Environmental Health

2018 Update to the West Allis-West Milwaukee Community Health Assessment 2015*

This detailed, in-depth assessment utilized a standardized process (Voluntary National Retail Food Regulatory Program Standards) from the U.S. Food and Drug Administration (FDA) to evaluate Centers for Disease Control and Prevention (CDC) Risk Factors found during inspections in food establishments in West Allis.

**The next update will occur as related data becomes available.*

The West Allis Health Department (WAHD) Baseline Risk Factor Study Report

Public Health
Prevent. Promote. Protect.
West Allis Health Department

The Occurrence of Foodborne Illness Risk Factors in West Allis and West Milwaukee

May 2018

INTRODUCTION AND PURPOSE

The City of West Allis and the Village of West Milwaukee are located in the greater Milwaukee metro area. They cover an area roughly 12.8 square miles and have approximately 64,000 residents. Located in the Milwaukee metro area, West Allis is a diverse community. West Allis is also home to the Wisconsin State Fair, attracting over 1 million visitors to the community each year.

The West Allis Health Department (WAHD) was created in 1906. The WAHD's mission is to "provide community leadership to protect and promote the health of all people in West Allis." The WAHD is governed by the West Allis Common Council. The West Allis Board of Health is an advisory body that makes recommendations and sets fees for the Health Department. The duties of Health Department officials are defined in Wisconsin Statute Chapter 251 "Local Health Officials."

The WAHD, Division of Environmental Health (EH) Division has a staff of 3 Environmental Health Specialists (EHS) and 1 EH technician. The EH is responsible for regulating over 450 food related establishments. A wide variety of food facilities can be found in West Allis and West Milwaukee. This includes many complex large-scale food operations; a wide range of ethnic restaurants serving foods from every corner of the world; retail food stores; and a variety of fast-food and full-service restaurants. Food establishment size and number of persons served per day ranges from extremely small operations to those that serve thousands of meals daily. In addition there are public and private schools (8) and several healthcare facilities (3). The WAHD EH staff conducts inspections and enforcement based on the Wisconsin Administrative Code ATCP 75 and its Appendix the 2013 Wisconsin Food Code. ATCP 75 is modeled after the 2013 U.S. Food and Drug Administration's (FDA) code. Currently, the State of Wisconsin is working on making significant changes to the Wisconsin Food Code to align it with the FDA Food Code 2017.

The WAHD enrolled in the FDA's Voluntary National Retail Food Regulatory Program Standards (VNRFRPS) on August 10, 2015. The VNRFRPS are designed to help food regulatory programs enhance the services they provide to the public. When applied the program standards should:

- Identify program areas where an agency can have the greatest impact on retail food safety
- Promote wider application of effective risk-factor intervention strategies
- Assist in identifying program areas most in need of additional attention
- Provide information needed to justify maintenance or increase in program budgets
- Lead to innovations in program implementation and administration
- Improve industry and consumer confidence in food protection programs by enhancing uniformity within and between regulatory agencies

The Voluntary Standards also aligns with the Standards and Measures of the Public Health Accreditation Board (PHAB). The West Allis Health Department was one of the first health departments in the nation to achieve voluntary accreditation through PHAB.

Standard 9 of the VNRFRPS is about Program Assessment. The desired outcome of this Standard is to enable agencies to measure their program against national criteria and to demonstrate improvement in food safety. The process identifies program elements that may require improvement or be deserving of recognition.

The Center for Disease Control and Prevention (CDC) has categorized food preparation practices, employee practices and behaviors into five risk factor categories:

- Food from Unsafe Sources
- Poor Personal Hygiene
- Inadequate Cooking
- Improper Holding/Time and Temperature
- Contaminated Equipment/Protection from Contamination

This Risk Factor Study, Standard 9 in the VNRFRPS, will serve as a baseline for the occurrence of these risk factors. The risk factor study has two purposes:

1. To identify risk factors most in need of priority attention in order to develop strategies to reduce their occurrence.
2. To evaluate trends over time to determine whether progress is being made toward reducing the occurrence of foodborne illness risk factors.

The Risk Factor Study will be conducted once every 60 months to measure trends specific to the occurrence of the five (5) foodborne illness risk factors. Data collection and analysis will occur on the following types of facilities:

- **Restaurants**
  - Full Service
  - Fast Food
- **Retail Food Stores**
- **Hospitals/Healthcare**
- **Schools (K-12)**

METHODOLOGY

The WAHD baseline Risk Factor Study utilized the FDA's guidance document entitled, *Study on the Occurrence of Foodborne Illness Risk Factors in Selected Retail and Foodservice Facility Types (2013-2024), Protocol for the Data Collection in Restaurant Facilities.* The WAHD had to make modifications to the FDA's process to ensure the project was consistent with the WI Food Code. There were two areas that were not included in the survey of each facility: 1) In Wisconsin, Certified Food Mangers are required to take a class approved by the Department of Agriculture Trade and Consumer Protection (DATCP), and the approved list of classes are all American National Standards Institute (ANSI) accredited. Primarily, in West Allis and West Milwaukee, the certificates are either Serv Safe or National Registry of

Food Safety Professionals. In Wisconsin, Certified Food Protections Managers are not required to be present/on site at all times. 2) The WAHD did not review or document any Food Safety Management Systems. The majority of our facilities are independent facilities and not part of a restaurant chain, and therefore do not have these systems in place. For the baseline we focused on the primary observations related to the five CDC risk factors.

Selection and Categorization of Facilities

The following facilities and totals fall within the scope of our inspection program:

- **Schools** (Total 8) – Schools that have grades 1 through 12 who do food preparation. None of the elementary schools within our jurisdiction do food preparation activities (cooking, cooling, reheating, chopping, slicing, dicing, etc.) so they were not included in this study.
- **Fast Food Restaurants** (Total 108) – Restaurants that prepare food and customers are served at a bar or counter, or can order at a bar or counter. Food establishments that serve frozen pizzas/popcorn only, such as taverns, were not included in this study.
- **Full Service Restaurants** (Total 74) – Restaurants that serve a varied menu with broad food preparation where customers are waited on. This also includes banquet activities and caterers.
- **Retail Food Stores** (Total 13) - Establishment's licensed as a retail food establishment that had food preparation activities such as a full service deli, prepared foods/meals like sandwiches, etc.
- **Hospitals/Healthcare** (Total 3) - Hospital facilities that have full service kitchens and are open/serving to the public.

All facilities were exported from HealthSpace, our inspection software program, into an excel spreadsheet. Each facility was given a number. With guidance from the FDA, our sample size was determined to assure a 95% Confidence Level (Figure 1). Facilities were randomly selected using www.random.org, a random sequence generator (https://www.random.org/sequences/).

Facility Type	Total Number of Establishments	Sample Size (95% CL)
Fast Food	108	84
Full Service	74	62
Hospital	3	3
Retail Food Store	13	13
Schools	8	8
Total	206	170

Figure 1

Data Collection

The data was collected by 4 inspectors. Dan Koralewski has been standardized by the Wisconsin DATCP staff. Jane Adams, Peter Feldhusen and Laura Temke have been internally standardized by Dan Koralewski. This process facilitates a synonymous inspection and provides consistent documentation of observations.

Randomly selected facilities were assigned to the inspectors who conducted unannounced, routine inspections. At the conclusion of the routine inspection, the inspectors used the observations from the routine inspection to complete the FDA Retail Food Program Foodborne Illness Risk Factor Study Data Collection Form (See Appendix A.) The data gathered was entered into the FoodSHIELD database.

The data collection form had 19 data collection categories. Items 1-10 are known as Primary Data items. These items are critical in the prevention of food borne illness. These data items can be further categorized into one of the five CDC Foodborne Illness Risk Factors:

- **Poor Personal Hygiene**
    1. Hands are cleaned and properly washed
    2. Food employees do not contact ready-to-eat foods with bare hands
- **Contaminated Equipment/Protection from Contamination**
    3. Food is protected from cross contamination during storage, preparation, and display
    4. Food contact surfaces are properly cleaned and sanitized
- **Improper Holding/Time Temperature**
    5. Foods requiring refrigeration are held at the proper temperature
    6. Foods are hot held or stored hot at proper temperature
    7. Foods are cooled properly
    8. Ready-to-eat foods held for more than 24 hours are properly marked and discarded
    9. Raw animal foods cooked to required temperatures
    10. Cooked foods are reheated to required temperatures

Data items 11-19 are considered other areas of interest and act as a foundation for the primary data items. For example, #1 is CDC Risk Factor hands cleaned and properly washed. It would be impossible to wash your hands properly without #11 (handwashing facilities are accessible and maintained) which requires the hand sink to be accessible and supplied with soap and single use towels. In essence, data items 11-19 supports, facilitates, or enables one or more of the Primary Data items:

- **Other Areas of Interest**
    11. Handwashing facilities are accessible and maintained
    12. Employees practice good hygiene
    13. Consumers are properly advised of risks of consuming raw or undercooked animal foods
    14. Time alone is properly used as a public health control

15. Facilities have adequate equipment and tools for ensuring food temperature control and sanitization of food contact surfaces.
16. Specialized processes are conducted in compliance with HACCP and variances
17. Food is received from safe sources
18. Toxic materials are identified, used, and stored properly
19. Management and food employees are trained in food allergy awareness

These nineteen (19) observations can be further grouped within the CDC risk factors (Figure 2):

Poor Personal Hygiene		
1A, 1B, 2, 11A, 11B, 12A, 12B, 12C		
Contaminated Equipment / Protection from Contamination		
3A, 3B, 3C, 3D, 3E, 4A, 4B, 4C, 4D		
Improper Holding Time / Temperature		
5A, 5, 5C, 6A, 6B, 6C, 7A, 7B, 7C, 7D, 8A, 8B, 8C, 8D, 14A, 14B, 14C		
Inadequate Cooking		
9A, 9B, 9C, 9D, 9E, 9F, 10A, 10B, 10C		
Foods from Unsafe Sources		
16A, 16B, 16C, 16D, 17A, 17B, 17C, 17D, 17E, 17F, 17G, 17H		
OTHER Chemicals		
18A, 18B		
OTHER Allergen Awareness		
19A, 19B, 19C		
Other Misc.		
13, 15A, 15B, 15C, 15D, 15E, 15F		

Figure 2

During the observations the inspectors marked whether the data items observed were "IN" compliance, "OUT" of compliance, Not Observed (NO), or Not applicable (NA):

IN= Item observed to be "in compliance" with the Wisconsin Food Code.

OUT= Item observed to be "out of compliance" with the Wisconsin Food Code.

NO= Item was "not observed." The "NO" notation was a practice/activity in the food service establishment, but was not observed during the time of the inspection. For example if a restaurant cooks food and then cools it for later use, but was not doing so at the time of the survey, then data items pertaining to cooling practices and cooling temperatures were marked "not observed."

NA=Item was "not applicable." The "NA" notation was used when an item was not part of the food service operation. For example, if a retail food establishment does not use time alone as a public health control, then all data items pertaining to time as a public health control were marked "not applicable."

During the inspection the observations, or violations, found were categorized more specifically within the 5 foodborne illness risk factors. For example, if during the inspection an inspector observed no date marking on food prepared/made in the facility that would be a violation of observation "8A" and that

observation would be “OUT” (Figure 3). That specific violation/observation is in the risk factor category “Improper Holding Time/Temperature”.

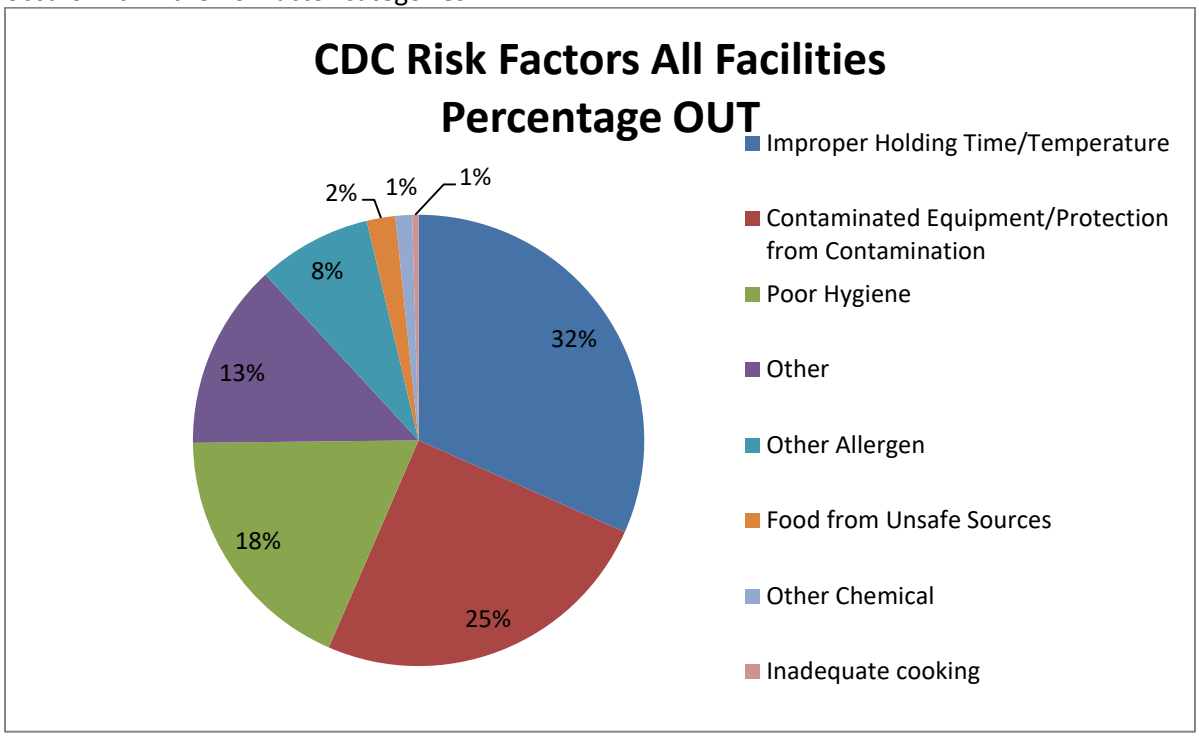
IN	OUT	NO	NA	
☐	☐	☐	☐	**8. Refrigerated, ready-to-eat foods are properly date marked and discarded within 7 days of preparation or opening**
IN	**OUT**	**NO**	**NA**	**Description of Date Marking OBSERVATIONS**
☐	☐	☐	☐	**A.** Ready-to-eat, TCS Food (prepared on-site) held for more than 24 hours is date marked as required
☐	☐	☐	☐	**B.** Open commercial container of prepared ready-to-eat TCS Food held for more than 24 hours are date marked as required
☐	☐	☐	☐	**C.** Ready-to-eat, TCS Food prepared on-site and/or opened commercial container exceeding 7 days at ≤ 41°F is discarded
☐	☐	■	☐	**D.** Other *(describe in the Temperature Chart and Comments Section below)*

Figure 3

OVERALL RESULTS

Data by Risk Factors

The purpose of this study is to identify risk factors most in need of priority attention in order to develop strategies to reduce their occurrence. The chart below identifies the CDC foodborne illness risk factor categories percentage of “OUT”s for all facilities. This chart shows where the “OUT”s most frequently occurs within the risk factor categories.



Graph 1

The three (3) foodborne illness risk categories with the highest out of compliance percentage were:

- Improper Holding Time/Temperature - 32%
- Contaminated Equipment/Protection from Contamination - 25%
- Poor Personal Hygiene - 18%

Improper Holding

The observations with the highest "OUT"s in the risk category Improper Holding were: (8A)- Ready-to-eat foods prepared on site held for more than 24 hours were date marked as required, (5A)- Time control (cold holding) for safety of foods (TCS) is maintained at 41F or below except during preparation, cooking, cooling, or when time is used as a public health control, (8B)- Open commercial containers of prepared ready-to-eat TCS foods held for more than 24 hours are date marked as required. Refrigeration slows the growth of most microbes; however the bacteria Listeria monocytogenes (L. mono) is capable of growing at refrigeration temperatures especially after seven (7) days, based on a predictive growth curve. Over a period of time, this and similar organisms may increase their risk to public health in ready-to-eat foods (US Public Health Service- Food and Drug Administration, 2018). Date marking of both foods prepared/made at the facility or opened from a commercial container is essential to control L. mono. Facilities must implement a system for date marking to control the microbes. For example, a food facility may use a date stickers noting the date the food was opened or made. Food employees must be able to explain their date marking process to the EH staff during the inspection. If there is no system, food is noted without dates, or the dates exceed the 7 days the EH staff will require the products to be discarded. In addition, the facility would receive an "OUT" for that violation.

Improper Holding Time/Temperature		
Data Element	**OUT %**	**% of Total**
5A	16.9	24.39%
5B	3.1	4.47%
5C	0	0.00%
6A	6.2	8.95%
6B	0	0.00%
6C	0	0.00%
7A	3.6	5.19%
7B	0.5	0.72%
7C	5.1	7.36%
7D	0	0.00%
8A	18.5	26.70%
8B	12.8	18.47%
8C	2.6	3.75%
8D	0	0.00%
14A	0	0.00%
14B	0	0.00%
14C	0	0.00%
Total	69.3	100.00%

Figure 4

Contaminated Equipment/Protection from Contamination

The observations with the highest "OUT"s in the risk category Contaminated Equipment/Protection from Contamination were (3D) - Food is protected from environmental contamination (potential contamination), (3A) - Raw animal foods are separated from ready-to-eat foods, and (4A) - Food contact surfaces and utensils are clean to sight and touch and sanitized. Protection from contamination can mean various things and there are many scenarios. For example, if during an inspection the EH staff observed raw meat stored over ready-to-eat strawberries that would be a violation and an "OUT" for 3A. If the EH staff observed open containers of dry product or a cracked container the food could become contaminated by microbes, dust, or chemicals through the open packages and would result in an "OUT" for 3D.

Contaminated Equipment/Protection		
Data Element	**OUT %**	**% of Total**
3A	10.8	19.85%
3B	1	1.84%
3C	6.2	11.40%
3D	15.9	29.23%
3E	0	0.00%
4A	8.7	15.99%
4B	6.7	12.32%
4C	5.1	9.38%
4D	0	0.00%
Total	54.4	100.00%

Figure 5

Poor Personal Hygiene

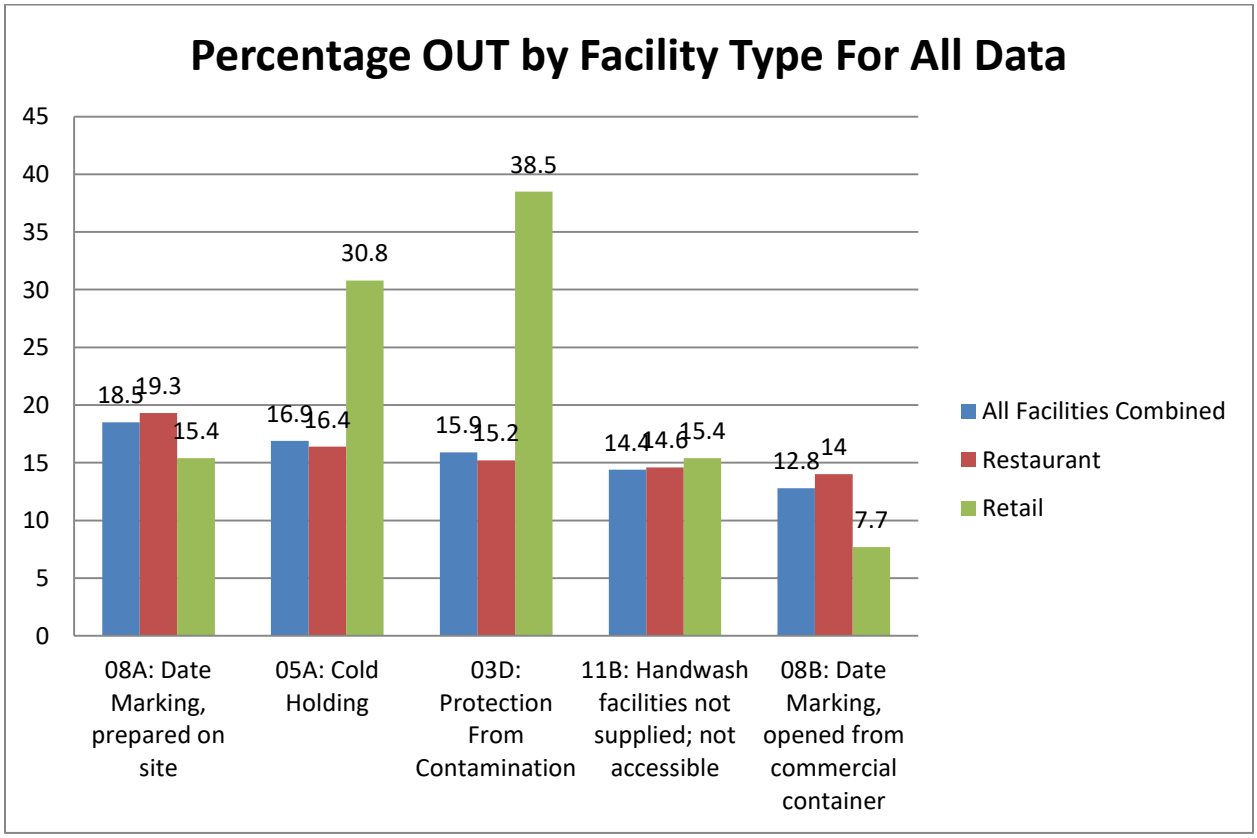
The observations with the highest "OUT"s in the risk category Poor Personal Hygiene were (11B) - Handwashing facilities are supplied with hand cleanser/disposable towels/hand drying devices, (11A) - Handwashing facilities are conveniently located and accessible for employees, and (1B) - Hands are cleaned and properly washed when required as specified in Section 2-301.14 of the Food Code. All three of these violations deal with handwashing. Violation 1B is primary data observation, or priority violation, with respect to washing your hands at the appropriate time, i.e. after handling raw foods, cleaning, or changing a task. Violations 11A and 11B support the priority violation, or otherwise facilitate compliance with handwashing. It is impossible to adequately wash your hands without soap and paper towels. In addition, it is known that the residual moisture found on the hands after washing allows for bacterial and viral transfer to food or solid surfaces by touch. The method in which hands are dried is a critical factor in reducing chances of cross-contamination by hands to food and environmental surfaces (US Public Health Service- Food and Drug Administration, 2018).

Poor Personal Hygiene		
Data Element	**OUT %**	**% of Total**
1A	3.6	8.98%
1B	5.2	12.97%
2	3.1	7.73%
11A	9.2	22.94%
11B	14.4	35.91%
12A	4.1	10.22%
12B	0	0.00%
12C	0.5	1.25%
Total	40.1	100.00%

Figure 6

Data by Facility Type

This graph represents all facilities' total percentage "OUT" for all data items #1-19. It then breaks down the percentages "OUT" for restaurants (combined fast food and full service restaurants) and retail (Graph 2).

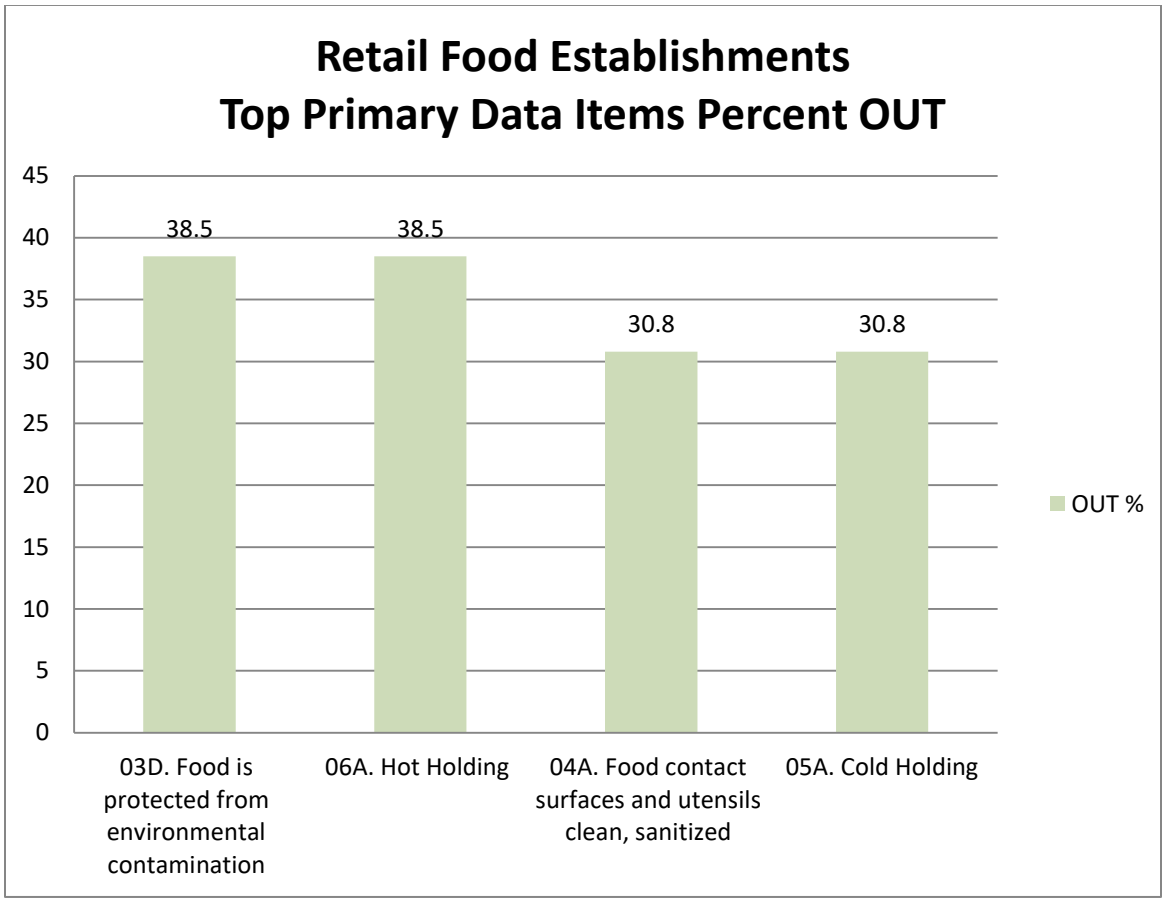


Graph 2

The City of West Allis and the Village of West Milwaukee have a combined total of 103 retail food facilities. Based on the FDA definition for Retail Food Establishments, the number of eligible facilities for the study was significantly reduced. The Retail food establishments included in the study were a small sample size totaling only 13. For this reason, the "OUT" percentages look significantly higher than the restaurant facilities. For example, (03D) had the highest percentage "OUT" for retail facilities but with a retail facility total of thirteen (13) establishments and five (5) facilities had "OUT"s, the small sample size does not allow comparative interpretation of the results.

Healthcare had three (3) total facilities and schools had eight (8) total facilities and both were removed from the graph since there were no violations observed during inspections. In addition, the total number of facilities was small and statistically not significant.

Retail Food Facilities



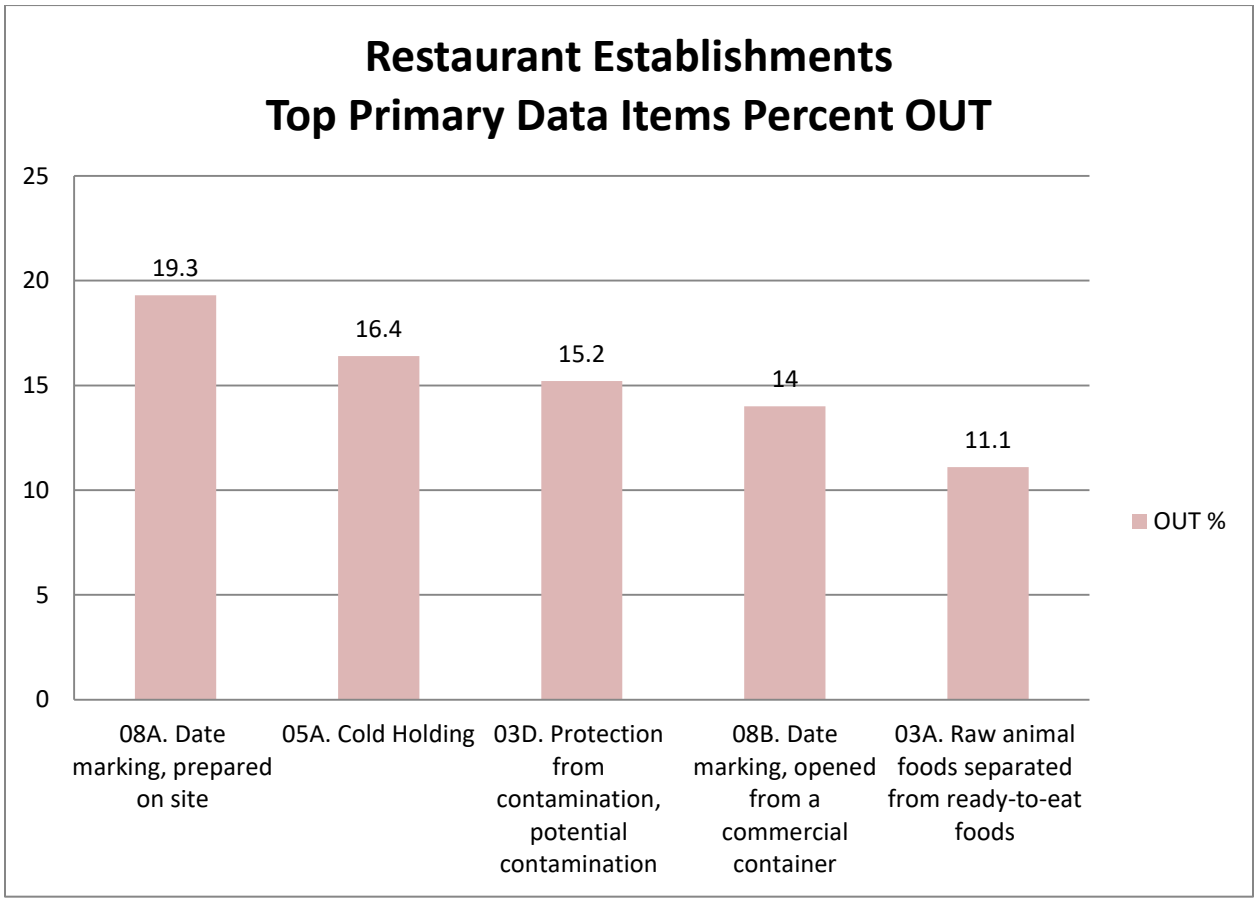
Graph 3

Due to the small sample size we chose to look at the "OUT"s separately to determine where our priorities for interventions should be. The above graph shows the top four (4) "OUT"s for retail food establishments (typically you show top five (5)). There were two (2) additional primary data items/violations that had a percentage "OUT" of 15.4% (see Figure 7 below). Both of those violations can be categorized into the Improper Holding Time/Temperature risk factor category supporting the

overall data that interventions should be focused on the Improper Holding Time/Temperature. Similarly, of the top five (5) "OUT"s for Restaurants, three (3) of the five (5) also were violations found under the Improper Holding Time/Temperature risk factor category (see Graph 4). We did not separate fast food establishments from full service establishments because their data was similar and their "OUT"s were close to identical.

Retail Facilities	OUT %
04A. Food contact surfaces and utensils clean, sanitized	30.8
05A. Cold Holding	30.8
03D. Food is protected from environmental contamination	38.5
06A. Hot Holding	38.5
03A. Raw animal foods are separated from ready-to-eat foods.	15.4
08A. Ready-to-eat, TCS Food (prepared on-site) held for more than 24 hours is date marked as require	15.4

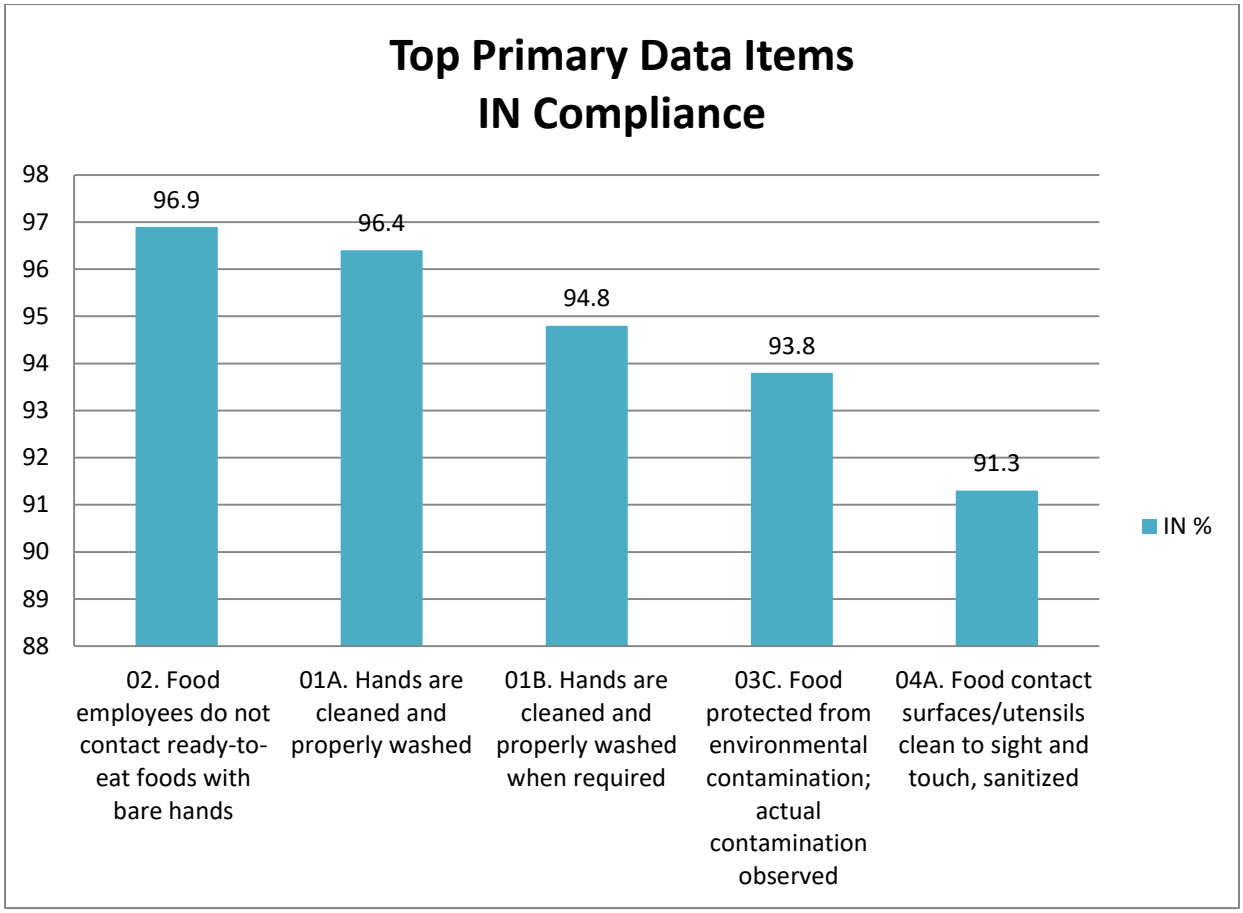
Figure 7



Graph 4

TOP 5 PRIMARY DATA ITEMS "IN" COMPLIANCE

Majority of the study focuses on the OUTs or violations observed since intervention strategies will be used to reduce those risk factors/violations; however we found it important to discuss the top five (5) primary data items "IN" compliance for all facility types.



Graph 5

Below are the top five (5) observations that were "IN" compliance for all food facilities. The have been categorized according to foodborne illness risk factors:

Personal Hygiene

1. Food employees do not contact ready to eat foods with bare hands (observation 02) - 96.9%
2. Hands are cleaned and properly washed (observation 01A) - 96.4%

Contaminated Equipment/Protection from Contamination

3. Hands are cleaned and properly washed when required (observation 01B) - 94.8%
4. Food protected from environmental contamination; actual contamination observed (observation 03C) - 93.8%
5. Food contact surfaces/utensils clean to sight and touch and sanitized (observation 04A) - 91.3%

The top two data areas that were observed during inspection that had the highest "IN" compliance were both related to personal hygiene. The food production chain has several parts but one of the main components is processing or food handling/preparation. Norovirus is the leading causes of illness and outbreaks from contaminated food in the United States and is most associated with improper food handling or poor personal hygiene (National Center for Immunization and Respiratory Diseases, Division of Viral Diseases , 2014).

INTERVENTION STRATEGY

As previously stated, this study was conducted to identify the risk factors most in need of priority attention in order to develop strategies to reduce their occurrence. In addition, the study will assist us in identifying and evaluating trends over time to determine whether progress is being made toward reducing the occurrence of foodborne illness risk factors.

Analysis of the data shows that the percent "OUT"s for Improper Holding, in all facilities, should be a priority area for intervention. The specific observations that had highest percentages "OUT" in the primary data items were:

- 18.5%: (8A) Ready-to-eat foods prepared on site held for more than 24 hours were date marked as required.
- 16.9% (5A)- Time control (cold holding) for safety of foods (TCS) is maintained at 41F or below except during preparation, cooking, cooling, or when time is used as a public health control.

There are multiple potential intervention strategies that could be implemented for this risk factor. Active managerial control plays an important part of compliance with the food code. It is especially important with respect to date marking. Active managerial control is described as "industry's responsibility for developing and implementing food safety management systems to prevent, eliminate, or reduce the occurrence of foodborne illness risk factors" (U.S. Public Health Service- Food and Drug Administration, 2017). Active managerial control is a proactive approach to controlling foodborne illness risk factors and requires specific and detailed actions by the operator. One of the main components of our intervention strategy will be education. Providing a hands-on approach to operators would hopefully help increase the active managerial control at the facility. This strategy would require extra staff/staff time to achieve, as it would include a separate visit to each facility to review procedures and observe employees with respect to date marking. Both verbal and written education are important component of the EH staff's job.

Educational information, fact sheets, and written policies are all effective interventions; however without the proper tools most establishments will not change their behaviors. Effective means of date marking include placing a date on any product that requires a date. Time control for safety of foods (TCS) that are opened from a commercial container or prepared onsite and held for more than 24 hours must be marked with a date. The date can be marked in multiple ways. For example, a facility could use a permanent marker to label the product with the contents and a date in which the product was opened or made, and then discard the product after 7 days. Or, the facility could choose to use date dots

stickers that are color coded for different days of the week (i.e. yellow is Monday, blue is Tuesday, etc.) and use that sticker as the discard day. If a product is made on a Monday, the date sticker placed on the container would say Sunday. The operator would know at close of business day Sunday, that product would be discarded if not used/consumed. Part of the intervention would be to provide and demonstrate the use of these tools correctly.

With Improper Holding Time/Temperature as our targeted intervention strategy, it would allow for continued evaluation of trends over time. Our licensing and inspection database HealthSpace is capable of providing data. This would be pertinent to the study, as waiting 5 years for the next risk factor study would be too long to accurately monitor trends. HealthSpace has an equivalent to Date Marking violations (8A) and (8B); in HealthSpace Date Marking violations are #21. We will utilize the data from HealthSpace to monitor violations relating to Improper Holding Time/Temperature on an annual basis.

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APPENDICES

Appendix A – Data Collection Form

FDA RETAIL FOOD PROGRAM
FOODBORNE ILLNESS RISK FACTOR STUDY
RESTAURANT DATA COLLECTION FORM

DATA COLLECTION INFORMATION		
Date:		**Data Collector:**
Time In:	**Time Out:**	**Total Time in Minutes:**

ESTABLISHMENT INFORMATION
Establishment Name:
Street Address:
City:

IN	OUT	NO	NA	
☐	☐			**1. Employees practice proper handwashing**
IN	**OUT**	**NO**	**NA**	**Description of Handwashing OBSERVATIONS**
☐	☐			**A.** Hands are cleaned and properly washed using hand cleanser / water supply / appropriate drying methods / length of time as specified in Section 2-301.12 of the *Food Code*
☐	☐			**B.** Hands are cleaned and washed when required as specified in Section 2-301.14 of the *Food Code*
COMMENTS:				

IN	OUT	NO	NA	
☐	☐			**2. Food employees do not contact ready-to-eat foods with bare hands**
COMMENTS:				

IN	OUT	NO	NA	
☐	☐			**3. Food is protected from cross-contamination during storage, preparation, and display**
IN	**OUT**	**NO**	**NA**	**Description of Food Contamination OBSERVATIONS**
☐	☐	☐	☐	**A.** Raw animal foods are separated from ready-to-eat foods
☐	☐	☐	☐	**B.** Different raw animal foods are separated from each other
☐	☐			**C.** Food is protected from environmental contamination – actual contamination observed
☐	☐			**D.** Food is protected from environmental contamination – potential contamination
☐	☐		☐	**E.** Other *(describe in the Comments Section below)*
COMMENTS:				

IN	OUT	NO	NA	
☐	☐			**4. Food contact surfaces are properly cleaned and sanitized**
IN	**OUT**	**NO**	**NA**	**Description of Food Contact Surfaces OBSERVATIONS**
☐	☐			**A.** Food contact surfaces and utensils are clean to sight and touch and sanitized before use
☐	☐	☐	☐	**B.** Equipment food contact surfaces and utensils are cleaned and sanitized properly using manual warewashing procedures
☐	☐	☐	☐	**C.** Equipment food contact surfaces and utensils are cleaned and sanitized properly using mechanical warewashing equipment
☐	☐		☐	**D.** Other *(describe in the Comments Section below)*
COMMENTS:				

IN	OUT	NO	NA	
☐	☐			**5. Foods requiring refrigeration are held at the proper temperature**
IN	**OUT**	**NO**	**NA**	**Description of Cold Holding Temperature OBSERVATIONS**
☐	☐			**A.** TCS Food is maintained at 41°F (5°C) or below, except during preparation, cooking, cooling, or when time is used as a public health control
☐	☐	☐	☐	**B.** Raw shell eggs are stored under refrigeration that maintain ambient air temperature of 45°F (7°C) or less
☐	☐		☐	**C.** Other *(describe in the Temperature Chart and Comments Section below)*
COMMENTS:				

IN	OUT	NO	NA	
☐	☐	☐	☐	**6. Foods displayed or stored hot are held at the proper temperature**
IN	**OUT**	**NO**	**NA**	**Description of Hot Holding Temperature OBSERVATIONS**
☐	☐	☐	☐	**A.** TCS Food is maintained at 135°F (57°C) or above, except during preparation, cooking, cooling, or when time is used as a public health control
☐	☐	☐	☐	**B.** Roasts are held at a temperature of 130°F (54°C) or above
☐	☐	■	☐	**C.** Other *(describe in the Temperature Chart and Comments Section below)*
COMMENTS				

IN	OUT	NO	NA	
☐	☐	☐	☐	**7. Foods are cooled properly**
IN	**OUT**	**NO**	**NA**	**Description of Cooling Temperature OBSERVATIONS**
☐	☐	☐	☐	**A.** Cooked TCS Food is cooled from 135°F (57°C) to 70°F (21°C) within 2 hours **and** from 135°F (57°C) to 41°F (5°C) within 6 hours
☐	☐	☐	☐	**B.** TCS Food (prepared from ingredients at ambient temperature) is cooled to 41°F (5°C) or below within 4 hours
☐	☐	☐	☐	**C.** Proper cooling methods / equipment are used
☐	☐	■	☐	**D.** Other *(describe in the Temperature Chart and Comments Section below)*
COMMENTS:				

IN	OUT	NO	NA	
☐	☐	☐	☐	**8. Refrigerated, ready-to-eat foods are properly date marked and discarded within 7 days of preparation or opening**
IN	**OUT**	**NO**	**NA**	**Description of Date Marking OBSERVATIONS**
☐	☐	☐	☐	**E.** Ready-to-eat, TCS Food (prepared on-site) held for more than 24 hours is date marked as required
☐	☐	☐	☐	**F.** Open commercial container of prepared ready-to-eat TCS Food held for more than 24 hours are date marked as required
☐	☐	☐	☐	**G.** Ready-to-eat, TCS Food prepared on-site and/or opened commercial container exceeding 7 days at ≤ 41°F is discarded
☐	☐	■	☐	**H.** Other *(describe in the Temperature Chart and Comments Section below)*
COMMENTS:				

IN	OUT	NO	NA	
☐	☐	☐	☐	**9. Raw animal foods are cooked to required temperatures**
IN	**OUT**	**NO**	**NA**	**Description of Cooking Temperature OBSERVATIONS**
☐	☐	☐	☐	**A.** Raw shell eggs broken for immediate service are cooked to 145°F (63°C) for 15 seconds. Raw shell eggs broken but not prepared for immediate service cooked to 155°F (68°C) for 15 seconds
☐	☐	☐	☐	**B.** Pork; Fish; Beef; Commercially-raised Game Animals are cooked to 145°F (63°C) for 15 seconds
☐	☐	☐	☐	**C.** Comminuted Fish, Meats, Commercially-raised Game Animals are cooked to 155°F (68°C) for 15 seconds
☐	☐	☐	☐	**D.** Poultry; stuffed fish; stuffed meat; stuffed pasta, stuffed poultry; stuffed ratite; or stuffing containing fish, meat, poultry, or ratites; wild game animals are cooked to 165°F (74°C) for 15 seconds
☐	☐	☐	☐	**E.** Roasts, including formed roasts, are cooked to 130°F (54°C) for 112 minutes or as Chart specified and according to oven parameters per Chart ***(NOTE: his data item includes beef roasts, corned beef roasts, pork roasts, and cured pork roasts such as ham).***
☐	☐	☐	☐	**F.** Other Cooking Observations *(describe in the Comments Section and Temperature Chart below)*
COMMENTS:				

IN	OUT	NO	NA	
☐	☐	☐	☐	**10. Cooked foods are reheated to required temperatures**
IN	**OUT**	**NO**	**NA**	**Description of Reheating Temperature OBSERVATIONS**
☐	☐	☐	☐	**A.** TCS Food that is cooked and cooled on premises is rapidly reheated to 165°F (74°C) for 15 seconds for hot holding
☐	☐	☐	☐	**B.** Commercially-processed ready-to-eat food, reheated to 135°F (57°C) or above **for hot holding**
☐	☐		☐	**C.** Other Reheating Observations *(describe in the Comments Section and Temperature Chart below)*
COMMENTS:				

IN	OUT	NO	NA	
☐	☐			**11. Handwashing facilities are accessible and properly maintained**
IN	**OUT**	**NO**	**NA**	**Description of Handwashing Facilities OBSERVATIONS**
☐	☐			**A.** Handwashing facilities are conveniently located and accessible for employees
☐	☐			**B.** Handwashing facilities are supplied with hand cleanser / disposable towels / hand drying devices
COMMENTS:				

IN	OUT	NO	NA	
☐	☐			**12. Employees practice good hygiene**
IN	**OUT**	**NO**	**NA**	**Description of Good Hygienic Practices OBSERVATIONS**
☐	☐			**A.** Food Employees eat, drink, and use tobacco only in designated areas
☐	☐			**B.** Food Employees experiencing persistent sneezing, coughing, or runny nose do not work with exposed food, clean equipment, utensils, linens, unwrapped single-service, or single-use articles
☐	☐		☐	**C.** Other *(describe in the Comments Section below)*
COMMENTS:				

IN	OUT	NO	NA	
☐	☐		☐	**13. Consumers are properly advised of risks of consuming raw or undercooked animal foods**
COMMENTS:				

IN	OUT	NO	NA	
☐	☐	☐	☐	**14. Time alone is properly used as a public health control**
IN	**OUT**	**NO**	**NA**	**Description of Time as a Public Health Control OBSERVATIONS**
☐	☐	☐	☐	**A.** When time only is used as a public health control for **4 HOURS**, the food establishment follows procedures to serve or discard food as specified in Section 3-501.19 of the *Food Code*
☐	☐	☐	☐	**B.** When time only is used as a public health control for **6 HOURS**, the food establishment follows procedures to serve or discard food as specified in Section 3-501.19 of the *Food Code*
☐	☐		☐	**C.** Other *(describe in the Comments Section below)*
COMMENTS:				

IN	OUT	NO	NA	
☐	☐			**15. Facilities have adequate equipment and tools for ensuring food temperature control and sanitization of food contact surfaces**
IN	**OUT**	**NO**	**NA**	**Description of Temperature Control OBSERVATIONS**
☐	☐			**A.** Refrigeration / cold holding units have sufficient capacity to maintain TCS Foods at 41°F (5°C) or below
☐	☐	☐	☐	**B.** Hot holding units have sufficient capacity to maintain TCS Foods at 135°F (57°C) or above
☐	☐			**C.** Refrigeration and hot storage units are equipped with accurate ambient air temperature measuring device
☐	☐			**D.** Accurate temperature measuring device, with appropriate probe, is provided and accessible for use to measure internal food temperatures
☐	☐			**E.** Accurate temperature measuring devices and/or tests kits provided and accessible for use to measure sanitization rinse temperatures and/or sanitization concentrations
☐	☐		☐	**F.** Other *(describe in the Comments Section below)*
COMMENTS:				

IN	OUT	NO	NA	
☐	☐	☐	☐	**16. Special processes are conducted in compliance with issued variance / HACCP Plan, when required**
IN	**OUT**	**NO**	**NA**	**Description of Specialized Processes OBSERVATIONS**
☐	☐	☐	☐	**A.** Food establishment conducts reduced oxygen packaging without a variance as specified in Section 3-502.12 of the *Food Code*
☐	☐	☐	☐	**B.** Food establishment performs specialized process in accordance with approved variance and HACCP Plan when required
☐	☐	☐	☐	**C.** Juice packaged in the food establishment is treated under a HACCP Plan to reduce pathogens or labeled as specified in Section 3-404.11 of the *Food Code*
☐	☐		☐	**D.** Other *(describe in the Comments Section below)*
COMMENTS:				

IN	OUT	NO	NA	
☐	☐			**17. Food is received from safe sources**
IN	**OUT**	**NO**	**NA**	**Description of Food Source OBSERVATIONS**
☐	☐			**A.** All food is from regulated food processing plants / No home prepared/canned foods
☐	☐	☐	☐	**B.** Shellfish are from NSSP-listed sources. No recreationally caught shellfish are received/sold
☐	☐	☐		**C.** Food is protected from contamination during transportation/receiving
☐	☐	☐		**D.** TCS Food is received at a temperature of 41°F (5°C) or below OR according to Law
☐	☐			**E.** Food is safe and unadulterated
☐	☐	☐	☐	**F.** Shellstock tags/labels are retained for 90 days and filed in chronological order from the date the container is emptied
☐	☐	☐	☐	**G.** Written documentation of parasite destruction is maintained for 90 days for fish products
☐	☐		☐	**H.** Other *(describe in the Comments Section below)*
COMMENTS:				

IN	OUT	NO	NA	
☐	☐			**18. Toxic materials are identified, used, and stored properly**
IN	**OUT**	**NO**	**NA**	**Description of Toxic Materials OBSERVATIONS**
☐	☐			**A.** Poisonous or toxic materials, chemicals, lubricants, pesticides, medicines, first aid supplies, and other personal care items are properly identified, stored, and used
☐	☐		☐	**B.** Other *(describe in the Comments Section below)*
COMMENTS:				

IN	OUT	NO	NA	
☐	☐			**19. Management and food employees are trained in food allergy awareness as it relates to their assigned duties**
IN	**OUT**	**NO**	**NA**	**Description of Allergen Awareness OBSERVATIONS**
☐	☐			**A.** The person in charge accurately describes food identified as major food allergens and the symptoms associated with major food allergens
☐	☐			**B.** Food employees are trained in food allergy awareness as it relates to their assigned duties
☐	☐		☐	**C.** Other *(describe in the Comments Section below)*
COMMENTS:				

Appendix B- Complete Data Results for all Facilities Combined

Number of INFORMATION STATEMENTS	IN	IN %	OUT	OUT %	NO	NO %	NA	NA %
1. Employees practice proper handwashing								
01A. Hands are cleaned and properly washed using hand cleanser / water supply / appropriate drying methods / length of time as specified in Section 2-301.12 of the Food Code *	186	96.4	7	3.6	0	0	0	0
01B. Hands are cleaned and properly washed when required as specified in Section 2-301.14 of the Food Code *	183	94.8	10	5.2	0	0	0	0
2. Food employees do not contact ready-to-eat foods with bare hands								
02. Food employees do not contact ready-to-eat foods with bare hands. *	187	96.9	6	3.1	0	0	0	0
3. Food is protected from cross-contamination during storage, preparation, and display								
03A. Raw animal foods are separated from ready-to-eat foods. *	136	69.7	21	10.8	3	1.5	35	17.9
03B. Different raw animal foods are separated from each other. *	141	72.3	2	1	2	1	50	25.6
03C. Food is protected from environmental contamination; actual contamination observed. *	183	93.8	12	6.2	0	0	0	0
03D. Food is protected from environmental contamination; potential contamination. *	164	84.1	31	15.9	0	0	0	0
03E. Other (describe in the comments section) *	9	4.6	0	0	0	0	186	95.4
4. Food contact surfaces are properly cleaned and sanitized								
04A. Food contact surfaces and utensils are clean to sight and touch and sanitized before use. *	178	91.3	17	8.7	0	0	0	0
04B. Equipment food contact surfaces and utensils are cleaned and sanitized properly using manual ware washing procedures. *	128	65.6	13	6.7	41	21	13	6.7
04C. Equipment food contact surfaces and utensils are cleaned and sanitized properly using mechanical ware washing equipment. *	95	48.7	10	5.1	13	6.7	77	39.5
04D. Other (describe in the comments section) *	2	1	0	0	0	0	193	99
5. Foods requiring refrigeration are held at the proper temperature								
05A. TCS Food is maintained at 41F (5C) or below, except during preparation, cooking, cooling, or when time is used as a public health control. *	162	83.1	33	16.9	0	0	0	0
05B. Raw shell eggs are stored under refrigeration that maintains ambient air temperature of 45F (7C) or less. *	38	19.5	6	3.1	50	25.6	101	51.8

05C. Other (describe in the temperature chart and comments section below) *	0	0	0	0	0	0	195	100
6. Foods displayed or stored hot are held at the proper temperature								
06A. TCS Food is maintained at 135F (57C) or above, except during preparation, cooking, cooling, or when time is used as a public health control. *	105	53.8	12	6.2	45	23.1	33	16.9
06B. Roasts are held at a temperature of 130F (54C) or above. *	3	1.5	0	0	39	20	153	78.5
06C. Other (describe in the temperature chart and comments section) *	0	0	0	0	0	0	195	100
7. Foods are cooled properly								
07A.Cooked TCS Food is cooled from 135F (57C) to 70F (21C) within 2 hours and from 135F (57C) to 41F (5C) or below within 6 hours. *	0	0	7	3.6	135	69.2	53	27.2
07B. TCS Food (prepared from ingredients at ambient temperature) is cooled to 41F (5C) or below within 4 hours. *	0	0	1	0.5	134	68.7	60	30.8
07C. Proper cooling methods/equipment are used.*	77	39.5	10	5.1	71	36.4	37	19
07D. Other (describe in the temperature chart and comments section) *	0	0	0	0	0	0	195	100
8. Refrigerated, ready-to-eat foods properly date marked/discarded within 7 days of preparation or opening								
08A. Ready-to-eat, TCS Food (prepared on-site) held for more than 24 hours is date marked as required. *	144	73.8	36	18.5	1	0.5	14	7.2
08B. Open commercial containers of prepared ready-to-eat TCS Food held for more than 24 hours are date marked as required. *	148	75.9	25	12.8	10	5.1	12	6.2
08C. Ready-to-eat, TCS Food prepared on-site and/or opened commercial container exceeding 7 days at 41F is discarded. *	147	75.4	5	2.6	31	15.9	12	6.2
08D. Other (describe in the comments section) *	2	1	0	0	0	0	193	99
9. Raw animal foods are cooked to required temperatures								
09A. Raw shell eggs broken for immediate service are cooked to 145F (63C) for 15 seconds. Raw shell eggs broken but not prepared for immediate service cooked to 155F (68C) for 15 seconds. *	3	1.5	0	0	66	33.8	126	64.6
09B. Pork; Fish; Beef; Commercially-raised Game Animals are cooked to 145F (63C) for 15 seconds. *	7	3.6	0	0	129	66.2	59	30.3
09C. Comminuted Fish, Meats, Commercially-raised Game Animals are cooked to 155F (68C) for 15 seconds. *	4	2.1	0	0	108	55.4	83	42.6

09D. Poultry; stuffed fish; stuffed meat; stuffed pasta; stuffed poultry; stuffed ratite; or stuffing containing fish, meat, poultry, or ratites; wild game animals are cooked to 165F (74C) for 15 seconds. *	10	5.1	0	0	126	64.6	59	30.3
09E. Roasts, including formed roasts, are cooked to 130F (54C) for 112 minutes or as Chart specifies and according to oven parameters per Chart (NOTE: This data item includes beef roasts, corned beef roasts, pork roasts, and cured pork roasts such as ham). *	0	0	0	0	66	33.8	129	66.2
09F. Other Cooking Observations (describe in the Comment Section and Temperature Chart). *	0	0	0	0	0	0	195	100
10. Cooked foods are reheated to required temperatures								
10A. TCS Food that is cooked and cooled on premises is rapidly reheated to 165F (74C) for 15 seconds for hot holding. *	4	2.1	1	0.5	137	70.3	53	27.2
10B. Commercially-processed ready-to-eat food, reheated to 135F (57C) or above for hot holding. *	6	3.1	1	0.5	145	74.4	43	22.1
10C. Other Reheating Observations (describe in the Comments Section and Temperature Chart below) *	0	0	0	0	0	0	195	100
11. Handwashing facilities are accessible and properly maintained								
11A. Handwashing facilities are conveniently located and accessible for employees. *	177	90.8	18	9.2	0	0	0	0
11B. Handwashing facilities are supplied with hand cleanser / disposable towels / hand drying devices. *	167	85.6	28	14.4	0	0	0	0
12. Employees practice good hygiene								
12A. Food Employees eat, drink, and use tobacco only in designated areas. *	187	95.9	8	4.1	0	0	0	0
12B. Food Employees experiencing persistent sneezing, coughing, or runny nose do not work with exposed food, clean equipment, utensils, linens, unwrapped single-service, or single-use articles. *	195	100	0	0	0	0	0	0
12C. Other (describe in comments section) *	1	0.5	1	0.5	0	0	193	99
13. Consumers are properly advised of risks of consuming raw or undercooked animal foods								
13. Consumers are properly advised of risks of consuming raw or undercooked animal foods. *	85	43.6	11	5.6	0	0	99	50.8
14. Time alone is properly used as a public health control								
14A. When time only is used as a public health control for 4 HOURS, the food establishment follows procedures to serve or discard food as specified in Section 3-501.19 of the Food Code. *	6	3.1	0	0	4	2.1	185	94.9

14B. When time only is used as a public health control for 6 HOURS, the food establishment follows procedures to serve or discard food as specified in Section 3-501.19 of the Food Code. *	3	1.5	0	0	2	1	190	97.4
14C. Other (describe in the comments section) *	0	0	0	0	0	0	195	100
15. Facilities have adequate equipment and tools for ensuring food temperature control and sanitization of food contact surfaces								
15A. Refrigeration / cold holding units have sufficient capacity to maintain TCS Foods at 41F (5C) or below. *	184	94.4	11	5.6	0	0	0	0
15B. Hot holding units have sufficient capacity to maintain TCS Foods at 135F (57C) or above. *	145	74.4	3	1.5	16	8.2	31	15.9
15C. Refrigeration and hot storage units are equipped with accurate ambient air temperature measuring device. *	191	97.9	4	2.1	0	0	0	0
15D. Accurate temperature measuring device, with appropriate probe, is provided and accessible for use to measure internal food temperatures. *	185	94.9	10	5.1	0	0	0	0
15E. Accurate temperature measuring devices and/or tests kits provided and accessible for use to measure sanitization rinse temperatures and/or sanitization concentrations. *	177	90.8	18	9.2	0	0	0	0
15F. Other (describe in the comments section) *	6	3.1	0	0	0	0	189	96.9
16. Special processes conducted in compliance with issued variance/HACCP Plan, when required								
16A. Food establishment conducts reduced oxygen packaging without a variance as specified in Section 3-502.12 of the Food Code. *	1	0.5	0	0	0	0	194	99.5
16B. Food establishment performs specialized process in accordance with approved variance and HACCP Plan when required. *	3	1.5	2	1	0	0	190	97.4
16C. Juice packaged in the food establishment is treated under a HACCP Plan to reduce pathogens or labeled as specified in Section 3-404.11 of the Food Code. *	1	0.5	0	0	0	0	194	99.5
16D. Other (describe in the comments section) *	1	0.5	0	0	0	0	194	99.5
17. Food is received from safe sources								
17A. All food is from regulated food processing plants / No home prepared/canned foods. *	192	98.5	3	1.5	0	0	0	0
17B. Shellfish are from NSSP-listed sources. No recreationally caught shellfish are received/sold. *	23	11.8	0	0	1	0.5	171	87.7

17C. Food is protected from contamination during transportation/receiving. *	17	8.7	2	1	176	90.3	0	0
17D. TCS Food is received at a temperature of 41F (5C) or below OR according to Law. *	12	6.2	1	0.5	182	93.3	0	0
17E. Food is safe and unadulterated. *	194	99.5	1	0.5	0	0	0	0
17F. Shellstock tags/labels are retained for 90 days and filed in chronological order from the date the container is emptied. *	5	2.6	1	0.5	2	1	187	95.9
17G. Written documentation of parasite destruction is maintained for 90 days for fish products. *	7	3.6	1	0.5	1	0.5	186	95.4
17H. Other (describe in comments section) *	0	0	0	0	0	0	195	100
18. Toxic materials are identified, used, and stored properly								
18A. Poisonous or toxic materials, chemicals, lubricants, pesticides, medicines, first aid supplies, and other personal care items are properly identified, stored, and used. *	191	97.9	4	2.1	0	0	0	0
18B. Other (describe in the comments section) *	22	11.3	1	0.5	0	0	172	88.2
19. Management and food employees are trained in food allergy awareness as it relates to their assigned duties								
19A. The person in charge accurately describes foods identified as major food allergens and the symptoms associated with major food allergens. *	177	90.8	18	9.2	0	0	0	0
19B. Food employees are trained in food allergy awareness as it relates to their assigned duties. *	178	91.3	17	8.7	0	0	0	0
19C. Other (describe in the comments section) *	1	0.5	0	0	0	0	194	99.5

Appendix C- Data Results by CDC Risk Factor

Poor Hygiene		
1A	3.6	8.98%
1B	5.2	12.97%
2	3.1	7.73%
11A	9.2	22.94%
11B	14.4	35.91%
12A	4.1	10.22%
12B	0	0.00%
12C	0.5	1.25%
Total	40.1	100.00%

Contaminated Equipment/Protection		
3A	10.8	19.85%
3B	1	1.84%
3C	6.2	11.40%
3D	15.9	29.23%
3E	0	0.00%
4A	8.7	15.99%
4B	6.7	12.32%
4C	5.1	9.38%
4D	0	0.00%
Total	54.4	100.00%

Improper Holding Time/Temperature		
5A	16.9	24.39%
5B	3.1	4.47%
5C	0	0.00%
6A	6.2	8.95%
6B	0	0.00%
6C	0	0.00%
7A	3.6	5.19%
7B	0.5	0.72%
7C	5.1	7.36%
7D	0	0.00%
8A	18.5	26.70%
8B	12.8	18.47%
8C	2.6	3.75%
8D	0	0.00%
14A	0	0.00%
14B	0	0.00%
14C	0	0.00%
Total	69.3	100.00%

Inadequate Cooking		
9A	0	0.00%
9B	0	0.00%
9C	0	0.00%
9D	0	0.00%
9E	0	0.00%
9F	0	0.00%
10A	0.5	50.00%
10B	0.5	50.00%
10C	0	0.00%
Total	1	100.00%

Foods from Unsafe Sources		
16A	0	0.00%
16B	0	0.00%
16C	0	0.00%
16D	0	0.00%
17A	1.5	33.33%
17B	0	0.00%
17C	1	22.22%
17D	0.5	11.11%
17E	0.5	11.11%
17F	0.5	11.11%
17G	0.5	11.11%
17H	0	0.00%
Total	4.5	100.00%

Other Chemicals		
18A	2.1	80.77%
18B	0.5	19.23%
Total	2.6	

Other Allergy Awareness		
19A	9.2	51.40%
19B	8.7	48.60%
19C	0	0.00%
Total	17.9	100.00%

Other Misc		
13	5.6	19.24%
15A	5.6	19.24%
15B	1.5	5.15%
15C	2.1	7.22%
15D	5.1	17.53%
15E	9.2	31.62%
15F	0	0.00%
Total	29.1	100.00%

Appendix D- Restaurants/Fast Food and Full Service Combined

Number of INFORMATION STATEMENTS	IN	IN %	OUT	OUT %	NO	NO %	NA	NA %
01A. Hands are cleaned and properly washed using hand cleanser / water supply / appropriate drying methods / length of time as specified in Section 2-301.12 of the Food Code *	164	95.9	7	4.1	0	0	0	0
01B. Hands are cleaned and properly washed when required as specified in Section 2-301.14 of the Food Code *	162	94.7	9	5.3	0	0	0	0
02. Food employees do not contact ready-to-eat foods with bare hands. *	166	97.1	5	2.9	0	0	0	0
03A. Raw animal foods are separated from ready-to-eat foods. *	120	70.2	19	11.1	3	1.8	29	17
03B. Different raw animal foods are separated from each other. *	126	73.7	1	0.6	2	1.2	42	24.6
03C. Food is protected from environmental contamination; actual contamination observed. *	160	93.6	11	6.4	0	0	0	0
03D. Food is protected from environmental contamination; potential contamination. *	145	84.8	26	15.2	0	0	0	0
03E. Other (describe in the comments section) *	9	5.3	0	0	0	0	162	94.7
04A. Food contact surfaces and utensils are clean to sight and touch and sanitized before use. *	158	92.4	13	7.6	0	0	0	0
04B. Equipment food contact surfaces and utensils are cleaned and sanitized properly using manual warewashing procedures. *	112	65.5	12	7	35	20.5	12	7
04C. Equipment food contact surfaces and utensils are cleaned and sanitized properly using mechanical warewashing equipment. *	84	49.1	8	4.7	9	5.3	70	40.9
04D. Other (describe in the comments section) *	2	1.2	0	0	0	0	169	98.8
05A. TCS Food is maintained at 41F (5C) or below, except during preparation, cooking, cooling, or when time is used as a public health control. *	143	83.6	28	16.4	0	0	0	0
05B. Raw shell eggs are stored under refrigeration that maintains ambient air temperature of 45F (7C) or less. *	28	16.4	6	3.5	43	25.1	94	55
05C. Other (describe in the temperature chart and comments section below) *	0	0	0	0	0	0	171	100
06A. TCS Food is maintained at 135F (57C) or above, except during preparation, cooking, cooling, or when time is used as a public health control. *	91	53.2	7	4.1	43	25.1	30	17.5
06B. Roasts are held at a temperature of 130F (54C) or above. *	2	1.2	0	0	36	21.1	133	77.8
06C. Other (describe in the temperature chart and comments section) *	0	0	0	0	0	0	171	100

07A. Cooked TCS Food is cooled from 135F(57C) to 70F (21C) within 2 hours and from 135F (57C) to 41F (5C) or below within 6 hours. *	0	0	7	4.1	117	68.4	47	27.5
07B. TCS Food (prepared from ingredients at ambient temperature) is cooled to 41F (5C) or below within 4 hours. *	0	0	1	0.6	115	67.3	55	32.2
07C. Proper cooling methods / equipment are used. *	70	40.9	10	5.8	57	33.3	34	19.9
07D. Other (describe in the temperature chart and comments section) *	0	0	0	0	0	0	171	100
08A. Ready-to-eat, TCS Food (prepared on-site) held for more than 24 hours is date marked as required. *	125	73.1	33	19.3	1	0.6	12	7
08B. Open commercial containers of prepared ready-to-eat TCS Food held for more than 24 hours are date marked as required. *	129	75.4	24	14	8	4.7	10	5.8
08C. Ready-to-eat, TCS Food prepared on-site and/or opened commercial container exceeding 7 days at 41F is discarded. *	127	74.3	3	1.8	31	18.1	10	5.8
08D. Other (describe in the comments section) *	2	1.2	0	0	0	0	169	98.8
09A. Raw shell eggs broken for immediate service are cooked to 145F (63C) for 15 seconds. Raw shell eggs broken but not prepared for immediate service cooked to 155F (68C) for 15 seconds. *	2	1.2	0	0	62	36.3	107	62.6
09B. Pork; Fish; Beef; Commercially-raised Game Animals are cooked to 145F (63C) for 15 seconds. *	7	4.1	0	0	118	69	46	26.9
09C. Comminuted Fish, Meats, Commercially-raised Game Animals are cooked to 155F (68C) for 15 seconds. *	4	2.3	0	0	97	56.7	70	40.9
09D. Poultry; stuffed fish; stuffed meat; stuffed pasta; stuffed poultry; stuffed ratite; or stuffing containing fish, meat, poultry, or ratites; wild game animals are cooked to 165F (74C) for 15 seconds. *	8	4.7	0	0	113	66.1	50	29.2
09E. Roasts, including formed roasts, are cooked to 130F (54C) for 112 minutes or as Chart specifies and according to oven parameters per Chart (NOTE: This data item includes beef roasts, corned beef roasts, pork roasts, and cured pork roasts such as ham). *	0	0	0	0	59	34.5	112	65.5
09F. Other Cooking Observations (describe in the Comment Section and Temperature Chart). *	0	0	0	0	0	0	171	100
10A. TCS Food that is cooked and cooled on premises is rapidly reheated to 165F (74C) for 15 seconds for hot holding. *	3	1.8	1	0.6	121	70.8	46	26.9
10B. Commercially-processed ready-to-eat food, reheated to 135F (57C) or above for hot holding. *	6	3.5	1	0.6	125	73.1	39	22.8

10C. Other Reheating Observations (describe in the Comments Section and Temperature Chart below) *	0	0	0	0	0	0	171	100
11A. Handwashing facilities are conveniently located and accessible for employees. *	157	91.8	14	8.2	0	0	0	0
11B. Handwashing facilities are supplied with hand cleanser / disposable towels / hand drying devices. *	146	85.4	25	14.6	0	0	0	0
12A. Food Employees eat, drink, and use tobacco only in designated areas. *	163	95.3	8	4.7	0	0	0	0
12B. Food Employees experiencing persistent sneezing, coughing, or runny nose do not work with exposed food, clean equipment, utensils, linens, unwrapped single-service, or single-use articles. *	171	100	0	0	0	0	0	0
12C. Other (describe in comments section) *	1	0.6	1	0.6	0	0	169	98.8
13. Consumers are properly advised of risks of consuming raw or undercooked animal foods. *	73	42.7	9	5.3	0	0	89	52
14A. When time only is used as a public health control for 4 HOURS, the food establishment follows procedures to serve or discard food as specified in Section 3-501.19 of the Food Code. *	6	3.5	0	0	4	2.3	161	94.2
14B. When time only is used as a public health control for 6 HOURS, the food establishment follows procedures to serve or discard food as specified in Section 3-501.19 of the Food Code. *	3	1.8	0	0	2	1.2	166	97.1
14C. Other (describe in the comments section) *	0	0	0	0	0	0	171	100
15A. Refrigeration / cold holding units have sufficient capacity to maintain TCS Foods at 41F (5C) or below. *	161	94.2	10	5.8	0	0	0	0
15B. Hot holding units have sufficient capacity to maintain TCS Foods at 135F (57C) or above. *	125	73.1	3	1.8	15	8.8	28	16.4
15C. Refrigeration and hot storage units are equipped with accurate ambient air temperature measuring device. *	168	98.2	3	1.8	0	0	0	0
15D. Accurate temperature measuring device, with appropriate probe, is provided and accessible for use to measure internal food temperatures. *	161	94.2	10	5.8	0	0	0	0
15E. Accurate temperature measuring devices and/or tests kits provided and accessible for use to measure sanitization rinse temperatures and/or sanitization concentrations. *	153	89.5	18	10.5	0	0	0	0
15F. Other (describe in the comments section) *	5	2.9	0	0	0	0	166	97.1

16A. Food establishment conducts reduced oxygen packaging without a variance as specified in Section 3-502.12 of the Food Code. *	1	0.6	0	0	0	0	170	99.4
16B. Food establishment performs specialized process in accordance with approved variance and HACCP Plan when required. *	3	1.8	0	0	0	0	168	98.2
16C. Juice packaged in the food establishment is treated under a HACCP Plan to reduce pathogens or labeled as specified in Section 3-404.11 of the Food Code. *	1	0.6	0	0	0	0	170	99.4
16D. Other (describe in the comments section) *	1	0.6	0	0	0	0	170	99.4
17A. All food is from regulated food processing plants / No home prepared/canned foods. *	169	98.8	2	1.2	0	0	0	0
17B. Shellfish are from NSSP-listed sources. No recreationally caught shellfish are received/sold. *	17	9.9	0	0	1	0.6	153	89.5
17C. Food is protected from contamination during transportation/receiving. *	13	7.6	2	1.2	156	91.2	0	0
17D. TCS Food is received at a temperature of 41F (5C) or below OR according to Law. *	9	5.3	1	0.6	161	94.2	0	0
17E. Food is safe and unadulterated. *	170	99.4	1	0.6	0	0	0	0
17F. Shellstock tags/labels are retained for 90 days and filed in chronological order from the date the container is emptied. *	4	2.3	0	0	2	1.2	165	96.5
17G. Written documentation of parasite destruction is maintained for 90 days for fish products. *	5	2.9	0	0	1	0.6	165	96.5
17H. Other (describe in comments section) *	0	0	0	0	0	0	171	100
18A. Poisonous or toxic materials, chemicals, lubricants, pesticides, medicines, first aid supplies, and other personal care items are properly identified, stored, and used. *	169	98.8	2	1.2	0	0	0	0
18B. Other (describe in the comments section) *	20	11.7	1	0.6	0	0	150	87.7
19A. The person in charge accurately describes foods identified as major food allergens and the symptoms associated with major food allergens. *	154	90.1	17	9.9	0	0	0	0
19B. Food employees are trained in food allergy awareness as it relates to their assigned duties. *	155	90.6	16	9.4	0	0	0	0
19C. Other (describe in the comments section) *	1	0.6	0	0	0	0	170	99.4

Appendix E- Retail Facilities

Number of INFORMATION STATEMENTS	IN	IN %	OUT	OUT %	NO	NO %	NA	NA %
01A. Hands are cleaned and properly washed using hand cleanser / water supply / appropriate drying methods / length of time as specified in Section 2-301.12 of the Food Code *	11	100	0	0	0	0	0	0
01B. Hands are cleaned and properly washed when required as specified in Section 2-301.14 of the Food Code *	10	90.9	1	9.1	0	0	0	0
02. Food employees do not contact ready-to-eat foods with bare hands. *	10	90.9	1	9.1	0	0	0	0
03A. Raw animal foods are separated from ready-to-eat foods. *	11	84.6	2	15.4	0	0	0	0
03B. Different raw animal foods are separated from each other. *	12	92.3	1	7.7	0	0	0	0
03C. Food is protected from environmental contamination – actual contamination observed. *	12	92.3	1	7.7	0	0	0	0
03D. Food is protected from environmental contamination	8	61.5	5	38.5	0	0	0	0
03E. Other (describe in the comments section) *	0	0	0	0	0	0	13	100
04A. Food contact surfaces and utensils clean, sanitized	9	69.2	4	30.8	0	0	0	0
04B. Equipment food contact surfaces and utensils are cleaned and sanitized properly using manual warewashing procedures. *	8	61.5	1	7.7	4	30.8	0	0
04C. Equipment food contact surfaces and utensils are cleaned and sanitized properly using mechanical warewashing equipment. *	2	15.4	0	0	4	30.8	7	53.8
04D. Other (describe in the comments section) *	0	0	0	0	0	0	13	100
05A. Cold Holding	9	69.2	4	30.8	0	0	0	0
05B. Raw shell eggs are stored under refrigeration that maintains ambient air temperature of 45F (7C) or less. *	9	69.2	0	0	4	30.8	0	0
05C. Other (describe in the temperature chart and comments section below) *	0	0	0	0	0	0	13	100
06A. Hot Holding	5	38.5	5	38.5	0	0	3	23.1
06B. Roasts are held at a temperature of 130F (54C) or above. *	1	7.7	0	0	3	23.1	9	69.2
06C. Other (describe in the temperature chart and comments section) *	0	0	0	0	0	0	13	100
07A. Cooked TCS Food is cooled from 135F (57C) to 70F (21C) within 2 hours and from 135F (57C) to 41F (5C) or below within 6 hours. *	0	0	0	0	10	76.9	3	23.1
07B. TCS Food (prepared from ingredients at ambient temperature) is cooled to 41F (5C) or below within 4 hours. *	0	0	0	0	10	76.9	3	23.1
07C. Proper cooling methods / equipment are used. *	3	23.1	0	0	8	61.5	2	15.4
07D. Other (describe in the temperature chart and comments section) *	0	0	0	0	0	0	13	100

08A. Ready-to-eat, TCS Food (prepared on-site) held for more than 24 hours is date marked as required. *	9	69.2	2	15.4	0	0	2	15.4
08B. Open commercial containers of prepared ready-to-eat TCS Food held for more than 24 hours are date marked as required. *	9	69.2	1	7.7	1	7.7	2	15.4
08C. Ready-to-eat, TCS Food prepared on-site and/or opened commercial container exceeding 7 days at 41F is discarded. *	10	76.9	1	7.7	0	0	2	15.4
08D. Other (describe in the comments section) *	0	0	0	0	0	0	13	100
09A. Raw shell eggs broken for immediate service are cooked to 145F (63C) for 15 seconds. Raw shell eggs broken but not prepared for immediate service cooked to 155F (68C) for 15 seconds. *	1	7.7	0	0	1	7.7	11	84.6
09B. Pork; Fish; Beef; Commercially-raised Game Animals are cooked to 145F (6C) for 15 seconds. *	0	0	0	0	7	53.8	6	46.2
09C. Comminuted Fish, Meats, Commercially-raised Game Animals are cooked to 155ºF 68Cfor 15 seconds. *	0	0	0	0	6	46.2	7	53.8
09D. Poultry; stuffed fish; stuffed meat; stuffed pasta; stuffed poultry; stuffed ratite; or stuffing containing fish, meat, poultry, or ratites; wild game animals are cooked to 165F(74C) for 15 seconds. *	2	15.4	0	0	8	61.5	3	23.1
09E. Roasts, including formed roasts, are cooked to 130F(54C) for 112 minutes or as Chart specifies and according to oven parameters per Chart (NOTE: This data item includes beef roasts, corned beef roasts, pork roasts, and cured pork roasts such as ham). *	0	0	0	0	4	30.8	9	69.2
09F. Other Cooking Observations (describe in the Comment Section and Temperature Chart). *	0	0	0	0	0	0	13	100
10A. TCS Food that is cooked and cooled on premises is rapidly reheated to 165F(74C) for 15 seconds for hot holding. *	1	7.7	0	0	7	53.8	5	38.5
10B. Commercially-processed ready-to-eat food, reheated to 135F(57C) or above for hot holding. *	0	0	0	0	9	69.2	4	30.8
10C. Other Reheating Observations (describe in the Comments Section and Temperature Chart below) *	0	0	0	0	0	0	13	100
11A. Handwashing facilities are conveniently located and accessible for employees. *	11	84.6	2	15.4	0	0	0	0
11B. Handwashing facilities are supplied with hand cleanser / disposable towels / hand drying devices. *	11	84.6	2	15.4	0	0	0	0
12A. Food Employees eat, drink, and use tobacco only in designated areas. *	13	100	0	0	0	0	0	0
12B. Food Employees experiencing persistent sneezing, coughing, or runny nose do not work with exposed food, clean equipment, utensils, linens, unwrapped single-service, or single-use	13	100	0	0	0	0	0	0

articles. *								
12C. Other (describe in comments section) *	0	0	0	0	0	0	13	100
13. Consumers are properly advised of risks of consuming raw or undercooked animal foods. *	8	61.5	2	15.4	0	0	3	23.1
14A. When time only is used as a public health control for 4 HOURS, the food establishment follows procedures to serve or discard food as specified in Section 3-501.19 of the Food Code. *	0	0	0	0	0	0	13	100
14B. When time only is used as a public health control for 6 HOURS, the food establishment follows procedures to serve or discard food as specified in Section 3-501.19 of the Food Code. *	0	0	0	0	0	0	13	100
14C. Other (describe in the comments section) *	0	0	0	0	0	0	13	100
15A. Refrigeration / cold holding units have sufficient capacity to maintain TCS Foods at 41ºF (5ºC) or below. *	12	92.3	1	7.7	0	0	0	0
15B. Hot holding units have sufficient capacity to maintain TCS Foods at 135F(57C) or above. *	10	76.9	0	0	0	0	3	23.1
15C. Refrigeration and hot storage units are equipped with accurate ambient air temperature measuring device. *	12	92.3	1	7.7	0	0	0	0
15D. Accurate temperature measuring device, with appropriate probe, is provided and accessible for use to measure internal food temperatures. *	13	100	0	0	0	0	0	0
15E. Accurate temperature measuring devices and/or tests kits provided and accessible for use to measure sanitization rinse temperatures and/or sanitization concentrations. *	13	100	0	0	0	0	0	0
15F. Other (describe in the comments section) *	1	7.7	0	0	0	0	12	92.3
16A. Food establishment conducts reduced oxygen packaging without a variance as specified in Section 3-502.12 of the Food Code. *	0	0	0	0	0	0	13	100
16B. Food establishment performs specialized process in accordance with approved variance and HACCP Plan when required. *	0	0	2	15.4	0	0	11	84.6
16C. Juice packaged in the food establishment is treated under a HACCP Plan to reduce pathogens or labeled as specified in Section 3-404.11 of the Food Code. *	0	0	0	0	0	0	13	100
16D. Other (describe in the comments section) *	0	0	0	0	0	0	13	100
17A. All food is from regulated food processing plants / No home prepared/canned foods. *	12	92.3	1	7.7	0	0	0	0
17B. Shellfish are from NSSP-listed sources. No recreationally caught shellfish are received/sold. *	6	46.2	0	0	0	0	7	53.8
17C. Food is protected from contamination during transportation/receiving. *	1	7.7	0	0	12	92.3	0	0
17D. TCS Food is received at a temperature of 41F (5C) or below OR according to Law. *	2	15.4	0	0	11	84.6	0	0

17E. Food is safe and unadulterated. *	13	100	0	0	0	0	0	0
17F. Shellstock tags/labels are retained for 90 days and filed in chronological order from the date the container is emptied. *	1	7.7	1	7.7	0	0	11	84.6
17G. Written documentation of parasite destruction is maintained for 90 days for fish products. *	2	15.4	1	7.7	0	0	10	76.9
17H. Other (describe in comments section) *	0	0	0	0	0	0	13	100
18A. Poisonous or toxic materials, chemicals, lubricants, pesticides, medicines, first aid supplies, and other personal care items are properly identified, stored, and used. *	12	92.3	1	7.7	0	0	0	0
18B. Other (describe in the comments section) *	0	0	0	0	0	0	13	100
19A. The person in charge accurately describes foods identified as major food allergens and the symptoms associated with major food allergens. *	12	92.3	1	7.7	0	0	0	0
19B. Food employees are trained in food allergy awareness as it relates to their assigned duties. *	12	92.3	1	7.7	0	0	0	0
19C. Other (describe in the comments section) *	0	0	0	0	0	0	13	100

Appendix F- School Facilities

Number of INFORMATION STATEMENTS	IN	IN %	OUT	OUT %	NO	NO %	NA	NA %
01A. Hands are cleaned and properly washed using hand cleanser / water supply / appropriate drying methods / length of time as specified in Section 2-301.12 of the Food Code *	8	100	0	0	0	0	0	0
01B. Hands are cleaned and properly washed when required as specified in Section 2-301.14 of the Food Code *	8	100	0	0	0	0	0	0
02. Food employees do not contact ready-to-eat foods with bare hands. *	8	100	0	0	0	0	0	0
03A. Raw animal foods are separated from ready-to-eat foods. *	3	37.5	0	0	0	0	5	62.5
03B. Different raw animal foods are separated from each other. *	1	12.5	0	0	0	0	7	87.5
03C. Food is protected from environmental contamination; actual contamination observed. *	8	100	0	0	0	0	0	0
03D. Food is protected from environmental contamination; potential contamination. *	8	100	0	0	0	0	0	0
03E. Other (describe in the comments section) *	0	0	0	0	0	0	8	100
04A. Food contact surfaces and utensils are clean to sight and touch and sanitized before use. *	8	100	0	0	0	0	0	0
04B. Equipment food contact surfaces and utensils are cleaned and sanitized properly using manual warewashing procedures. *	5	62.5	0	0	2	25	1	12.5
04C. Equipment food contact surfaces and utensils are cleaned and sanitized properly using mechanical warewashing equipment. *	6	75	2	25	0	0	0	0
04D. Other (describe in the comments section) *	0	0	0	0	0	0	8	100
05A. TCS Food is maintained at 41F (5C) or below, except during preparation, cooking, cooling, or when time is used as a public health control. *	7	87.5	1	12.5	0	0	0	0
05B. Raw shell eggs are stored under refrigeration that maintains ambient air temperature of 45F (7C) or less. *	1	12.5	0	0	1	12.5	6	75
05C. Other (describe in the temperature chart and comments section below) *	0	0	0	0	0	0	8	100
06A. TCS Food is maintained at 135F (57C) or above, except during preparation, cooking, cooling, or when time is used as a public health control. *	6	75	0	0	2	25	0	0
06B. Roasts are held at a temperature of 130F (54C) or above. *	0	0	0	0	0	0	8	100
06C. Other (describe in the temperature chart and comments section) *	0	0	0	0	0	0	8	100
07A. Cooked TCS Food is cooled from 135F(57C) to 70F(21C) within 2 hours and from 135F (57C) to 41F (5C) or below within 6 hours. *	0	0	0	0	6	75	2	25
07B. TCS Food (prepared from ingredients at ambient temperature) is cooled to 41F(5C) or below within 4 hours. *	0	0	0	0	7	87.5	1	12.5

07C. Proper cooling methods / equipment are used. *	2	25	0	0	5	62.5	1	12.5
07D. Other (describe in the temperature chart and comments section) *	0	0	0	0	0	0	8	100
08A. Ready-to-eat, TCS Food (prepared on-site) held for more than 24 hours is date marked as required. *	7	87.5	1	12.5	0	0	0	0
08B. Open commercial containers of prepared ready-to-eat TCS Food held for more than 24 hours are date marked as required. *	7	87.5	0	0	1	12.5	0	0
08C. Ready-to-eat, TCS Food prepared on-site and/or opened commercial container exceeding 7 days at 41F is discarded. *	7	87.5	1	12.5	0	0	0	0
08D. Other (describe in the comments section) *	0	0	0	0	0	0	8	100
09A. Raw shell eggs broken for immediate service are cooked to 145F (63C) for 15 seconds. Raw shell eggs broken but not prepared for immediate service cooked to 155F 68Cfor 15 seconds. *	0	0	0	0	1	12.5	7	87.5
09B. Pork; Fish; Beef; Commercially-raised Game Animals are cooked to 145F (63C) for 15 seconds. *	0	0	0	0	2	25	6	75
09C. Comminuted Fish, Meats, Commercially-raised Game Animals are cooked to 155F (68C) for 15 seconds. *	0	0	0	0	3	37.5	5	62.5
09D. Poultry; stuffed fish; stuffed meat; stuffed pasta; stuffed poultry; stuffed ratite; or stuffing containing fish, meat, poultry, or ratites; wild game animals are cooked to 165F(74C) for 15 seconds. *	0	0	0	0	3	37.5	5	62.5
09E. Roasts, including formed roasts, are cooked to 130F(54C) for 112 minutes or as Chart specifies and according to oven parameters per Chart (NOTE: This data item includes beef roasts, corned beef roasts, pork roasts, and cured pork roasts such as ham). *	0	0	0	0	2	25	6	75
09F. Other Cooking Observations (describe in the Comment Section and Temperature Chart). *	0	0	0	0	0	0	8	100
10A. TCS Food that is cooked and cooled on premises is rapidly reheated to 165F(74C) for 15 seconds for hot holding. *	0	0	0	0	6	75	2	25
10B. Commercially-processed ready-to-eat food, reheated to 135F(57C) or above for hot holding. *	0	0	0	0	8	100	0	0
10C. Other Reheating Observations (describe in the Comments Section and Temperature Chart below) *	0	0	0	0	0	0	8	100
11A. Handwashing facilities are conveniently located and accessible for employees. *	7	87.5	1	12.5	0	0	0	0
11B. Handwashing facilities are supplied with hand cleanser / disposable towels / hand drying devices. *	7	87.5	1	12.5	0	0	0	0

12A. Food Employees eat, drink, and use tobacco only in designated areas. *	8	100	0	0	0	0	0	0
12B. Food Employees experiencing persistent sneezing, coughing, or runny nose do not work with exposed food, clean equipment, utensils, linens, unwrapped single-service, or single-use articles. *	8	100	0	0	0	0	0	0
12C. Other (describe in comments section) *	0	0	0	0	0	0	8	100
13. Consumers are properly advised of risks of consuming raw or undercooked animal foods. *	2	25	0	0	0	0	6	75
14A. When time only is used as a public health control for 4 HOURS, the food establishment follows procedures to serve or discard food as specified in Section 3-501.19 of the Food Code. *	0	0	0	0	0	0	8	100
14B. When time only is used as a public health control for 6 HOURS, the food establishment follows procedures to serve or discard food as specified in Section 3-501.19 of the Food Code. *	0	0	0	0	0	0	8	100
14C. Other (describe in the comments section) *	0	0	0	0	0	0	8	100
15A. Refrigeration / cold holding units have sufficient capacity to maintain TCS Foods at 41F (5C) or below. *	8	100	0	0	0	0	0	0
15B. Hot holding units have sufficient capacity to maintain TCS Foods at 135F (57C) or above. *	7	87.5	0	0	1	12.5	0	0
15C. Refrigeration and hot storage units are equipped with accurate ambient air temperature measuring device. *	8	100	0	0	0	0	0	0
15D. Accurate temperature measuring device, with appropriate probe, is provided and accessible for use to measure internal food temperatures. *	8	100	0	0	0	0	0	0
15E. Accurate temperature measuring devices and/or tests kits provided and accessible for use to measure sanitization rinse temperatures and/or sanitization concentrations. *	8	100	0	0	0	0	0	0
15F. Other (describe in the comments section) *	0	0	0	0	0	0	8	100
16A. Food establishment conducts reduced oxygen packaging without a variance as specified in Section 3-502.12 of the Food Code. *	0	0	0	0	0	0	8	100
16B. Food establishment performs specialized process in accordance with approved variance and HACCP Plan when required. *	0	0	0	0	0	0	8	100
16C. Juice packaged in the food establishment is treated under a HACCP Plan to reduce pathogens or labeled as specified in Section 3-404.11 of the Food Code. *	0	0	0	0	0	0	8	100
16D. Other (describe in the comments section) *	0	0	0	0	0	0	8	100

17A. All food is from regulated food processing plants / No home prepared/canned foods. *	8	100	0	0	0	0	0	0
17B. Shellfish are from NSSP-listed sources. No recreationally caught shellfish are received/sold. *	0	0	0	0	0	0	8	100
17C. Food is protected from contamination during transportation/receiving. *	1	12.5	0	0	7	87.5	0	0
17D. TCS Food is received at a temperature of 41F (5C) or below OR according to Law. *	1	12.5	0	0	7	87.5	0	0
17E. Food is safe and unadulterated. *	8	100	0	0	0	0	0	0
17F. Shellstock tags/labels are retained for 90 days and filed in chronological order from the date the container is emptied. *	0	0	0	0	0	0	8	100
17G. Written documentation of parasite destruction is maintained for 90 days for fish products. *	0	0	0	0	0	0	8	100
17H. Other (describe in comments section) *	0	0	0	0	0	0	8	100
18A. Poisonous or toxic materials, chemicals, lubricants, pesticides, medicines, first aid supplies, and other personal care items are properly identified, stored, and used. *	7	87.5	1	12.5	0	0	0	0
18B. Other (describe in the comments section) *	1	12.5	0	0	0	0	7	87.5
19A. The person in charge accurately describes foods identified as major food allergens and the symptoms associated with major food allergens. *	8	100	0	0	0	0	0	0
19B. Food employees are trained in food allergy awareness as it relates to their assigned duties. *	8	100	0	0	0	0	0	0
19C. Other (describe in the comments section) *	0	0	0	0	0	0	8	100

Appendix G- Hospital and Healthcare Facilities

Number of INFORMATION STATEMENTS	IN	IN %	OUT	OUT %	NO	NO %	NA	NA %
01A. Hands are cleaned and properly washed using hand cleanser / water supply / appropriate drying methods / length of time as specified in Section 2-301.12 of the Food Code *	3	100	0	0	0	0	0	0
01B. Hands are cleaned and properly washed when required as specified in Section 2-301.14 of the Food Code *	3	100	0	0	0	0	0	0
02. Food employees do not contact ready-to-eat foods with bare hands. *	3	100	0	0	0	0	0	0
03A. Raw animal foods are separated from ready-to-eat foods. *	2	66.7	0	0	0	0	1	33.3
03B. Different raw animal foods are separated from each other. *	2	66.7	0	0	0	0	1	33.3
03C. Food is protected from environmental contamination; actual contamination observed. *	3	100	0	0	0	0	0	0
03D. Food is protected from environmental contamination; potential contamination. *	3	100	0	0	0	0	0	0
03E. Other (describe in the comments section) *	0	0	0	0	0	0	3	100
04A. Food contact surfaces and utensils are clean to sight and touch and sanitized before use. *	3	100	0	0	0	0	0	0
04B. Equipment food contact surfaces and utensils are cleaned and sanitized properly using manual warewashing procedures. *	3	100	0	0	0	0	0	0
04C. Equipment food contact surfaces and utensils are cleaned and sanitized properly using mechanical warewashing equipment. *	3	100	0	0	0	0	0	0
04D. Other (describe in the comments section) *	0	0	0	0	0	0	3	100
05A. TCS Food is maintained at 41F (5C) or below, except during preparation, cooking, cooling, or when time is used as a public health control. *	3	100	0	0	0	0	0	0
05B. Raw shell eggs are stored under refrigeration that maintains ambient air temperature of 45F(7C) or less. *	0	0	0	0	2	66.7	1	33.3
05C. Other (describe in the temperature chart and comments section below) *	0	0	0	0	0	0	3	100
06A. TCS Food is maintained at 135F(57C) or above, except during preparation, cooking, cooling, or when time is used as a public health control. *	3	100	0	0	0	0	0	0
06B. Roasts are held at a temperature of 130F(54C) or above. *	0	0	0	0	0	0	3	100
06C. Other (describe in the temperature chart and comments section) *	0	0	0	0	0	0	3	100

07A. Cooked TCS Food is cooled from 135F(57C) to 70F(21C) within 2 hours and from 135F(57C) to 41F(5C) or below within 6 hours. *	0	0	0	0	2	66.7	1	33.3
07B. TCS Food (prepared from ingredients at ambient temperature) is cooled to 41F(5C) or below within 4 hours. *	0	0	0	0	2	66.7	1	33.3
07C. Proper cooling methods / equipment are used. *	2	66.7	0	0	1	33.3	0	0
07D. Other (describe in the temperature chart and comments section) *	0	0	0	0	0	0	3	100
08A. Ready-to-eat, TCS Food (prepared on-site) held for more than 24 hours is date marked as required. *	3	100	0	0	0	0	0	0
08B. Open commercial containers of prepared ready-to-eat TCS Food held for more than 24 hours are date marked as required. *	3	100	0	0	0	0	0	0
08C. Ready-to-eat, TCS Food prepared on-site and/or opened commercial container exceeding 7 days at 41Fis discarded. *	3	100	0	0	0	0	0	0
08D. Other (describe in the comments section) *	0	0	0	0	0	0	3	100
09A. Raw shell eggs broken for immediate service are cooked to 145F(63C) for 15 seconds. Raw shell eggs broken but not prepared for immediate service cooked to 155F 68Cfor 15 seconds. *	0	0	0	0	2	66.7	1	33.3
09B. Pork; Fish; Beef; Commercially-raised Game Animals are cooked to 145F(63C) for 15 seconds. *	0	0	0	0	2	66.7	1	33.3
09C. Comminuted Fish, Meats, Commercially-raised Game Animals are cooked to 155F 68Cfor 15 seconds. *	0	0	0	0	2	66.7	1	33.3
09D. Poultry; stuffed fish; stuffed meat; stuffed pasta; stuffed poultry; stuffed ratite; or stuffing containing fish, meat, poultry, or ratites; wild game animals are cooked to 165F(74C) for 15 seconds. *	0	0	0	0	2	66.7	1	33.3
09E. Roasts, including formed roasts, are cooked to 130F(54C) for 112 minutes or as Chart specifies and according to oven parameters per Chart (NOTE: This data item includes beef roasts, corned beef roasts, pork roasts, and cured pork roasts such as ham). *	0	0	0	0	1	33.3	2	66.7
09F. Other Cooking Observations (describe in the Comment Section and Temperature Chart). *	0	0	0	0	0	0	3	100
10A. TCS Food that is cooked and cooled on premises is rapidly reheated to 165F(74C) for 15 seconds for hot holding. *	0	0	0	0	3	100	0	0
10B. Commercially-processed ready-to-eat food, reheated to 135F(57C) or above for hot holding. *	0	0	0	0	3	100	0	0
10C. Other Reheating Observations (describe in the Comments Section and Temperature Chart below) *	0	0	0	0	0	0	3	100

11A. Handwashing facilities are conveniently located and accessible for employees. *	2	66.7	1	33.3	0	0	0	0
11B. Handwashing facilities are supplied with hand cleanser / disposable towels / hand drying devices. *	3	100	0	0	0	0	0	0
12A. Food Employees eat, drink, and use tobacco only in designated areas. *	3	100	0	0	0	0	0	0
12B. Food Employees experiencing persistent sneezing, coughing, or runny nose do not work with exposed food, clean equipment, utensils, linens, unwrapped single-service, or single-use articles. *	3	100	0	0	0	0	0	0
12C. Other (describe in comments section) *	0	0	0	0	0	0	3	100
13. Consumers are properly advised of risks of consuming raw or undercooked animal foods. *	2	66.7	0	0	0	0	1	33.3
14A. When time only is used as a public health control for 4 HOURS, the food establishment follows procedures to serve or discard food as specified in Section 3-501.19 of the Food Code. *	0	0	0	0	0	0	3	100
14B. When time only is used as a public health control for 6 HOURS, the food establishment follows procedures to serve or discard food as specified in Section 3-501.19 of the Food Code. *	0	0	0	0	0	0	3	100
14C. Other (describe in the comments section) *	0	0	0	0	0	0	3	100
15A. Refrigeration / cold holding units have sufficient capacity to maintain TCS Foods at 41F (5C) or below. *	3	100	0	0	0	0	0	0
15B. Hot holding units have sufficient capacity to maintain TCS Foods at 135F (57C) or above. *	3	100	0	0	0	0	0	0
15C. Refrigeration and hot storage units are equipped with accurate ambient air temperature measuring device. *	3	100	0	0	0	0	0	0
15D. Accurate temperature measuring device, with appropriate probe, is provided and accessible for use to measure internal food temperatures. *	3	100	0	0	0	0	0	0
15E. Accurate temperature measuring devices and/or tests kits provided and accessible for use to measure sanitization rinse temperatures and/or sanitization concentrations. *	3	100	0	0	0	0	0	0
15F. Other (describe in the comments section) *	0	0	0	0	0	0	3	100
16A. Food establishment conducts reduced oxygen packaging without a variance as specified in Section 3-502.12 of the Food Code. *	0	0	0	0	0	0	3	100
16B. Food establishment performs specialized process in accordance with approved variance and HACCP Plan when required. *	0	0	0	0	0	0	3	100
16C. Juice packaged in the food establishment is treated under a HACCP Plan to reduce pathogens or labeled as specified in Section 3-404.11 of the Food Code. *	0	0	0	0	0	0	3	100
16D. Other (describe in the comments section) *	0	0	0	0	0	0	3	100
17A. All food is from regulated food processing plants / No home prepared/canned foods. *	3	100	0	0	0	0	0	0

17B. Shellfish are from NSSP-listed sources. No recreationally caught shellfish are received/sold. *	0	0	0	0	0	0	3	100
17C. Food is protected from contamination during transportation/receiving. *	2	66.7	0	0	1	33.3	0	0
17D. TCS Food is received at a temperature of 41F (5C) or below OR according to Law. *	0	0	0	0	3	100	0	0
17E. Food is safe and unadulterated. *	3	100	0	0	0	0	0	0
17F. Shellstock tags/labels are retained for 90 days and filed in chronological order from the date the container is emptied. *	0	0	0	0	0	0	3	100
17G. Written documentation of parasite destruction is maintained for 90 days for fish products. *	0	0	0	0	0	0	3	100
17H. Other (describe in comments section) *	0	0	0	0	0	0	3	100
18A. Poisonous or toxic materials, chemicals, lubricants, pesticides, medicines, first aid supplies, and other personal care items are properly identified, stored, and used. *	3	100	0	0	0	0	0	0
18B. Other (describe in the comments section) *	1	33.3	0	0	0	0	2	66.7
19A. The person in charge accurately describes foods identified as major food allergens and the symptoms associated with major food allergens. *	3	100	0	0	0	0	0	0
19B. Food employees are trained in food allergy awareness as it relates to their assigned duties. *	3	100	0	0	0	0	0	0
19C. Other (describe in the comments section) *	0	0	0	0	0	0	3	100