

COMMONWEALTH OF KENTUCKY CABINET FOR HEALTH AND FAMILY SERVICES DEPARTMENT FOR PUBLIC HEALTH FOOD ESTABLISHMENT INSPECTION REPORT										PURPOSE OF INSPECTION										INSPECTION SCORE			FOLLOW-UP REQUIRED												
										REGULAR 1 <input type="checkbox"/>					FOLLOW-UP 2 <input type="checkbox"/>					COMPLAINT 3 <input type="checkbox"/>					FS1			Y N							
										SURVEY 4 <input type="checkbox"/>					OTHER 5 <input type="checkbox"/>								R2			Y N									
ESTABLISHMENT NAME:							ADDRESS:							CITY/ZIP CODE:			CERTIFIED FOOD MANAGER																		
INSPECTION DATE:				TIME IN:			AM/PM			SANITARIAN #				PREVIOUS SCORE			NAME																		
PERMIT #:				TIME OUT:			AM/PM			RISK TYPE 1 <input type="checkbox"/> 2 <input type="checkbox"/> 3 <input type="checkbox"/> 4 <input type="checkbox"/>							EXP. DATE																		
PROGRAM CODE:																																			
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS																																			
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																																			
IN = in compliance OUT = not in compliance N/A = not applicable N/O = not observed																																			
FS1 = Food Service R2 = Retail																																			
Compliance Status										FS1		R2				Compliance Status										FS1		R2							
Supervision														Protection from Contamination																					
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							
Employee Health														17										IN	OUT	N/A	N/O	FS1	Food stored covered			1		1	
3		IN	OUT	N/A	N/O	FS1	MANAGEMENT, FOOD EMPLOYEE AND CONDITIONAL EMPLOYEE; KNOWLEDGE, RESPONSIBILITES AND REPORTING			2		2				18		IN	OUT	N/A	N/O	FS1	FOOD-CONTACT SURFACES: CLEANED AND SANITIZED			3		3							
4		IN	OUT	N/A	N/O	FS1	PROPER USE OF RESTRICTION AND EXCLUSION			2		2		Time/Temperature Control for Safety																					
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							
Good Hygienic Practices														20										IN	OUT	N/A	N/O	FS1	PROPER REHEATING PROCEDURES FOR HOT HOLDING			2		2	
6		IN	OUT	N/A	N/O	FS1	PROPER EATING, TASTING, DRINKING, OR TOBACCO USE			2		2				21		IN	OUT	N/A	N/O	FS1	PROPER COLD HOLDING TEMPERATURES			3		3							
7		IN	OUT	N/A	N/O	FS1	NO DISCHARGE FROM EYES, NOSE OR THROAT			2		2				22		IN	OUT	N/A	N/O	FS1	PROPER HOT HOLDING TEMPERATURES			3		3							
Preventing Contamination by Hands														23										IN	OUT	N/A	N/O	FS1	PROPER COOLING TIME AND TEMPERATURE			3		3	
8		IN	OUT	N/A	N/O	FS1	HANDS CLEAN AND PROPERLY WASHED			3		3				24		IN	OUT	N/A	N/O	FS1	TIME AS A PUBLIC HEALTH CONTROL: PROCEDURES AND RECORDS			2		2							
9		IN	OUT	N/A	N/O	FS1	NO BAREHAND CONTACT WITH READY-TO-EAT FOODS OR APPROVED ALTERNATE METHOD FOLLOWED			2		2				25		IN	OUT	N/A	N/O	FS1	PROPER DATE MARKING AND DISPOSITION			2		2							
10		IN	OUT	N/A	N/O	FS1	Adequate hand washing facilities supplied and accessible			1		1		Consumer Advisory																					
Approved Source														26										IN	OUT	N/A	N/O	FS1	CONSUMER ADVISORY PROVIDED FOR RAW & UNDERCOOKED FOODS			2		2	
11		IN	OUT	N/A	N/O	FS1	FOOD OBTAINED FROM APPROVED SOURCE			3		3		Highly Susceptible Population																					
12		IN	OUT	N/A	N/O	FS1	FOOD RECEIVED AT PROPER TEMPERATURE			2		2				27		IN	OUT	N/A	N/O	FS1	PASTEURIZED FOOD USED: PROHIBITED FOODS NOT OFFERED			2		2							
13		IN	OUT	N/A	N/O	FS1	FOOD IN GOOD CONDITION, SAFE, AND UNADULTERATED			2		2		Chemicals																					
14		IN	OUT	N/A	N/O	FS1	REQUIRED RECORDS, SHELLSTOCK TAGS, PARASITE DESTRUCTION			2		2				28		IN	OUT	N/A	N/O	FS1	FOOD ADDITIVES, APPROVED AND PROPERLY USED			2		2							
CHOKESAVING TECHNIQUES POSTED AS REQUIRED BY KRS 217.285 <input type="checkbox"/> YES <input type="checkbox"/> NO														29										IN	OUT	N/A	N/O	FS1	TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED			2		2	
																				Conformance with Approved Procedures															
										30		IN	OUT	N/A	N/O	FS1	COMPLIANCE WITH VARIANCE, SPECIALIZED PROCESS & HACCP PLAN			2		2													
GOOD RETAIL PRACTICES																																			
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										FS1 = Food Service R2 = Retail															
Compliance Status										FS1		R2				Compliance Status										FS1		R2							
Safe Food and Water														Proper Use of Utensils																					
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											
Food Temperature Control														47										OUT	OUT	FS1	GLOVES USED PROPERLY			2		2			
34		OUT	OUT	FS1	Proper cooling methods used; adequate equipment for temperature control			1		1		Utensils, Equipment and Vending																							
35		OUT	OUT	FS1	Plant food properly cooked for hot holding			1		1				48		OUT	OUT	FS1	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			2		2											
36		OUT	OUT	FS1	Approved thawing methods used			1		1				49		OUT	OUT	FS1	Ware washing facilities: installed, maintained, used, test strips			1		1											
37		OUT	OUT	FS1	Thermometers provided and accurate			1		1				50		OUT	OUT	FS1	Nonfood-contact surfaces clean			1		1											
Food Identification														Water, Plumbing and Waste																					
38		OUT	OUT	FS1	Food properly labeled; original container			1		1				51		OUT	OUT	FS1	Hot and cold water available; adequate pressure; plumbing maintained			1		1											
Prevention of Food Contamination														52										OUT	OUT	FS1	PLUMBING INSTALLED; PROPER BACKFLOW DEVICES			2		2			
39		OUT	OUT	FS1	Contamination prevented during food preparation, storage and display			1		1				53		OUT	OUT	FS1	SEWAGE AND WASTEWATER PROPERLY DISPOSED			2		2											
40		OUT	OUT	FS1	Personal cleanliness; hair restraints			1		1		Physical Facilities																							
41		OUT	OUT	FS1	Wiping cloths: properly used and stored			1		1				54		OUT	OUT	FS1	Toilet facilities: properly constructed, supplied, cleaned			1		1											
42		OUT	OUT	FS1	Washing fruits and vegetables			1		1				55		OUT	OUT	FS1	Garbage/refuse properly disposed; facilities maintained			1		1											
Postings and Compliance														56										OUT	OUT	FS1	Physical facilities installed, maintained and clean			1		1			
43		OUT	OUT	FS1	Posted: Permit/Inspection/Hand washing			1		1				57		OUT	OUT	FS1	Adequate ventilation and lighting			1		1											
E-mail address:														58										OUT	OUT	FS1	INSECTS, RODENTS AND ANIMALS NOT PRESENT			2		2			
Received by (Signature)							Date							Inspector (Signature)							Date														

[illegible]