

CMI

Food Establishment Surveillance Report

Report # [redacted] Page 1 of 2

Establishment Name	Purpose of Visit	Date	Time	Time
EH Specialist Name	Phone	Email		
Manager/Person in Charge	Phone	Email		
Compliance Status	Follow Up	Follow Up	Imminent Health Hazard Present	NO

INSPECTION COMPLIANCE CRITERIA

Fully Compliant = No Violations
Substantially Compliant = 2 or less Risk Factor violations corrected onsite &/or 5 or less Retail Practice violations & No Imminent Health Hazards
Partially Compliant = 3 or more Risk Factor violations corrected onsite &/or 6 or more Retail Practice violations and No Imminent Health Hazards
Non-Compliant = One or more Risk Factor violations not corrected or an Imminent Health Hazard is present (Follow Up is Required)

Risk Factors Good Retail Practices Corrected Onsite During Visit Repeat/Recurring

I = In compliance O = Out of Compliance N/O = Not Observed N/A = Not Applicable C = Corrected on site during visit R = Repeat (Recurring) Violation

In/Out	#	Compliance Status	C	R	In/Out	#	Compliance Status	C	R
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RISK FACTORS AND INTERVENTIONS

In/Out	#	Compliance Status	C	R	In/Out	#	Compliance Status	C	R
Supervision									
	1	A. Assignment - Person in Charge (PIC) is Present							
		B. PIC certified, or PIC correctly responds and no risk factors							
		C. Duties of the PIC							
	2	Certified Food Protection Manager - One Supervisor at minimum							
Employee Health									
	3	Management & food employees knowledgeable/aware							
	4	Reporting, restriction, exclusion is proper							
	5	Stool/Vomitus Response Procedure							
Good Hygienic Practices									
	6	Proper eating, tasting, drinking, tobacco use							
	7	No discharge from eyes, nose & mouth							
Preventing Contamination by Hands									
	8	Hands clean & properly washed							
	9	No bare-hand contact of ready-to-eat (RTE) food							
	10	A. Handsinks; convenient & accessible							
		B. Handsink supplied; cleanser, towels, signage							
Approved Sources									
	11	A. Food from regulated firms; no home made / canned food. Eggs, milk, juice meet standards							
		B. Shellfish from ICSSL sources/No recreational fish used							
		C. Game animals and wild mushrooms approved							
	12	Food received at proper temperature							
	13	Food in good condition; safe & unadulterated							
Required Record-keeping - 90 Day Retention									
	14	A. Documentation of parasite destruction							
		B. Shellstock Tags							
Protection from Contamination									
	15	A. Raw animal foods separated from RTE foods							
		B. Raw TCS foods with different cooking temperatures separated							
		C. Food protected from environmental contamination sources							
	16	Food contact surfaces; cleaned & sanitized							
	17	A. After served to customer, food is not re-served							
		B. Discarding or reconditioning of unsafe food							
Cooking - Time/Temperature Controlled for Safety (TCS)									
	18	A. Raw eggs, broken on request, cooked to 145° F - 15 sec.							
		B. Comminuted fish, meat, game, pooled eggs cooked to 155° F - 15 sec.							
		C. Whole meat/formed roast cook to 130° F, 112 min or per chart							
		D. Rattles/injected/tenderized meats cooked to 155° F, 15 sec.							
		E. Poultry, stuffed meats, meat stuffing cooked to 165° F 15 sec.							
Cooking-Time/Temperature Controlled for Safety (TCS)									
		F. Wild game animals cooked to 165° F, 15 sec.							
		G. Surfaces of whole muscle intact beef steak cooked to 145° F							
	18	H. Raw animal foods, cooked in microwave; rotated, covered, stirred, heated to 165° F, 2 minutes standing time							
		I. All other raw animal foods cooked to 145° F, 15 sec.							
		J. Non-continuous cooking process meets raw animal food limit							
Reheating - Time/Temperature Controlled for Safety (TCS)									
	19	A. Cooked/cooled; reheated to 165° F, 15 sec. - within 2 hrs							
		B. Reheat in microwave; to 165° F - 2 hrs							
		C. Commercially processed RTE; reheat - 135° F							
		D. Unsliced roasts; reheat per cooking chart							
Cooling - Time/Temperature Controlled for Safety (TCS)									
	20	A. Cooled from 135° F to 70° F in 2 hrs. 135° F to ≤ 41° F - 6 hrs							
		B. Cooled from ambient/chilled ingredients to ≤ 41° F - 4 hours							
		C. Received milk/shellfish ≤ 41° F in 4 hours.							
		D. Untreated eggs in refrigerator at 45° F							
Hot Holding - Time/Temperature Controlled for Safety (TCS)									
	21	A. TCS food maintained at ≥ 135° F							
		B. Whole roast held at ≥ 130° F							
Cold Holding - Time/Temperature Controlled for Safety (TCS)									
	22	A. TCS food maintained at ≤ 41° F							
		B. Untreated eggs stored at ≤ 45° F							
Date Marking and Disposition									
	23	A. Date Marking of RTE TCS food							
		B. Discarding of TCS food held > 7 days							
	24	Time as a control; records available, procedures followed							
	25	Consumer advisory; raw/undercooked animal foods							
Highly Susceptible Populations									
	26	A. No packaged juice or beverage with a warning label							
		B. Only pasteurized eggs if served undercooked or combined							
		C. No serving of raw or partially cooked animal food or sprouts							
		D. No foods re-served							
Colorings - Additives - Toxics									
	27	Coloring & additives; approved & used properly							
	28	A. Toxic materials labeled, stored, used							
		B. Toxics for retail sale; properly stored							
Approved Procedures									
	29	A. ROP with no variance; no approved HACCP plan							
		B. Operating with approved variance/ HACCP plan							
		C. Juice; treated under HACCP plan - labeled							

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Food Establishment Surveillance Report

Report # [REDACTED]

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Establishment Name		Date	
In/Out #	Compliance Status	In/Out #	Compliance Status

GOOD RETAIL PRACTICES

Safe Food & Water				Proper use of Utensils			
30	N/A	Pasteurized eggs used where required		43	/	In use utensils; properly used and stored	
31	/	Water & ice from approved sources		44	/	Utensils, equipment, linen; stored, dried, handled	
32	N/A	Variance obtained for special processing methods		45	/	Single service & single use; stored, used, handled	
Food Temperature Control				Utensils - Equipment - Vending			
33	/	Cooling methods; adequate equipment for temperature control		46	/	Slash resistant/cloth gloves used properly	
34	/	Plant food properly cooked for hot holding		47	/	Equipment surfaces; properly designed, used	
35	/	Approved thawing methods used		48	/	Warewashing; installed, maintained, used, test strips	
36	/	Thermometers provided, adequate, and conspicuous		49	/	Non-food contact surfaces clean	
Food Identification				Physical Facilities			
37	/	Food properly labeled, original container		50	/	Hot & cold water available, adequate pressure	
Prevention of Contamination				Compliance with Agency Requirements			
38	/	Insects, rodents, animals not present		51	/	Plumbing installed; proper backflow devices	
39	/	Contamination prevented during prep, storage, display		52	/	Sewage & wastewater properly disposed	
40	/	Personnel; clean, no jewelry, hair restraints		53	/	Toilet facilities; constructed, supplied, cleaned	
41	/	Wiping clothes; properly stored and used		54	/	Garbage & refuse; disposed, facilities maintained	
42	/	Washing of fruits & vegetables		55	/	Physical facilities; installed, maintained in good repair, clean	
				56	/	Ventilation & lighting adequate - employee areas used	
				57	/	Compliance with NASA/NPR/KNPRI/AFI Requirements	

Temperature/Equipment Observations

TCS Food Product or Equipment Checked	°F	TCS Food Product or Equipment Checked	°F
Coaster - reach in cooler	38		
Biscuits - reach in cooler	40		
Lettuce - reach in cooler	41		
Pico - deli cooler	38		
Shredded Cheese deli unit	41		
All other TCS foods frozen			
no hot holding @ time of inspection			

Observations and Corrective Actions

Imminent Health Hazards and Conditions Warranting Closure: As specified in Chapter 8-404.11 of the Food Code, food operations must be discontinued if an IMMINENT HEALTH HAZARD exists because of an emergency such as a fire, flood, extended interruption of electrical or water service, SEWAGE backup, misuse of POISONOUS OR TOXIC MATERIALS, onset of an apparent foodborne illness outbreak, gross insanitary occurrence or condition, or other circumstance that may endanger public health. The person in charge shall immediately notify the regulatory authority when an imminent hazard occurs.

NO VIOLATIONS

Quat Sanitizer 200 ppm

Manager/PIC Name (Type/Print)	Manager/PIC Signature	Date
Specialist Name (Type/Print)	Specialist Signature	Date

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Food Establishment Surveillance Report

Establishment Name	Purpose of Visit	Time	Time Enc.
EH Specialist Name	Phone	Email	
Manager/Person in Charge	Phone	Email	
Compliance Status	Follow Up <i>No</i>	Follow Up Date <i>N/A</i>	Imminent Health Hazard Present <i>No</i>

INSPECTION COMPLIANCE CRITERIA

Fully Compliant = No Violations
Substantially Compliant = 2 or less Risk Factor violations corrected onsite &/or 5 or less Retail Practice violations & No Imminent Health Hazards
Partially Compliant = 3 or more Risk Factor violations corrected onsite &/or 6 or more Retail Practice violations and No Imminent Health Hazards
Non-Compliant = One or more Risk Factor violations not corrected or an Imminent Health Hazard is present (Follow Up is Required)

Risk Factors *0* Good Retail Practices *1* Corrected Onsite During Visit *0* Repeat/Recurring *0*

I = In compliance O = Out of Compliance N/O = Not Observed N/A = Not Applicable C = Corrected on site during visit R = Repeat (Recurring) Violation

In/Out	#	Compliance Status	C	R	In/Out	#	Compliance Status	C	R
RISK FACTORS AND INTERVENTIONS									
Supervision					Cooking-Time/Temperature Controlled for Safety (TCS)				
	<i>I</i>	A. Assignment - Person in Charge (PIC) is Present			<i>NA</i>	F. Wild game animals cooked to 165° F, 15 sec.			
		B. PIC certified, or PIC correctly responds and no risk factors				G. Surfaces of whole muscle intact beef steak cooked to 145° F			
		C. Duties of the PIC				H. Raw animal foods, cooked in microwave; rotated, covered, stirred, heated to 165° F, 2 minutes standing time			
	<i>I</i>	Certified Food Protection Inspector (CFPI) or State minimum				I. All other raw animal foods cooked to 145° F, 15 sec.			
Employee Health					Reheating - Time/Temperature Controlled for Safety (TCS)				
	<i>I</i>	Management & food employees knowledgeable/aware			<i>NA</i>	A. Cooked/cooled; reheated to 165° F, 15 sec. - within 2 hours			
		Reporting, restriction, exclusion is proper			<i>NA</i>	B. Reheat in microwave; to 165° F - 2 hrs			
	<i>I</i>	Stool/Vomitus Response Procedure			<i>NA</i>	C. Commercially processed RTE; reheat - 135° F			
Good Hygienic Practices						D. Unsliced roasts; reheat per cooking chart			
	<i>I</i>	Proper eating, tasting, drinking, tobacco use			<i>NA</i>	Cooling - Time/Temperature Controlled for Safety (TCS)			
	<i>I</i>	No discharge from eyes, nose & mouth			<i>NA</i>	A. Cooled from 135° F to 70° F in 2 hrs. 135° F to ≤ 41° F - 6 hrs			
Preventing Contamination by Hands						B. Cooled from ambient/chilled ingredients to ≤ 41° F - 4 hours			
	<i>I</i>	Hands clean & properly washed			<i>I</i>	C. Received milk/shellfish ≤ 41° F in 4 hours			
		No bare-hand contact of ready-to-eat (RTE) food			<i>NO</i>	D. Untreated eggs in refrigerator at 45° F			
	<i>I</i>	A. Handsinks; convenient & accessible			<i>NA</i>	Hot Holding - Time/Temperature Controlled for Safety (TCS)			
	<i>I</i>	B. Handsink supplied; cleanser, towels, signage			<i>I</i>	A. TCS food maintained at ≥ 135° F			
Approved Sources						B. Whole roast held at ≥ 130° F			
	<i>I</i>	A. Food from regulated firms; no home made / canned food. Eggs, milk, juice meet standards			<i>NA</i>	Cold Holding - Time/Temperature Controlled for Safety (TCS)			
	<i>I</i>	B. Shellfish from ICSSL sources/No recreational fish used			<i>I</i>	A. TCS food maintained at ≤ 41° F			
	<i>NA</i>	C. Game animals and wild mushrooms approved			<i>NA</i>	B. Untreated eggs stored at ≤ 45° F			
	<i>NO</i>	Food received at proper temperature			Date Marking and Disposition				
	<i>I</i>	Food in good condition; safe & unadulterated			<i>I</i>	A. Date Marking of RTE TCS food			
Required Record-keeping - 90 Day Retention						B. Discarding of TCS food held > 7 days			
	<i>NA</i>	A. Documentation of parasite destruction			<i>I</i>	Time as a control; records available, procedures followed			
	<i>I</i>	B. Shellstock Tags			<i>NA</i>	Consumer advisory; raw/undercooked animal foods			
Protection from Contamination						Highly Susceptible Populations			
	<i>NA</i>	A. Raw animal foods separated from RTE foods			<i>NA</i>	A. No packaged juice or beverage with a warning label			
	<i>NA</i>	B. Raw TCS foods with different cooking temperatures separated				B. Only pasteurized eggs if served undercooked or combined			
	<i>I</i>	C. Food protected from environmental contamination sources				C. No serving of raw or partially cooked animal food or sprouts			
	<i>I</i>	Food contact surfaces; cleaned & sanitized				D. No foods re-served			
	<i>I</i>	A. After served to customer, food is not re-served			Colorings - Additives - Toxics				
	<i>I</i>	B. Discarding or reconditioning of unsafe food			<i>NA</i>	Coloring & additives; approved & used properly			
Cooking - Time/Temperature Controlled for Safety (TCS)						A. Toxic materials labeled, stored, used			
	<i>NA</i>	A. Raw eggs, broken on request, cooked to 145° F - 15 sec.			<i>NA</i>	B. Toxics for retail sale; properly stored			
	<i>I</i>	B. Comminuted fish, meat, game, pooled eggs cooked to 155° F - 15 sec.			Approved Procedures				
	<i>I</i>	C. Whole meat/former roast cook to 130° F, 112 min or per chart			<i>NA</i>	A. ROP with no variance; no approved HACCP plan			
	<i>I</i>	D. Ratites/injected/tenderized meats cooked to 155° F, 15 sec.			<i>I</i>	B. Operating with approved variance/ HACCP plan			
	<i>I</i>	E. Poultry, stuffed meats, meat stuffing cooked to 165° F 15 sec.			<i>I</i>	C. Juice; treated under HACCP plan - labeled			

Just to order 10/2/22 see note p.2

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Food Establishment Surveillance Report

Report #

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Establishment Name _____ Date _____

In/Out # _____ Compliance Status _____ C R In/Out # _____ Compliance Status _____ C R

GOOD RETAIL PRACTICES

Safe Food & Water				Proper use of Utensils			
30	NA	Pasteurized eggs used where required		43	I	In use utensils; properly used and stored	
31	I	Water & Ice from approved sources		44	I	Utensils, equipment, linen; stored, dried, handled	
32	NA	Variance obtained for special processing methods		45	I	Single service & single use; stored, used, handled	
Food Temperature Control				Utensils - Equipment - Vending			
33	I	Cooling methods; adequate equipment for temperature control		47	I	Equipment surfaces; properly designed, used	
34	NA	Plant food properly cooked for hot holding		48	I	Warewashing; installed, maintained, used, test strips	
35	I	Approved thawing methods used		49	I	Non-food contact surfaces clean	
36	I	Thermometers provided, adequate, and conspicuous		Physical Facilities			
Food Identification				50	I	Hot & cold water available, adequate pressure	
37	I	Food properly labeled, original container		51	I	Plumbing installed; proper backflow devices	
Prevention of Contamination				52	I	Sewage & wastewater properly disposed	
38	I	Insects, rodents, animals not present		53	I	Toilet facilities; constructed; supplied, cleaned	
39	I	Contamination prevented during prep, storage, display		54	I	Garbage & refuse; disposed, facilities maintained	
40	O	Personnel; clean, no jewelry, hair restraints		55	I	Physical facilities; installed, maintained in good repair, clean	
41	I	Wiping clothes; properly stored and used		56	I	Ventilation & lighting adequate - employee areas used	
42	I	Washing of fruits & vegetables		Compliance with Agency Requirements			
				57	I	Compliance with NASA/NPR/KNPRI/AFI Requirements	

Temperature/Equipment Observations

TCS Food Product or Equipment Checked	°F	TCS Food Product or Equipment Checked	°F
Cold holding / lift - top deli		Cold holding 1 - deli	
Pico Shred cabbage 40-41	40-41	Right: Cheese, pickled lobster 38-41	38-41
lobster meat		Note: 45°F - pickled - placed in freezer	
bottom section		Left: bread, non-tes drinks only	
Pico	41		
Hot holding wells			
clam chowder 147-162	147-162	wiping cloth quat ammonia @ 300 ppm	
lobster bisque			

Observations and Corrective Actions

Imminent Health Hazards and Conditions Warranting Closure: As specified in Chapter 8-404.11 of the Food Code, food operations must be discontinued if an IMMINENT HEALTH HAZARD exists because of an emergency such as a fire, flood, extended interruption of electrical or water service, SEWAGE backup, misuse of POISONOUS OR TOXIC MATERIALS, onset of an apparent foodborne illness outbreak, gross insanitary occurrence or condition, or other circumstance that may endanger public health. The person in charge shall immediately notify the regulatory authority when an imminent hazard occurs.

Excellent today!! 😊

Note:

We talked about writing
 - lime pickled + 4 hrs.
 if onboard after arrival
 11 bag of 5)
 use freezer or more
 ice to chill.
 Want to avoid hair loss
 in food's possibility.

(40) 1 employee full beard to
 be covered - smood, net
 or shared to 5 o'clock shadows.

Manager/PIC Name (Type/Print) _____ Manager Signature _____ Date _____

Specialist Name (Type/Print) _____ Specialist Signature _____

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Food Establishment Surveillance Report

Report #

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Establishment Name	Purpose of Visit	Time Start	Time End
EH Specialist Name	Phone	Email	
Manager/PIC in Charge	Phone	Email	
Compliance Status	Follow Up	Follow Up Date	Imminent Health Hazard Present

Fully Compliant = No Violations
 Substantially Compliant = 2 or less Risk Factor violations corrected onsite &/or 5 or less Retail Practice violations
 Partially Compliant = 3 or more Risk Factor violations corrected onsite &/or 6 or more Retail Practice violations and No Imminent Health Hazards
 Non-Compliant = One or more Risk Factor violations not corrected or an Imminent Health Hazard is present (Follow Up is Required)

(CPFM needed) Received email 12:31 + copy of asst's CPFM Breach letter

Risk Factors | Good Retail Practices 2 | Corrected Onsite During Visit | Repeat/Recurring 0

I = In compliance O = Out of Compliance N/O = Not Observed N/A = Not Applicable C = Corrected on site during visit R = Repeat (Recurring) Violation

In/Out	#	Compliance Status	C	R	In/Out	#	Compliance Status	C	R
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RISK FACTORS AND INTERVENTIONS

Supervision				Cooking-Time/Temperature Controlled for Safety (TCS)			
1	I	A. Assignment - Person in Charge (PIC) is Present		18	NA	F. Wild game animals cooked to 165° F, 15 sec.	
		B. PIC certified, or PIC correctly responds and no risk factors				G. Surfaces of whole muscle intact beef steak cooked to 145° F	
		C. Duties of the PIC				H. Raw animal foods, cooked in microwave; rotated, covered, stirred, heated to 165° F, 2 minutes standing time	
2	↓	Certified Food Protection Manager - One Supervisor at minimum				I. All other raw animal foods cooked to 145° F, 15 sec.	
Employee Health				Reheating - Time/Temperature Controlled for Safety (TCS)			
3	I	Management & food employees knowledgeable/aware		19	NA	A. Cooked/cooled; reheated to 165° F, 15 sec. - within 2 hours	
4		Reporting, restriction, exclusion is proper				B. Reheat in microwave; to 165° F - 2 hrs	
5	↓	Stool/Vomitus Response Procedure				C. Commercially processed RTE; reheat - 135° F	
Good Hygienic Practices				Cooling - Time/Temperature Controlled for Safety (TCS)			
6	I	Proper eating, tasting, drinking, tobacco use		20	NA	A. Cooled from 135° F to 70° F in 2 hrs. 135° F to ≤ 41° F - 6 hrs	
7	↓	No discharge from eyes, nose & mouth				B. Cooled from ambient/chilled ingredients to ≤ 41° F - 4 hours	
Preventing Contamination by Hands				Hot Holding - Time/Temperature Controlled for Safety (TCS)			
8	I	Hands clean & properly washed		21	I	A. TCS food maintained at ≥ 135° F	
9		No bare-hand contact of ready-to-eat (RTE) food				B. Whole roast held at ≥ 130° F	
10	↓	A. Handsinks; convenient & accessible		Cold Holding - Time/Temperature Controlled for Safety (TCS)			
		B. Handsink supplied; cleanser, towels, signage		22	O	A. TCS food maintained at ≤ 41° F	lobster
Approved Sources				Date Marking and Disposition			
11	I	A. Food from regulated firms; no home made / canned food. Eggs, milk, juice meet standards		23	I	A. Date Marking of RTE TCS food	
	I	B. Shellfish from ICSSL sources/No recreational fish used				B. Discarding of TCS food held > 7 days	
	NA	C. Game animals and wild mushrooms approved		24	NA	Time as a control, records available, procedures followed	
12	NO	Food received at proper temperature		25	↓	Consumer advisory; raw/undercooked animal foods	
13	I	Food in good condition; safe & unadulterated		Highly Susceptible Populations			
Required Record-keeping - 90 Day Retention				Colorings - Additives - Toxics:			
14	NA	A. Documentation of parasite destruction		27	NA	Coloring & additives; approved & used properly	
	↓	B. Shellstock Tags		28	I	A. Toxic materials labeled, stored, used	
Protection from Contamination				Approved Procedures			
15	I	A. Raw animal foods separated from RTE foods		29	NA	A. ROP with no variance; no approved HACCP plan	
	NA	B. Raw TCS foods with different cooking temperatures separated				B. Operating with approved variance/ HACCP plan	
	I	C. Food protected from environmental contamination sources				C. Juice; treated under HACCP plan - labeled	
16	I	Food contact surfaces; cleaned & sanitized		Cooking - Time/Temperature Controlled for Safety (TCS)			
17	↓	A. After served to customer, food is not re-served		18	NA	A. Raw eggs, broken on request, cooked to 145° F - 15 sec.	
		B. Discarding or reconditioning of unsafe food				B. Comminuted fish, meat, game, pooled eggs cooked to 155° F - 15 sec.	
						C. Whole meat/formed roast cook to 130° F, 112 min or per chart	
						D. Ratites/injected/tenderized meats cooked to 155° F, 15 sec.	
						E. Poultry, stuffed meats, meat stuffing cooked to 165° F 15 sec.	

Food Establishment Surveillance Report

Report # 5419

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Establishment Name [Redacted] Date [Redacted]
 In/Out # [Redacted] Compliance Status [Redacted] C R In/Out # [Redacted] Compliance Status [Redacted] C R

GOOD RETAIL PRACTICES

Safe Food & Water		Proper use of Utensils	
30	NA Pasteurized eggs used where required	43	I In use utensils; properly used and stored
31	I Water & Ice from approved sources	44	Utensils, equipment, linen; stored, dried, handled
32	NA Variance obtained for special processing methods	45	Single service & single use; stored, used, handled
Food Temperature Control		46	Slash resistant/cloth gloves used properly
33	I Cooling methods; adequate equipment for temperature control	Utensils - Equipment - Vending	
34	NA Plant food properly cooked for hot holding	47	Equipment surfaces; properly designed, used
35	I Approved thawing methods used	48	Warewashing; installed, maintained, used, test strips
36	I Thermometers provided, adequate, and conspicuous	49	Non-food contact surfaces clean
Food Identification		Physical Facilities	
37	I Food properly labeled, original container	50	Hot & cold water available, adequate pressure
Prevention of Contamination		51	Plumbing installed; proper backflow devices
38	I Insects, rodents, animals not present	52	Sewage & wastewater properly disposed
39	I Contamination prevented during prep, storage, display	53	Toilet facilities; constructed, supplied, cleaned
40	I Personnel; clean, no jewelry, hair restraints	54	Garbage & refuse; disposed, facilities maintained
41	I Wiping clothes; properly stored and used	55	Physical facilities; installed, maintained in good repair, clean
42	↓ Washing of fruits & vegetables	56	Ventilation & lighting adequate - employee areas used
		Compliance with Agency Requirements	
		57	V Compliance with NASA/NPR/KNPR/AFI Requirements

Temperature/Equipment Observations

TCS Food Product or Equipment Checked	°F	TCS Food Product or Equipment Checked	°F
<u>Left - top cold holding</u>		<u>Hot holding lobster, bisque</u>	<u>158-171</u>
<u>lobster, shred cabbage, diced tomato</u>	<u>39-41</u>	<u>clam chowder</u>	
<u>Cold holding 1-dk</u>			
<u>picked lobster * 41-42</u>			
<u>1 this morning</u>			
<u>per HGR</u>			
		<u>wiping cloths quat ammonia 400 ppm</u>	

Observations and Corrective Actions

Imminent Health Hazards and Conditions Warranting Closure: As specified in Chapter 8-404.11 of the Food Code, food operations must be discontinued if an IMMEDIATE HEALTH HAZARD exists because of an emergency such as a fire, flood, extended interruption of electrical or water service, SEWAGE backup, misuse of POISONOUS OR TOXIC MATERIALS, onset of an apparent foodborne illness outbreak, gross insanitary occurrence or condition, or other circumstance that may endanger public health. The person in charge shall immediately notify the regulatory authority when an imminent hazard occurs.

(22a) (33) (40) Employees please wear hair restraint, cover thick beards.
Measuring picked lobster in 2-plcs in 1-dk at 41-42. Per owner. This was picked prior to arrival today. All TCS in whole lobster tails ok - this is a cooling method issue. Allow adequate time to chill (4 hrs or less) prior to loading in reach-in & leaving commissary. Use shallow amounts - product no thicker than 4". Suggest - might be pre-processing as well.
Placed into freezer!

Manager/PIC Name (Type/Print)	Manager/PIC Signature	Date
Specialist Name (Type/Print)	Specialist Signature	Date

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Food Establishment Surveillance Report

Report #

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Establishment Name	Address	City	State	Zip	Date	Time Start	Time End
EH Specialist Name	Phone	Email					
Manager/Person in Charge	Phone	Email					
Compliance Status	Follow Up	Follow Up Date	Imminent Health Hazard Present				

INSPECTION COMPLIANCE CRITERIA

Fully Compliant = No Violations
Substantially Compliant = 2 or less Risk Factor violations corrected onsite &/or 5 or less Retail Practice violations & No Imminent Health Hazards
Partially Compliant = 3 or more Risk Factor violations corrected onsite &/or 6 or more Retail Practice violations and No Imminent Health Hazards
Non-Compliant = One or more Risk Factor violations not corrected or an Imminent Health Hazard is present (Follow Up is Required)

Risk Factors Good Retail Practices Corrected Onsite During Visit Repeat/Recurring

I = In compliance O = Out of Compliance N/O = Not Observed N/A = Not Applicable C = Corrected on site during visit R = Repeat (Recurring) Violation

In/Out	#	Compliance Status	C	R	In/Out	#	Compliance Status	C	R
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RISK FACTORS AND INTERVENTIONS

Supervision				Cooking-Time/Temperature Controlled for Safety (TCS)			
1	I	A. Assignment - Person in Charge (PIC) is Present		18	NA	F. Wild game animals cooked to 165° F, 15 sec.	
		B. PIC certified, or PIC correctly responds and no risk factors				G. Surfaces of whole muscle intact beef steak cooked to 145° F	
		C. Duties of the PIC				H. Raw animal foods, cooked in microwave; rotated, covered, stirred, heated to 165° F, 2 minutes standing time	
2	↓	Certified Food Protection Manager - One Supervisor at minimum			NO	I. All other raw animal foods cooked to 145° F, 15 sec.	
Employee Health				Reheating - Time/Temperature Controlled for Safety (TCS)			
3	I	Management & food employees knowledgeable/aware		19	NA	A. Cooked/cooled; reheated to 165° F, 15 sec. - within 2 hours	
4		Reporting, restriction, exclusion is proper			NA	B. Reheat in microwave; to 165° F - 2 hrs	
5	↓	Stool/Vomitus Response Procedure			NO	C. Commercially processed RTE; reheat - 135° F	
Good Hygienic Practices				Cooling - Time/Temperature Controlled for Safety (TCS)			
6	I	Proper eating, tasting, drinking, tobacco use		20	NO	A. Cooled from 135° F to 70° F in 2 hrs. 135° F to ≤ 41° F - 6 hrs	
7	↓	No discharge from eyes, nose & mouth			NO	B. Cooled from ambient/chilled ingredients to 41° F, 4 hours	
Preventing Contamination by Hands				Hot Holding - Time/Temperature Controlled for Safety (TCS)			
8	I	Hands clean & properly washed		21	I	A. TCS food maintained at ≥ 135° F	
9		No bare-hand contact of ready-to-eat (RTE) food			NA	B. Whole roast held at ≥ 130° F	
10	↓	A. Handsink; convenient & accessible		Cold Holding - Time/Temperature Controlled for Safety (TCS)			
		B. Handsink supplied; cleanser, towels, signage		22	I	A. TCS food maintained at ≤ 41° F	
Approved Sources				Date Marking and Disposition			
11	I	A. Food from regulated firms; no home made / canned food. Eggs, milk, juice meet standards		23	I	A. Date Marking of RTE TCS food	
	I	B. Shellfish from ICSSL sources/No recreational fish used			I	B. Discarding of TCS food held > 7 days	
	NA	C. Game animals and wild mushrooms approved		24	NA	Time as a control; records available, procedures followed	
12	NO	Food received at proper temperature		25	↓	Consumer advisory; raw/undercooked animal foods	
13	I	Food in good condition; safe & unadulterated		Highly Susceptible Populations			
Required Record-keeping - 90 Day Retention				Colorings - Additives - Toxics			
14	NA	A. Documentation of parasite destruction		27	NA	Coloring & additives; approved & used properly	
	↓	B. Shellstock Tags		28	I	A. Toxic materials labeled, stored, used	
Protection from Contamination				Approved Procedures			
15	I	A. Raw animal foods separated from RTE foods		29	NA	A. ROP with no variance; no approved HACCP plan	
	NA	B. Raw TCS foods with different cooking temperatures separated			↓	B. Operating with approved variance/ HACCP plan	
	I	C. Food protected from environmental contamination sources				C. Juice; treated under HACCP plan - labeled	
16	I	Food contact surfaces; cleaned & sanitized		Cooking - Time/Temperature Controlled for Safety (TCS)			
17	↓	A. After served to customer, food is not re-served		18	NA	A. Raw eggs, broken on request, cooked to 145° F - 15 sec.	
		B. Discarding or reconditioning of unsafe food			↓	B. Comminuted fish; meat, game, pooled eggs cooked to 155° F - 15 sec.	
Cooking - Time/Temperature Controlled for Safety (TCS)						C. Whole meat/formed roast cook to 130° F, 112 min or per chart	
					↓	D. Railites/injected/tenderized meats cooked to 155° F, 15 sec.	
					↓	E. Poultry, stuffed meats, meat stuffing cooked to 165° F 15 sec.	

Food Establishment Surveillance Report

Re: [REDACTED] Page 2 of 2

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Establishment Name: [REDACTED]				Date: [REDACTED]					
In/Out	#	Compliance Status	C	R	In/Out	#	Compliance Status	C	R

GOOD RETAIL PRACTICES

Safe Food & Water				Proper use of Utensils			
30	NA	Pasteurized eggs used where required		43	I	In use utensils; properly used and stored	
31	I	Water & Ice from approved sources		44		Utensils, equipment, linen; stored, dried, handled	
32	NA	Variance obtained for special processing methods		45		Single service & single use; stored, used, handled	
Food Temperature Control				Utensils - Equipment - Vending			
33	I	Cooling methods; adequate equipment for temperature control		46		Slash resistant/cloth gloves used properly	
34		Plant food properly cooked for hot holding		47		Equipment surfaces; properly designed, used	
35		Approved thawing methods used		48		Warewashing; installed, maintained, used, test strips	
36		Thermometers provided, adequate, and conspicuous		49		Non-food contact surfaces clean	
Food Identification				Physical Facilities			
37		Food properly labeled, original container		50		Hot & cold water available, adequate pressure	
Prevention of Contamination				51		Plumbing installed; proper backflow devices	
38		Insects, rodents, animals not present		52		Sewage & wastewater properly disposed	
39		Contamination prevented during prep, storage, display		53		Toilet facilities; constructed, supplied, cleaned	
40		Personnel; clean, no jewelry, hair restraints		54		Garbage & refuse; disposed; facilities maintained	
41		Wiping clothes; properly stored and used		55		Physical facilities; installed, maintained in good repair, clean	
42	I	Washing of fruits & vegetables		56		Ventilation & lighting adequate - employee areas used	
				Compliance with Agency Requirements			
				57	I	Compliance with NASA/NPR/KNPR/AFI Requirements	

Temperature/Equipment Observations

TCS Food Product or Equipment Checked	°F	TCS Food Product or Equipment Checked	°F
<i>Hot holding / soups, salads, cream, chowder, lobster bisque</i>	162-170	<i>1-des, freezer lobster</i>	40 (C)
<i>Cold holding deli picnic slaw, lobster (100lbs)</i>	39-41 (C)		
<i>Boilerm raw lobster pic</i>	39-40 (C)	<i>wiping cloths quat ammonia</i>	200 ppm (C)

Observations and Corrective Actions

Imminent Health Hazards and Conditions Warranting Closure: As specified in Chapter 8-404.11 of the Food Code, food operations must be discontinued if an IMMEDIATE HEALTH HAZARD exists because of an emergency such as a fire, flood, extended interruption of electrical or water service, SEWAGE backup, misuse of POISONOUS OR TOXIC MATERIALS, onset of an apparent foodborne illness outbreak, gross insanitary occurrence or condition, or other circumstance that may endanger public health. The person in charge shall immediately notify the regulatory authority when an imminent hazard occurs.

All great! No issues! 😊

Manager/PIC Name (Type, Print): [REDACTED]	Manager Signature: [REDACTED]
Specialist Name (Type/Print): [REDACTED]	Specialist Signature: [REDACTED]

OMS

Food Establishment Surveillance Report

Report # 120101-2190 Page 1 of 2

Establishment Name	Purpose of Visit	Date	Time	Time
EH Specialist Name	Phone	Email		
Manager/Person in Charge	Phone	Email		
Compliance Status	Follow Up	Follow Up Date	Imminent Health Hazard Present	

INSPECTION COMPLIANCE CRITERIA

Fully Compliant = No Violations
 Substantially Compliant = 2 or less Risk Factor violations corrected onsite &/or 5 or less Retail Practice violations & No Imminent Health Hazards
 Partially Compliant = 3 or more Risk Factor violations corrected onsite &/or 6 or more Retail Practice violations and No Imminent Health Hazards
 Non-Compliant = One or more Risk Factor violations not corrected or an Imminent Health Hazard is present (Follow Up is Required)

Risk Factors 0 Good Retail Practices 0 Corrected Onsite During Visit N/A Repeat/Recurring

I = In compliance O = Out of Compliance N/O = Not Observed N/A = Not Applicable C = Corrected on site during visit R = Repeat (Recurring) Violation

In/Out	#	Compliance Status	C	R	In/Out	#	Compliance Status	C	R
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RISK FACTORS AND INTERVENTIONS

Supervision				Cooking - Time/Temperature Controlled for Safety (TCS)			
1	I	A. Assignment - Person in Charge (PIC) is Present		18	NA	F. Wild game animals cooked to 165° F, 15 sec.	
		B. PIC certified, or PIC correctly responds and no risk factors				G. Surfaces of whole muscle intact beef steak cooked to 145° F	
		C. Duties of the PIC				H. Raw animal foods, cooked in microwave; rotated, covered, stirred, heated to 165° F, 2 minutes standing time	
2	↓	Certified Food Protection Manager - One Supervisor at minimum				I. All other raw animal foods cooked to 145° F, 15 sec.	
Employee Health				Reheating - Time/Temperature Controlled for Safety (TCS)			
3	I	Management & food employees knowledgeable/aware		19	NO	A. Cooked/cooled, reheated to 165° F, 15 sec. - within 2 hours	
4	↓	Reporting, restriction, exclusion is proper			NA	B. Reheat in microwave; to 165° F - 2 hrs	
5	↓	Stool/Vomitus Response Procedure			NA	C. Commercially processed RTE: reheat - 135° F	
Good Hygienic Practices				Cooling - Time/Temperature Controlled for Safety (TCS)			
6	I	Proper eating, tasting, drinking, tobacco use		20	NA	A. Cooled from 135° F to 70° F in 2 hrs. 135° F to ≤ 41° F - 6 hrs	
7	↓	No discharge from eyes, nose & mouth			NA	B. Cooled from ambient/chilled ingredients to ≤ 41° F - 4 hours	
Preventing Contamination by Hands				Hot Holding - Time/Temperature Controlled for Safety (TCS)			
8	I	Hands clean & properly washed		21	NA	A. TCS food maintained at ≥ 135° F	
9	↓	No bare-hand contact of ready-to-eat (RTE) food			NA	B. Whole roast held at ≥ 130° F	
10	↓	A. Handsinks; convenient & accessible B. Handsink supplied; cleanser, towels, signage		Cold Holding - Time/Temperature Controlled for Safety (TCS)			
Approved Sources				22	I	A. TCS food maintained at ≤ 41° F	
11	I	A. Food from regulated firms, no home made / canned food. Eggs, milk, juice meet standards			NA	B. Untreated eggs stored at ≤ 45° F	
	I	B. Shellfish from ICSSL sources/No recreational fish used		Date Marking and Disposition			
	NA	C. Game animals and wild mushrooms approved		23	I	A. Date Marking of RTE TCS food	
12	NO	Food received at proper temperature			I	B. Discarding of TCS food held > 7 days	
13	I	Food in good condition; safe & unadulterated		24	NA	Time as a control; records available, procedures followed	
Required Record-keeping - 90 Day Retention				25	↓	Consumer advisory, raw/undercooked animal foods	
14	NA	A. Documentation of parasite destruction		Highly Susceptible Populations			
	↓	B. Shellstock Tags		26	↓	A. No packaged juice or beverage with a warning label	
Protection from Contamination						B. Only pasteurized eggs if served undercooked or combined	
15	NA	A. Raw animal foods separated from RTE foods				C. No serving of raw or partially cooked animal food or sprouts	
	↓	B. Raw TCS foods with different cooking temperatures separated				D. No foods re-served	
	I	C. Food protected from environmental contamination sources		Colorings - Additives - Toxics			
16	I	Food contact surfaces; cleaned & sanitized		27	NA	Coloring & additives approved & used properly	
17	I	A. After served to customer, food is not re-served		28	I	A. Toxic materials labeled, stored, used	
	↓	B. Discarding or reconditioning of unsafe food			NA	B. Toxics for retail sale; properly stored	
Cooking - Time/Temperature Controlled for Safety (TCS)				Approved Procedures			
18	NA	A. Raw eggs, broken on request, cooked to 145° F - 15 sec		29	↓	A. ROP with no variance; no approved HACCP plan	
	↓	B. Comminuted fish meal game pooled eggs cooked to 155° F - 15 sec				B. Operating with approved variance/ HACCP plan	
		C. Whole meat/formed roast, cook to 130° F, 112 min or per chart				C. Juice, treated under HACCP plan - labeled	
		D. Rattles/injected/tenderized meats cooked to 155° F 15 sec					
		E. Poultry, stuffed meats, meat stuffing cooked to 165° F 15 sec					

Food Establishment Surveillance Report

Report # [redacted] Page 2 of 2

Establishment Name [redacted] Date [redacted]

In/Out # Compliance Status I C R In/Out # Compliance Status I C R

GOOD RETAIL PRACTICES

Safe Food & Water				Proper use of Utensils			
30	NA	Pasteurized eggs used where required		43	I	In use utensils; properly used and stored	
31	I	Water & Ice from approved sources		44		Utensils, equipment, linen; stored, dried, handled	
32	NA	Variance obtained for special processing methods		45		Single service & single use, stored, used, handled	
Food Temperature Control				Utensils - Equipment - Vending			
33	I	Cooling methods; adequate equipment for temperature control		47		Equipment surfaces; properly designed, used	
34	NO	Plant food properly cooked for hot holding		48		Warewashing; installed, maintained, used, test strips	
35	I	Approved thawing methods used		49		Non-food contact surfaces clean	
36	I	Thermometers provided, adequate, and conspicuous		Physical Facilities			
Food Identification				50		Hot & cold water available, adequate pressure	
37	I	Food properly labeled, original container		51		Plumbing installed; proper backflow devices	
Prevention of Contamination				52		Sewage & wastewater properly disposed	
38		Insects, rodents, animals not present		53		Toilet facilities; constructed, supplied, cleaned	
39		Contamination prevented during prep, storage, display		54		Garbage & refuse; disposed, facilities maintained	
40		Personnel; clean, no jewelry, hair restraints		55		Physical facilities; installed, maintained in good repair, clean	
41		Wiping clothes; properly stored and used		56		Ventilation & lighting adequate - employee areas used	
42		Washing of fruits & vegetables		Compliance with Agency Requirements			
				57		Compliance with NASA/NPR/KNPR/AFI Requirements	

Temperature/Equipment Observations

TCS Food Product or Equipment Checked	°F	TCS Food Product or Equipment Checked	°F
Chickadee - 12			
1 lb beef meat	39, 40	OK	
1 lb dried tomatoes	39, 40	OK	
Cabbage			
3 lobsters / Lobster legs	18, 160	OK	
2013 Food Code			
All frozen meat frozen.			

Observations and Corrective Actions

Imminent Health Hazards and Conditions Warranting Closure: As specified in Chapter 8-404.11 of the Food Code, food operations must be discontinued if an IMMEDIATE HEALTH HAZARD exists because of an emergency such as a fire, flood, extended interruption of electrical or water service, SEWAGE backup, misuse of POISONOUS OR TOXIC MATERIALS, onset of an apparent foodborne illness outbreak, gross insanitary occurrence or condition, or other circumstance that may endanger public health. The person in charge shall immediately notify the regulatory authority when an imminent hazard occurs.

All yes foods received packed, cooled (no missing) commercial.
 Note: Shaved 300 Lobster & packaged into 2 blocks -
 please play thru marks. Example: yesterday
 thank you! Ok, to operate. 1/15-21 (7 days)

Manager/PIC Name (Type/Print) [redacted] Manager/PIC Signature [redacted] Date [redacted]
 Specialist Name (Type/Print) [redacted] Specialist Signature [redacted] Date [redacted]