



Food Establishment Inspection Report

Maricopa County Environmental Health Division
1001 N. Central Ste #300
Phone: (602) 506-6970 Fax: (602) 506-6862
www.maricopa.gov/EnvSvc/EnvHealth/

Date _____
Time In _____
Time Out _____
Telephone: _____

No. of Risk Factor/Intervention Violations:		No. of Repeat Risk Factor/Intervention Violations:		Score (optional):	
Establishment:	Address:	City/State:		Zip Code:	
Permit ID:	Permit Holder:	Purpose of Inspection:		Est. Type:	Risk Category:

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Based on the inspection this date, the items listed below identify violations in operations or facilities which must be corrected. The risk factor violations listed 1-27 and MRF relate directly to the protection of the public from foodborne illness. Those items shall be corrected as soon as possible, or by such time indicated, or within 10 days of the date of inspection. All other violations must be corrected prior to the next routine inspection or within the time frame specified. Failure to comply with time limits for correction may result in cessation of your Food Service operations.

Circle One: IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable Check for Repeat: R=repeat violation R2=2nd repeat violation

Compliance Status		Compliance Status	
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	
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/Mobile Food			
27	IN OUT N/A	Compliance with variance, specialized process, & HACCP plan	
MRF	IN OUT N/A N/O	Risk Factors associated with Mobile Food	

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 number of items in compliance Check for repeat: R=repeat violation R2=2nd repeat violation

Safe Food and Water		Proper Use of Utensils	
28	Pasteurized eggs used where required	41	In-use utensils: properly stored
29	Water & ice from approved source	42	Utensils, equipment & linens: properly stored, dried, & handled
30	Variance obtained for specialized processing methods	43	Single-use & single-service articles: properly stored & used
Food Temperature Control			
31	Proper cooling methods used; adequate equipment for temperature control	44	Gloves used properly
32	Plant food properly cooked for hot holding	Utensils, Equipment and Vending	
33	Approved thawing methods used	45	Food & non-food contact surfaces cleanable, properly designed, constructed, & used
34	Thermometers provided & accurate	46	Warewashing facilities: installed, maintained, & used; test strips
Food Identification			
35	Food properly labeled; original container	47	Non-food contact surfaces clean
Prevention of Food Contamination			
36	Insects, rodents, & animals not present; no unauthorized persons	Physical Facilities	
37	Contamination prevented during food preparation, storage & display	48	Hot & cold water available; adequate pressure
38	Personal cleanliness	49	Plumbing installed; proper backflow devices
39	Wiping cloths: properly used & stored	50	Sewage & waste water properly disposed
40	Washing fruits & vegetables	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
		MGR	Good Retail Practices associated with Mobile Food

Person in Charge (Signature) _____ Date: _____

Inspector (Signature) _____ Follow-up: YES NO (Circle one) Follow-up Date: _____