Food Establishment Inspection Report

Washington State Department of Health

FOR OFFICE USE ONLY

EMAIL

NAME OF ESTABLISHMENT	ADDRESS OR LOCATION	CITY

MEALS SERVED B L D C O

MEALS OBSERVED B L D C O

PURPOSE OF INSPECTION: ☐ ROUTINE ☐ PREOPERATIONAL ☐ REINSPECTION ☐ ILLNESS INVESTIGATION ☐ TEMPORARY ☐ COMPLAINT ☐ OTHER:

ESTABLISHMENT TYPE

RISK CATEGORY

DATE	TIME IN	ELAPSED TIME	TOTAL POINTS	RED POINTS	REPEAT RED		PHONE

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
	Demonstration of Knowledge				
1	IN OUT	PIC certified by accredited program, or compliance with Code, or correct answers	☐	☐	5
2	IN OUT	Food worker cards current for all food workers; new food workers trained	☐	☐	5
	Employee Health				
3	IN OUT	Proper ill worker and conditional employee practices; no ill workers present; proper reporting of illness	☐	☐	25
	Preventing Contamination by Hands				
4	IN OUT N/O	Hands washed as required	☐	☐	25
5	IN OUT N/A N/O	Proper barriers used to prevent bare hand contact with ready to eat foods	☐	☐	25
6	IN OUT	Adequate handwashing facilities	☐	☐	10
	Approved Source, Wholesome, Not Adulterated				
7	IN OUT	Food obtained from approved source	☐	☐	15
8	IN OUT	Water supply, ice from approved source	☐	☐	
9	IN OUT N/A N/O	Proper washing of fruits and vegetables	☐	☐	10
10	IN OUT	Food in good condition, safe, and unadulterated; approved additives	☐	☐	10
11	IN OUT	Proper disposition of returned, previously served, unsafe, or contaminated food	☐	☐	10
12	IN OUT N/A N/O	Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish	☐	☐	5
	Protection from Cross Contamination				
13	IN OUT N/A N/O	Food contact surfaces and utensils used for raw meat thoroughly cleaned and sanitized; no cross contamination	☐	☐	15
14	IN OUT N/A N/O	Raw meats below or away from ready to eat food; species separated	☐	☐	5
15	IN OUT N/A N/O	Proper handling of pooled eggs	☐	☐	5

#	Compliance Status		CDI	R	PTS
	Potentially Hazardous Food Time and Temperature				
16	IN OUT N/A N/O	Proper cooling procedures	☐	☐	25
17	IN OUT N/A N/O	Proper hot holding temperatures (5 pts if 130°F to 134°F)	☐	☐	25 (5)
18	IN OUT N/A N/O	Proper cooking time and temperature; proper use of non-continuous cooking	☐	☐	25
19	IN OUT N/A N/O	No room temperature storage; proper use of time as a control	☐	☐	25
20	IN OUT N/A N/O	Proper reheating procedures for hot holding	☐	☐	15
21	IN OUT N/A	Proper cold holding temperatures (5 pts if 42°F to 45°F)	☐	☐	10 (5)
22	IN OUT N/A	Accurate thermometer provided and used to evaluate temperature of PHF	☐	☐	5
	Consumer Advisory				
23	IN OUT N/A	Proper Consumer Advisory posted for raw or undercooked foods	☐	☐	5
	Highly Susceptible Populations				
24	IN OUT N/A	Pasteurized foods used as required; prohibited foods not offered	☐	☐	10
	Chemical				
25	IN OUT	Toxic substances properly identified, stored, used	☐	☐	10
	Conformance with Approved Procedures				
26	IN OUT N/A	Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures for non-continuous cooking	☐	☐	10
27	IN OUT N/A	Variance obtained for specialized processing methods (e.g., ROP)	☐	☐	10
				Red Points	

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.*

	Food Temperature Control	CDI	R	PTS
28	Food received at proper temperature	☐	☐	5
29	Adequate equipment for temperature control	☐	☐	5
30	Proper thawing methods used	☐	☐	3
	Food Identification			
31	Food properly labeled	☐	☐	5
	Protection from Contamination			
32	Insects, rodents, animals not present; entrance controlled	☐	☐	5
33	Potential food contamination prevented during delivery, preparation, storage, display	☐	☐	5
34	Wiping cloths properly used, stored; proper sanitizer	☐	☐	5
35	Employee cleanliness and hygiene	☐	☐	3
36	Proper eating, tasting, drinking, or tobacco use	☐	☐	3
	Proper Use of Utensil			
37	In-use utensils properly stored	☐	☐	3
38	Utensils, equipment, linens properly stored, used, handled	☐	☐	3
39	Single-use and single-service articles properly stored, used	☐	☐	3

	Utensils and Equipment	CDI	R	PTS
40	Food and nonfood surfaces properly used and constructed; cleanable	☐	☐	5
41	Warewashing facilities properly installed, maintained, used; test strips available and used	☐	☐	5
42	Food-contact surfaces maintained, cleaned, sanitized	☐	☐	5
43	Nonfood-contact surfaces maintained and clean	☐	☐	3
	Physical Facilities			
44	Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cross-connections	☐	☐	5
45	Sewage, wastewater properly disposed	☐	☐	5
46	Toilet facilities properly constructed, supplied, cleaned	☐	☐	3
47	Garbage, refuse properly disposed; facilities maintained	☐	☐	3
48	Physical facilities properly installed, maintained, cleaned; unnecessary person excluded from establishment	☐	☐	2
49	Adequate ventilation, lighting; designated areas used	☐	☐	2
50	Posting of permit; mobile establishment name easily visible	☐	☐	2
			Blue Points	

Use the following blank lines to write comments.

Person In Charge (Signature)	Person In Charge (Print Name)	Date	
Regulatory Authority (Signature)	Regulatory Authority (Print Name)	Follow up Needed?	Yes No

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TEMPERATURE OBSERVATIONS

Food	Location	Temp (°F)	Food	Location	Temp (°F)

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames specified.	Points

Comments

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