

<b>COMMONWEALTH OF KENTUCKY</b> <b>CABINET FOR HEALTH AND FAMILY SERVICES</b> <b>DEPARTMENT FOR PUBLIC HEALTH</b> <b>FOOD ESTABLISHMENT INSPECTION REPORT</b>										<b>PURPOSE OF INSPECTION</b> REGULAR 1 <input type="checkbox"/> FOLLOW-UP 2 <input type="checkbox"/> COMPLAINT 3 <input type="checkbox"/> SURVEY 4 <input type="checkbox"/> OTHER 5 <input type="checkbox"/>										<b>INSPECTION SCORE</b> FS1 R2			<b>FOLLOW-UP REQUIRED</b> Y N Y N				
ESTABLISHMENT NAME:					ADDRESS:					CITY/ZIP CODE:					CERTIFIED FOOD MANAGER Y N												
INSPECTION DATE:			TIME IN: AM/PM			SANITARIAN #			PREVIOUS SCORE			NAME EXP. DATE															
PERMIT #:			TIME OUT: AM/PM			RISK TYPE 1 <input type="checkbox"/> 2 <input type="checkbox"/> 3 <input type="checkbox"/> 4 <input type="checkbox"/>			PROGRAM CODE:																		
<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b> Risk factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public health interventions are control measures to prevent illness or injury.																											
Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item. Circle the appropriate point value for FS1 and/or R2																											
<b>IN = in compliance    OUT = not in compliance    N/A = not applicable    N/O = not observed</b> <span style="float: right;"><b>FS1 = Food Service    R2 = Retail</b></span>																											
Compliance Status										FS1		R2		Compliance Status										FS1		R2	
<b>Supervision</b>										<b>Protection from Contamination</b>																	
1	IN	OUT	N/A	N/O	FS1	PERSON IN CHARGE PRESENT, DEMONSTRATES KNOWLEDGE, AND PERFORMS DUTIES	2	2	15	IN	OUT	N/A	N/O	FS1	Food separated and protected	2	2										
2	IN	OUT	N/A	N/O	FS1	Certified food protection manager	1	1	16	IN	OUT	N/A	N/O	FS1	PROPER DISPOSITION OF RETURNED, PREVIOUSLY SERVED, RECONDITIONED AND UNSAFE FOOD	2	2										
<b>Employee Health</b>										<b>Time/Temperature Control for Safety</b>																	
3	IN	OUT	N/A	N/O	FS1	MANAGEMENT, FOOD EMPLOYEE AND CONDITIONAL EMPLOYEE; KNOWLEDGE, RESPONSIBILITIES AND REPORTING	2	2	17	IN	OUT	N/A	N/O	FS1	Food stored covered	1	1										
4	IN	OUT	N/A	N/O	FS1	PROPER USE OF RESTRICTION AND EXCLUSION	2	2	18	IN	OUT	N/A	N/O	FS1	FOOD-CONTACT SURFACES: CLEANED AND SANITIZED	3	3										
5	IN	OUT	N/A	N/O	FS1	RESPONSE PROCEDURES FOR VOMITING AND DIARRHEAL EVENTS	2	2	19	IN	OUT	N/A	N/O	FS1	PROPER COOKING TIME AND TEMPERATURE	3	3										
<b>Good Hygienic Practices</b>										<b>Consumer Advisory</b>																	
6	IN	OUT	N/A	N/O	FS1	PROPER EATING, TASTING, DRINKING, OR TOBACCO USE	2	2	20	IN	OUT	N/A	N/O	FS1	CONSUMER ADVISORY PROVIDED FOR RAW & UNDERCOOKED FOODS	2	2										
7	IN	OUT	N/A	N/O	FS1	NO DISCHARGE FROM EYES, NOSE OR THROAT	2	2	21	IN	OUT	N/A	N/O	FS1	PROPER REHEATING PROCEDURES FOR HOT HOLDING	2	2										
<b>Preventing Contamination by Hands</b>										<b>Highly Susceptible Population</b>																	
8	IN	OUT	N/A	N/O	FS1	HANDS CLEAN AND PROPERLY WASHED	3	3	22	IN	OUT	N/A	N/O	FS1	PROPER COLD HOLDING TEMPERATURES	3	3										
9	IN	OUT	N/A	N/O	FS1	NO BARE HAND CONTACT WITH READY-TO-EAT FOODS OR APPROVED ALTERNATE METHOD FOLLOWED	2	2	23	IN	OUT	N/A	N/O	FS1	PROPER HOT HOLDING TEMPERATURES	3	3										
10	IN	OUT	N/A	N/O	FS1	Adequate hand washing facilities supplied and accessible	1	1	24	IN	OUT	N/A	N/O	FS1	PROPER COOLING TIME AND TEMPERATURE	3	3										
<b>Approved Source</b>										<b>Chemicals</b>																	
11	IN	OUT	N/A	N/O	FS1	FOOD OBTAINED FROM APPROVED SOURCE	3	3	25	IN	OUT	N/A	N/O	FS1	FOOD ADDITIVES, APPROVED AND PROPERLY USED	2	2										
12	IN	OUT	N/A	N/O	FS1	FOOD RECEIVED AT PROPER TEMPERATURE	2	2	26	IN	OUT	N/A	N/O	FS1	TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED	2	2										
13	IN	OUT	N/A	N/O	FS1	FOOD IN GOOD CONDITION, SAFE, AND UNADULTERATED	2	2	27	IN	OUT	N/A	N/O	FS1	PROPER DATE MARKING AND DISPOSITION	2	2										
14	IN	OUT	N/A	N/O	FS1	REQUIRED RECORDS, SHELLSTOCK TAGS, PARASITE DESTRUCTION	2	2	28	IN	OUT	N/A	N/O	FS1	COMPLIANCE WITH VARIANCE, SPECIALIZED PROCESS & HACCP PLAN	2	2										
<b>CHOKO SAVING TECHNIQUES POSTED AS REQUIRED BY KRS 217.285</b> <input type="checkbox"/> YES <input type="checkbox"/> NO										<b>Conformance with Approved Procedures</b>																	
<b>GOOD RETAIL PRACTICES</b>										<b>Physical Facilities</b>																	
Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.																											
Circle "OUT" if numbered item is not in compliance. Circle the appropriate point value for FS1 and/or R2 <span style="float: right;">FS1 = Food Service    R2 = Retail</span>																											
Compliance Status										FS1		R2		Compliance Status										FS1		R2	
<b>Safe Food and Water</b>										<b>Proper Use of Utensils</b>																	
31	OUT	OUT	FS1	PASTEURIZED EGG AND MILK PRODUCTS USED WHEN REQUIRED	2	2	44	OUT	OUT	FS1	In-use utensils, properly stored	1	1														
32	OUT	OUT	FS1	WATER AND ICE FROM AN APPROVED SOURCE	2	2	45	OUT	OUT	FS1	Utensil, equipment and linens: properly stored, dried, handled	1	1														
33	OUT	OUT	FS1	VARIANCE OBTAINED FOR SPECIALIZED PROCESSING METHODS	2	2	46	OUT	OUT	FS1	Single use/single service articles: properly stored, used	1	1														
<b>Food Temperature Control</b>										<b>Gloves Used Properly</b>																	
34	OUT	OUT	FS1	Proper cooling methods used; adequate equipment for temperature control	1	1	47	OUT	OUT	FS1	GLOVES USED PROPERLY	2	2														
35	OUT	OUT	FS1	Plant food properly cooked for hot holding	1	1	<b>Utensils, Equipment and Vending</b>																				
36	OUT	OUT	FS1	Approved thawing methods used	1	1	48	OUT	OUT	FS1	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	2	2														
37	OUT	OUT	FS1	Thermometers provided and accurate	1	1	49	OUT	OUT	FS1	Ware washing facilities: installed, maintained, used, test strips	1	1														
<b>Food Identification</b>										<b>Water, Plumbing and Waste</b>																	
38	OUT	OUT	FS1	Food properly labeled; original container	1	1	50	OUT	OUT	FS1	Nonfood-contact surfaces clean	1	1														
<b>Prevention of Food Contamination</b>										<b>Physical Facilities</b>																	
39	OUT	OUT	FS1	Contamination prevented during food preparation, storage and display	1	1	51	OUT	OUT	FS1	Hot and cold water available; adequate pressure; plumbing maintained	1	1														
40	OUT	OUT	FS1	Personal cleanliness; hair restraints	1	1	52	OUT	OUT	FS1	PLUMBING INSTALLED; PROPER BACKFLOW DEVICES	2	2														
41	OUT	OUT	FS1	Wiping cloths: properly used and stored	1	1	53	OUT	OUT	FS1	SEWAGE AND WASTEWATER PROPERLY DISPOSED	2	2														
42	OUT	OUT	FS1	Washing fruits and vegetables	1	1	<b>Postings and Compliance</b>																				
43	OUT	OUT	FS1	Posted: Permit/Inspection/Hand washing	1	1	54	OUT	OUT	FS1	Toilet facilities: properly constructed, supplied, cleaned	1	1														
<b>E-mail address:</b>										<b>INSECTS, RODENTS AND ANIMALS NOT PRESENT</b>																	
55	OUT	OUT	FS1		1	1	56	OUT	OUT	FS1	Physical facilities installed, maintained and clean	1	1														
57	OUT	OUT	FS1		1	1	57	OUT	OUT	FS1	Adequate ventilation and lighting	1	1														
58	OUT	OUT	FS1		2	2	58	OUT	OUT	FS1		2	2														

Received by (Signature) \_\_\_\_\_ Date \_\_\_\_\_ Inspector (Signature) \_\_\_\_\_ Date \_\_\_\_\_

