



# CITY OF HEDWIG VILLAGE

## Retail Food Establishment Inspection Report

Date: _____	Page <u>  </u> of <u>  </u>
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<b>Purpose of Inspection:</b>	<input type="checkbox"/> 1-Compliance	<input type="checkbox"/> 2-Routine	<input type="checkbox"/> 3-Field Investigation	<input type="checkbox"/> 4-Visit	<input type="checkbox"/> 5-Other	<b>TOTAL/SCORE</b>
Establishment Name: _____		Contact/Owner Name: _____		* Number of Repeat Violations: <u>  </u>		
				✓ Number of Violations COS: <u>  </u>		
Physical Address: _____			Phone: _____		Follow-up: Yes No (circle one)	

Compliance Status: **Out** = not in compliance **IN** = in compliance **NO** = not observed **NA** = not applicable **COS** = corrected on site **R** = repeat violation  
 Mark the appropriate points in the **OUT** box for each numbered item Mark '✓' a checkmark in appropriate box for **IN, NO, NA, COS** Mark an asterisk '\*' in appropriate box for **R**

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days											
Compliance Status					Compliance Status						
O U T	I N	N O	N A	C O S	R	O U T	I N	N O	N A	C O S	R
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
					1. Proper cooling time and temperature						12. Management, food employees and conditional employees, knowledge, responsibilities, and reporting
					2. Proper Cold Holding temperature(41°F/ 45°F)						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth
					3. Proper Hot Holding temperature(135°F)						<b>Preventing Contamination by Hands</b>
					4. Proper cooking time and temperature						14. Hands cleaned and properly washed/ Gloves used properly
					5. Proper reheating procedure for hot holding (165°F in 2 Hours)						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )
					6. Time as a Public Health Control; procedures & records						<b>Highly Susceptible Populations</b>
					<b>Approved Source</b>						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required
					7. Food and ice obtained from approved source, Food in good condition, safe, and unadulterated, parasite destruction						<b>Chemicals</b>
					8. Food Received at proper temperature						17. Food additives, approved and properly stored; Washing Fruits & Vegetables
					<b>Protection from Contamination</b>						18. Toxic substances properly identified, stored and used
					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						<b>Water/ Plumbing</b>
					10. Food contact surfaces and Returnables , Cleaned and Sanitized at _____ ppm/temperature						19. Water from approved source, Plumbing installed, proper backflow device
					11. Proper disposition of returned, previously served or reconditioned						20. Approved Sewage/Wastewater Disposal System, proper disposal

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days											
Compliance Status					Compliance Status						
O U T	I N	N O	N A	C O S	R	O U T	I N	N O	N A	C O S	R
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)						27. Proper cooling method used, Equipment Adequate to Maintain Product Temperature
					22. Food Handler/ no unauthorized persons/ personnel						28. Proper Date Marking and disposition
					<b>Safe Water, Recordkeeping and Food Package Labeling</b>						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips
					23. Hot and Cold Water available, adequate pressure, safe						<b>Permit Requirement, Prerequisite for Operation</b>
					24. Required records available (shellstock tags; parasite destruction), Packaged Food labeled						30. Food Establishment Permit (Current & Valid)
					<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>
					25. Compliance with Variance, Specialized Process, and HACCP plan, Variance obtained for specialized processing methods, manufacturer instructions						31. Adequate handwashing facilities Accessible and properly supplied, used
					<b>Consumer Advisory</b>						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used
					26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label						33. Warewashing Facilities, installed, maintained, used/ Service sink or curb cleaning facility provided

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First											
Compliance Status					Compliance Status						
O U T	I N	N O	N A	C O S	R	O U T	I N	N O	N A	C O S	R
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
					34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)
					35. Personal Cleanliness/eating, drinking or tobacco use						<b>Physical Facilities</b>
					36. Wiping Cloths, properly used and stored						42. Non-Food Contact surfaces clean
					37. Environmental contamination						43. Adequate ventilation and lighting; designated areas used
					38. Approved thawing method						44. Garbage and Refuse properly disposed; facilities maintained
					<b>Proper Use of Utensils</b>						45. Physical facilities installed, maintained, and clean
					39. Utensils, equipment, & linens, properly used, stored, dried, & handled/ In use utensils; properly used						46. Toilet Facilities, properly constructed, supplied, and clean
					40. Single-service & single-use articles; properly stored and used						47. Other Violations

Received by: _____ (signature)	Print: _____	Title: Person In Charge/ Owner
Inspected by: _____ (signature)	Print: Diana Neely	Cell: 281-352-0873