

R.I. Food Establishment Inspection Report

As Governed by R23-1, 21-27 Food R.I. Department of Health, Office of Food Protection 3 Capitol Hill, Providence, RI 02908				No. of Risk Factor/Intervention Violations			Time In _____
				No. of Repeat Risk Factor/Intervention Violations			
Establishment		Address		City/State		Zip Code	Date
License #	Interviewee		Kind	Find	Action	Action 2 D E VC C	Risk

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item Mark "X" in appropriate box for COS and/or R

IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable
 COS=corrected on-site during inspection R=repeat violation

Compliance Status				COS		R	
Demonstration of Knowledge							
1	IN	OUT	Certification by accredited program, compliance with Code, or correct responses				
Employee Health							
2	IN	OUT	Management awareness; policy present				
3	IN	OUT	Proper use of reporting, restriction & exclusion				
Good Hygienic Practices							
4	IN	OUT	N/O	Proper eating, tasting, drinking, or tobacco use			
5	IN	OUT	N/O	No discharge from eyes, nose, and mouth			
Preventing Contamination by Hands							
6	IN	OUT	N/O	Hands clean & properly washed			
7	IN	OUT	N/A	N/O	No bare hand contact with RTE foods or approved alternate method properly followed		
8	IN	OUT		Adequate handwashing facilities supplied & accessible			
Approved Source							
9	IN	OUT		Food obtained from approved source			
10	IN	OUT	N/A	N/O	Food received at proper temperature		
11	IN	OUT		Food in good condition, safe, & unadulterated			
12	IN	OUT	N/A	N/O	Required records available: shellstock tags, parasite destruction		
Protection from Contamination							
13	IN	OUT	N/A	Food separated & protected			
14	IN	OUT	N/A	Food-contact surfaces: cleaned & sanitized			
15	IN	OUT		Proper disposition of returned, previously served, reconditioned, & unsafe food			

Compliance Status				COS		R	
Potentially Hazardous Food Time/Temperature							
16	IN	OUT	N/A	N/O	Proper cooking time & temperatures		
17	IN	OUT	N/A	N/O	Proper reheating procedures for hot holding		
18	IN	OUT	N/A	N/O	Proper cooling time & temperatures		
19	IN	OUT	N/A	N/O	Proper hot holding temperatures		
20	IN	OUT	N/A		Proper cold holding temperatures		
21	IN	OUT	N/A	N/O	Proper date marking & disposition		
22	IN	OUT	N/A	N/O	Time as a public health control: procedures & record		
Consumer Advisory							
23	IN	OUT	N/A		Consumer advisory provided for raw or undercooked foods		
Highly Susceptible Populations							
24	IN	OUT	N/A		Pasteurized foods used; prohibited foods not offered		
Chemical							
25	IN	OUT	N/A		Food additives: approved & properly used		
26	IN	OUT			Toxic substances properly identified, stored, & used		
Conformance with Approved Procedures							
27	IN	OUT	N/A		Compliance with variance, specialized process, & HACCP plan		

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is **not** in compliance Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation

Compliance Status				COS		R	
Safe Food and Water							
28			Pasteurized eggs used where required				
29			Water & ice from approved source				
30			Variance obtained for specialized processing methods				
Food Temperature Control							
31			Proper cooling methods used; adequate equipment for temperature control				
32			Plant food properly cooked for hot holding				
33			Approved thawing methods used				
34			Thermometers provided & accurate				
Food Identification							
35			Food properly labeled; original container				
Prevention of Food Contamination							
36			Insects, rodents, & animals not present; no unauthorized persons				
37			Contamination prevented during food preparation, storage & display				
38			Personal cleanliness				
39			Wiping cloths: properly used & stored				
40			Washing fruits & vegetables				

Compliance Status				COS		R	
Proper Use of Utensils							
41			In-use utensils: properly stored				
42			Utensils, equipment & linens: properly stored, dried, & handled				
43			Single-use & single-service articles: properly stored & used				
44			Gloves used properly				
Utensils, Equipment and Vending							
45			Food & non-food contact surfaces cleanable, properly designed, constructed, & used				
46			Warewashing facilities: installed, maintained, & used; test strips				
47			Non-food contact surfaces clean				
Physical Facilities							
48			Hot & cold water available; adequate pressure				
49			Plumbing installed; proper backflow devices				
50			Sewage & waste water properly disposed				
51			Toilet facilities: properly constructed, supplied, & cleaned				
52			Garbage & refuse properly disposed; facilities maintained				
53			Physical facilities installed, maintained, & clean				
54			Adequate ventilation & lighting; designated areas used				

Acknowledged By (Signature)	Date:
Inspector (Signature, ID#)	Super. Initial/Date
Follow-up: YES NO (Circle one) Follow-up Date:	

