FOOD SERVICE AUDIT BY INNOVATIVE FOOD SAFETY SOLUTIONS

Score_____

Establishment Name: _____

Address: _____

City: _____ State: ____

Zip: _____ County: _____

Wastewater System: _____

Water Supply: _____

Person In Charge: _____

Date of Audit: _____

Time In: _____(am/pm)

Establishment Type: _____

# of Risk Factor Violations: _____

# of Good Retail Violations: _____

Foodborne Illness Risk Factors												
Risk factors: Contributing factors that increase the chance of developing foodborne illness.												
Compliance Status						**OUT**			**CDI**	**R**	**VR**	
Supervision (.2652)												
1	In	Out	N/A		PIC Present; Food Safety Manager Certified; Performs duties	2		0				
Employee Health (.2652)												
2	In	Out			Management; Employee knowledge; Responsibilities & Reporting	3	1.5	0				
3	In	Out			Proper use of reporting, restriction & exclusion	3	1.5	0				
Good Hygiene Practices (.2652, .2653)												
4	In	Out			Proper eating, tasting, drinking, tobacco use	2	1	0				
5	In	Out			No discharge from eyes, nose or mouth	1	0.5	0				
Preventing Contamination by Hands (.2652, .2653, .2655, .2656)												
6	In	Out			Hands clean & properly washed	4	2	0				
7	In	Out	N/A	N/O	No bare hand contact with RTE foods	3	1.5	0				
8	In	Out	N/A		Handwashing sinks supplies & accessible	2	1	0				
Approved Source (.2653, .2655)												
9	In	Out			Food obtained from approved source	2	1	0				
10	In	Out		N/O	Food received at proper temperature	2	1	0				
11	In	Out			Food in good condition, safe & unadulterated	2	1	0				
12	In	Out	N/A	N/O	Required records available: shellstock tags, parasite destruction	2	1	0				
Protection from Contamination (.2653, .2654)												
13	In	Out	N/A	N/O	Food separated & protected	3	1.5	0				
14	In	Out			Food-contact surfaces: cleaned & sanitized	3	1.5	0				
15	In	Out			Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0				

Foodborne Illness Risk Factors - Continued													
Risk factors: Contributing factors that increase the chance of developing foodborne illness.													
Compliance Status							**OUT**			**CDI**	**R**	**VR**
Potentially Hazardous Food Time/Temperature (.2653)												
16	In	Out	N/A	N/O	Proper cooking time & temperatures		3	1.5	0			
17	In	Out	N/A	N/O	Proper reheating procedures for hot holding		3	1.5	0			
18	In	Out	N/A	N/O	Proper cooling time & temperatures		3	1.5	0			
19	In	Out	N/A	N/O	Proper hot holding temperatures		3	1.5	0			
20	In	Out	N/A	N/O	Proper cold holding temperatures		3	1.5	0			
21	In	Out	N/A	N/O	Proper date marking & disposition		3	1.5	0			
22	In	Out	N/A	N/O	Time as a public health control; procedures & records		2	1	0			
Consumer Advisory (.2653)												
23	In	Out	N/A		Consumer advisory provided for raw or undercooked foods		1	0.5	0			
Highly Susceptable Populations (.2653)												
24	In	Out	N/A		Pastuerized foods used; prohibited foods not offered		3	1.5	0			
Chemical (.2653, .2657)												
25	In	Out	N/A		Food additives: approved & properly used		1	0.5	0			
26	In	Out	N/A		Toxic substances properly identified, stored & used		2	1	0			
Conformance with Approved Procedures (.2653, .2654, .2658)												
27	In	Out	N/A		Compliance with variance, specialized process, ROP criteria or HACCP plan		2	1	0			
Good Retail Practices												
Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals & physical objects into foods.												
Safe Food and Water (.2653, .2655, .2658)												
28	In	Out	N/A		Pasteurized eggs used where required		1	0.5	0			
29	In	Out			Water and ice from approved source		2	1	0			
30	In	Out	N/A		Variance obtained for specialized processing methods		1	0.5	0			
Food Temperature Control (.2653, .2654)												
31	In	Out			Proper cooling methods used; adequate equipment for temperature control		1	0.5	0			
32	In	Out	N/A	N/O	Plant food properly cooked for hot holding		1	0.5	0			
33	In	Out	N/A	N/O	Approved thawing methods used		1	0.5	0			
34	In	Out			Thermometers provided & accurate		1	0.5	0			
Food Identification (.2653)												
35	In	Out			Food properly labeled: original container		2	1	0			
Prevention of Food Contamination (.2652, .2653, .2654, .2656, .2657)												
36	In	Out			Insects & rodents not present; no unauthorized animals		2	1	0			
37	In	Out			Contamination prevented during food preparation, storage & display		2	1	0			
38	In	Out			Personal Cleanliness		1	0.5	0			
39	In	Out			Wiping cloths: properly used & stored		1	0.5	0			
40	In	Out	N/A		Washing fruits & vegetables		1	0.5	0			

Good Retail Practices - Continued												
Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals & physical objects into foods.												
Compliance Status						**OUT**			**CDI**	**R**	**VR**	
Proper Use of Utensils (.2653, .2654)												
41	In	Out			In-use utensils; properly stored	1	0.5	0				
42	In	Out			Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0				
43	In	Out			Single-use & single-service articles: properly stored & used	1	0.5	0				
44	In	Out			Gloves used properly	1	0.5	0				
Utensils and Equipment (.2653, .2654, .2663)												
45	In	Out			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, contructed & used	2	1	0				
46	In	Out			Warewashing facilities: installed, maintained & used; test strips	1	0.5	0				
47	In	Out			Non-food contact surfaces clean	1	0.5	0				
Physical Facilities (.2654, .2655, .2656)												
48	In	Out	N/A		Hot & cold water available; adequate pressure	2	1	0				
49	In	Out			Plumbing installed; proper backflow devices	2	1	0				
50	In	Out			Sewage & waste water properly disposed	2	1	0				
51	In	Out	N/A		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0				
52	In	Out			Garbage & refuse properly disposed; facilities maintained							
53	In	Out			Physical facilities installed, maintained & clean	1	0.5	0				
54	In	Out			Meets ventilation & lighting requirements; designated areas used	1	0.5	0				
					TOTAL DEDUCTIONS:							

Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp

Notes:_____
_____
_____