

BC1

Food Establishment Surveillance Report

Report # [redacted] Page 1

Establishment Name	Purpose	Time	Time
EH Specialist Name	Phone	Email	
Manager in Charge			
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 & 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 2 | 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	
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 <i>Gen. Depot</i>
	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. Ratites/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)	
18	F. Wild game animals cooked to 165° F, 15 sec. G. Surfaces of whole muscle intact beef steak cooked to 145° F 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. <i>bacon</i> 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 hours 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 <i>discard 1:30</i> B. Untreated eggs stored at ≤ 45° F

Date Marking and Disposition	
23	A. Date Marking of RTE TCS food
24	B. Discarding of TCS food held > 7 days
25	Time as a control; records available, procedures followed 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

BCI

Food Establishment Surveillance Report

Report #

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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	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 <i>design</i>
36	I 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 <i>generator</i>
42	Washing of fruits & vegetables	56	Ventilation & lighting adequate - employee areas used
		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
Hot holding / grill			
Portobello / grill	180-192		
Pulled pork (commercial)	140-150		
Mac & cheese	160-171		
Hot holding - dr. meat in <i>aluminum</i>	178		
<i>22A</i> Pulled pork commercial	182		
Ham 29-30			
<i>22A</i> frozen cooked chicken (frozen)			
<i>22A</i> commercial at 11:00 am			

** See note below 22A opened chicken, cheese, wilds lobster 43-48*

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.

22A At onset of inspection - generator would not start - TCS opened & portioned (above) were found 43-48°F. NASA assisted with start / there is no electric shore power available at HQ Site - even though this truck is equipped. Placed into freezer to quick chill. Have resolved next inspection please.

48 Warewashing Sink too small to accommodate steam table pans etc. Can't wash at home. Please use disposable pans with plan to install larger - deeper 3-sink

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

BC2

Food Establishment Surveillance Report

Report #

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Establishment Name	Purpose of Visit	Time	Time
EH Specialist Name	Phone	Email	
Manager/Person in Charge	Phone	Email	
Compliance Status	Follow Up: <i>Next routine</i>	Follow Up:	Imminent Health Hazard Present: <i>Corrected</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 *2*

Good Retail Practices

Corrected Onsite During Visit *2*

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

1	I	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	V	Certified Food Protection Manager - PIC or supervisor at minimum		
3	I	Management & food employees knowledgeable/aware		
4		Reporting, restriction, exclusion is proper		
5	V	Stool/Vomitus Response Procedure		

Good Hygienic Practices

6	I	Proper eating, tasting, drinking, tobacco use		
7	V	No discharge from eyes, nose & mouth		

Preventing Contamination by Hands

8	I	Hands clean & properly washed		
9		No bare-hand contact of ready-to-eat (RTE) food		
10	V	A. Handsinks; convenient & accessible		
		B. Handsink supplied; cleanser, towels, signage		

Approved Sources

11	I	A. Food from regulated firms; no home made / canned food. Eggs, milk, juice meet standards		
	NA	B. Shellfish from ICSSL sources/No recreational fish used		
	NA	C. Game animals and wild mushrooms approved		
12	NO	Food received at proper temperature		
13	I	Food in good condition; safe & unadulterated		

Required Record-keeping - 90 Day Retention

14	NA	A. Documentation of parasite destruction		
	V	B. Shellstock Tags		

Protection from Contamination

15	I	A. Raw animal foods separated from RTE foods <i>Shrimp</i>		
	NO	B. Raw TCS foods with different cooking temperatures separated		
	I	C. Food protected from environmental contamination sources		
16	I	Food contact surfaces; cleaned & sanitized		
17	V	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	NA	A. Raw eggs, broken on request, cooked to 145° F - 15 sec.		
	NA	B. Comminuted fish, meat, game, pooled eggs cooked to 155° F - 15 sec.		
	NO	C. Whole meat/formed roast cook to 130° F, 112 min <i>not done</i>		
	NA	D. Ratites/injected/tenderized meats cooked to 155° F, 15 sec.		
	NA	E. Poultry, stuffed meats, meat stuffing cooked to 165° F 15 sec.		

Cooking - Time/Temperature Controlled for Safety (TCS)

18	NA	F. Wild game animals cooked to 165° F, 15 sec.		
	NA	G. Surfaces of whole muscle intact beef steak cooked to 145° F		
	NA	H. Raw animal foods, cooked in microwave; rotated, covered, stirred, heated to 165° F, 2 minutes standing time		
	NO	I. All other raw animal foods cooked to 145° F, 15 sec.		
	NA	J. Non-continuous cooking process meets raw animal food limit		

Reheating - Time/Temperature Controlled for Safety (TCS)

19	NA	A. Cooked/cooled; reheated to 165° F, 15 sec. - within 2 hours		
	NA	B. Reheat in microwave; to 165° F - 2 hrs		
	NO	C. Commercially processed RTE; reheat - 135° F		
	NA	D. Unliced roasts; reheat per cooking chart		

Cooling - Time/Temperature Controlled for Safety (TCS)

20	NO	A. Cooled from 135° F to 70° F in 2 hrs. 135° F to ≤ 41° F - 6 hrs		
	NO	B. Cooled from ambient/chilled ingredients to ≤ 41° F - 4 hours		
	NA	C. Received milk/shellfish ≤ 41° F in 4 hours		
	NA	D. Untreated eggs in refrigerator at 45° F		

Hot Holding - Time/Temperature Controlled for Safety (TCS)

21	I	A. TCS food maintained at ≥ 135° F		
	NA	B. Whole roast held at ≥ 130° F		

Cold Holding - Time/Temperature Controlled for Safety (TCS)

22	NO	A. TCS food maintained at ≤ 41° F		
	NA	B. Untreated eggs stored at ≤ 45° F		

Date Marking and Disposition

23	I	A. Date Marking of RTE TCS food		
24	I	B. Discarding of TCS food held > 7 days		
25	V	Time as a control; records available, procedures followed		
		Consumer advisory; raw/undercooked animal foods		

Highly Susceptible Populations

26	NA	A. No packaged juice or beverage with a warning label		
	V	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	NA	Coloring & additives; approved & used properly		
28	NA	A. Toxic materials labeled, stored, used		
		B. Toxics for retail sale; properly stored		

Approved Procedures

29	NA	A. ROP with no variance; no approved HACCP plan		
	V	B. Operating with approved variance/ HACCP plan		
		C. Juice; treated under HACCP plan - labeled		

PREVIOUS EDITIONS ARE

BC2

Food Establishment Surveillance Report

Report #

Page 2 of 2

Establishment Name		Date
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	46	I Slash resistant/cloth gloves used properly
34	NA Plant food properly cooked or hot holding	47	I Equipment surfaces; properly designed, used
35	I Approved thawing methods used	48	I Warewashing; installed, maintained, used, test strips
36	I Thermometers provided, adequate, and conspicuous	49	I Non-food contact surfaces clean
Food Identification		Physical Facilities	
37	I Food properly labeled, original container	50	I Hot & cold water available, adequate pressure
Prevention of Contamination		51	I Plumbing installed; proper backflow devices
38	I Insects, rodents, animals not present	52	I Sewage & wastewater properly disposed
39	I Contamination prevented during prep, storage, display	53	I Toilet facilities; constructed, supplied, cleaned
40	I Personnel; clean, no jewelry, hair restraints	54	I Garbage & refuse; disposed, facilities maintained
41	I Wiping clothes; properly stored and used	55	I Physical facilities; installed, maintained in good repair, clean
42	I Washing of fruits & vegetables	56	I Ventilation & lighting adequate - employee areas used
		Compliance with Agency Requirements	
		Compliance with NASA/NPR/KNPR/AFI Requirements	

Temperature/Equipment Observations

TCS Food Product or Equipment Checked	°F	TCS Food Product or Equipment Checked	°F
Hot holding / Steam table pulled pork, mac-n-cheese	142-158 (OK)		
Hot holding / Grill gravy	150-153 (OK)		
Cold holding / 1-dr sliced ham	51*(ambient)	Rising with use - 2110°F	
	*55	Freezer parts	near refrigerator

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) Sliced deli hams in 1-dr reach-in refrigerator
 (47) not maintained at 41°F or below. Refrigerator is not keeping up cold due to high ambient in truck. Extremely hot! Operator freezes other TCS products so these are OK today. Put in freezer. Owner states adding alc.
 (28A) Chlorine sanitizer (cloths) @ 200ppm (50-100ppm is safe)

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

BC3

Food Establishment Surveillance Report

Report # [redacted] Page [redacted]

Establishment Name	Purpose of Visit	Date	Time	Time End
[redacted]	[redacted]	[redacted]	0945	1010
EH Specialist Name	Phone	Email		
[redacted]	[redacted]	[redacted]		
Manager/Person in Charge	Phone	Email		
[redacted]	[redacted]	[redacted]		
Compliance Status	Follow Up	Imminent Health Hazard Present		
[redacted]	[redacted]	[redacted]		

INSPECTION COMPLIANCE CRITERIA

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

BC 3

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	NA	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	O	Equipment surfaces; properly designed, used	
34		Plant food properly cooked for hot holding		48		Warewashing; installed, maintained, used, test strips	
35		Approved thawing methods used		49		Non-food contact surfaces clean	
36		Thermometers provided, adequate, and conspicuous		Physical Facilities			
Food Identification				50		Hot & cold water available, adequate pressure	
37		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	
41		Wiping clothes; properly stored and used		56		Ventilation & lighting adequate - employee areas used	
42		Washing of fruits & vegetables		57		Compliance with Agency Requirements	
						Compliance with NASA/NPR/KNPR/AFI Requirements	

no generator so
will have to
use freezer
on frozen
products
See
below

Temperature/Equipment Observations

TCS Food Product or Equipment Checked	°F	TCS Food Product or Equipment Checked	°F
1-dr reach-in freezer chicken (cooked & frozen by separate)	32-39 OK	Spray Mix 52 (put in freezer)	
Krabs Lobster (commercial)	38-39 OK	Freezes for transport	
Refrigerator meat & cheese (2nd time)	167 OK	on grill	

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.

137 Organic Spray mix measured above 41° (52°F). Transferred to freezer to quick chill. For transport please use freezer or back of reach-in with frozen products thawing packed around. TCS products must be kept at 41°F or below during transport.

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

BC 4

Food Establishment Surveillance Report

Report # 1425 Page 1 of 2

Establishment Name <u># 44055877 42019</u>	Purpose of Visit <u>40</u>	Date <u>12/18/19</u>	Time <u>12:00</u>
EH Specialist Name <u>[Redacted]</u>	Pho <u>[Redacted]</u>	Email <u>[Redacted]</u>	
Manager/Person in Charge <u>[Redacted]</u>	Pho <u>[Redacted]</u>	Email <u>[Redacted]</u>	
Compliance Status	Follow Up <u>No</u>	Follow Up Date <u>N/A</u>	Imminent Health Hazard Present <u>No</u>

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 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	I	Certified Food Protection Inspector One Step or Two Step minimum				I. All other raw animal foods cooked to 145° F, 15 sec.	
		Employee Health				J. Non-continuous cooking process meets raw animal food limit	
3	I	Management & food employees knowledgeable/aware					
4	I	Reporting, restriction, exclusion is proper					
5	I	Stool/Vomitus Response Procedure					
		Good Hygienic Practices					
6	I	Proper eating, tasting, drinking, tobacco use		19	NA	A. Cooked/cooled; reheated to 165° F, 15 sec. - within 2 hours	
7	I	No discharge from eyes, nose & mouth			NA	B. Reheat in microwave; to 165° F - 2 hrs	
		Preventing Contamination by Hands			NO	C. Commercially processed RTE; reheat - 135° F	
8	I	Hands clean & properly washed			NA	D. Unsliced roasts; reheat per cooking chart	good today 135 hold
9	I	No bare-hand contact of ready-to-eat (RTE) food			NA		
10	I	A. Handsinks; convenient & accessible		20	NA	A. Cooled from 135° F to 70° F in 2 hrs. 135° F to ≤ 41° F - 6 hrs	
		B. Handsink supplied; cleanser, towels, signage			NA	B. Cooled from ambient/chilled ingredients to ≤ 41° F - 4 hours	
		Approved Sources			NA	C. Received milk/shellfish ≤ 41° F in 4 hours	
11	I	A. Food from regulated firms; no home made / canned food. Eggs, milk, juice meet standards		21	I	A. TCS food maintained at ≥ 135° F	
		B. Shellfish from ICSSL sources/No recreational fish used			NA	B. Whole roast held at ≥ 130° F	
		C. Game animals and wild mushrooms approved					
12	NA	Food received at proper temperature		22	I	A. TCS food maintained at ≤ 41° F	
13	I	Food in good condition; safe & unadulterated			NA	B. Untreated eggs stored at ≤ 45° F	
		Required Record-keeping - 90 Day Retention					
14	NA	A. Documentation of parasite destruction		23	I	A. Date Marking of RTE TCS food	NA / 1 day use
		B. Shellstock Tags			I	B. Discarding of TCS food held > 7 days	held only
		Protection from Contamination		24	NA	Time as a control; records available, procedures followed	
15	NA	A. Raw animal foods separated from RTE foods		25	I	Consumer advisory; raw/undercooked animal foods	
		B. Raw TCS foods with different cooking temperatures separated					
		C. Food protected from environmental contamination sources					
16	I	Food contact surfaces; cleaned & sanitized					
17	I	A. After served to customer, food is not re-served					
		B. Discarding or reconditioning of unsafe food					
		Cooking - Time/Temperature Controlled for Safety (TCS)		27	NA	Coloring & additives; approved & used properly	
18	NA	A. Raw eggs, broken on request, cooked to 145° F - 15 sec.		28	I	A. Toxic materials labeled, stored, used	
		B. Comminuted fish, meat, game, pooled eggs cooked to 155° F - 15 sec.			NA	B. Toxics for retail sale; properly stored	
		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.		29	NA	A. ROP with no variance; no approved HACCP plan	
		E. Poultry, stuffed meats, meat stuffing cooked to 165° F 15 sec.			I	B. Operating with approved variance/ HACCP plan	
						C. Juice; treated under HACCP plan - labeled	

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Food Establishment Surveillance Report

Report #

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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	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	NA	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 cloths; properly stored and used		56		Ventilation & lighting adequate - employee areas used	
42	I	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
Hot holding / steam table (commercial)			
meat + cheese, pulled pork	151-171		
Hot holding / GRILL			
gravy	137-148		
Cold holding / T-DR			
lobster (prepackaged frozen)	35		
hams	40-41		

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.

Note: make note on containers of leafy mix + cheese Ex: 0930am - 1:30pm Every day when removed - all good here today except greens/cheese running back + forth to refrigerator near cab of truck - product will warm + refrigerator fail to keep cold.

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

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Food Establishment Surveillance Report

Establishment Name	Purpose of Visit	Date	Time	Tir
EH Specialist Name	Phone	Email		
Manager/Person in Charge	Phone	Email		
Compliance Status	Follow Up NO	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 **3** Good Retail Practices **1** Corrected Onsite During Visit **0** Repeat/Recurring **2**

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. Poultry/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)									
		A. Cooked/cooled; reheated to 165° F, 15 sec. - within 2 hours							
	19	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)									
		A. Cooled from 135° F to 70° F in 2 hrs. 135° F to ≤ 41° F - 6 hrs							
	20	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							2
		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

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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	MA	Pasteurized eggs used where required		43	I	In use utensils; properly used and stored	
31	MA	Water & Ice from approved sources		44	I	Utensils, equipment, linen; stored, dried, handled	
32	WA	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	W	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	I	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/KNPR/AFI Requirements	

Temperature/Equipment Observations

TCS Food Product or Equipment Checked	°F	TCS Food Product or Equipment Checked	°F
* Chicken - 45-51 °F reach in			
meat cheese reach in	34		
* Sliced ham reach in	51		
Ham - select (commercial)	158		
All other TCS foods 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 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.

22A - Chicken cooked - reach in cooler 45-51 °F recommended rapid cool to 165 °F. PIC stated item was stored this morning < 2 hrs

22A - Sliced ham - reach in cooler 54 °F. PIC stated item had been in cooler for 1 day - discarded

23A - no date marking on chicken or meat & cheese in reach in cooler

55 - Moderate accumulation of dirt/grime on floors cleaning

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