

DFS-208 Rev. 10/17 COMMONWEALTH OF KENTUCKY CABINET FOR HEALTH AND FAMILY SERVICES DEPARTMENT FOR PUBLIC HEALTH FOOD ESTABLISHMENT INSPECTION REPORT		PURPOSE OF INSPECTION										INSPECTION SCORE		FOLLOW-UP REQUIRED											
		REGULAR 1 <input type="checkbox"/> FOLLOW-UP 2 <input type="checkbox"/> COMPLAINT 3 <input type="checkbox"/>					SURVEY 4 <input type="checkbox"/> OTHER 5 <input type="checkbox"/>					FS1		Y N											
		ESTABLISHMENT NAME:		ADDRESS:					CITY/ZIP CODE:			CERTIFIED FOOD MANAGER													
INSPECTION DATE:		TIME IN: AM/PM			SANITARIAN #			PREVIOUS SCORE			NAME														
PERMIT #:		TIME OUT: AM/PM			RISK TYPE 1 <input type="checkbox"/> 2 <input type="checkbox"/> 3 <input type="checkbox"/> 4 <input type="checkbox"/>							EXP. DATE													
PROGRAM CODE:		Y N																							
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS																									
Risk factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public health interventions are control measures to prevent illness or injury.																									
Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item. Circle the appropriate point value for FS1 and/or R2																									
IN = in compliance OUT = not in compliance N/A = not applicable N/O = not observed FS1 = Food Service R2 = Retail																									
Compliance Status						FS1		R2		Compliance Status						FS1		R2							
Supervision						Protection from Contamination																			
1		IN	OUT	N/A	N/O	FS1	PERSON IN CHARGE PRESENT, DEMONSTRATES KNOWLEDGE, AND PERFORMS DUTIES				2	2	15		IN	OUT	N/A	N/O	FS1	Food separated and protected				2	2
2		IN	OUT	N/A	N/O	FS1	Certified food protection manager				1	1	16		IN	OUT	N/A	N/O	FS1	PROPER DISPOSITION OF RETURNED, PREVIOUSLY SERVED, RECONDITIONED AND UNSAFE FOOD				2	2
Employee Health						Time/Temperature Control for Safety																			
3		IN	OUT	N/A	N/O	FS1	MANAGEMENT, FOOD EMPLOYEE AND CONDITIONAL EMPLOYEE; KNOWLEDGE, RESPONSIBILITIES AND REPORTING				2	2	17		IN	OUT	N/A	N/O	FS1	Food stored covered				1	1
4		IN	OUT	N/A	N/O	FS1	PROPER USE OF RESTRICTION AND EXCLUSION				2	2	18		IN	OUT	N/A	N/O	FS1	FOOD-CONTACT SURFACES: CLEANED AND SANITIZED				3	3
5		IN	OUT	N/A	N/O	FS1	RESPONSE PROCEDURES FOR VOMITING AND DIARRHEAL EVENTS				2	2	19		IN	OUT	N/A	N/O	FS1	PROPER COOKING TIME AND TEMPERATURE				3	3
Good Hygienic Practices						Consumer Advisory																			
6		IN	OUT	N/A	N/O	FS1	PROPER EATING, TASTING, DRINKING, OR TOBACCO USE				2	2	20		IN	OUT	N/A	N/O	FS1	PROPER REHEATING PROCEDURES FOR HOT HOLDING				2	2
7		IN	OUT	N/A	N/O	FS1	NO DISCHARGE FROM EYES, NOSE OR THROAT				2	2	21		IN	OUT	N/A	N/O	FS1	PROPER COLD HOLDING TEMPERATURES				3	3
8		IN	OUT	N/A	N/O	FS1	HANDS CLEAN AND PROPERLY WASHED				3	3	22		IN	OUT	N/A	N/O	FS1	PROPER HOT HOLDING TEMPERATURES				3	3
9		IN	OUT	N/A	N/O	FS1	NO BAREHAND CONTACT WITH READY-TO-EAT FOODS OR APPROVED ALTERNATE METHOD FOLLOWED				2	2	23		IN	OUT	N/A	N/O	FS1	PROPER COOLING TIME AND TEMPERATURE				3	3
10		IN	OUT	N/A	N/O	FS1	Adequate hand washing facilities supplied and accessible				1	1	24		IN	OUT	N/A	N/O	FS1	TIME AS A PUBLIC HEALTH CONTROL: PROCEDURES AND RECORDS				2	2
11		IN	OUT	N/A	N/O	FS1	FOOD OBTAINED FROM APPROVED SOURCE				3	3	25		IN	OUT	N/A	N/O	FS1	PROPER DATE MARKING AND DISPOSITION				2	2
12		IN	OUT	N/A	N/O	FS1	FOOD RECEIVED AT PROPER TEMPERATURE				2	2	26		IN	OUT	N/A	N/O	FS1	CONSUMER ADVISORY PROVIDED FOR RAW & UNDERCOOKED FOODS				2	2
13		IN	OUT	N/A	N/O	FS1	FOOD IN GOOD CONDITION, SAFE, AND UNADULTERATED				2	2	Highly Susceptible Population												
14		IN	OUT	N/A	N/O	FS1	REQUIRED RECORDS, SHELLSTOCK TAGS, PARASITE DESTRUCTION				2	2	27		IN	OUT	N/A	N/O	FS1	PASTEURIZED FOOD USED: PROHIBITED FOODS NOT OFFERED				2	2
CHOKE SAVING TECHNIQUES POSTED AS REQUIRED BY KRS 217.285						Chemicals																			
<input type="checkbox"/> YES <input type="checkbox"/> NO						28						IN	OUT	N/A	N/O	FS1	FOOD ADDITIVES, APPROVED AND PROPERLY USED				2	2			
<input type="checkbox"/> YES <input type="checkbox"/> NO						29						IN	OUT	N/A	N/O	FS1	TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED				2	2			
<input type="checkbox"/> YES <input type="checkbox"/> NO						30						IN	OUT	N/A	N/O	FS1	COMPLIANCE WITH VARIANCE, SPECIALIZED PROCESS & HACCP PLAN				2	2			
GOOD RETAIL PRACTICES																									
Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.																									
Circle "OUT" if numbered item is not in compliance. Circle the appropriate point value for FS1 and/or R2 FS1 = Food Service R2 = Retail																									
Compliance Status						FS1		R2		Compliance Status						FS1		R2							
Safe Food and Water						Proper Use of Utensils																			
31		OUT	OUT	FS1	R2	PASTEURIZED EGG AND MILK PRODUCTS USED WHEN REQUIRED				2	2	44		OUT	OUT	FS1	R2	In-use utensils, properly stored				1	1		
32		OUT	OUT	FS1	R2	WATER AND ICE FROM AN APPROVED SOURCE				2	2	45		OUT	OUT	FS1	R2	Utensil, equipment and linens: properly stored, dried, handled				1	1		
33		OUT	OUT	FS1	R2	VARIANCE OBTAINED FOR SPECIALIZED PROCESSING METHODS				2	2	46		OUT	OUT	FS1	R2	Single use/single service articles: properly stored, used				1	1		
Food Temperature Control						GLOVES USED PROPERLY																			
34		OUT	OUT	FS1	R2	Proper cooling methods used; adequate equipment for temperature control				1	1	Utensils, Equipment and Vending													
35		OUT	OUT	FS1	R2	Plant food properly cooked for hot holding				1	1	48		OUT	OUT	FS1	R2	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used				2	2		
36		OUT	OUT	FS1	R2	Approved thawing methods used				1	1	49		OUT	OUT	FS1	R2	Ware washing facilities: installed, maintained, used, test strips				1	1		
37		OUT	OUT	FS1	R2	Thermometers provided and accurate				1	1	50		OUT	OUT	FS1	R2	Nonfood-contact surfaces clean				1	1		
Food Identification						Water, Plumbing and Waste																			
38		OUT	OUT	FS1	R2	Food properly labeled; original container				1	1	51		OUT	OUT	FS1	R2	Hot and cold water available; adequate pressure; plumbing maintained				1	1		
Prevention of Food Contamination						PLUMBING INSTALLED; PROPER BACKFLOW DEVICES																			
39		OUT	OUT	FS1	R2	Contamination prevented during food preparation, storage and display				1	1	52		OUT	OUT	FS1	R2	SEWAGE AND WASTEWATER PROPERLY DISPOSED				2	2		
40		OUT	OUT	FS1	R2	Personal cleanliness; hair restraints				1	1	Physical Facilities													
41		OUT	OUT	FS1	R2	Wiping cloths: properly used and stored				1	1	54		OUT	OUT	FS1	R2	Toilet facilities: properly constructed, supplied, cleaned				1	1		
42		OUT	OUT	FS1	R2	Washing fruits and vegetables				1	1	55		OUT	OUT	FS1	R2	Garbage/refuse properly disposed; facilities maintained				1	1		
Postings and Compliance						Physical facilities installed, maintained and clean																			
43		OUT	OUT	FS1	R2	Posted: Permit/Inspection/Hand washing				1	1	56		OUT	OUT	FS1	R2	Adequate ventilation and lighting				1	1		
E-mail address:						57						OUT	OUT	FS1	R2	INSECTS, RODENTS AND ANIMALS NOT PRESENT				2	2				
Date						Date																			
Received by (Signature)						Inspector (Signature)																			

