

EQ 1

Food Establishment Surveillance Report		Report #	Page 1 of	
Establishment Name	Purpose of Visit	Time Start	Time End	
EH Specialist Name	Phone	Email		
Manager/Person in Charge		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				I. All other raw animal foods cooked to 145° F, 15 sec.	
						J. Non-continuous cooking process meets raw animal food limit	
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		22	O	A. TCS food maintained at ≤ 41° F	
		B. Handsink supplied; cleanser, towels, signage				B. Untreated eggs stored at ≤ 45° F	
Approved Sources				Cold Holding - Time/Temperature Controlled for Safety (TCS)			
11	I	A. Food from regulated firms; no home made / canned food. Eggs, milk, juice meet standards		23	NA	A. Date Marking of RTE TCS food	
	NA	B. Shellfish from ICSSL sources/No recreational fish used				B. Discarding of RTE food held > 7 days	
	↓	C. Game animals and wild mushrooms approved				C. Time as a control; report available, procedures followed	
12	NO	Food received at proper temperature		24	NA	Consumer advisory; raw/undercooked animal foods	
13	I	Food in good condition; safe & unadulterated		25	NA	Highly Susceptible Populations	
Required Record-keeping - 90 Day Retention				Colorings - Additives - Toxics			
14	NA	A. Documentation of parasite destruction		27	NA	A. No packaged juice or beverage with a warning label	
	↓	B. Shellstock Tags				B. Only pasteurized eggs if served undercooked or combined	
Protection from Contamination				Approved Procedures			
15	NA	A. Raw animal foods separated from RTE foods		28	I	A. ROP with no variance; no approved HACCP plan	
	I	B. Raw TCS foods with different cooking temperatures separated				B. Operating with approved variance/ HACCP plan	
	↓	C. Food protected from environmental contamination sources		29	NA	C. Juice; treated under HACCP plan - labeled	
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	NA	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.					

EQ 1711

# Food Establishment Surveillance Report

Report #

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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	J In use utensils; properly used and stored
31	J Water & Ice from approved sources	44	J Utensils, equipment, linen; stored, dried, handled
32	J Variance obtained for special processing methods	45	J Single service & single use; stored, used, handled
Food Temperature Control		46	J Splash resistant/cloth gloves used properly
33	0-1 Cooling methods; adequate equipment for temperature control	Utensils - Equipment - Vending	
34	J Plant food properly cooked for hot holding	47	J Equipment surfaces; properly designed, used
35	J Approved thawing methods used	48	J Warewashing; installed, maintained, used, test strips
36	J Thermometers provided, adequate, and conspicuous	49	J Non-food contact surfaces clean
Food Identification		Physical Facilities	
37	J Food properly labeled, original container	50	J Hot & cold water available, adequate pressure
Prevention of Contamination		51	J Plumbing installed; proper backflow devices
38	J Insects, rodents, animals not present	52	J Sewage & wastewater properly disposed
39	J Contamination prevented during prep, storage, display	53	J Toilet facilities; constructed, supplied, cleaned
40	0-1 Personnel: clean, no jewelry, hair restraints	54	J Garbage & refuse; disposed, facilities maintained
41	J Wiping clothes; properly stored and used	55	J Physical facilities; installed, maintained in good repair, clean
42	J Washing of fruits & vegetables	56	J Ventilation & lighting adequate - employee areas used
		Compliance with Agency Requirements	
		57 J Compliance with NASA/NPR/KNPR/AFI Requirements	

## Temperature/Equipment Observations

TCS Food Product or Equipment Checked	°F	TCS Food Product or Equipment Checked	°F
Refrigerator Ambient 60°F			
No-ICS - except			
Almond milk 60°F			
Go Veggie cream			
cheesy bliss			
(non-dairy) but			
states "keep refrigerated"			
Almond tomato - cut 4:15 -			
discard 1:15 (4 hrs)			
		Pungent beans:	
		per employee 1945 start	
		must be at 135° in 2 hrs.	
		Reheat 136-138 OK	
		wiping cloths / quat. ammonia	
		@ 200 ppm OK	

## 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.

④ Store paper, phone separate from food storage/or above 3 sink.  
Relocated to floor area - OK corrected

22A Refrigerator is not maintaining TCS products - at 41°F or below. Ambient thermometer indicates 60°F. I checked Almond milk, romaine (whole) leaves same. Today I'm applying

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

EQ2

# Food Establishment Surveillance Report

Report #

Page 2 of

Establishment Name \_\_\_\_\_ Date \_\_\_\_\_

In/Out # \_\_\_\_\_ Compliance Status \_\_\_\_\_ C R In/Out # \_\_\_\_\_ Compliance Status \_\_\_\_\_ C R

**GOOD RETAIL PRACTICES**

**Safe Food & Water**

30 *NA* Pasteurized eggs used where required  
 31 *I* Water & Ice from approved sources  
 32 *NA* Variance obtained for special processing methods

**Food Temperature Control**

33 *NO* Cooling methods; adequate equipment for temperature control  
 34 *I* Plant food properly cooked for hot holding  
 35 *I* Approved thawing methods used  
 36 *I* Thermometers provided, adequate, and conspicuous

**Food Identification**

37 *I* Food properly labeled, original container

**Prevention of Contamination**

38 *I* Insects, rodents, animals not present  
 39 *I* Contamination prevented during prep, storage, display  
 40 *I* Personnel; clean, no jewelry, hair restraints  
 41 *I* Wiping clothes; properly stored and used  
 42 *I* Washing of fruits & vegetables

**Proper use of Utensils**

43 *I* In use utensils; properly used and stored  
 44 *I* Utensils, equipment, linen; stored, dried, handled  
 45 *I* Single service & single use; stored, used, handled  
 46 *I* Slash resistant/cloth gloves used properly

**Utensils - Equipment - Vending**

47 *I* Equipment surfaces; properly designed, used  
 48 *I* Warewashing; installed, maintained, used, test strips  
 49 *I* Non-food contact surfaces clean

**Physical Facilities**

50 *I* Hot & cold water available; adequate pressure  
 51 *I* Plumbing installed; proper backflow devices  
 52 *I* Sewage & wastewater properly disposed  
 53 *I* Toilet facilities; constructed, supplied, cleaned  
 54 *I* Garbage & refuse; disposed, facilities maintained  
 55 *I* Physical facilities; installed, maintained in good repair, clean  
 56 *I* 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>Cold holding/preparing: arrived 10 minutes prior per owner.</i>		<i>Hot holding steam well buffalo chicken Vaco</i>	<i>153.154 (OK)</i>
<i>1- de refrigerator (back) unit from leafy greens</i>		<i>41 (3 packages) freezer → buff cream cheese sauce 57 (OK)</i>	
<i>Therm (re) of cauliflower, canned beans for hot holding</i>	<i>166-177 (OK)</i>		

**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.

*(10A) Pump for handwash sink delivers water only first few seconds. New pump to be installed*  
*Cowgirl Chile - opened cans beans, added peppers onions, soy crumbles. Fri. to be served hot no need to open cans, refrigerate (cooling) prior. Open cans, add veg. fresh & soy heat 2 hrs to reach 135°F. Refrigerate cans in advance when offering cold salsa. Chickpea mix (cut tomatoes) - add veggie soy soy @ 41°F.*

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

*if this occurs in future - you can provide water just with s.pigot for handwashing & handwashing - temporary only but until pump is repaired/replaced.*

EQ2

# Food Establishment Surveillance Report

Report # [redacted] Page 1

Establishment Name	Purpose of Visit	Date	Time	Time Entered
EH Specialist Name	Phone	Email		
Manager/Person in Charge				
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.	
	I	B. PIC certified, or PIC correctly responds and no risk factors				G. Surfaces of whole muscle intact beef steak cooked to 145° F	
	I	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 <i>must be 20 sec min</i>			21	I	A. TCS food maintained at ≥ 135° F
9	I	No bare-hand contact of ready-to-eat (RTE) food				NA	B. Whole roast held at ≥ 130° F
10	I	A. Handsinks; convenient & accessible					Cold Holding - Time/Temperature Controlled for Safety (TCS)
	I	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	NA	A. Date Marking of RTE TCS food
	NA	B. Shellfish from ICSSL sources/No recreational fish used				NA	B. Discarding of TCS food held > 7 days
	NA	C. Game animals and wild mushrooms approved				NA	Time as a control; records available, procedures followed <i>except</i>
12	NO	Food received at proper temperature				NA	Consumer advisory; raw/undercooked animal foods
13	I	Food in good condition; safe & unadulterated					Highly Susceptible Populations <i>except</i>
Required Record-keeping - 90 Day Retention				Colorings - Additives - Toxics			
14	NA	A. Documentation of parasite destruction			27	NA	A. No packaged juice or beverage with a warning label
	↓	B. Shellstock Tags				I	B. Only pasteurized eggs if served undercooked or <i>be cold</i>
Protection from Contamination				Approved Procedures			
15	NA	A. Raw animal foods separated from RTE foods			28	NA	A. ROP with no variance; no approved HACCP plan
	NA	B. Raw TCS foods with different cooking temperatures separated				I	B. Operating with approved variance/ HACCP plan
	I	C. Food protected from environmental contamination sources				NA	C. Juice; treated under HACCP plan - labeled
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)				Approved Procedures			
18	NA	A. Raw eggs, broken on request, cooked to 145° F - 15 sec.			29	NA	A. ROP with no variance; no approved HACCP plan
	↓	B. Comminuted fish, meat, game, pooled eggs cooked to 155° F - 15 sec.				I	B. Operating with approved variance/ HACCP plan
	↓	C. Whole meat/formed roast cook to 130° F, 112 min or per chart				NA	C. Juice; treated under HACCP plan - labeled
	↓	D. Ratites/injected/tenderized meats cooked to 155° F, 15 sec.					
	↓	E. Poultry, stuffed meats, meat stuffing cooked to 165° F 15 sec.					

EQ3

# Food Establishment Surveillance Report

Report # [redacted] Page 2 of [redacted]

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	MA	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	NA	Variance obtained for special processing methods		45	/	Single service & single use; stored, used, handled	
Food Temperature Control				Utensils - Equipment - Vending			
33	0	Cooling methods; adequate equipment for temperature control		47	/	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, 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
Ammunition based Sanitizer = 200-400ppm			
Cold Holders: Reach In Refrigerator			
Freezer - ambient	60°F		
- corn + bean salsa - made			
this morning - in cooler	60°F		
- Almond Milk + Cream cheese			
based sauces in squeeze	60°F		
bottles			
Crock Pot, heating up commercial beans	75°F - still reheating		

## 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: hand sink has very low water pressure.  
 (24), (22A), (33) → PIC prepared some bean salsa + ranch type dressing (including Almond Milk) before arriving beginning at 0730, 0800 - using the times a public health control log incorrectly as these are listed as 0730-1330 + 0800-1330. Times a public health control begins 4 hours total at time of opening can of beans or mixing ranch dressing. Temperature of black bean salsa stored in cooler at 60°F upon arriving at KSC. Cooler + freezer are 60°F - not powered when not in use. No way to quickly chill items as freezer is not cold. Either use 4 hours total + discard OR use cooler/freezer but must keep powered.

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

EQ3

# Food Establishment Surveillance Report

Report # [REDACTED] Page 1 of [REDACTED]

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

### INSPECTION COMPLIANCE CRITERIA

**Fully Compliant** = No Violations  
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**Non-Compliant** = One or more Risk Factor violations not corrected or an Imminent Health Hazard is present (Follow Up is Required)

3 Risk Factors      Good Retail Practices      Corrected Onsite During Visit      0 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
<b>Supervision</b>									
	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							
<b>Employee Health</b>									
	3	Management & food employees knowledgeable/aware							
	4	Reporting, restriction, exclusion is proper							
	5	Stool/Vomitus Response Procedure							
<b>Good Hygienic Practices</b>									
	6	Proper eating, tasting, drinking, tobacco use							
	7	No discharge from eyes, nose & mouth							
<b>Preventing Contamination by Hands</b>									
	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							
<b>Approved Sources</b>									
	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							
<b>Required Record-keeping - 90 Day Retention</b>									
	14	A. Documentation of parasite destruction							
		B. Shellstock Tags							
<b>Protection from Contamination</b>									
	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							
<b>Cooking - Time/Temperature Controlled for Safety (TCS)</b>									
	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.							
<b>Cooking-Time/Temperature Controlled for Safety (TCS)</b>									
	18	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							
<b>Reheating - Time/Temperature Controlled for Safety (TCS)</b>									
	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							
<b>Cooling - Time/Temperature Controlled for Safety (TCS)</b>									
	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							
<b>Hot Holding - Time/Temperature Controlled for Safety (TCS)</b>									
	21	A. TCS food maintained at ≥ 135° F							
		B. Whole roast held at ≥ 130° F							
<b>Cold Holding - Time/Temperature Controlled for Safety (TCS)</b>									
	22	A. TCS food maintained at ≤ 41° F							
		B. Untreated eggs stored at ≤ 45° F							
<b>Date Marking and Disposition</b>									
	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							
<b>Highly Susceptible Populations</b>									
	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							
<b>Colorings - Additives - Toxics</b>									
	27	Coloring & additives; approved & used properly							
	28	A. Toxic materials labeled, stored, used							
		B. Toxics for retail sale; properly stored							
<b>Approved Procedures</b>									
	29	A. ROP with no variance; no approved HACCP plan							
		B. Operating with approved variance/ HACCP plan							
		C. Juice; treated under HACCP plan - labeled							

EQ 4

# Food Establishment Surveillance Report

Report # *6012*

Page 1 of 2

Establishment Name <i>[Redacted]</i>	Purpose of Visit <i>[Redacted]</i>	Date <i>3/13/13</i>	Time Start <i>11:00</i>	Time End <i>1:00</i>
EH Specialist Name <i>[Redacted]</i>	Phone <i>[Redacted]</i>	Email <i>[Redacted]</i>		
Manager/Person in Charge <i>[Redacted]</i>	Phone <i>[Redacted]</i>	Email <i>[Redacted]</i>		
Compliance Status <i>[Redacted]</i>	Follow Up <i>[Redacted]</i>	Follow Up Date <i>[Redacted]</i>	Imminent Health Hazard Present <i>[Redacted]</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 *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	↓	Certified Food Protection Manager - One Supervisor at minimum				I. All other raw animal foods cooked to 145° F, 15 sec.	
						J. Non-continuous cooking process meets raw animal food limit	
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		22	NA	A. TCS food maintained at ≤ 41° F	<i>Not today</i>
		B. Handsink supplied; cleanser, towels, signage				B. Untreated eggs stored at ≤ 45° 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	NA	A. Date Marking of RTE TCS food	
	NA	B. Shellfish from ICSSL sources/No recreational fish used		24	NA	B. Discarding of TCS food held > 7 days	<i>today fresh</i>
	NA	C. Game animals and wild mushrooms approved		25	I	Time as a control; records available, procedures followed	
12	NO	Food received at proper temperature				Consumer advisory; raw/undercooked animal foods	
13	I	Food in good condition; safe & unadulterated		Highly Susceptible Populations			
Required Record-keeping - 90 Day Retention				26	↓	A. No packaged juice or beverage with a warning label	
14	NA	A. Documentation of parasite destruction				B. Only pasteurized eggs if served undercooked or combined	
	↓	B. Shellstock Tags				C. No serving of raw or partially cooked animal food or sprouts	
Protection from Contamination						D. No foods re-served	
15	NA	A. Raw animal foods separated from RTE foods		Colorings - Additives - Toxics			
	NA	B. Raw TCS foods with different cooking temperatures separated		27	NA	Coloring & additives; approved & used properly	
	I	C. Food protected from environmental contamination sources		28	I	A. Toxic materials labeled, stored, used	
16	I	Food contact surfaces; cleaned & sanitized				B. Toxics for retail sale; properly stored	
17	↓	A. After served to customer, food is not re-served		Approved Procedures			
		B. Discarding or reconditioning of unsafe food		29	NA	A. ROP with no variance; no approved HACCP plan	
Cooking - Time/Temperature Controlled for Safety (TCS)						B. Operating with approved variance/ HACCP plan	
18	NA	A. Raw eggs, broken on request, cooked to 145° F - 15 sec.				C. Juice; treated under HACCP plan - labeled	
	↓	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.					

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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 <i>bottled ice</i>		44		Utensils, equipment, linen; stored, dried, handled	
32	NA	Variance obtained for special processing methods <i>foodsv</i>		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	I	Plant food properly cooked for hot holding		48		Warewashing; installed, maintained, used, test strips	
35	NA	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		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	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
<i>Hot holding / Cauliflower / chick pea</i>	<i>156-165</i>		
<i>Steam table</i>			
<i>Hot holding / Hamilton Beach</i>	<i>142</i>		
<i>Cross meatless chili</i>			
<i>Cold holding / 1- dr. meat-TCS</i>			
<i>Time used for prep</i>			

*generator No TCS in transport today.*

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.

*Great today!*

*\* I will forward Time Control Log - took photo of paper Log today!*

*Many foods today non-TCS (except heat treated, ground) except heat-treated plant foods, cut tomatoes cut baby greens. Time or Temp on these!*

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

EQ5

# Food Establishment Surveillance Report

Report #

Page 2 of

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		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	DI	Cooling methods; adequate equipment for temperature control		46		Slash resistant/cloth gloves used properly	
34	NO	Plant food properly cooked for hot holding		47		Equipment surfaces; properly designed, used	
35	NA	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				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/KNPR/AFI Requirements	

Temperature/Equipment Observations

TCS Food Product or Equipment Checked	°F	TCS Food Product or Equipment Checked	°F
1 - de refrigerator - ambient	55	no TCS products - replacement generator - 4000watts	
		Should help.	
		40 minutes just cut - 9:30 - 1:30	
Ice chest / <del>remains</del> left cut greens		keep under 41°F	
cheese mix		measured 45-50	

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.

bottled water for vomit rinsing bears - good

Time marked on container

22A Freezer chest with ice on bottom not 9:30 - 1:30

33 maintaining TCS cut greens/cheese at 41°F or below. These are TCS. We moved to freezer @ 35°F. to quick chill.

\* New generator will better maintain all equipment. Have Resolved by next visit.

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

EQ5

# Food Establishment Surveillance Report

Report #

Page 1 of 2

Establishment Name	Purpose of Visit	Date	Time Start	Time End
EH Specialist Name	Phone	Employee		
Manager/Person in Charge	Phone	Employee		
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 1

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		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 <i>3/17/2020</i> minimum		18	I. All other raw animal foods cooked to 145° F, 15 sec.			
					J. Non-continuous cooking process meets raw animal food limit			
Employee Health				Reheating - Time/Temperature Controlled for Safety (TCS)				
3	I	Management & food employees knowledgeable/aware		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		<i>not ready</i>	
				NA	D. Unsliced roasts; reheat per cooking chart		<i>11:00 1.5 hrs</i>	
Good Hygienic Practices				Cooling - Time/Temperature Controlled for Safety (TCS)				
6	I	Proper eating, tasting, drinking, tobacco use		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	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			Cold Holding - Time/Temperature Controlled for Safety (TCS)			
		B. Handsink supplied; cleanser, towels, signage		22	A. TCS food maintained at ≤ 41° F			
				NA	B. Untreated eggs stored at ≤ 45° 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	A. Date Marking of RTE TCS food			
	NA	B. Shellfish from ICSSL sources/No recreational fish used		NA	B. Discarding of TCS food held > 7 days			
	NA	C. Game animals and wild mushrooms approved		I	Time as a control; records available. <i>temperature logs</i>			
12	NA	Food received at proper temperature		24	Consumer advisory; raw/undercooked animal foods			
13	I	Food in good condition; safe & unadulterated		25	Highly Susceptible Populations			
Required Record-keeping - 90 Day Retention					NA	A. No packaged juice or beverage with a warning label		
14	NA	A. Documentation of parasite destruction		26	B. Only pasteurized eggs if served undercooked or combined			
	↓	B. Shellstock Tags		↓	C. No serving of raw or partially cooked animal food or sprouts			
Protection from Contamination						D. No foods re-served		
15	NA	A. Raw animal foods separated from RTE foods			Colorings - Additives - Toxics			
	NA	B. Raw TCS foods with different cooking temperatures separated		27	Coloring & additives; approved & used properly			
	I	C. Food protected from environmental contamination sources		28	A. Toxic materials labeled, stored, used			
16	↓	Food contact surfaces; cleaned & sanitized		NA	B. Toxics for retail sale; properly stored			
17	↓	A. After served to customer, food is not re-served			Approved Procedures			
		B. Discarding or reconditioning of unsafe food		29	A. ROP with no variance; no approved HACCP plan			
Cooking - Time/Temperature Controlled for Safety (TCS)					NA	B. Operating with approved variance/ HACCP plan		
18	↓	A. Raw eggs, broken on request, cooked to 145° F - 15 sec.		↓	C. Juice; treated under HACCP plan - labeled			
		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.						