Food Establishment Self-Inspection Report

Tacoma-Pierce County Health Department
Healthy People in Healthy Communities

NAME OF ESTABLISHMENT			LOCATION		
DATE	START TIME	TOTAL TIME	TOTAL POINTS	RED POINTS	REPEAT RED POINTS

Instructions: Circle the compliance status for each red item. Highlight each out of compliance item and mark if it was corrected during inspection (CDI) and a repeat violation (R). Add total points for out of compliance items in each section to get your total red and blue points. Use the temperature and corrective action logs at the end of this document to record temperatures and problems you need to address. See page 2 for list of acronyms and definitions.

RED HIGH RISK FACTORS—FOODBORNE ILLNESS RISK FACTORS & INTERVENTIONS

High risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury.

#	Compliance Status		CDI	R	PTS
Demonstration of Knowledge					
1	IN OUT	PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on staff unless exempt	☐	☐	5
2	IN OUT NA	Food Worker Cards current for all food workers; new food workers trained	☐	☐	5
Employee Health					
3	IN OUT	Proper ill worker and conditional employee practices; no ill workers present; proper reporting of illness	☐	☐	25
Preventing Contamination by Hands					
4	IN OUT NA	Hands washed as required	☐	☐	25
5	IN OUT NA NO	Proper barriers used to prevent bare hand contact with ready-to-eat foods	☐	☐	25
6	IN OUT	Adequate handwashing facilities	☐	☐	10
Approved Source, Wholesome, Not Adulterated					
7	IN OUT	Food obtained from approved source	☐	☐	15
8	IN OUT	Water supply, ice from approved source	☐	☐	15
9	IN OUT NA NO	Proper washing of fruits and vegetables	☐	☐	10
10	IN OUT	Food in good condition, safe, and unadulterated; approved additives	☐	☐	10
11	IN OUT	Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for food at high risk for Listeria	☐	☐	10
12	IN OUT NA NO	Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish	☐	☐	5
Protection from Cross Contamination					
13	IN OUT NA NO	Food contact surfaces cleaned and sanitized; no cross contamination	☐	☐	15
14	IN OUT NA NO	Raw meats below or away from ready-to-eat food; species separated	☐	☐	5
15	IN OUT NA NO	Proper preparation of raw shell eggs	☐	☐	5

#	Compliance Status		CDI	R	PTS
Time/Temperature Control for Safety (TCS) Food					
16	IN OUT NA NO	Proper cooling procedures	☐	☐	25
17	IN OUT NA NO	Proper hot holding temperatures (5 pts if 130°F to 134°F)	☐	☐	25 (5)
18	IN OUT NA NO	Proper cooking time and temperature; proper use of noncontinuous cooking	☐	☐	25
19	IN OUT NA NO	No room temperature storage; proper use of time as a control	☐	☐	25
20	IN OUT NA NO	Proper reheating procedures for hot holding	☐	☐	15
21	IN OUT	Proper cold holding temperatures (5 pts if 42°F to 45°F)	☐	☐	10 (2)
22	IN OUT	Accurate thermometer provided and used to evaluate temperature of TCS foods	☐	☐	5
Consumer Advisory					
23	IN OUT NA	Proper consumer advisory posted for raw or undercooked foods	☐	☐	5
Highly Susceptible Populations					
24	IN OUT NA	Pasteurized foods used as required; prohibited foods not offered	☐	☐	10
Chemical					
25	IN OUT	Toxic substances properly identified, stored, used	☐	☐	10
Conformance with Approved Procedures					
26	IN OUT	Compliance with valid permit; operating and risk control plans, and required written procedures	☐	☐	10
27	IN OUT NA	Compliance with variance; specialized processes; HACCP plan	☐	☐	10
		Total Red Points			

BLUE LOW RISK FACTORS—GOOD RETAIL PRACTICES

Low risk factors are preventive measures to control the addition of pathogens, chemicals, and physical objects into foods.

	Food Temperature Control	CDI	R	PTS
28	Food received at proper temperature	☐	☐	5
29	Adequate equipment for temperature control	☐	☐	5
30	Proper thawing methods used	☐	☐	3
	Food Identification			
31	Food properly labeled; proper date marking	☐	☐	5
	Protection from Contamination			
32	Insects, rodents, animals not present; entrance controlled	☐	☐	5
33	Potential food contamination prevented during delivery, preparation, storage, display	☐	☐	5
34	Wiping cloths properly used, stored; sanitizer concentration	☐	☐	5
35	Employee cleanliness and hygiene	☐	☐	3
36	Proper eating, tasting, drinking, or tobacco use	☐	☐	3
	Proper Use of Utensils			
37	In-use utensils properly stored	☐	☐	3
38	Utensils, equipment, linens properly stored, used, handled	☐	☐	3
39	Single-use and single-service articles properly stored, used	☐	☐	3

	Utensils and Equipment	CDI	R	PTS
40	Food and nonfood surfaces properly used and constructed; cleanable	☐	☐	5
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips available and used	☐	☐	5
42	Food-contact surfaces maintained, cleaned, sanitized	☐	☐	5
43	Nonfood-contact surfaces maintained and clean	☐	☐	3
	Physical Facilities			
44	Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cross-connections	☐	☐	5
45	Sewage, wastewater properly disposed	☐	☐	5
46	Toilet facilities properly constructed, supplied, cleaned	☐	☐	3
47	Garbage, refuse properly disposed; facilities maintained	☐	☐	3
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment	☐	☐	2
49	Adequate ventilation, lighting; designated areas used	☐	☐	2
50	Posting of permit; mobile establishment name easily visible	☐	☐	2
	Total Blue Points			

Acronyms

AMC—Active managerial control.

CDI—Corrected during inspection.

Compliance statuses:

- **IN**—In compliance.
- **OUT**—Not in compliance.
- **NO**—Not observed.
- **NA**—Not applicable.

HACCP—Hazard analysis critical control point.

ID—Identification.

PIC—Person in charge.

PTS—Points.

R—Repeat violation.

TCS—Time/temperature control for safety.

Definitions

Red points—Add total points of all red violations.

Repeat red points—Add total points of all red repeat violations.

Total points—Add total points of all red and blue violations.

Reflect

What did you do well? Did you have any repeat items from your previous inspection? Did your long-term corrective actions from a previous inspection work? How can you improve?

Inspection performed by _____

☐ You sent a copy of this inspection report to Tacoma-Pierce County Health Department. Including temperature and corrective action logs.

Temperature log

Record food temperatures and corrective action taken, if needed, to make the food safe. (i.e., discard, reheat, reportion, etc.)

Time/Temperature Control for Safety (TCS) food must be held below 41°F or above 135°F. Hot held foods that drop below 135°F must be reheated to 165°F within 2 hours.

Food	Location	Temp (°F)	Corrective action

Corrective action log

Fill out the table below with any unsafe situations you found during your self-inspection and how you corrected them.

Problem *Process or equipment that caused an unsafe situation.*	**Immediate corrective action** *How you made the situation safe in the moment.*	**Root cause** *Reason for problem (i.e., equipment not working, gap in training, issue with process).*	**Long-term corrective action** *Plan to fix the root cause.*