## Retail Food Establishment Inspection Report

<table>
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<tr>
<th>San Code</th>
<th>Date</th>
<th>Time In</th>
<th>Time Out</th>
<th>Establishment Number</th>
<th>Permit Number</th>
<th>Risk Category</th>
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### Purpose of Inspection:

- 1-Compliance
- 2-Routine
- 3-Field Investigation
- 4-Visit
- 5-Other

### Establishment:

- Owner:

### Physical Address:

- Zip:
- Phone: (   )

### Food Temperature/Time Requirements

<table>
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<tr>
<th>Item/Location/Temperature</th>
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1. Proper Cooling for Cooked/Prepared Food
2. Cold Hold (41 degrees Fahrenheit /45 degrees Fahrenheit)
3. Hot Hold (135 degrees Fahrenheit)
4. Proper Cooking Temperatures
5. Rapid Reheating (165 degrees Fahrenheit in 2 Hrs)

### Personnel/Handling/Source Requirements

<table>
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6. Personnel with Infections Restricted/Excluded
7. Proper/Adequate Handwashing
8. Good Hygienic Practices (Eating/Drinking/Smoking/Other)
9. Approved Source/Labeling
10. Sound Condition
11. Proper Handling of Ready-To-Eat Foods
12. Cross-contamination of Raw/Cooked Foods/Other
13. Approved Systems (HACCP Plans/Time as Public Health Control)
14. Water Supply – Approved Sources/Sufficient Capacity/Hot and Cold Under Pressure

### Facility and Equipment Requirements

<table>
<thead>
<tr>
<th>Item/Equipment Requirement</th>
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15. Equipment Adequate to Maintain Product Temperature
16. Handwash Facilities Adequate and Accessible
17. Handwash Facilities with Soap and Towels
18. No Evidence of Insect Contamination
19. No Evidence of Rodents/Other Animals
20. Toxic Items Properly Labeled/Stored/Used
21. Manual/Mechanical Warewashing and Sanitizing at (   )ppm/temperature
22. Manager Demonstration of Knowledge/Certified Food Manager
23. Approved Sewage/Wastewater Disposal System, Proper Disposal
24. Thermometers Provided/Accurate/Properly Calibrated (±2 degrees Fahrenheit)
25. Food Contact Surfaces of Equipment and Utensils Cleaned/Sanitized/Good Repair
26. Posting of Consumer Advisories (Heimlich/Disclosure/Reminder/Buffet Plate)
27. Food Establishment Permit

### Subtotal Other Violations

- Require Corrective Action, Not to Exceed 90 Days or the Next Inspection, Whichever Comes First

### Total Inspected by:

- Print:

### F/U Yes/No

- Received by:

<table>
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<tr>
<th>Subtotal</th>
<th>5pt</th>
<th>4pt</th>
<th>3pt</th>
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Form E-3 (3/06)
Corrective Actions to Ensure Safe Food

Item No.

1 Cooling
   • PHF/TCS* food cooled from 135° F to 70° F more than 2 hours OR 135° F to 41° F (45° F) more than 6 hours; OR prepared food cooled to 41° F (45° F) more than 4 hours:
         Action: Voluntary destruction, rapid reheating of cooked foods if less than 4 hours

2 Cold Hold
   • PHF/TCS food held above 41° F (45° F) more than 4 hours:
         Action: Voluntary destruction

   • PHF/TCS food held above 41° F (45° F) less than 4 hours:
         Action: Rapid cool (e.g. ice bath)

3 Hot Hold
   • PHF/TCS food held below 135° F more than 4 hours:
         Action: Voluntary destruction

   • PHF/TCS food held below 135° F less than 4 hours:
         Action: Rapid reheat to 165° F or more

4 Cooking
   • PHF/TCS food undercooked:
         Action: Re-cook to proper temperature

5 Rapid Reheating
   • Cold PHF/TCS food improperly reheated:
         Action: Reheat rapidly to 165° F

7 Handwashing
   • Food employees observed not washing hands:
         Action: Instruct employees to wash hands as specified in the Rules.

9, 10 Approved Source/Sound Condition
   • Foods from unapproved sources/unsound condition:
         Action: Voluntary destruction

11 Proper Handling of Ready-to-Eat Foods
   • Employee did not properly wash and sanitize hands before touching ready-to-eat food with bare hands:
         Action: Voluntary destruction

12 Cross-Contamination of Raw/Cooked Foods
   • Ready-To-Eat food contaminated by raw PHF/TCS food:
         Action: Voluntary destruction of ready-to-eat foods

14 Water Supply
   • Facility does not have water for washing hands, preparing food, or cleaning equipment/utensils:
         Action: Voluntary suspension of food preparation

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