

C. ESTABLISHMENT INFORMATION - SCHOOLS

Food Safety Management System Risk Factor Category:			
Industry Segment: Schools		Type of Operation (Select ONE): ☐ Base Kitchen ☒ Onsite Kitchen ☐ Combination Kitchen	
Date: 3-3-24		Data Collector: Todd Appel	
Time In: 11:30	Time Out:	Total Time in Minutes:	
Risk Categorization (Select ONE of the following): ☐ 2 ☒ 3 ☐ 4			
Establishment Name: Elger Bay Elementary School			
Street Address: 1810 Elger Bay Road			
City: Camano	State: WA	Zip: 98282	County: Island.
Maximum Number of Employees Per Shift: 2		Number of Employees Present at Time of Visit: 2	
Activity level at the time of visit (Select ONE): ☐ Light ☒ Moderate ☐ Heavy			
Average Number of Meals Per Day: 340	School Type: ☒ Public ☐ Private	Charter School: ☐ YES ☒ NO	NSLP Participation: ☒ YES ☐ NO
Start Grade (Select ONE): ☒ K ☐ 4 ☐ 8 ☐ 12 ☐ 1 ☐ 5 ☐ 9 ☐ 2 ☐ 6 ☐ 10 ☐ 3 ☐ 7 ☐ 11		End Grade (Select ONE): ☐ 1 ☒ 5 ☐ 9 ☐ 2 ☐ 6 ☐ 10 ☐ 3 ☐ 7 ☐ 11 ☐ 4 ☐ 8 ☐ 12	
Is the School foodservice operated by a Food Service Management Company? ☐ YES ☒ NO			
Student Enrollment Number: 340			
Name of School District where the Establishment is Located: Stanwood Camano School District			
Number of Schools that are Part of the School District: 9			
District Enrollment Number: 401			
Type of Inspection Oversight Conducted for School Foodservice: ☐ State Health Department/Agency ☒ City/County/District Health Department/Agency ☐ Other			

Restaurant Data Collection Record (Continued)

(Continued from previous page)

Jurisdiction Uses a Grading System (Select **ONE** of the following):

- | | |
|---|--|
| ☐ YES – Numerical Score | ☐ YES – Numerical Score and Color Graphic |
| ☐ YES – Letter Grade | ☐ YES – Letter Grade and Color Graphic |
| ☐ YES – Color Graphic | ☐ YES – Numerical Score, Letter Grade, and Color Graphic |
| ☐ YES – Numerical Score and Letter Grade | ☒ NO – Jurisdiction does not have a grading system |
| ☐ YES – Other (If other, describe): | |

Jurisdiction's Program Includes Public Reporting of Inspection Results (Select **ONE** of the following):

- | | |
|---|---|
| ☐ YES – Posting on-site | ☐ YES – Posting on-site and Posting on the Internet |
| ☒ YES – Posting on the Internet | ☐ NO – Jurisdiction does not require inspections to be publicly reported |
| ☐ YES – Other (If other, describe): | |

Jurisdiction Has a Mandatory Food Protection Manager Certification Requirement (Select **ONE** of the following):

- | | |
|---|--|
| ☒ YES – Based ONLY on successful completion of an ANSI-Accredited Program | ☐ YES – Other AND Reciprocal Acceptance of an ANSI Accredited Program |
| ☐ YES – Other Food Protection Manager Certification Program (not an ANSI-Accredited Program) | ☐ NO – Jurisdiction does not have a mandatory Food Protection Manager Certification Requirement |
| ☐ YES – Other (If other, describe): | |

If "Other" (Select **ONE** of the following)

- | | |
|---|---|
| ☐ Other includes a required Training Component | ☐ Other includes a required Training Component AND Test other than exam offered through an ANSI Accredited Program |
| ☐ Other includes a Test other than exams offered through an ANSI Accredited Programs | |

Scope of Food Protection Manager Certification Requirement (Select **ONE** of the following):

- | | |
|--|---|
| ☐ Person in Charge – One Per Establishment | ☐ Supervisory Employee – One Per Establishment |
| ☐ Person in Charge – Present at All Times | ☐ Supervisory Employee – Present at All Times |
| ☒ Other (If other, describe): Employee on Staff- one per establishment | |

Jurisdiction Requires Food Handler Card (Select **ONE** of the following):

- | | |
|--|--|
| ☐ YES – Required Training | ☒ YES – Required Training and Test |
| ☐ YES – Required Test | ☐ NO – Jurisdiction does NOT require Food Handler Cards |
| ☐ YES – Other (If other, describe): | |

Dates of the Two Most Recent Regulatory Routine Inspections:

Date 1:

Date 2:

12/5/24

10/24/23

Restaurant Data Collection Record (Continued)

CERTIFICATION

1. Is there a certified food protection manager EMPLOYED at the establishment (Select ONE)?

☒ YES – Certificate Available

☐ YES – Certificate NOT Available

☐ NO – No certified food protection managers are employed at the establishment

If the marking above contains a "YES" response, indicate the Type of Certification below (Select ONE)

☒ ANSI-Accredited

☐ Other

☐ Unsure

2. Is there an employee who is a certified food protection manager PRESENT during the data collection (Select ONE)?

☐ YES – Certificate Available

☐ YES – Certificate NOT Available

☒ NO – No certified food protection managers are present during the data collection

If the marking above contains a "YES" response, indicate the Type of Certification below (Select ONE)

☐ ANSI-Accredited

☐ Other

☐ Unsure

3. Is the PERSON IN CHARGE at the time of the data collection a certified food protection manager (Select ONE)?

☐ YES – Certificate Available

☐ YES – Certificate NOT Available

☒ NO – The person in charge at the time of the data collection is NOT a certified food protection manager

If the marking above contains a "YES" response, indicate the Type of Certification below (Select ONE)

☐ ANSI-Accredited

☐ Other

☐ Unsure

4. Is the establishment's policy to have a certified food protection manager present at all times?

☐ YES

☒ NO

If "Other" for one or more of the responses to questions 1 – 3, describe:

Restaurant Data Collection Record (Continued)

EMPLOYEE HEALTH POLICY

1. Food employees exhibiting certain illness symptoms or conditions that require exclusion or restriction in the *Food Code*, ARE OBSERVED within the establishment during the data collection.

☐ YES – Employees exhibiting illness symptoms or conditions observed within the establishment

☒ NO – Employees exhibiting illness symptoms or conditions NOT observed within the establishment

2. Are food employees and conditional employees informed of their responsibility to report to the person in charge illness SYMPTOMS as specified in Section 2-201.11 of the *Food Code*?

☐ YES – Policy is ORAL and based on the current version of the *FDA Food Code*

☒ NO – Policy only partially developed or non-existent

☐ YES – Policy is WRITTEN and based on the current version of the *FDA Food Code*

3. Are food employees and conditional employees informed of their responsibility to report to the person in charge diagnosis with, or exposure to, the specific ILLNESSES specified in Section 2-201.11 of the *Food Code*?

☐ YES – Policy is ORAL and based on the current version of the *FDA Food Code*

☒ NO – Policy only partially developed or non-existent

☐ YES – Policy is WRITTEN and based on the current version of the *FDA Food Code*

4. Is management aware of its responsibility to NOTIFY THE REGULATORY AUTHORITY when a food employee is jaundiced or diagnosed with an illness due to a pathogen specified in Section 2-201.11 of the *Food Code*?

☐ YES – Policy is ORAL and based on the current version of the *FDA Food Code*

☒ NO – Policy only partially developed or non-existent

☐ YES – Policy is WRITTEN and based on the current version of the *FDA Food Code*

5. Is the management's employee health policy consistent with 2-201.12 of the *Food Code* for EXCLUDING AND RESTRICTING food employees and conditional employees on the basis of their health and activities as they relate to diseases that are transmitted through foods?

☐ YES – Policy is ORAL and based on the current version of the *FDA Food Code*

☒ NO – Policy only partially developed or non-existent

☐ YES – Policy is WRITTEN and based on the current version of the *FDA Food Code*

6. Is the management's employee health policy consistent with 2-201.13 of the *Food Code* for REMOVAL OF EXCLUSIONS AND RESTRICTIONS of food employees and conditional employees on the basis of their health and activities as they relate to diseases that are transmitted through foods?

☐ YES – Policy is ORAL and based on the current version of the *FDA Food Code*

☒ NO – Policy only partially developed or non-existent

☐ YES – Policy is WRITTEN and based on the current version of the *FDA Food Code*

7. Management has a copy of FDA's *Employee Health and Personal Hygiene Handbook* QR cd database?

☐ YES

☒ NO

Restaurant Data Collection Record (Continued)

Risk Factor – Poor Personal Hygiene (Items 1 & 2)

1. Employees practice proper handwashing		☐	☒	
Description of HANDWASHING OBSERVATIONS		IN	OUT	NO NA
A. Hands are cleaned and properly washed using hand cleanser / water supply / appropriate drying methods / length of time as specified in Section 2-301.12 of the <i>Food Code</i>		☐	☒	
B. Hands are cleaned and washed when required as specified in Section 2-301.14 of the <i>Food Code</i>		☐	☒	
COMMENTS:				
TOTAL COUNT	~~4~~ 4	1	204	

PROCEDURES		TRAINING		MONITORING	
☐	1	☐	1	☐	1
COMMENTS:		☐	2	☐	2
		☐	3	☐	3
		☐	4	☐	4
		☐	NA	☐	NA
		COMMENTS:		COMMENTS:	

2. Food employees do not contact ready-to-eat foods with bare hands		☐	☐		
COMMENTS:					
PROCEDURES		TRAINING		MONITORING	
☐	1	☐	1	☐	1
☐	2	☐	2	☐	2
☐	3	☐	3	☐	3
☐	4	☐	4	☐	4
☐	NA	☐	NA	☐	NA
COMMENTS:		COMMENTS:		COMMENTS:	

Restaurant Data Collection Record (Continued)

Risk Factor – Contaminated Equipment / Protection from Contamination (Items 3 & 4)

3. Food is protected from cross-contamination during storage, preparation, and display		☒	☐		
Description of FOOD Contamination OBSERVATIONS		IN	OUT	NO	NA
A. Raw animal foods are separated from ready-to-eat foods		☐	☐	☐	☒
B. Different raw animal foods are separated from each other		☐	☐	☐	☒
C. Food is protected from environmental contamination – actual contamination observed		☒	☐		
D. Food is protected from environmental contamination – potential contamination		☒	☐		
E. Other (describe in the comments section below)		☐	☐	☐	
COMMENTS:					

PROCEDURES			TRAINING			MONITORING		
☐	1	COMMENTS:	☐	1	COMMENTS:	☐	1	COMMENTS:
☐	2		☐	2		☐	2	
☐	3		☐	3		☐	3	
☐	4		☐	4		☐	4	
☐	NA		☐	NA		☐	NA	

4. Food contact surfaces are properly cleaned and sanitized		☒	☐		
Description of Food Contact Surfaces OBSERVATIONS		IN	OUT	NO	NA
A. Food contact surfaces and utensils are clean to sight and touch and sanitized before use		☒	☐		
B. Equipment food contact surfaces and utensils are cleaned and sanitized properly using manual warewashing procedures		☐	☐	☒	☐
C. Equipment food contact surfaces and utensils are cleaned and sanitized properly using mechanical warewashing equipment		☒	☐	☐	☐
D. Other (describe in the comments section below)		☐	☐	☐	
COMMENTS:					

PROCEDURES			TRAINING			MONITORING		
☐	1	COMMENTS:	☐	1	COMMENTS:	☐	1	COMMENTS:
☐	2		☐	2		☐	2	
☐	3		☐	3		☐	3	
☐	4		☐	4		☐	4	
☐	NA		☐	NA		☐	NA	

Risk Factor – Improper Holding / Time and Temperature Risk (Items 5-8)

5. Foods requiring refrigeration are held at the proper temperature

☐
☒

Description of Cold Holding Temperature OBSERVATIONS

IN

OUT

NO

NA

A. TCS Food is maintained at 41°F (5°C) or below, except during preparation, cooking, cooling, or when time is used as a public health control.

☐
☒

B. Raw shell eggs are stored under refrigeration that maintains ambient air temperature of 45°F (7°C) or less

☐
☐
☐
☒

C. Other (describe in the temperature chart and comments section below)

☐
☐
☐
☐

COMMENTS:

FOOD PRODUCT	FOOD TEMP.	FOOD CODE CRITICAL LIMIT	TYPE OF COLD HOLDING EQUIPMENT	FOOD PRODUCT	FOOD TEMP.	FOOD CODE CRITICAL LIMIT	TYPE OF COLD HOLDING EQUIPMENT
milk	46	41	milk cooler				
cheese stick	44	41	cold hold				
cheese	39	41	cold hold				

I. – Number of product temperature measurements IN Compliance with Food Code critical limits

II. – Number of OUT of Compliance product temperature measurements 1°F - 2°F above Food Code critical limits

III. – Number of OUT of Compliance product temperature measurements 3°F - 4°F above Food Code critical limits

IV. – Number of OUT of Compliance product temperature measurements 5°F - 9°F above Food Code critical limits

V. – Number of OUT of Compliance product temperature measurements 10°F or more above Food Code critical limits

PROCEDURES			TRAINING			MONITORING		
☐	1	COMMENTS:	☐	1	COMMENTS:	☐	1	COMMENTS:
☐	2		☐	2		☐	2	
☐	3		☐	3		☐	3	
☐	4		☐	4		☐	4	
☐	NA		☐	NA		☐	NA	

Restaurant Data Collection Record (Continued)

6. Foods displayed or stored hot are held at the proper temperature

☒
☐
☐
☐

Description of Hot Holding Temperature OBSERVATIONS

☒
☐
☐
☐

A. TCS Food is maintained at 135° F (57° C) or above, except during preparation, cooking, cooling, or when time is used as a public health control.

☒
☐
☐
☐

B. Roasts are held at a temperature of 130° F (54° C) or above

☐
☐
☐
☒

C. Other (describe in the temperature chart and comments section below)

☐
☐
☐
☐

COMMENTS:

FOOD PRODUCT	FOOD TEMP.	FOOD CODE CRITICAL LIMIT	TYPE OF HOT HOLDING EQUIPMENT	FOOD PRODUCT	FOOD TEMP.	FOOD CODE CRITICAL LIMIT	TYPE OF HOT HOLDING EQUIPMENT
Corn dogs	153	135	Steam table				
Chicken	187	135	" "				
Rice	200	135	" "				
Rice	171	135	Hot box				
Chicken	165	135	Hot box				

I. - Number of product temperature measurements IN Compliance with Food Code critical limits

II. - Number of OUT of Compliance product temperature measurements 1°F - 2°F below Food Code critical limits

III. - Number of OUT of Compliance product temperature measurements 3°F - 4°F below Food Code critical limits

IV. - Number of OUT of Compliance product temperature measurements 5°F - 9°F below Food Code critical limits

V. - Number of OUT of Compliance product temperature measurements 10°F or more below Food Code critical limits

PROCEDURES		TRAINING		MONITORING	
☐	1	☐	1	☐	1
COMMENTS:		☐	2	☐	2
		☐	3	☐	3
		☐	4	☐	4
		☐	NA	☐	NA

Restaurant Data Collection Record (Continued)

7. Foods are cooled properly

	☐	☐	☒	☐
Description of Cooling Temperature OBSERVATIONS	IN	OUT	NO	NA
A. Cooked TCS Food is cooled from 135°F (57°C) to 70°F (21°C) within 2 hours and from 135°F (57°C) to 41°F (5°C) or below within 6 hours	☐	☐	☒	☒
B. TCS Food (prepared from ingredients at ambient temperature) is cooled to 41°F (5°C) or below within 4 hours	☐	☐	☐	☒
C. Proper cooling methods/equipment are used	☒	☐	☒	☐
D. Other (describe in the temperature chart and comments section below)	☐	☐	☐	☐

COMMENTS:

cooling in walk-in Not TCS food.

FOOD PRODUCT	FOOD COOLING TEMP. #1	FOOD COOLING TEMP. #2	TOTAL TIME IN MINUTES	FOOD CODE CRITICAL LIMIT	TYPE OF EQUIPMENT USED TO COOL FOOD

PROCEDURES		TRAINING		MONITORING	
☐	1	☐	1	☐	1
☐	2	☐	2	☐	2
☐	3	☐	3	☐	3
☐	4	☐	4	☐	4
☐	NA	☐	NA	☐	NA
COMMENTS:		COMMENTS:		COMMENTS:	

Restaurant Data Collection Record (Continued)

8. Refrigerated, ready-to-eat foods are properly date marked and discarded within 7 days of preparation or opening

☐	☐	☐	☐
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Description of Date Marking OBSERVATIONS

A. Ready-to-eat, TCS Food (prepared on-site) held for more than 24 hours is date marked as required

☐	☐	☐	☒
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B. Open commercial containers of prepared ready-to-eat TCS Food held for more than 24 hours are date marked as required

☐	☒	☐	☐
--------------------------	-------------------------------------	--------------------------	--------------------------

C. Ready-to-eat, TCS Food prepared on-site and/or opened commercial container exceeding 7 days at $\leq 41^{\circ}\text{F}$ is discarded

☒	☐	☐	☐
-------------------------------------	--------------------------	--------------------------	--------------------------

D. Other (describe in the temperature chart and comments section below)

☐	☐	☐	☐
--------------------------	--------------------------	--------------------------	--------------------------

COMMENTS:

date mark not let time.

PROCEDURES

☐	1	COMMENTS:
☐	2	
☐	3	
☐	4	
☐	NA	

TRAINING

☐	1	COMMENTS:
☐	2	
☐	3	
☐	4	
☐	NA	

MONITORING

☐	1	COMMENTS:
☐	2	
☐	3	
☐	4	
☐	NA	

Restaurant Data Collection Record (Continued)

Risk Factor – Inadequate Cooking (Items 9 & 10)

9. Raw animal foods are cooked to required temperatures

Description of Cooking Temperature OBSERVATIONS	IN	OUT	NO	NA
A. Raw shell eggs broken for immediate service are cooked to 145°F (63°C) for 15 seconds. Raw shell eggs broken but not prepared for immediate service cooked to 155°F (68°C) for 17 seconds	☐	☐	☐	☒
B. Pork; Fish; Beef; Commercially-raised Game Animals are cooked to 145°F (63°C) for 15 seconds	☐	☐	☐	☒
C. Comminuted Fish, Meats, Commercially-raised Game Animals are cooked to 155°F (68°C) for 17 seconds	☐	☐	☐	☒
D. Poultry; stuffed fish; stuffed meat; stuffed pasta; stuffed poultry; stuffed ratite; or stuffing containing fish, meat, poultry, or ratites; wild game animals are cooked to 165°F (74°C) or above for < 1 second (instantaneous).	☐	☐	☐	☒
E. Roasts, including formed roasts, are cooked to 130°F (54°C) for 112 minutes or as Chart specifies and according to oven parameters per Chart (NOTE: This data item includes beef roasts, corned beef roasts, pork roasts, and cured pork roasts such as ham).	☐	☐	☐	☒
F. Other Cooking Observations (describe in the Comment Section and Temperature Chart below)	☐	☐	☐	☐

COMMENTS:

FOOD PRODUCT	FINAL COOK TEMP.	FOOD CODE CRITICAL LIMIT	CONSUMER ADVISORY		FOOD PRODUCT	FINAL COOK TEMP.	FOOD CODE CRITICAL LIMIT	CONSUMER ADVISORY	
			YES	NO				YES	NO
			☐	☐				☐	☐
			☐	☐				☐	☐
			☐	☐				☐	☐
			☐	☐				☐	☐
			☐	☐				☐	☐

- I. – Number of product temperature measurements IN Compliance with Food Code critical limits
- II. – Number of OUT of Compliance product temperature measurements 1°F - 2°F below Food Code critical limits
- III. – Number of OUT of Compliance product temperature measurements 3°F - 4°F below Food Code critical limits
- IV. – Number of OUT of Compliance product temperature measurements 5°F - 9°F below Food Code critical limits
- V. – Number of OUT of Compliance product temperature measurements 10°F or more below Food Code critical limits

PROCEDURES		TRAINING		MONITORING	
☐	1	☐	1	☐	1
☐	2	☐	2	☐	2
☐	3	☐	3	☐	3
☐	4	☐	4	☐	4
☐	NA	☐	NA	☐	NA

Restaurant Data Collection Record (Continued)

10. Cooked foods are reheated to required temperatures

Description of Reheating Temperature OBSERVATIONS	IN	OUT	NO	NA
A. TCS Food that is cooked and cooled on premises is rapidly reheated to 165°F (74°C) for 15 seconds for hot holding	☐	☐	☒	☐
B. Commercially-processed ready-to-eat food, reheated to 135°F (57°C) or above for hot holding	☒	☐	☐	☐
C. Other Reheating Observations (describe in the Comments Section and Temperature Chart below)	☐	☐	☐	☐

COMMENTS:

FOOD PRODUCT	FINAL REHEAT TEMP.	FOOD CODE CRITICAL LIMIT	FOOD PRODUCT	FINAL REHEAT TEMP.	FOOD CODE CRITICAL LIMIT
Chicken	165	135			

I. – Number of product temperature measurements IN Compliance with *Food Code* critical limits

II. – Number of OUT of Compliance product temperature measurements 1°F - 2°F below *Food Code* critical limits

III. – Number of OUT of Compliance product temperature measurements 3°F - 4°F below *Food Code* critical limits

IV. – Number of OUT of Compliance product temperature measurements 5°F - 9°F below *Food Code* critical limits

V. – Number of OUT of Compliance product temperature measurements 10°F or more below *Food Code* critical limits

PROCEDURES		TRAINING		MONITORING	
☐	1	☐	1	☐	1
☐	2	☐	2	☐	2
☐	3	☐	3	☐	3
☐	4	☐	4	☐	4
☐	NA	☐	NA	☐	NA

Other Areas of Interest (Items 11-19)

- NOTE: This section will be used to develop data items that are not part of the primary research area for Retail Food Risk Factor Study but may provide important information that will assist other food safety initiatives within the agency

	IN	OUT	NO	NA
11. Handwashing facilities are accessible and properly maintained	☐	☐		
Description of OBSERVATIONS of Handwashing Facilities	IN	OUT	NO	NA
A. Handwashing facilities are conveniently located and accessible for employees	☒	☐		
B. Handwashing facilities are supplied with hand cleanser / disposable towels / hand drying devices	☒	☐		
COMMENTS:				

	IN	OUT	NO	NA
12. Employees practice good hygiene	☐	☐		
Description of Good Hygienic Practices OBSERVATIONS	IN	OUT	NO	NA
A. Food Employees eat, drink, and use tobacco only in designated areas	☒	☐		
B. Food Employees experiencing persistent sneezing, coughing, or runny nose do not work with exposed food, clean equipment, utensils, linens, unwrapped single-service, or single-use articles	☒	☐		
C. Other (describe in Comments Section below)	☐	☐		☐
COMMENTS:				

	IN	OUT	NO	NA
13. Consumers are properly advised of risks of consuming raw or undercooked animal foods	☐	☐		☒
COMMENTS:				

Restaurant Data Collection Record (Continued)

14. Time alone is properly used as a public health control	☐	☐	☐	☐
Description of Time as a public health control OBSERVATIONS	IN	OUT	NO	NA
A. When time only is used as a public health control for 4 HOURS , the food establishment follows procedures to serve or discard food as specified in Section 3-501.19 of the <i>Food Code</i>	☐	☒	☐	☐
B. When time only is used as a public health control for 6 HOURS , the food establishment follows procedures to serve or discard food as specified in Section 3-501.19 of the <i>Food Code</i>	☐	☐	☐	☒
C. Other (describe in the comments section below)	☐	☐	☐	☐
COMMENTS:				

15. Facilities have adequate equipment and tools for ensuring food temperature control and sanitization of food contact surfaces	☐	☐	☐	☐
Description of OBSERVATIONS for temperature control	IN	OUT	NO	NA
A. Refrigeration / cold holding units have sufficient capacity to maintain TCS Foods at 41°F (5°C) or below	☒	☐	☐	☐
B. Hot holding units have sufficient capacity to maintain TCS Foods at 135°F (57°C) or above	☒	☐	☐	☐
C. Refrigeration and hot storage units are equipped with accurate ambient air temperature measuring device	☐	☒	☐	☐
D. Accurate temperature measuring device, with appropriate probe, is provided and accessible for use to measure internal food temperatures	☒	☐	☐	☐
E. Accurate temperature measuring devices and/or tests kits provided and accessible for use to measure sanitization rinse temperatures and/or sanitization concentrations	☒	☐	☐	☐
F. Other (describe in the comments section below)	☐	☐	☐	☐
COMMENTS:				

Restaurant Data Collection Record (Continued)

16. Special processes are conducted in compliance with issued variance / HACCP Plan, when required	☐	☐	☐	☐
Description of OBSERVATIONS of Specialized Processes	IN	OUT	NO	NA
A. Food establishment conducts reduced oxygen packaging without a variance as specified in Section 3-502.12 of the <i>Food Code</i>	☐	☐	☐	☒
B. Food establishment performs specialized process in accordance with approved variance and HACCP Plan when required	☐	☐	☐	☒
C. Juice packaged in the food establishment is treated under a HACCP Plan to reduce pathogens or labeled as specified in Section 3-404.11 of the <i>Food Code</i>	☐	☐	☐	☒
D. Other (describe in the comments section below)	☐	☐	☐	☐
COMMENTS:				

17. Food is received from safe sources	☒	☐		
Description of FOOD SOURCE OBSERVATIONS	IN	OUT	NO	NA
A. All food is from regulated food processing plants / No home prepared/canned foods	☒	☐	☐	☐
B. Shellfish are from NSSP-listed sources. No recreationally caught shellfish are received/sold	☐	☐	☐	☒
C. Food is protected from contamination during transportation/receiving	☐	☐	☒	☐
D. TCS Food is received at a temperature of 41°F (5°C) or below OR according to Law	☐	☐	☒	☐
E. Food is safe and unadulterated	☒	☐	☐	☐
F. Shellstock tags/labels are retained for 90 days and filed in chronological order from the date the container is emptied	☐	☐	☐	☒
G. Written documentation of parasite destruction is maintained for 90 days for fish products	☐	☐	☐	☒
H. Other (describe in Comments Section below)	☐	☐	☐	☐
COMMENTS:				

18. Toxic materials are identified, used, and stored properly			
Description of Toxic Materials OBSERVATIONS			
☒	IN	OUT	NO
☐	IN	OUT	NO
A. Poisonous or toxic materials, chemicals, lubricants, pesticides, medicines, first aid supplies, and other personal care items are properly identified, stored, and used			
B. Other (describe in the comments section below)			
COMMENTS:			

19. Management and food employees are trained in food allergy awareness as it relates to their assigned duties			
Description of Toxic Materials OBSERVATIONS			
☒	IN	OUT	NO
☐	IN	OUT	NO
A. The person in charge accurately describes foods identified as major food allergens and the symptoms associated with major food allergens			
B. Food employees are trained in food allergy awareness as it relates to their assigned duties			
C. Other (describe in the comments section below)			
COMMENTS:			

This section applies only to requirements of the Paperwork Reduction Act of 1995.
DO NOT SEND YOUR COMPLETED FORM TO THE PRA STAFF EMAIL ADDRESS BELOW.
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