

COMMONWEALTH OF KENTUCKY
CABINET FOR HEALTH AND FAMILY SERVICES
DEPARTMENT FOR PUBLIC HEALTH
FOOD ESTABLISHMENT INSPECTION REPORT

REGULAR 1 FOLLOW-UP 2 COMPLAINT 3
SURVEY 4 OTHER 5

INSPECTION DATE: TIME IN: AM/PM SANITARIAN # PREVIOUS SCORE
PERMIT #: TIME OUT: AM/PM RISK TYPE 1 2 3 4 5

ESTABLISHMENT NAME: ADDRESS: CITY/ZIP CODE: CERTIFIED FOOD MANAGER: Y N
NAME: Y N
EXP. DATE: Y N
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 the appropriate compliance status (IN, OUT, N/A, N/O) for each numbered item.
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
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Supervision

IN	OUT	N/A	N/O	FS1	R2	PERSON IN CHARGE PRESENT, DEMONSTRATES KNOWLEDGE, AND PERFORMS DUTIES	FS1	R2	PROTECTION FROM CONTAMINATION
				2	2				Food separated and protected
				1	1	Certified food protection manager			PROPER DISPOSITION OF RETURNED, PREVIOUSLY SERVED, RECONDITIONED AND UNSAFE FOOD

Employee Health

IN	OUT	N/A	N/O	FS1	R2	MANAGEMENT, FOOD EMPLOYEE AND CONDITIONAL EMPLOYEE, KNOWLEDGE, RESPONSIBILITIES AND REPORTING	FS1	R2	FOOD-CONTACT SURFACES: CLEANED AND SANITIZED
				2	2				

Good Hygienic Practices

IN	OUT	N/A	N/O	FS1	R2	PROPER EATING, TASTING, DRINKING, OR TOBACCO USE	FS1	R2	PROPER COOKING TIME AND TEMPERATURE
				2	2				

Preventing Contamination by Hands

IN	OUT	N/A	N/O	FS1	R2	NO BARE HAND CONTACT WITH READY-TO-EAT FOODS OR APPROVED ALTERNATE METHOD FOLLOWED	FS1	R2	PROPER REHEATING PROCEDURES FOR HOT HOLDING
				2	2				

Approved Source

IN	OUT	N/A	N/O	FS1	R2	Adequate hand washing facilities supplied and accessible	FS1	R2	PROPER HOT HOLDING TEMPERATURES
				1	1				

Highly Susceptible Population

IN	OUT	N/A	N/O	FS1	R2	FOOD OBTAINED FROM APPROVED SOURCE	FS1	R2	PASTEURIZED FOOD USED: PROHIBITED FOODS NOT OFFERED
				3	3				

Chemicals

IN	OUT	N/A	N/O	FS1	R2	FOOD IN GOOD CONDITION, SAFE, AND UNADULTERATED	FS1	R2	FOOD ADDITIVES, APPROVED AND PROPERLY USED
				2	2				

Conformance with Approved Procedures

IN	OUT	N/A	N/O	FS1	R2	REQUIRED RECORDS, SHELLSTOCK TAGS, PARASITE DESTRUCTION	FS1	R2	TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED
				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.

Safe Food and Water

OUT	FS1	R2	PASTEURIZED EGG AND MILK PRODUCTS USED WHEN REQUIRED	FS1	R2	In-use utensils, properly stored	FS1	R2
				2	2			

Food Temperature Control

OUT	FS1	R2	WATER AND ICE FROM AN APPROVED SOURCE	FS1	R2	Utensil, equipment and linens: properly stored, dried, handled	FS1	R2
				2	2			

Water, Plumbing and Waste

OUT	FS1	R2	VARIANCE OBTAINED FOR SPECIALIZED PROCESSING METHODS	FS1	R2	Single use/single service articles: properly stored, used	FS1	R2
				2	2			

Utensils, Equipment and Vending

OUT	FS1	R2	Proper cooling methods used; adequate equipment for temperature control	FS1	R2	Nonfood-contact surfaces clean	FS1	R2
				1	1			

Food Identification

OUT	FS1	R2	Plant food properly cooked for hot holding	FS1	R2	Hot and cold water available; adequate pressure; plumbing maintained	FS1	R2
				1	1			

Prevention of Food Contamination

OUT	FS1	R2	Approved thawing methods used	FS1	R2	PLUMBING INSTALLED; PROPER BACKFLOW DEVICES	FS1	R2
				1	1			

Postings and Compliance

OUT	FS1	R2	Thermometers provided and accurate	FS1	R2	SEWAGE AND WASTEWATER PROPERLY DISPOSED	FS1	R2
				1	1			

Physical Facilities

OUT	FS1	R2	Contamination prevented during food preparation, storage and display	FS1	R2	Toilet facilities: properly constructed, supplied, cleaned	FS1	R2
				1	1			

Water, Plumbing and Waste

OUT	FS1	R2	Personal cleanliness; hair restraints	FS1	R2	Garbage/refuse properly disposed; facilities maintained	FS1	R2
				1	1			

Postings and Compliance

OUT	FS1	R2	Wiping cloths: properly used and stored	FS1	R2	Physical facilities installed, maintained and clean	FS1	R2
				1	1			

Postings and Compliance

OUT	FS1	R2	Washing fruits and vegetables	FS1	R2	Adequate ventilation and lighting	FS1	R2
				1	1			

Postings and Compliance

OUT	FS1	R2	Posted: Permit/Inspection/Hand washing	FS1	R2	INSECTS, RODENTS AND ANIMALS NOT PRESENT	FS1	R2
				1	1			

E-mail address:

Received by (Signature) _____ Date _____

Inspector (Signature) _____ Date _____