

Food Service Establishment Inspection

Establishment Name: _____
 Location Address: _____
 City: _____ State **NC** Zip: _____
Permittee: _____
 Mailing Address: _____
 City: _____ State: _____ Zip: _____
 Email Address: _____ @ _____ . _____

Score: _____ + _____ [.2606(b)] = _____
 Date: _____ Inspection Time: _____
 Status Code: _____ Category #: _____
 County: _____
 Current Establishment ID: _____
 Previous Establishment ID: _____
 Lat. _____ Long. _____

- | | | | | | |
|--|--|---------------------------------------|----------------------------------|---|---|
| <input type="checkbox"/> Inspection | <input type="checkbox"/> Name Change | <input type="checkbox"/> CV Visit | <input type="checkbox"/> Seating | Wastewater System: <input type="checkbox"/> Municipal/Community | <input type="checkbox"/> On-Site System |
| <input type="checkbox"/> Re-Inspection | <input type="checkbox"/> Status Change | <input type="checkbox"/> CV Follow-up | | Water Supply: <input type="checkbox"/> Municipal/Community | <input type="checkbox"/> On-Site Supply |
| <input type="checkbox"/> Visit | | | | <input type="checkbox"/> Water sample collected today | |

CRITICAL VIOLATION RISK FACTORS

Critical Violation Risk Factors = Contributing factors that increase the chance of developing foodborne illness

NA = Not Applicable NO = Not Observed GC = General Comment CDI = Corrected During Inspection R = Repeat Violation

#	NA	NO		Pts	GC	CDI	R
Employee Health				.2616			
1			Personnel with infectious or communicable diseases restricted	3	1.5		
Good Hygienic Practices				.2616			
2			Proper employee beverage or tobacco use	3	1.5		
Preventing Contamination by Hands				.2609, .2616, .2625			
3			Hands clean and properly washed	4	2		
4			Minimal bare hand contact with foods	3	1.5		
5			Handwashing facilities provided	3	1.5		
Approved Source				.2608, .2610, .2612, .2615, .2622			
6			Food obtained from an approved source	4	2		
7			Food received at proper temperature	3	1.5		
8			Food in good condition, safe and unadulterated	3	1.5		
9			Shellstock tags retained	2	1		
Protection from Contamination				.2608, .2610, .2611, .2612, .2614, .2615, .2617, .2618, .2619, .2622			
10			Food protected during storage, handling, display, service & transportation; written notice for clean plates	3	1.5		
11			Food contact surfaces cleaned & sanitized; approved methods and sanitizers	3	1.5		
12			Proper handling of returned, previously served, and adulterated food	2	1		
Potentially Hazardous Food				.2609, .2612			
13			Proper cooking time and temperature	4	2		
14			Proper cooling	4	2		
15			Proper reheating procedures	3	1.5		
16			Proper hot holding temperatures	4	2		
17			Proper cold holding temperatures	4	2		
18			Time as a public health control; procedures & records	3	1.5		

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp

COMMENTS: _____

Food Service Establishment Inspection

NC Department of Environment & Natural Resources
Division of Environmental Health

Establishment Name _____

Date: _____

Current Establishment ID: _____

GOOD RETAIL PRACTICES

Preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods

#	NA	NO		Pts	GC	R
			Chemical .2618, .2633			
19			Toxic substances properly identified, stored, used	3	1.5	
			Consumer Advisory .2612			
20			Consumer advisory provided	2	1	
			Water Supply .2618, .2622, .2623			
21			Source in accordance with 15A NCAC 18A .1700; hot & cold water available; under pressure	3	1.5	
			Food Temperature Control .2609			
22			Refrigeration and freezer capacity sufficient	1	.5	
23			Proper cooling methods used	2	1	
24			Proper thawing methods used	1	.5	
25			Thermometers provided and accurate	1	.5	
			Food Storage .2610, .2612, .2615			
26			Dry food stored properly & labeled accordingly	1	.5	
27			Original container for storage of milk & shellfish	1	.5	
			Prevention of Food Contamination .2609, .2616, .2617, .2626, .2633			
28			Insects, rodents, and animals not present	2	1	
29			Clean clothes, hair restraints	1	.5	
30			Linens, cloths & aprons properly used & stored	1	.5	
31			Washing fruits & vegetables	1	.5	
32			Not used for domestic purposes	1	.5	
			Proper Use of Utensils .2612, .2618, .2620, .2622			
33			In-use utensils properly stored	1	.5	
34			Utensils & equipment properly stored, air-dried, handled	1	.5	
35			Single-use/single-service articles properly stored, handled, used	1	.5	
			Utensils and Equipment .2612, .2613, .2617, .2618, .2619, .2620, .2621			
36			Food & non-food contact surfaces easily cleanable & in good repair	1	.5	
37			Approved warewashing facilities of sufficient size	1	.5	
38			Warewashing facilities maintained; test strips used	1	.5	
39			Food service equipment and utensils approved	1	.5	
40			Non-food contact surfaces clean	1	.5	
			Physical Facilities .2623, .2624, .2625, .2626, .2627, .2628, .2630, .2631, .2632, .2633			
41			Wastewater discharged into approved, properly operating wastewater treatment & disposal system; other by-products disposed of properly	3	1.5	
42			No cross-connections	3	1.5	
43			Toilet and lavatory facilities; supplied, properly constructed, clean, good repair, signs provided	2	1	
44			Garbage properly handled & disposed; containers properly maintained	1	.5	
45			Floors, walls, ceilings properly constructed, clean, in good repair	1	.5	
46			Meets illumination requirements; shielded; lighting & ventilation clean & in good repair	1	.5	
47			Storage spaces clean, storage above floor; approved storage for mops, brooms, hoses & other items	1	.5	
48			Doors self-closing where required; all windows screened	1	.5	
			Total Deductions			
			Food Safety Knowledge .2606			
49			Successfully completed approved food safety training	2		

COMMENTS:

ATTACHMENTS

Inspection by: _____

EHS I.D.# _____

Report Received by: _____

Purpose: General Statute 130A-248 requires the Commission for Health Services to adopt rules governing the sanitation of facilities where food or drink is provided or served for pay. 15A NCAC 18A .2604 specified the contents of an inspection form to record the results of inspections made of such facilities. This form is developed to be used in making inspections of restaurants, food stands, drink stands, delicatessens, school lunchrooms, educational food services, commissaries, meat markets, and other similar establishments. **Preparation:** Local environmental health specialists shall complete the form every time an inspection is conducted. Prepare an original and two copies for: 1. Original to be left with the responsible person. 2. Copy for the local health department. 3. Copy for the Environmental Health Services Section. **Disposition:** This form may be destroyed in accordance with Standard-8 B.6. Inspection Records, of the Records Disposition Schedule, published by the N.C. Division of Archives and History. **Additional forms may be ordered from:** Division of Environmental Health, 1632 Mail Service Center, Raleigh, NC 27699-1632 (Courier 52-01-00)