



HIGH RISK FOOD PREMISES INSPECTION REPORT

Establishment Name:				Inspection Date:			
*CRITICAL ITEMS REQUIRING IMMEDIATE ACTION							
#	Category	WT	DM	#	Category	WT	DM
Food Preparation				Structure and Facilities			
*01	Adequate Storage: Source, sound condition, stock rotated, in date	5		26	Condition: walls, ceilings, floors	1	
*02	Proper cooling/cold holding practices; shallow containers, covered. 40°F or below	5		27	Lighting: adequate	1	
*03	Proper hot holding practices; held 140°F+	5		28	Ventilation: adequate	1	
*04	Left-over food: Refrigerated; reheated to 165°F+	5		29	Doors, windows, screens	1	
*05	Cross contamination, cooked/raw, equipment	5		30	Dining rooms, public areas: Equipment, furnishings, etc clean and in good condition	1	
*06	Thawing practices	3		31	Sanitary accommodations. (patrons), self closing door, IVS, etc.	1	
*07	Potable Water & Ice	3		32	Clean and soiled linen: properly stored	1	
08	Handling of food minimized	3					
09	Food/Ice dispensing utensils properly stored	1					
*10	Displayed food: Temperature control	3					
*11	Food protected from contamination	2					
Sub Total		40		Sub Total		7	
Occupational Safety and Health							
				33	Occupational Safety & Health Committee or Representative, accident book	2	
				34	Equipment & utensils safe, machine guards, stops, electrical grounded (Electrical safety)	1	
				35	Storage & handling of dangerous substances, chemical MSDS.	1	
				36	Emergency evacuation, fire equipment, accents exit, unobstructed & unlocked, training, fire drills/evacuations	1	
				37	Safe environments; lighting, noise level, ventilation, clutter, drinking water, access & egress, handrails, non-slip areas/mats	1	
				38	Safety Policies && procedures posted, Act & Regulations, P.P.E. & training in safe use	2	
				39	First Aid Kits, supervision of employees, training, safe systems of work and record keeping	1	
Sub Total				Sub Total		9	
Pest Control							
				*40	Pest control effective-rodent proofing, cockroaches, flies, weevils & mosquitoes control	4	
Sub Total				Sub Total		4	
Miscellaneous							
				41	Garbage containers in good condition, clean and adequate; storage area clean	2	
				42	Sewage/waste water disposal	2	
				43	External areas	3	
				44	Compliant grease interceptors and grease disposal	3	
				45	Licence displayed and easily visible	1	
Sub Total				Sub Total		11	
Personnel							
12	Food handler training	3					
13	Protective clothing, head coverings, correct use of disposable gloves	2					
14	Staff sanitary accommodation changing rooms, lockers, wash hand notice, self closing door, IVS	2					
*15	Hand-washing facilities in food preparation areas	2					
*16	Good personal hygiene practices, staff apparently healthy	3					
Sub Total		12					
Equipment and Sanitation							
17	Stoves etc, fume extraction	2					
18	Cleaning schedule	2					
*19	Food contact surfaces sound, clean sanitized	2					
20	Non-food contact surfaces clean, sound	2					
21	Refrigeration: Adequate, clean, thermometers provided	2					
22	Utensils: clean, suitable material, properly stored	2					
23	Single service articles: storage, dispensing	1					
24	Preparation sinks clean and adequate	2					
*25	Pot, glass, dish-washing, sanitizers used, proper temperatures	2					
Sub Total		17					
TOTAL CRITICAL ITEMS:		TOTAL DEMERITS:		FINAL SCORE:		GRADE:	
		A=90%	B=80%	C=70%	/100%	PASS	FAIL
GRADING KEY:					D=60%	E=50%	

