practices, Preventing Contamination by Hands

2-1A. Proper use of restriction and exclusion

IN/OUT This item should be marked IN or OUT of compliance based on first hand observations. To be marked IN there must be no ill employees, employees experiencing symptoms requiring reporting, or reason for the PIC to exclude or restrict an employee, a food employee who works in a food service establishment serving a HSP or non-HSP, is restricted due to diagnoses with an infection form nontyphoidal *Salmonella* and is asymptomatic observed at the time of the inspection. This item should be marked OUT of compliance when an EHS observes a working employee with specific reportable symptoms; or the EHS becomes aware that an employee has reported information about his/her health and activities as it relates to diseases that are transmissible through food and the PIC has NOT acted to restrict/exclude an employee as required in .03(4)(g); or the EHS becomes aware that the PIC has not notified the Health Authority that an employee is jaundiced or diagnosed with an illness due to a pathogen as specified. This item should also be marked OUT if there are food employees working in the food

establishment that have been diagnosed with an illness as specified in .03(4)(a)2-5; additionally, in food establishments exclusively serving a highly susceptible population there are to be **NO** food employees with an active sore throat with fever working in the food establishment.

N.A. Do Not Mark this item N.A.

N.O. Do Not Mark this item N.O.

2-1A	Responsibility of Permit Holder, Person in Charge, and Conditional Employees-Responsibility of the PIC to Exclude or Restrict ^(P)	.03(4)(d)	36
2-1A	Exclusions & Restrictions ^(P)	.03(4)(g)	36-37
2-1A	Removal, Adjustment, or Retention of Exclusion & Restriction ^(P)	.03(4)(h)	37-42

2-1B. Hands clean and properly washed

IN/OUT This item should be marked IN or OUT of compliance. This item should be marked IN compliance only when employees are observed using proper handwashing techniques at appropriate times and places. Hands are not required to be washed between each change in gloves, if it is observed that there was no change in the task being performed and no activities which could potentially result in cross contamination.

N.A. Do Not Mark this item N.A.

N.O. This item may be marked N.O. for retail food service operations only in the **RARE** case when there are no food workers present at the time of inspection. (If there are no food workers present, but the PIC accompanies the inspector on the inspection and touches food, clean equipment, or utensils without washing his/her hands, this item should be marked OUT of compliance.)

2-1B	Clean Condition of hands & exposed portion of arms ^(P)	.03(5)(a)	42
2-1B	Cleaning Procedure ^(P)	.03(5)(b)	42-43
2-1B	When to Wash ^(P)	.03(5)(c)	43-44
2-1B	Hand Antiseptics ^(Pf)	.03(5)(e)	44-45

2-1C. No bare hand contact with RTE food or a pre-approved alternate properly followed

IN/OUT This item should be marked IN or OUT of compliance. This item is marked IN compliance only when employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods or if the food employee contacts exposed RTE food with bare hands at the time the RTE food is being added as an ingredient to a food that:

- Contains a raw animal food and is to be cooked in the food establishment to heat all parts of the food to minimum temperatures specified in .04(5)(a) or .04(5)(b); or
- Does not contain a raw animal food but is to be cooked in the food establishment to heat all parts of the food to a temperature of at least 145°F

This item is also marked IN compliance when food employees are observed properly following a pre-approved alternative procedure to no bare hand contact.

Bare hand contact by food employees serving a Highly Susceptible Population is prohibited and **NO** alternative to bare hand contact is allowed. This item is also marked OUT when food employees contact exposed RTE food with bare hands that is to be added as ingredients to a food that is not properly heat treated as specified in .04(4)(a)4(i)(ii).

N.A. This item may be marked N.A. for facilities that do not prepare ready-to-eat foods or sell only prepackaged foods.

N.O. This item may be marked N.O. for retail food service operations that prepare ready-to-eat foods only when no food handling is performed at the time of inspection.

2-1C	Preventing Contamination from Hands ^{(P),(Pf),(C)}	.04(4)(a)1,2,3,4(i)-(iii)	54-55
2-1C	Pasteurized Foods, Prohibited Re-Service, and Prohibited Foods (NO BARE HAND CONTACT @ HSP) ^(P)	.04(9)4	82

2-2A. Management and food employee knowledge, and conditional employee; responsibilities and reporting.

IN/OUT This item must be marked IN or OUT of compliance. This item is marked IN compliance when all of the following criteria are met:

1. The PIC is aware of his or her responsibility to inform food employees and conditional employees of their responsibilities to report certain symptoms or diagnosed diseases to the person in charge and for the PIC to report to the regulatory authority as specified in .03(4)(a)(b)(c)(e) **and**
2. The PIC provides documentation or otherwise satisfactorily demonstrates during the inspection, that all food employees and conditional employees are informed of their responsibilities to report to management information about their health and activities as it relates to diseases that are transmissible through food, as specified under .03(4)(a) Satisfactory compliance may be documented by completion of Form 1-B, Conditional Employees or Food Employees Reporting Agreement for each employee or other similar forms that contain the same information; **or**
3. In lieu of Form 1-B, compliance may be demonstrated by:
 - a) Presenting evidence such as a curriculum and attendance rosters documenting that each employee has completed a training program which includes all the information required on Form 1-B regarding their reporting responsibilities; **or**
 - b) Implementation of an employee health policy which includes a system of employee notification using a combination of training signs, pocket cards, or other means to convey all of the required information on Form 1-B to all food employees and conditional employees. A signed acknowledgement by the employee should be part of any employee health policy.

The regulatory authority is encouraged to establish a policy of selecting one employee at random during each inspection and requesting the PIC to verify, by one of the previously listed methods, that the selected employee has been **informed** of his or her responsibility to

report symptoms, exposures, and diagnosed illnesses to management. The PIC is not expected to quote symptoms and diseases from memory, but should be able to locate that information on Form 1-B or similar documents used to demonstrate compliance.

The policy must reflect the current Food Code provisions. Verbal communication of the employee health policy must be specific to the types of illnesses and symptoms that require reporting. Nonspecific statements such as, "sick or ill employees are not allowed to work," are not acceptable as meeting this requirement.

N.A. **Do Not Mark** this item N.A.

N.O. **Do Not Mark** this item N.O.

2-2A	Demonstration ^(Pf)	.03(1)(c)2,3 and .03(1)(c)17	29 & 30
2-2A	Person-in-Charge Duties ^(Pf)	.03(2)(m)	32
2-2A	Responsibility of permit holder, PIC, and Conditional employees ^(Pf)	.03(4)(a)(b)(c)(e)(f)	34-36

2-2B. Proper eating, tasting, drinking, or tobacco use

IN/OUT This item should be marked IN or OUT of compliance based on direct observations or discussions of the appropriate hygienic practices of food employees. This item should be marked IN compliance when a food employee is observed drinking from a closed beverage container subsequently stored on a non-food contact surface and separate from exposed food, clean equipment, and unwrapped single-service and single-use articles. This item should be marked OUT of compliance when food employees are observed improperly tasting food or eating, drinking, or smoking or there is supporting evidence of these activities taking place in non-designated areas of the establishment. An open container of liquid, if labeled, is used as an ingredient in food, or may be an employee beverage that is consumed in a designated area, it must still be stored in a manner to prevent the contamination of food, equipment, utensils, linens and single-service/single-use articles.

N.A. **Do Not Mark** this item N.A.

N.O. This item may be marked N.O. for retail operations only in the **RARE** case when there are no food workers present at the time of inspection.

2-2B	Eating, Drinking, or Using Tobacco ^(C)	.03(5)(j)1&2	45
2-2B	Preventing Contamination when Tasting ^(P)	.04(4)(b)	55

2-2C. No discharge from eyes, nose, and mouth

IN/OUT This item should be marked IN or OUT of compliance based on direct observations of food employees. This item should be marked IN compliance when no food employees are observed having persistent coughing, sneezing, runny nose that causes discharge from the eyes, nose or mouth. This item should be marked OUT of compliance when a food employee has persistent coughing, sneezing, runny nose that causes discharges from the eyes, nose, or mouth, subjecting food and food-contact surfaces to potential contamination. A food employee with these types of symptoms should be immediately restricted from handling exposed food, equipment, utensils, linens or unwrapped single service or single use articles.

N.A. **Do Not Mark** this item N.A.

N.O. This item may be marked N.O. for retail operations only in the **RARE** case when there are

no food workers present at the time of inspection.

2-2C	Discharges from Eyes, Nose, or Mouth ^(C)	.03(5)(j)5	45
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2-2D. Adequate handwashing facilities, supplied and accessible

IN/OUT This item must be marked IN or OUT of compliance based on observations in determining that handwashing sinks are properly equipped and conveniently located for employee use in food preparation, food dispensing and warewashing areas as well as in or immediately adjacent to toilet rooms. This item should be marked OUT of compliance when the facility is not stocked with soap or hand drying provisions or equipped with the required signage. In addition, if the handwashing sink is not located to be available to employees who are working in a food preparation area, food dispensing and warewashing areas and is blocked by portable equipment or stacked full of soiled utensils or other items, or the facility is unavailable for regular employee use, this item must be marked OUT of compliance.

N.A. Do Not Mark this item N.A.

N.O. Do Not Mark this item N.O.

2-2D	Where to Wash ^(Pf)	.03(5)(d)	44
2-2D	Handwashing sinks, Installation ^(Pf, C)	.06(2)(c)	110
2-2D	Handwashing Sinks, Nos/Capacities ^(Pf)	.06(2)(g)	110
2-2D	Handwashing Sinks Location/Placement ^(Pf)	.06(2)(l)	111
2-2D	Using a Handwashing Sink- Operation & maintenance ^(Pf)	.06(2)(o)	111-112
2-2D	Handwashing Cleanser, Availability ^(Pf)	.07(3)(a)	123
2-2D	Hand Drying Provision ^(Pf)	.07(3)(b)	123
2-2D	Handwashing Aids & Devices, Use Restrictions ^(C)	.07(3)(c)	123

2-2E. Procedures for responding to vomiting and diarrheal events

IN/OUT This item should be marked IN or OUT of compliance. This item is marked IN compliance when it is demonstrated that the food establishment has procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. This item is marked OUT of compliance if the establishment does not demonstrate the ability to provide procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment.

N.A. Do Not Mark this item N.A.

N.O. Do Not Mark this item N.O.

2-2E	Clean-up of Vomiting and Diarrheal Events ^(Pf)	.03(6)	46
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Approved Source

3-1A. Food obtained from approved source

IN/OUT This item should be marked IN or OUT of compliance based on direct observations of food products, food labels and packaging, water analysis, and discussion with the PIC or other food employees. This item should be marked IN compliance when the regulatory authority is able to determine approved food sources. A review of supplier names, shipment invoices, buyer specification plans, molluscan shellfish tags, proof of regulatory permit/licensure of a food source, etc. can be used to document approved sources. Wild harvested mushrooms if sold or served have been approved by the regulatory authority. Milk and milk products must comply with Grade A Standards. This item should be marked OUT of compliance if the regulatory authority did not approve the sale or service of wild harvested mushrooms and it is observed in the food establishment for sale or service. Approval of wild harvested mushrooms can be determined by identification by an individual that is certified to do so or by a consumer advisory.

N.A. Do Not Mark this item N.A.

N.O. Do Not Mark this item N.O.

3-1A	Compliance w/ Food Law ^(P, Pf.)	.04(2)(a)	47-48
3-1A	Food in Hermetically Sealed Container ^(P)	.04(2)(b)	48
3-1A	Fluid Milk & Milk Product ^(P)	.04(2)(c)	48
3-1A	Fish ^(P)	.04(2)(d)	48
3-1A	Molluscan Shellfish ^(P)	.04(2)(e) 1,2,3	48
3-1A	Wild Mushrooms ^(P)	.04(2)(f)	48
3-1A	Game Animals ^(P)	.04(2)(g)	48-49
3-1A	Eggs ^(P)	.04(3)(c)	50
3-1A	Eggs & Milk Products, Pasteurized ^(P)	.04(3)(d)	50
3-1A	Juice Treated-Commercially Processed ^(P, Pf)	.04(3)(j)	52
3-1A	Bottled Drinking Water ^(P)	.06(1)(c)	108

3-1B. Food received at proper temperature

IN/OUT This item should be marked IN or OUT of compliance based on actual food temperature measurements of TCS foods being received. This item should be marked IN compliance when food is received and found at proper temperatures during the inspection (i.e. catered meal for a facility arrives during the inspection and the regulatory authority verifies receiving temperature). This item should be marked OUT of compliance if food is received and accepted, but an actual food temperature measurement of a TCS food by the regulatory authority or food service employee at the time of delivery exceeds the temperature specifications for receiving as prescribed by the Code. Both IN and OUT of compliance receiving temperatures should be recorded in the "Temperature Observations" section of the inspection report.

N.A. This item may be marked N.A. for retail operations when the establishment receives only foods that are not TCS food and that are not frozen.

N.O. This item may be marked N.O. if food is not received during the inspection.

3-1B	Temperature ^(P, Pf)	.04(3)(a)	49-50
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3-1C. Food in good condition, safe and unadulterated

IN/OUT This item must be marked IN or OUT of compliance based on direct observations of the integrity of product packaging, wholesomeness, and signs of adulteration. This item must be marked IN compliance when a dent in a canned food has not compromised the hermetic seal; or cuts made in outer cardboard packaging during opening of the case do not enter the inner product packaging; the true appearance, color, or quality of a food is not misrepresented; and food is honestly presented. This item should be marked OUT of compliance when the integrity of food packaging has been compromised or the true appearance, color, or quality of a food has been intentionally altered.

N.A. Do Not Mark this item N.A.

N.O. Do Not Mark this item N.O.

3-1C	Safe, unadulterated and Honestly Presented ^(P)	.04(1)	47
3-1C	Package Integrity ^(Pf)	.04(3)(e)	50

3-1D. Required records available: shellstock tags, parasite destruction

IN/OUT This item should be marked IN or OUT of compliance. based on direct observations of fish in storage, shellstock tags, and/or records of freezing of fish for parasite destruction. This item should be marked IN compliance if the permit holder provides a statement from supplier(s) identifying that fish sold as raw, raw-marinated or undercooked is frozen by supplier for parasite destruction; or there are freeze records maintained by the permit holder when fish are frozen for parasite destruction on the premises. This item should be marked OUT of compliance if there are no shellstock tags available, when the shellstock tags are incomplete, when there is evidence of commingling of shellstock, or when no records of freezing of fish for parasite destruction are available. Fish exempt from freezing requirements are found in .04(5)(e)

N.A. This item may be marked N.A. when shellstock are not used in the establishment and the only fish sold as raw, raw-marinated or undercooked is the tuna species or aquacultured fish listed as exempted from freezing in the Chapter.

N.O. This item may be marked N.O. when shellstock or raw, raw-marinated and undercooked fish are sold periodically in the establishment, but are not being sold at the time of inspection and prior compliance through tags, invoices, or purchase records cannot be verified.

3-1D	Shellstock Identification ^(Pf, C)	.04(3)(h)	51-52
3-1D	Shellstock, Maintaining Identification ^(Pf)	.04(3)(l)	53
3-1D	Parasite Destruction ^(P, C)	.04(5)(e)	68-69
3-1D	Records, Creation, & Retention ^(Pf)	.04(5)(f)	69

Protection from Contamination

4-1A. Food separated and protected

IN/OUT This item should be marked IN or OUT of compliance based on direct observations of the food storage and food handling practices. This item should be marked OUT of compliance when ready-to-eat foods are subject to potential contamination by raw animal foods; raw animal foods are observed not separated by type based on minimum cook temperatures by

spacing or placing in separate containers; unpackaged comminuted or otherwise non intact meats are stored above unpackaged whole muscle intact cuts of meat; or food is in contact with soiled equipment and utensils; or single-use gloves used for more than one task.

N.A. This item may be marked N.A. when there are no raw animal foods used in the facility and only prepackaged foods are sold.

N.O. This item is marked N.O. when raw animal foods are used or served seasonally and you are unable to determine compliance.

4-1A	Packaged & Unpackaged Food Separation, Packaging, and Segregation ^(P, C)	.04(4)(c)1(i)(ii)(iii)(v)(vi)(vii)(viii)(v)	55-56
4-1A	Food Contact with Equipment & Utensils, and Linens ^(P)	.04(4)(j)	58
4-1A	Gloves, Use Limitation (single use gloves) ^(P)	.04(4)(n)1	59
4-1A	Consumer Self-Service Operations ^(P)	.04(4)(w)(1)	62

4-1B. Proper disposition of returned, previously served, reconditioned, and unsafe food

IN/OUT This item must be marked IN or OUT of compliance. This item is marked OUT of compliance if food is found unsafe, adulterated, not honestly presented, from an unapproved source, or if ready-to-eat food is contaminated by employees and is not discarded or reconditioned according to an approved procedure; or if previously served unwrapped, unprotected food is observed being re-served.

N.A. **Do Not Mark** this item N.A.

N.O. **Do Not Mark** this item N.O.

4-1B	Returned Food & Re-service of Food ^(P)	.04(4)(x)	64
4-1B	Discarding or Reconditioning Unsafe, Adulterated Food, or Contaminated Food ^(P)	.04(8)(a)	81

4-2A. Food stored covered

IN/OUT This item should be marked IN or OUT of compliance based on direct observations of the food storage and food handling practices. This item should be marked OUT of compliance when food is not stored covered to protect from cross contamination, *except that foods should be stored loosely covered or uncovered during cooling, but they should be protected from overhead contamination. Outdoor food orders can be presented and limited tableside finishing, but outdoor salad bars or open dessert carts are prohibited. For special events, food can be cooked, if served immediately, in an outside area on the premises of a permitted food service establishment with prior approval.*

N.A. This item may be marked N.A. when only prepackaged foods are sold.

N.O. **Do Not Mark** this item N.O.

4-2A	Packaged & Unpackaged Food, food stored covered ^(C)	.04(4)(c)1(iv)	56
4-2A	Outdoor Cooking ^(P,PI)	.04(4)(y)	64-65

4-2B. Food-contact surfaces: cleaned and sanitized

IN/OUT This item should be marked IN or OUT of compliance based on direct observations of food-contact surfaces of equipment and utensils; actual measurements/readings of chemical sanitizer concentration, hot water sanitizing temperature, pH, hardness, water pressure, etc. using test strips, heat-sensitive tapes, and equipment gauges; observations of cleaning

and sanitizing procedures; and discussion of cleaning and sanitizing procedures and frequency with the PIC or other food employees. This item should be marked IN compliance when manual and/or mechanical methods of cleaning and sanitizing are effective and performed at the prescribed frequency. There should be an overall assessment of the food-contact surfaces of equipment and utensils in clean storage and in use to determine compliance. For example, this item should not be marked OUT of compliance based on one visibly soiled utensil such as a plate or knife. This item should be marked OUT of compliance when manual and/or mechanical methods of cleaning and sanitizing food-contact surfaces of equipment and utensils are ineffective, or if one multiuse piece of equipment such as a slicer or can opener is visibly soiled and being used at the time of the inspection. This item is also marked OUT if it is observed that equipment or utensils that have come in contact with a major food allergen such as fish as not cleaned and sanitized prior to use for other types of raw animal foods.

N.A. This item may be marked N.A. only when there is no requirement to clean equipment and utensils such as when only prepackaged foods are sold.

N.O. **Do Not Mark** this item N.O.

4-2B	Manual Warewashing, Hot Water Sanitization Temperatures ^(P)	.05(6)(k)	97
4-2B	Mechanical Warewashing, Hot Water Sanitization Temperatures ^(P)	.05(6)(l)	97
4-2B	Mechanical Warewashing, Sanitization Pressure ^(C)	.05(6)(m)	97
4-2B	Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration, Hardness ^(P,Pf)	.05(6)(n)	98-99
4-2B	Manual Warewashing Equipment, Chemical Sanitization using Detergent Sanitizers ^(C)	.05(6)(o)	99
4-2B	Equipment, Food-Contact Surfaces, Non Food Contact Surfaces, and Utensils ^(Pf)	.05(7)(a)1	99
4-2B	Food Contact Surfaces and Utensils - Cleaning Frequency ^(P, C)	.05(7)(b)	100-102
4-2B	Cooking & Baking Equipment ^(C)	.05(7)(c)	102
4-2B	Before use after Cleaning ^(P)	.05(8)(a)	104
4-2B	Hot Water and Chemical-Methods ^(P)	.05(8)(b)	104

Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory

5-1A. Proper cooking time and temperatures

NOTE: *The cooking temperatures of foods must be measured to determine compliance or noncompliance. Do not rely upon discussions of proper raw animal food cook temperatures with managers or cooks to make a determination of compliance or noncompliance. It should be verified with the cook that the product has finished cooking and is ready to be served prior to taking the cook temperature. The temperature of raw animal foods of different types cooked during the inspection should be taken. For instance, if the facility fries chicken, scrambles eggs, bakes fish, grills hamburgers, and slow-roasts prime rib during the inspection – the cook temperatures of all of the products should be measured and recorded. Temperatures, both IN compliance and OUT of compliance, should be recorded in the “Temperature Observations” section of the inspection report. If there is insufficient space for the number of temperatures taken, additional temperatures should be documented in the “Observations and Corrective Actions” section on the second page of the inspection report. The time of inspections should be varied so that cooking can be observed.*

IN/OUT This item should be marked IN or OUT of compliance based on actual cooking temperature measurements using a calibrated food temperature measuring device. This item should be marked OUT of compliance if the items checked do not meet

the temperature requirements for cooking and the employee doing the cooking attempts to serve the product without returning the product to the cooking process. If a food is cooked below the required temperature but the facility has an approved Consumer Advisory or an approved variance with HACCP plan for that food item, mark the item IN compliance, record the temperature and document the reason it is IN compliance. Foods cooked with a non-continuous cooking process are marked OUT of compliance if the food item does not meet the time/temperature requirements for cooking as specified in .04(5)(a) and if written procedures describing how the foods are prepared and stored after initial heating prior to cooking for sale or service are not available for review.

N.A. This item may be marked N.A. when no raw animal foods are cooked in the establishment.

N.O. This item may be marked N.O. when you are unable to determine the cooking temperature of any food. The inspection should be arranged at an optimum time for measuring at least one cooked food item.

Internal Cooking Temperature for Raw Animal Foods

Internal Cooking Temperature	Raw Animal Foods
145°F for 15 seconds	<ul style="list-style-type: none"> • Raw eggs cooked for immediate service • Fish, except as listed below • Meat, except as listed in the next 2 rows • Commercially raised game animals, rabbits
155°F for 15 seconds	<ul style="list-style-type: none"> • Raw eggs <u>not</u> for immediate service • Mechanically tenderized meats • Injected meats • Comminuted meat, fish, or commercially raised game animals • Ratites (ostrich, rhea, emu)
165°F for 15 seconds	<ul style="list-style-type: none"> • Poultry • Stuffed fish, meat, pork, pasta, ratites & poultry • Stuffing containing fish, meat, ratites & poultry • Wild game animals
Whole Meat Roasts	<ul style="list-style-type: none"> • Multiple options – see rule .04(5)(a)2(i)(ii) on pages 65-66

5-1A	Raw Animal Foods ^(P, Pf)	.04(5)(a)	65-67
5-1A	Microwave Cooking ^(C)	.04(5)(b)	67
5-1A	^(P, Pf) Non-Continuous Cooking of Raw Animal Foods	.04(5)(d)	67-68

5-1B. Proper reheating procedures for hot holding

NOTE: *The reheating temperatures of foods must be taken to determine compliance or noncompliance. Do not rely solely upon discussions with managers or cooks to determine compliance or noncompliance. Temperatures IN and OUT of compliance should be recorded in the “Temperature Observations” section of the inspection report. If there is insufficient space for the number of temperatures taken, additional temperatures should be documented in the “Observations and Corrective Actions” section of the inspection report.*

IN/OUT This item should be marked IN or OUT of compliance based on actual temperature measurements of foods upon completion of the reheating process and prior to being placed in hot holding using a calibrated food temperature measuring device. This item should be marked OUT of compliance if the items checked are not reheated to the

- N.A.** required temperatures within 2 hours, prior to hot holding.
This item may be marked N.A. when foods are not held over for a second service and/or reheating for hot holding is not performed in the establishment.
- N.O.** This item may be marked N.O. such as when foods are held over for a second service, but no foods are reheated during the time of inspection.

5-1B	Reheating for Hot holding ^(P)	.04(5)(h)	69-70
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5-2. Consumer advisory provided for raw or undercooked food

- IN/OUT** This item should be marked IN or OUT of compliance based on a thorough review with the PIC of the posted, written and special/daily menus to determine if untreated shell eggs, meats, fish, or poultry may be used as an ingredient in or ordered as a raw, raw-marinated, partially cooked, or undercooked food. The advisory also applies if raw, raw-marinated, partially cooked, or undercooked foods are offered at a consumer self-service bar or when shellstock is offered for sale from a retail service case. This item should be marked IN compliance if the establishment provides an advisory that meets the intent of the Code for both the disclosure and reminder components. This item should be marked OUT of compliance when there is no consumer advisory, the food item is not **disclosed**, or there is no **reminder** statement. The consumer advisory does not exempt the requirement for freezing for parasite control, nor should it be used for foods that have only gone through the initial heating and cooling stages of a non-continuous cooking process.
- N.A.** This item may be marked N.A. when the establishment does not serve a ready to eat food that necessitates an advisory, i.e., an animal food that is raw, undercooked, or not otherwise processed to eliminate pathogens.
- N.O.** Do Not Mark this item N.O.

5-2	Consumption of Animal Foods that are Raw/Undercooked, or Not Otherwise Processed to Eliminate Pathogens ^(P)	.04(7)(e)	80-81
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Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Food

6-1A. Proper cold holding temperatures

NOTE: *Multiple temperatures of TCS foods must be taken at each cold holding unit to assess compliance. When a unit does not contain TCS foods at the time of the inspection, an indicator temperature may be taken of a non-TCS foods to determine whether the unit is capable of maintaining TCS foods at proper temperatures. Temperatures IN compliance and OUT of compliance should be recorded in the "Temperature Observations" section of the inspection report. If there is insufficient space for the number of temperatures taken, additional temperatures should be documented in the "Observations and Corrective Action" section of the inspection report. Discussions should be made with the PIC to determine whether the food is being cold held, prepped, in the cooling process, TPHC is being used for a TCS food product.*

- IN/OUT** This item should be marked IN or OUT of compliance based on actual food temperature measurements using a calibrated food temperature measuring device. Discussions should be made with the PIC to determine if a food is in the process of cooling, TPHC is used, or there is an approved method to render a food so that it is not TCS food. This item should be marked IN compliance when the regulatory authority determines that, of the temperature measurements taken during the inspection, no cold holding temperatures are greater than prescribed by the Code. This item should be marked OUT of compliance if one TCS food is found out of temperature, with supportive evidence, unless TPHC is used for that TCS food.

- N.A.** This item may be marked N.A. when the establishment does **not** cold hold food.
- N.O.** This item may be marked N.O. when an establishment does cold hold food, but not TCS foods are being cold held during the time of inspection. Inspections should be conducted during a time when cold holding temperatures can be taken.

6-1A	(P)	.04(6)(f)	72
Time/Temperature Control for Safety; Cold Holding			

6-1B. Proper hot holding temperatures

NOTE: *Multiple temperatures of TCS foods must be taken at each hot holding unit to assess compliance. When a unit does not contain TCS foods at the time of the inspection, an indicator temperature may be taken of a non-TCS food to determine whether the unit is capable of maintaining TCS food at proper temperatures. Temperatures IN compliance and OUT of compliance should be recorded in the “Temperature Observations” section of the inspection report. If there is insufficient space for the number of temperatures taken, additional temperatures should be documented in the “Observations and Corrective Action” section of the inspection report. Discussions should be made with the PIC to determine whether the food is being hot held, reheated, in the cooking process or TPHC is used.*

IN/OUT This item should be marked IN or OUT of compliance based on actual food temperature measurements using a calibrated food temperature measuring device. This item should be marked IN compliance when the regulatory authority determines that, of the TCS food temperature measurements taken during the inspection, no hot holding temperatures are less than prescribed by the Code. This item should be marked OUT of compliance if one TCS food is found out of temperature without supportive evidence, unless TPHC is used for that TCS food.

- N.A.** This item may be marked N.A. when the establishment does **not** hot hold food.
- N.O.** This item may be marked N.O. when the establishment does hot hold foods, but no foods are being held hot during the time of inspection. Inspections should be conducted during a time when hot holding temperatures can be taken.

6-1B	(P)	.04(6)(f)	72
Time/Temperature Control for Safety; Hot Holding			

6-1C. Proper cooling time and temperatures

NOTE: *The requirement for cooling cooked TCS food, is that the food must be cooled from 135°F to 41°F or less, in 6 hrs provided that the food is cooled from 135°F to 70°F within the first 2 hours. For example, if a facility cools chili from 135°F to 70°F in 1.5 hours; they then have 4.5 hours to get it from 70°F to 41°F or less. There are two critical limits that must be met with cooling. Discussions with the person in charge along with observations should be used to determine compliance. Because the entire cooling process is difficult to observe, at the onset of the inspection a determination of whether foods are currently being cooled should be made. If cooling is taking place temperatures should be taken to make a determination of whether proper cooling is possible with procedures being used. For instance, during discussion the person in charge says that a food product was cooled overnight in the walk-in cooler. The product is checked and the temperature is 50°F. Eight hours have elapsed from closing to opening. This item should be marked OUT of compliance because the product did not cool from 135°F to 70°F within 2 hours and from 135°F to 41°F or less within 6 hours. Temperatures IN compliance and OUT of compliance should be recorded in the “Temperature Observations” section of the inspection report. If there is insufficient space for the number of temperatures taken, additional temperatures should be documented in the “Observations and Corrective Actions” section of the inspection report.*

IN/OUT This item should be marked IN or OUT of compliance with an emphasis on direct observations of TCS foods in the cooling process, record review, the review of any standard operating procedures or HACCP plans to determine if the two critical limits for

cooling are met, and a discussion with the PIC. If the food is not cooled from 135°F to 70°F within 2 hours, this item is marked OUT of compliance. If the food is not cooled from 70°F to 41°F or less within 6 hours minus the time it took the food to cool from 135°F to 70°F, the item is marked OUT of compliance. The basis of determining IN or OUT of compliance can also be supported through discussion and/or record review which would provide the inspector reliable date of the “start time” for cooling from 135°F. See above NOTE for an example of using actual temperature and discussion with the PIC in determining OUT of compliance without actually being at the establishment during the entire cooling of TCS process, from start to finish.

- N.A.** This item may be marked N.A. when the establishment does **not** receive raw eggs, shellstock, or milk, prepares **no** TCS food from ambient temperature ingredients that require cooling, and does **not** cool cooked TCS food.
- N.O.** This item may be marked N.O. when the establishment does cool TCS food, but proper cooling per the prescribed temperature and time parameters cannot be determined during the length of the inspection.

The cooling categories and their temperature / time requirements are as follows:

- Cooked TCS food cooled from 57°C (135°F) to 5°C (41°F) or less in 6 hrs, provided that the food is cooled from 57°C (135°F) to 21°C (70°F) within the first 2 hours
- TCS food from ambient temperature ingredients cooled to 5°C(41°F) or below within 4 hours
- Foods (shellstock, milk) received at a temperature according to law cooled to 5°C (41°F) within 4 hours
- Raw eggs received at an ambient temperature of 7°C (45°F) immediately placed in refrigerated equipment that maintains an ambient air temperature of 5°C (41°F)

6-1C	Cooling ^(P)	.04(6)(d)	71
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6-1D. Time as a Public Health Control: procedures and records

IN/OUT This item should be marked IN or OUT of compliance based on direct observations, record review, a discussion with the PIC, and the review of any standard operating procedures to determine if the intent of the Code for use of TPHC is met. **This provision only applies if it is the actual intention or conscious decision by the PIC to store TCS food out of temperature control using TPHC; otherwise, it may be a cold or hot holding issue.** This item should be marked IN compliance if there is a written procedure at the food establishment that identifies the types of food products that will be held using time only, describes the procedure for how TPHC will be implemented, and if applicable delineates how food items, previously cooked and cooled before time is used, are properly cooled; and food items (marked or identified) do not exceed the 4-hour limit at any temperature or 6-hour limit at 70°F or less. This item should be marked OUT of compliance when the PIC implies use of TPHC but does not have an effective mechanism for indicating the point in time when the food is removed from temperature control to the 4 or 6-hour discard time, or a written procedure or an effective mechanism for using TPHC is not present at the facility.

- N.A.** This item may be marked N.A. when the establishment does not use time only as the public health control.
- N.O.** This item may be marked N.O. when the establishment uses time only as the public health control, but is not using this practice at the time of inspection.

6-1D	Time as a Public Health Control (TPHC) ^(P,Pf,C)	.04(6)(i)	74-75
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6-2. Proper date marking and disposition

- IN/OUT** This item should be marked IN or OUT of compliance based on a preliminary discussion with the PIC and is verified through observation to determine if ready-to-eat, TCS food is prepared and held, or commercial containers of ready-to-eat, TCS food opened and held, over 24 hours in the establishment. If date marking applies to the establishment, the PIC should be asked to describe the methods used to identify product shelf-life or “consume-by” dating. The regulatory authority must be aware of food products that are listed as exempt from date marking. For disposition, mark IN when foods are all within date marked time limits or food is observed being discarded within date marked time limits or OUT of compliance, such as when date marked food exceeds the time limit or date-marking is not done.
- N.A.** This item may be marked N.A. when there is no ready-to-eat, TCS food prepared and held, or commercial containers of ready-to-eat, TCS food opened and held, over 24 hours in the establishment.
- N.O.** This item may be marked N.O. when the establishment does handle foods requiring date marking, but there are no foods requiring date marking in the facility at the time of inspection.

6-2	Ready-To-Eat Time/Temperature Control for Safety Food, Date Marking ^(Pf)	.04(6)(g)	72-74
6-2	Ready-To-Eat Time/Temperature Control for Safety Food, Disposition ^(P)	.04(6)(h)	74

Highly Susceptible Populations

7-1. Pasteurized foods used; prohibited foods not offered

NOTE: Discussions with the PIC and employees regarding whether or not certain foods are served or certain practices occur in the establishment, along with observations should be used to determine compliance.

- IN/OUT** This item should be marked IN or OUT of compliance based on direct observations and discussions with the PIC and food employees regarding whether or not certain foods are served or certain practices occur in an establishment serving a highly susceptible population. **Violations of bare hand contact by food employees serving a highly susceptible population is marked under item 2-1C on the inspection form.** This item should be marked IN compliance if only treated/pasteurized juices/juice beverages are served; only pasteurized eggs are used in recipes if eggs are undercooked and if eggs are combined, unless raw eggs are combined immediately before cooking for one consumer serving, or using a HACCP plan to control *Salmonella* enteritidis; no raw or partially cooked animal foods or raw seed sprouts are served; and no unopened packaged food is re-served following service to patients in medical isolation or quarantine.
- N.A** This item may be marked N.A. if a highly susceptible population is not served.
- N.O.** **Do Not Mark this item N.O.**

7-1	Pasteurized Foods, Prohibited Re-Service and Prohibited Foods ^(P, C) not offered	.04(9)	81-83
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8-2A. Food additives: approved and properly used

- IN/OUT** This item should be marked IN or OUT of compliance based on direct observations of food ingredients in storage and listed as product ingredients supplemented by discussion with the PIC. This item is marked IN compliance if approved food and color additives are on site

and used properly or if sulfites are on the premises, and they are not applied to fresh fruits/vegetables for raw consumption. Approved food additives are listed and have threshold limits in accordance with the Code of Federal Regulations (CFR), and does not apply to food additives that are considered Generally Recognize as Safe (GRAS), such as salt, pepper, etc. This item should be marked OUT of compliance if unapproved additives are found on the premises or approved additives are improperly used, such as sulfites being applied to fresh fruits or vegetables.

N.A. This item may be marked N.A. if the food establishment does **not** use any food additives or sulfites on the premises.

N.O. **Do Not Mark** this item N.O.

8-2A	Additives ^(P)	.04(3)(b)	50
8-2A	Protection from Unapproved Additives ^(P)	.04(4)(f)	56-57

Chemicals

8-2B. Toxic substances properly identified, stored, and used

IN/OUT This item must be marked IN or OUT of compliance based on direct observations of food labeling, storage, reconstitution, and application of bulk and working containers of cleaning agents and sanitizers, personal care items, first aid supplies, medicines, pesticides, and potential toxic and poisonous substances. This item should be marked IN compliance when bulk and working containers of cleaning agents and sanitizers are labeled; sanitizing solutions do not exceed maximum concentrations; personal care items, first aid supplies, medicines, and chemicals are stored separate from and not above food, equipment, utensils, linens, and single-service and single-use articles; and restricted use pesticides are applied only by or under the supervision of a certified applicator. This item should be marked OUT of compliance if poisonous or toxic materials (including medicines) are not properly identified or stored to prevent contamination of food, equipment, utensils, linens, or single service and single use articles; if a cleaning agent or sanitizer is not properly identified and stored; if a sanitizing solution has a higher concentration than prescribed and medicines and first aid kits are improperly labeled or stored. **Violations of solutions exceeding the recommended concentration in chemical washes for fruits and vegetables .07(6)(h) would be marked under item # 12D on the inspection form.**

N.A. **Do Not Mark** this item N.A.

N.O. **Do Not Mark** this item N.O.

8-2B	^(Pf) Original Container-ID Info	.07(6)(a)	127
8-2B	^(Pf) Working Containers, Common Name	.07(6)(b)	128
8-2B	^(P) Storage, Separation	.07(6)(c)	128
8-2B	^(Pf) Restriction	.07(6)(d)	128
8-2B	^(P, Pf, C) Conditions of Use	.07(6)(e)	128-129
8-2B	^(P) Poisonous or Toxic Materials Containers, Prohibition	.07(6)(f)	129
8-2B	^(P) Chemical Sanitizers, Criteria	.07(6)(g)	129
8-2B	^(P) Chemicals for Washing Fruits & Vegetables	.07(6)(h)	129

8-2B	Boiler Water Additives, Criteria ^(P)	.07(6)(i)	129
8-2B	Drying Agents, Criteria ^(P)	.07(6)(j)	129-130
8-2B	Lubricants, Incidental Food Contact, Criteria ^(P)	.07(6)(k)	130
8-2B	Restricted Use Pesticide ^(P)	.07(6)(l)	130
8-2B	Rodent Bait Stations ^(P)	.07(6)(m)	130
8-2B	Tracking Powders, Pest Control & Monitoring ^(P, C)	.07(6)(n)	130
8-2B	Medicines, Restriction & Storage ^(P, Pf)	.07(6)(o)	130-131
8-2B	Refrigerated Medicines, Storage ^(P)	.07(6)(p)	131
8-2B	First-aid Supplies, Storage ^(P, Pf)	.07(6)(q)	131
8-2B	Other Personal Care Items ^(C)	.07(6)(r)	131
8-2B	Stock and Retail Sale ^(P)	.07(6)(s)	131

Conformance with Approved Procedures

9-2. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan

NOTE: *Except for fish, a HACCP plan is NOT required when a TCS food is packaged using a reduced oxygen packaging method and is labeled with production time and date, held at required cold holding temperature, and removed from ROP packaging within 48 hours after packaging at the food establishment.*

IN/OUT This item should be marked IN or OUT of compliance based on direct observations of food preparation and storage, a discussion with the PIC to determine if there are specialized food processes [i.e. smoking food, curing food, reduced oxygen packaging, using food additives to render a food so that it is not TCS food, cook chill, sous vide, etc.] and the record review of standard operating procedures and HACCP documentation. This item should be marked IN compliance when observations of food operations and review of available records indicate compliance is being met with regards to specialized food processes, and HACCP plans were submitted to the regulatory authority prior to conducting a ROP operation that conforms to procedures within .04(6)(k). This item should be marked OUT of compliance if the inspection reveals specialized food processes that are not approved by the regulatory authority are performed or not conducted in accordance with the approved variance or a HACCP plan.

N.A. This item may be marked N.A. if the establishment is not required by the regulatory authority to have a variance or HACCP plan, juice is not packaged or reduced oxygen packaging is not done on the premises.

N.O. **Do Not Mark** this item N.O.

9-2	When a HACCP plan is Required ^(C)	.02(5)(a)(b)	26
9-2	Contents of a HACCP Plan ^(Pf)	.02(6)(a)(b)(c)(d)(e)	64
9-2	Treating Juice ^(P, Pf)	.04(5)(i)	70
9-2	Variance Requirement ^(Pf)	.04(6)(j),	75-76
9-2	Variance Requirement ^(Pf)	.08(3)	140-145
9-2	Reduced Oxygen Packaging, Criteria ^(P, Pf)	.04(6)(k)	76-79
9-2	Molluscan Shellfish Tanks ^(Pf)	.05(2)(v)2	89
9-2	Conformance with Approved Procedures ^(P, Pf)	.10(5)(c)	158

D. TEMPERATURE OBSERVATIONS

When recording temperatures on the addendum page(s), record the common name of the food as well as the condition, process, and location of the food at the time of monitoring e.g. hot holding, refrigerator, prep-table. Temperatures IN compliance and OUT of compliance should be documented. If there is insufficient space for the number of temperatures taken-record the additional temperatures in the "Observations and Corrective Actions" section of the inspection report.

E. MARKING INSTRUCTIONS FOR EACH GOOD RETAIL PRACTICE (GRP) INSPECTION REPORT

Good Retail Practices (**GRPs**) are preventive measures that include practices and procedures which effectively control the introduction of pathogens, chemicals, and physical objects into food. If GRPs are not controlled, they could be contributing factors to foodborne illness. However, the intention of this inspection form is to focus the inspector’s attention on those factors that have been shown to be most often linked with causing foodborne illness. Since the major emphasis of an inspection should be on the Risk Factors that cause foodborne illness and the Public Health interventions that have the greatest impact on preventing foodborne illness, the GRPs have been given less importance on the inspection form and a differentiation between IN, OUT, N/A and N/O is not made in this area. For marking the GRPs section, bubble in the circle to the left of the numbered item if a code provision under that item is **OUT** of compliance. Document each violation of the code provision for the item number in the “Observations and Corrective Actions” section on the second page of the inspection report. For items marked out of compliance, further indicate the **VIOLATION STATUS** by bubbling in the corresponding box: **COS** = Corrected on site during inspection and **R** = Repeat violation per the same instructions as given in the Risk Factor section.

Inspection Report	GA Food Code Reference	Code Section Reference	Page Numbers
10	Safe Food and Water, Food Identification		
10A	Pasteurized Eggs, Substitute Raw eggs for certain recipe ^(P)	.04(4)(e)	56
10B	Ice ^(P)	.04(3)(f)	51
10B	Approved System ^(P)	.06(1)(a)	108
10B	Standards ^(P)	.06(1)(d)	108
10B	Nondrinking Water ^(P)	.06(1)(e)	108
10B	Sampling ^(Pf)	.06(1)(f)1	108
10B	Sampling Report ^(C)	.06(1)(f)2	108
10B	Alternative Water Supply ^(Pf)	.06(1)(j)	109
10C	Documentation of Proposed Variance and Justification ^(Pf)	.10(5)(b)	157
10D	Shucked Shellfish, Packaging & Identification ^(Pf, C)	.04(3)(g)	51
10D	Shellstock, Condition ^(C)	.04(3)(i)	52
10D	Molluscan Shellfish, Original Container ^(C)	.04(3)(k)	52-53
10D	Food Storage Containers Identified with Common Name of Food ^(C)	.04(4)(d)	56
10D	Vended TCS Original Container ^(C)	.04(4)(s)	62
10D	Standards of Identity ^(C)	.04(7)(a)	79
10D	Honestly Presented ^(C)	.04(7)(b)	79
10D	Food Labels ^(Pf, C)	.04(7)(c)	79-80
10D	Other Forms of Information ^(C)	.04(7)(d)	75

10D	Expired Foods ^(P)	.04(8)(b)	81
10D	Segregation, distressed food segregated and properly located ^(Pf)	.07(4)(c)	124
11	Food Temperature Control		
11A	Frozen Food ^(C)	.04(6)(a)	70
11A	Cooling Methods ^(Pf, C)	.04(6)(e)	72
11A	Cooling, Heating, and Holding Capacities ^(Pf)	.05(3)(a)	93
11B	Plant Food Cooking for Hot Holding ^(Pf)	.04(5)(c)	67
11C	TCS Food; Slacking ^(C)	.04(6)(b)	70
11C	Thawing ^(C)	.04(6)(c)	70-71
11D	Temperature Measuring Device (TMD), Food – Accuracy ^(Pf)	.05(2)(k)	87
11D	TMD, Ambient Air & Water – Accuracy ^(Pf)	.05((2)(l)	87
11D	TMD, Located in Refrigerators/ Hot Holding ^(Pf, C)	.05(2)(x)	90
11D	Food TMD, Provided and Accessible; Appropriate TMD for Measuring Thin Foods ^(Pf)	.05(3)(g)	94
12	Prevention of Food Contamination		
12A	Ice Used as Exterior Coolant, Prohibited as an Ingredient ^(P)	.04(4)(h)	57
12A	Storage or Display of Food in Contact with Water or Ice ^(C)	.04(4)(i)	57-58
12A	Linens & Napkins, Use Limitations ^(C)	.04(4)(l)	58
12A	Food Storage ^(C)	.04(4)(q)	61
12A	Food Storage, Prohibited Areas ^(C)	.04(4)(r)	61
12A	Food Preparation ^(C)	.04(4)(t)	62
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16B	Approved System and Cleanable Fixtures ^(P, C)	.06(2)(b)	109
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16B	System Maintained in Good Repair ^(P, C)	.06(2)(r)	112
16B	Mobile Water Tank & Mobile Food Service Unit Water Tank, Approved ^(P, C)	.06(3)(a)	112
16B	Enclosed System, Sloped to Drain; Inspection & Cleaning Port, Protected & Secured ^(C)	.06(3)(b),(c)	112-113
16B	"V" Type Threads, Use Limitations; Tank Vent Protected ^(C)	.06(3)(d),(e)	113
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16B	Protective Cover or Device, for Water Inlet, Outlet and Hose; Dedicated Hose Connection ^(C)	.06(3)(i)(j)	113
16B	System Flushing & Sanitization; Using Pump & Hoses, Back Flow Prevention; Protecting Inlet, Outlet & Hose Fitting; Tank, Pump, & Hoses Dedication for no other purpose ^(P, C)	.06(3)(k)-(n)	113-114
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16C	Grease Trap; Conveying Sewage ^(C, P)	.06(4)(d),(e)	114
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17A	Toilet Rooms, Enclosed ^(C)	.07(2)(l)	121
17A	Storage Areas, Rooms, & Receptacles, Capacity & Availability of trash can if using paper towels at each sink ^(C)	.06(5)(g)3	116
17A	Toilet Tissue, Availability ^(Pf)	.07(3)(e)	123
17A	Toilet Rooms Convenience and Accessibility ^(C)	.07(4)(a)	124
17A	Cleaning Plumbing Fixtures- Handsinks, Urinals & Toilets ^(C)	.07(5)(h)	125
17A	Closing Toilet Room Doors ^(C)	.07(5)(i)	125
17B	Outdoor Storage Surface, constructed of nonabsorbent material & sloped to drain ^(C)	.06(5)(b)	115
17B	Outdoor Enclosure ^(C)	.06(5)(c)	115
17B	Receptacles. Durability; Receptacles in Vending Machine ^(C)	.06(5)(d),(e)	115
17B	Outside Receptacles, design & construction ^(C)	.06(5)(f)	115-116
17B	Storage Areas, Rooms, and Receptacles, Capacity & Availability ^(C)	.06(5)(g)1,2	116
17B	Cleaning Implements and Supplies ^(C)	.06(5)(i)	116
17B	Storage Areas, Redeeming Machine, Receptacles & Waste Handling Units, Location ^(C)	.06(5)(j)	116
17B	Storing Refuse, Recyclables & Receptacles; Areas, Enclosures, & Receptacles, Good Repair ^(C)	.06(5)(k),(l)	116-117
17B	Outside Storage, Prohibitions ^(C)	.06(5)(m)	117
17B	Covering Receptacles ^(C)	.06(5)(n)	117
17B	Using Drain Plugs; Maintaining Refuse Areas ^(C)	.06(5)(o),(p)	117
17B	Cleaning Receptacles, in manner to prevent contamination and build-up ^(C)	.06(5)(q)	117
17B	Frequency, removal of refuse, recyclables and returnables often enough to minimize odors and attracting pests; Receptacles or Vehicles, removal from premises in approved manner ^(C)	.06(5)(r),(s)	117-118
17B	Community or Individual Facility, refuse disposed of in an approved public or private facility ^(C)	.06(5)(t)	118
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17C	Equipment, Clothes Washer & Dryer, Contamination Prevention ^(C)	.05(4)(a)3	94
17C	Use of Laundry Facilities ^(C)	.05(9)(e)	105
17C	Floor, Walls, & Ceilings, Cleanability ^(C)	.07(2)(a)	119
17C	Indoor Materials ^(C)	.07(1)(a)	119
17C	Outdoor Surfaces, areas surfaced gravel, exterior surfaces weather resistant with concrete/asphalt ^(C)	.07(1)(b)	119
17C	Floor, Walls, & Ceiling, Cleanability; Utility Lines ^(C)	.07(2)(b)	119
17C	Floor and Wall Junctures, Covered, & Enclosed or Sealed, water-flushed floors provided with drains & graded to drain ^(C)	.07(2)(c)	119-120
17C	Floor Carpeting, Restrictions & Installation ^(C)	.07(2)(d)	120
17C	Floor Covering, Mats & Duckboards ^(C)	.07(2)(e)	120
17C	Wall & Ceiling Coverings & Coatings; Wall & Ceiling Attachments ^(C)	.07(2)(f),(g)	120
17C	Walls & Ceilings, Studs, Joists, & Rafters, not exposed to moisture ^(C)	.07(2)(h)	120
17C	Outdoor Food Vending Area & Outdoor Servicing Areas, Overhead Protection ^(C)	.07(2)(o)	122
17C	Outdoor Walking & Driving Surfaces, Graded to Drain ^(C)	.07(2)(p)	122
17C	Private Homes & Living or Sleeping Quarters, Use Prohibition ^(P)	.07(2)(r)	122
17C	Living or Sleeping Quarters, Separation ^(C)	.07(2)(t)	123
17C	Good Repair, physical facilities maintained; Cleaning, Frequency & Restrictions, cleaned often enough to keep them clean ^(C)	.07(5)(a),(b)	124-125
17C	Dustless Methods of Cleaning Floors ^(C)	.07(5)(c)	125
17C	Cleaning Maintenance Tools, Preventing ^(Pf)	.07(5)(e)	125
17C	Drying Mops ^(C)	.07(5)(f)	125
17C	Absorbent Materials on Floors, Use Limitation ^(C)	.07(5)(g)	125
17C	Maintenance Tools, storage ^(C)	.07(5)(m)	126
17C	Maintaining Premises, free of unnecessary items/litter ^(C)	.07(5)(n)	126
17D	Ventilation Hood System Filters, designed to be readily removable for cleaning ^(C)	.05(2)(j)	87
17D	Exhaust Ventilation Hood Systems, designed to prevent grease or condensation from dripping on food/equipment ^(C)	.05(2)(n)	87
17D	Ventilation Hood System, Adequacy, adequate to prevent grease & condensation build-up ^(C)	.05(3)(d)	93
17D	Heating, Ventilation, Air Conditioning, System Vents, designed to prevent contamination ^(C)	.07(2)(j)	121

17D	Mechanical Ventilation, sufficient capacity to prevent buildup of heat, steam, smoke, fumes & odors ^(C)	.07(3)(g)	124
17D	Cleaning Ventilation System, Nuisance & Discharge Prohibition, cleaned in way not to cause contamination or create a public health hazard ^(C)	.07(5)(d)	125
17D	Light Bulbs, Protective Shielding ^(C)	.07(2)(i)	120-121
17D	Lighting Intensity, adequate in food prep, storage & service areas ^(C)	.07(3)(f)	123-124
17D	Dressing Areas and Lockers, designated and provided ^(C)	.07(3)(h)	124
17D	Designated Areas for Employee Activity, located to prevent contamination of food, equipment, utensils, linens, & single service articles ^(C)	.07(4)(b)	124
17D	Using Dressing Rooms & Lockers, used for changing clothes and storing employee belongings ^(C)	.07(5)(j)	125
18	Pest and Animal Control		
18	Hygienic Practices-Handling Prohibition of Animals ^(Pf)	.03(5)(j)6	45-46
18	Insect Control Devices ^(C)	.07(2)(k)	121
18	Outer Openings Protected ^(C)	.07(2)(m)	121-122
18	Exterior Walls and Roofs, Protective Barrier ^(C)	.07(2)(n)	122
18	^(Pf, C) Controlling Pests	.07(5)(k)	125-126
18	Removing Dead or Trapped Birds, Insects, Rodents, and Other Pest ^(C)	.07(5)(l)	126
18	^(Pf) Prohibiting Animals	.07(5)(o)	126-127

E. TEMPERATURE OBSERVATIONS

Item/Location Record the common name of the food as well as the condition, process, and location of the food at the time of monitoring e.g. hot holding, refrigerator, prep table. Temperatures in compliance and out of compliance should be documented. If there is insufficient space for the number of temperatures taken, record the additional temperatures in the “Observations and Corrective Actions” section of the inspection report.

Food Temperature Record the temperature indicated on the inspector’s thermometer. Specify the measurement in °F or °C. *(Note: Food temperature measuring devices that are scaled only in Fahrenheit should be accurate to ±2° F in the intended range of use. Food temperature measuring devices that are scaled only in Celsius or dually scaled in Celsius and Fahrenheit should be accurate to ± 1°C in the intended range of use.)*

F. OBSERVATIONS AND CORRECTIVE ACTIONS

Include specific descriptions of violations observed and recorded in the Risk Factors and Interventions section and Good Retail Practices check boxes. Also include corrective actions for the noted violations and temperatures if there is insufficient space in the allotted section for temperature recordings.

G. SIGNATURE BLOCK

Person in Charge	The PIC is the individual present at a food establishment who is responsible for the operation at the time of the inspection.
Inspector	The Inspector is the individual conducting the inspection.
Date	The date the inspection is completed.
Follow-up	The determination of whether to conduct a reinspection or other enforcement action. Bubble in the yes or no.
Follow-up Date:	Fill in date that follow-up inspection is required by if establishment earns a “C” or “U” . Follow-up inspection may be conducted anytime as long as it is completed by the required date as stated within the rules (10 Health Authority Business days of the establishment earning a “U”) . Fill in the date that is agreed upon with PIC or determined by the inspector that violations will be addressed <u>if establishment earns a “C” (not required to be completed within 10 days according to the Code)</u> . Additional follow-up inspection are not required should the establishment earn a grade “C” and there are no Risk-Factors/PHI violations or Risk-Factors/PHI have been Corrected during the follow-up inspection.