IDAHO DEPARTMENT OF
HEALTH & WELFARE
DIVISION OF PUBLIC HEALTH

FDA U.S. FOOD & DRUG ADMINISTRATION

Field Workbook

2013 Idaho Food Code Standardization

Candidate: _____

Agency/Address: _____

_____

_____

Standard: _____

Agency/Address: _____

_____

_____

U.S. Department of Health and Human Services
Public Health Service
Food and Drug Administration
College Park, MD 20740
Revised May 11, 2015

CERTIFICATION NOMINATION FORM

(Candidate/Supervisor to fill out)

Candidate Name:		**Title:**
Office Phone Number:		**Home/Personal Phone Number:**
Office Fax Number:	**Office Email Address:**	**Agency:**
Office Address:	**City/State:**	**Zip:**
Home Address:	**City/State:**	**Zip:**

BACKGROUND INFORMATION

Length of Service with Agency:
Present Duties / Date Assigned:
Formal Education / Training Background: **When/Where was HACCP Training Received:** (If Applicable.)
Prior Retail Food Safety Experience:

Continuing Education: (List hours of education with course titles/dates, taken within the last 2 years.) Note: 20 contact hours minimum to qualify for nomination.
Other Prerequisites Completed:

SUPERVISOR'S SIGNATURE (Confirming request for nomination):

NAME (Print):

_____

NAME (Signature):

_____ Date: _____

TITLE: _____

Candidate: _____

INSPECTION LIST FOR STANDARDIZATION

Facility	City/State	Date	Standardizing
1.			
2.			
3.			
4.			
5.			
6.			
7.			
8.			

☐ **Initial Standardization**

☐ **Re-Standardization**

STANDARDIZATION EXERCISE SUMMARY AND CHECK SHEET

The standardization process requires field exercises to include eight (8) initial joint inspections of retail food establishments, and if re-standardizing, either six (6) or four (4) determined by specific criteria. (pg. 96) Facilities selected for inspection must be, at minimum: at least one full-service (where food is cooked, cooled, reheated, and/combined with other ingredients); one highly susceptible population facility; and one facility with an existing HACCP (Hazard Analysis Critical Control Plan).

During at least one joint inspection, the CANDIDATE will develop a mock risk control plan with the person-in-charge, for a critical control point that is out of compliance. If there are no critical risk factors identified during the joint inspections, the STANDARD will choose one for the CANDIDATE. **The risk control plan (RCP) is required for both initial standardization as well as re-standardization.**

The HACCP plan will be verified and HACCP Plan Verification Worksheet (optional) and the Verification Summary (Pg. 93-95) will be completed.

For initial standardization, the CANDIDATE will complete 3 flow diagrams with the appropriate critical control points (CCP's) and critical limits (CL's) for each of the three processes.

CHECK LIST

Exercise	Date	Facility	Standard
HACCP Verification			
Risk Control Plan			
Flow Chart – Process 1			
Flow Chart – Process 2			
Flow Chart – Process 3			
Highly Susceptible Population			

FDA STANDARDIZATION WORKBOOK

2013 Food Code

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INTRODUCTION AND PURPOSE

(1) The purpose of the FDA STANDARDIZATION procedure is:

- To promote uniformity of regulatory retail food inspections within the state of **Idaho**.
- Designed to reduce the risk of foodborne illness based on a science-based interpretation of the *Idaho Food Code* and utilize effective principles to achieve compliance.
- To ensure that the CANDIDATE recognizes FOODBORNE ILLNESS RISK FACTORS, FOOD CODE INTERVENTIONS, and GOOD RETAIL PRACTICES.
- To confirm that the CANDIDATE can:

    1. Achieve practical and immediate correction of Out of Compliance (OOC) FOODBORNE ILLNESS risk factors during the inspection.
    2. Demonstrate effective communication with the establishment's staff, and
    3. Apply HACCP principles and use necessary inspection equipment in a risk-based, real-time regulatory inspection.

This procedure is not intended to provide basic training to the CANDIDATE but rather is intended to confirm a high level of knowledge, understanding and application of food safety principles.

(2) Role of the STANDARD.

FDA STANDARDIZATION is not a joint training exercise. It is an assessment with an auditing and training component.

The STANDARD will discuss, explain and correct interpretations and marking of the inspection report after each inspection. The STANDARD may also take the opportunity through "teaching moments" during the inspection to point out examples that illustrate particular areas of the Food Code that applies to the observation in the field.

The STANDARD's role is primarily to observe the CANDIDATE during the performance of a routine inspection and evaluate his/her performance during the STANDARDIZATION exercise. The STANDARD may offer procedural guidance to instruct the CANDIDATE to focus on specific performance areas or demonstrate specific technical skills during the course of the exercise. The STANDARD will provide constructive corrective action in the interest of STANDARDIZATION as appropriate throughout the exercise.

HOW THE CANDIDATE WILL BE EVALUATED

(1) Performance Areas.

The following areas of performance will be evaluated:

(A) FOODBORNE ILLNESS RISK FACTORS and FOOD CODE INTERVENTIONS:

- CANDIDATE'S ability to demonstrate knowledge of current *Idaho Food Code* provisions related to FOOD CODE INTERVENTIONS and FOODBORNE ILLNESS RISK FACTORS and the ability to interpret and apply them
- CANDIDATE'S knowledge of the jurisdiction's laws, rules, and regulations required for conducting retail food/foodservice inspections
- CANDIDATE'S ability to use a risk-based inspection methodology to assess regulations related to employee practices and management procedures essential to meeting the food code and all safe food handling practices applicable at the time of inspection

(B) GOOD RETAIL PRACTICES:

- CANDIDATE will demonstrate knowledge of current FDA *Food Code* provisions related to GOOD RETAIL PRACTICES and demonstrate the ability to interpret and apply them

(C) COMMUNICATION:

- The CANDIDATE will demonstrate the ability to effectively communicate with the person in charge and food employees during all phases of the inspection and explain significant inspection findings to the person in charge at the conclusion of the inspection.
- The CANDIDATE will be required to make all introductions to the Manager or Person-in-charge of the facility at the time of the standardization. A complete introduction consists of:

  (1) Introducing all persons participating in the inspection;

  (2) Presenting credentials or identification (business card and ID badge);

  (3) Describing the purpose and flow of the inspection;

  (4) Identifying and explaining to the person in charge that it will be necessary to ask questions about the operation during the inspection; and

  (5) Explain that the STANDARDIZATION inspection is not intended as a regulatory inspection and that there will be no written report provided at the end of the inspection; however, significant findings will be brought to the attention of the person in charge.

At various times during the field exercise, the CANDIDATE may be directed to perform specific tasks, such as explaining code requirements, citing the FOOD CODE reference; review HACCP records or to focus on specific performance areas.

Note: The following type of communication is critical for both standardization as well as routine inspections and helps to solidify expectations from the Environmental Health Specialist (EHS) and to ensure the Operator or PIC understands the risk factor, and the public health significance of the risk factor.

(D) Explain the public health significance of the FOODBORNE ILLNESS RISK FACTORS and FOOD CODE INTERVENTIONS, GOOD RETAIL PRACTICES, and the CRITICAL CONTROL POINTS which do not meet the CRITICAL LIMITS as established in the FDA *Food Code*; and

(E) Demonstrate the ability to discuss and resolve issues that the person in charge might not agree with or clearly understand in a courteous and professional manner.

- Asks questions and engages in a dialogue with the person in charge/employees to obtain information relevant to the inspection.
- Provides the person in charge/employees with accurate answers to inspection-related questions or admits not knowing the answer.
- Uses effective communication and conflict resolution techniques to overcome inspection barriers.
- Conducts the exit conference at the end of the inspection with the PIC.

(F) Application of HACCP Principles:

- The CANDIDATE will demonstrate the ability to verify compliance with an existing HACCP plan and apply HACCP principles in the development of flow charts and RISK CONTROL PLANS (RCPs).

(2) HACCP Plan Verification:
(Required for initial STANDARDIZATION and RE-STANDARDIZATION)

The STANDARD will select the CCP (e.g. cooking, for the candidate to verify.)

For initial standardization, the CANDIDATE will complete 3 flow diagrams for each preparation process: 1. No cook step; 2. same-day service; and 3. complex food preparation.

The requirement is to use actual observed information gained during the standardization inspection and if such preparation process does not occur during the inspection, information gained through discussions with the PIC and/or food employees should be used to substitute for a lack of observations, i.e. when operational steps in the process do not occur during the inspection.

Requirements for flow chart:

1. Identify the hazards
2. Identify each **critical control point** and the **critical limits** set by the FDA Food Code AND by the establishment if the establishment's critical limits differ from the Food Code
3. Identify to the standard any CCP's the establishment did not control

FLOW CHART EXAMPLES

FDA HACCP manual - These illustrations are for examples only.

PROCESS 1
Food Preparation with No cook step - Receive - Store – Prepare – Hold - Serve

There is no kill (cook) step while this food is at the retail food service level but the process should focus on ensuring there is active managerial control over:

1. The cold holding temperature or time used alone
2. Food source
3. Receiving temperatures
4. Date marking
5. Freezing if applicable
6. Cooling from ambient temperature to prevent the growth of spore-forming or toxin-forming bacteria

Menu item examples: Tuna and chicken salads, cold meat sandwiches, ice cream and pie

CCP Procedures	Monitoring	Corrective Action	Verification
Cool in walk-in refrigerator to or below 41°F within 4 hours	Check internal product Temp. at 2 and 4 hours	Use ice bath if food has not cooled w/in 2 hours. Discard product that does not reach 41°F within 4 hours.	Manager/PIC review of temperature monitoring practices and calibration logs
Cold hold at 41°F for service	Check internal product temperature every 2 hours	Discard product that is found out of temperature for 2 hours (or if time out of temp is unknown)	Manager/PIC review of temperature monitoring practices and calibration logs

The **CCP's** are:

1. Cool in refrigeration to or below 41°F within 4 hours
2. Cold hold at 41°F in unit for service

The **critical limits** are the temperature and time.

PROCESS 2

Preparation for same-day service: Receive – Store – Prepare – Cook – Hold – Serve (One time through the temperature danger zone)

CCP Procedures	Monitoring	Corrective Action	Verification
Cook Chicken: 165°F Ground Beef: 155°F Whole muscle meat, fish: 145°F	Cooks take internal final cook temperatures	Continue cooking until final temperature achieved	Manager/PIC review of cook temperature logs
Hot hold 135°F or higher	Check product temperature every 2 hours	Bring food temp to 165°F within 2 hrs. Discard if >2 hours	Manager/PIC review of temperature monitoring logs

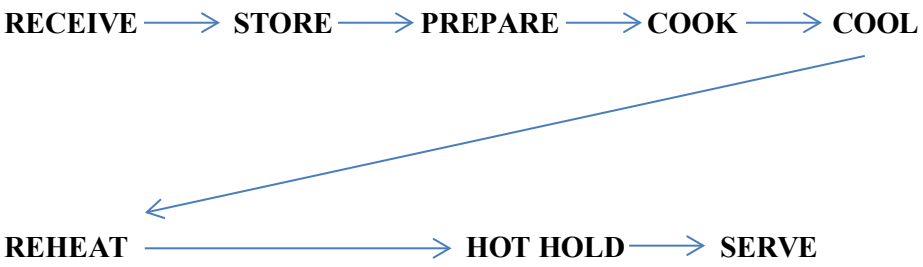
PROCESS 3

To be completed on your own.

The 3rd process step is FOR EXAMPLE – Receive – Store – Prepare – Cook – Cool – Reheat – Hot Hold – Serve (Passes through the temperature danger zone more than one time)

The chart is for reference only. **A flow diagram (shown below) is the expectation**

EXAMPLE – HOT CATERED FOOD



- **Determine and identify the CCP's and critical limits in each diagram.**

INSPECTION EQUIPMENT:

The CANDIDATE will be equipped and familiar with inspection equipment essential to each food establishment inspection. During the inspection, the CANDIDATE will demonstrate knowledge of proper use of essential inspection equipment.

Notes:

RISK CONTROL PLAN (RCP)

A "risk control plan" will be used on one CCP that the candidate has determined out of compliance with the critical limits. The candidate will complete the RCP form (Pg. 8), in order to demonstrate a clear understanding of the observation. The candidate shall guide and assist the PIC in developing the RCP.

The plan should be brief and address the following points:

(1) Specific observation(s) noted during inspection;

(2) Applicable food code violation(s) (optional);

(3) FOODBORNE ILLNESS RISK FACTOR to be controlled;

(4) Hazard (most common, significant);

(5) What must be achieved to gain compliance in the future;

(6) How active managerial control will be achieved (Who is responsible for the control, what monitoring and record keeping is required, who is responsible for monitoring and completing records, what corrective actions should be taken when deviations are noted, and how long the plan is to continue); and

(7) How the results of implementing the RISK CONTROL PLAN will be communicated back to the inspector.

Risk Control Plan

Establishment Name:			**Type of Facility:**
Physical Address:			**Person in Charge:**
City:	**State:**	**Zip:**	**County:**
Inspection Time In:	**Inspection Time Out:**	**Date:**	**Inspector's Name:**
Agency:			

Specific observation noted during inspection:

Applicable code violation(s): (Optional)

Risk factor to be controlled:

Hazard (most common, significant):

What must be achieved to gain compliance in the future:

How will active managerial control be achieved:

(Who is responsible for the control, what monitoring and record keeping is required, who is responsible for monitoring and completing records, what corrective actions should be taken when deviations are noted, how long is the plan to continue.)

FDA STANDARDIZATION INSPECTION REPORTS

Types of establishments to choose for the standardization exercise:

Choose full service restaurants when possible. **Do not confuse the standardization process with that of an enforcement inspection. Standardization is not intended to correct facility violations nor train the Operator.** It is intended to audit and provide feedback for the CANDIDATE. It is designed to evaluate consistent critical thinking and inspection quality so that the CANDIDATE is equipped with the knowledge and skills of a regulatory EHS.

Prior to the actual day/days of standardization –

- Make two appointments per day with a facility and in consecutive days when possible.
- Inform the Manager/Operator that you will need a little of their time for discussion.
- Choose one facility that serves a HIGHLY SUSCEPTIBLE POPULATION and one that utilizes a HACCP.

There will not be enough time to complete the standardization within an allowed timeframe if the appointments are not made in advance. Plan to spend an efficient amount of time conducting the inspection and additional time to discuss findings with the Operator or PIC after completion of the inspection and complete the forms with the STANDARD. The standardization inspection should be similar in form and time as that of a routine inspection.

SUMMARY OF STANDARDIZATION

The STANDARD will ensure that the CANDIDATE is briefed prior to beginning the exercise on expectations before and during the exercise. Areas that will be covered include the following:

- The need for the CANDIDATE to contact the jurisdiction in the work area for permission to conduct inspections
- An understanding that the STANDARDIZATION exercise will be based on the requirements in the current version of the FDA *Food Code* and most recent version of the *Standardization Procedures*
- Calibrating thermocouples and thermometers before the STANDARDIZATION exercise
- Having all inspection equipment and clothing - lab coat (optional), closed toed shoes, hat or hair net, etc...(typically the facility will provide a hair net if one is required)
- Selecting a variety of food establishments of varying risks i.e. full service restaurants preferred and one facility with a highly susceptible population, and one that uses HACCP
- Conducting RISK-BASED INSPECTIONs which emphasizes the evaluation of FOODBORNE ILLNESS RISK FACTORS and FOOD CODE INTERVENTIONS but also demonstrates knowledge and application of GRPs

- Achieving corrective action for Out of Compliance (OOC) FOODBORNE ILLNESS RISK FACTORS involving employees and operations of the facility before leaving the facility
- Developing a RISK CONTROL PLAN with management/person-in-charge
- Preparing three food preparation process flow diagrams based on observed practices (one for each of the three food preparation processes) (optional for re-standardization)
- Explaining the seven HACCP principles
- Citing the *FDA Food Code* requirements for any OOC FOODBORNE ILLNESS RISK FACTORS or FOOD CODE INTERVENTIONS on the inspection report
- Demonstrating effective communication skills

STANDARDIZATION CRITERIA AND REQUIREMENTS

1. All of the initial STANDARIZATION requirements are to be completed during a total of 8 joint inspections with the IDAHO STANDARD, over a period not to exceed 12 months.
2. The RE-STANDARIZATION requirements are to be completed during a total of 6 joint inspections with the IDAHO STANDARD over a period not to exceed 3 years.
3. RE-STANDARIZATION may include 4 joint inspections with the IDAHO STANDARD when SPECIFIC criteria have been met. The following criteria must be met for a Candidate to qualify to complete "4" joint inspections for Re-standardization.
    a. The CANDIDATE MUST have 5 years of experience working as an Environmental Health Specialist conducting food facility inspections.
    b. The CANDIDATE MUST have completed 8 hours of HACCP training, either by attendance to an in-person workshop, or online.
    c. The CANDIDATE MUST have previously completed and passed initial standardization.

ESTABLISHMENT 1

FDA STANDARDIZATION INSPECTION REPORT				
Establishment Name:				**Type of Facility:**
Physical Address:				**Person in Charge:**
City:	**State:**		**Zip:**	**County:**
Inspection Time In:	**Inspection Time Out:**	**Date:**	**Candidate's Name:**	
Agency	**Standard's Name:**		**Indicate Person Filling Out Form:** (Circle One) **Candidate / Standard**	

Foodborne Illness Risk Factors

Food from Unsafe Sources
Improper Holding Temperatures
Poor Personal Hygiene
Inadequate Cooking Temperatures
Contaminated Equipment/Cross-Contamination

Food Code Interventions

Demonstration of Knowledge
Hands as a Vehicle of Contamination
Employee Health
Time/Temperature Relationships
Consumer Advisory

For each item, indicate one of the following for **OBSERVATIONAL STATUS**:
IN – Item found in compliance
OUT – Item found out of compliance
NO – Not observed
NA – Not applicable

The STANDARD may mark an item "S" to reflect a disagreement in a case where the CANDIDATE has the opportunity to make an observation or take a measurement and fails to do so, and intervention by the STANDARD would alert the CANDIDATE to the missed Opportunity.

ABBREVIATIONS

"CCP" means Critical Control Point
"CL" means Critical Limit
"GRP" means Good Retail Practice
"HACCP" means Hazard Analysis and Critical Control Point
"HSP" means Highly Susceptible Population
"ICSSL" means Interstate Certified Shellfish Shippers List
"TCS Food" means Time/Temperature Control for Safety Food
"RTE" means Ready-to-Eat

TEMPERATURE RECORDING

COOLING

ITEM	TIME	TEMPERATURE	LOCATION

COOKING

ITEM	TIME	TEMPERATURE	LOCATION

COLD HOLDING

ITEM	TIME	TEMPERATURE	LOCATION

HOT HOLDING

ITEM	TIME	TEMPERATURE	LOCATION

ADDITIONAL NOTES:

FOODBORNE ILLNESS RISK FACTORS AND FOOD CODE INTERVENTIONS

RISK FACTOR AND FOOD CODE INTERVENTIONS	
STATUS	**SUPERVISION**
	1. Person in charge present, demonstrates knowledge, and performs duties
IN OUT	A. Assignment – PIC
IN OUT	B. Demonstration
IN OUT	C. Duties of PIC
IN OUT NA	2. Certified Food Protection Manager – establishment has Certified Food Protection Manager
	EMPLOYEE HEALTH
IN OUT	3. Management, food employee and conditional employee – knowledge, responsibilities and reporting
IN OUT	4. Proper use of restriction, exclusion and reporting
IN OUT	5. Clean-up vomiting and diarrheal events
	GOOD HYGIENIC PRACTICES
IN OUT NO	6. Proper eating, tasting, drinking or tobacco use
IN OUT NO	7. No discharge from eyes, nose, and mouth
	PREVENTING CONTAMINATION BY HANDS
IN OUT NO	8. Hands clean and properly washed
IN OUT NO	9. No bare hand contact with RTE foods or a pre-approved alternative procedure properly followed
	10. Adequate handwashing sinks conveniently located and accessible for employees
IN OUT	A. Adequate handwashing sinks conveniently located and accessible for employees
IN OUT	B. Handwashing sinks supplied with hand cleanser/sanitary towels/hand drying/signage
	APPROVED SOURCES
	11. Food obtained from approved sources
IN OUT	A. All food regulated food processing plants/no home prepared or canned foods/standards for eggs, milk, juice
IN OUT NA NO	B. All molluscan shellfish from ICSSL listed sources/no recreationally caught shellfish received or sold/all fish commercially caught/raised or approved by the Regulatory Authority
IN OUT NA NO	C. Game animals and wild mushrooms approved by Regulatory Authority
IN OUT NA NO	12. Food received at proper temperature
IN OUT	13. Food in condition, safe, and unadulterated

	14. Required records available; shellstock tags, parasite destruction
IN OUT NA NO	A. Written documentation of parasite destruction maintained for 90 days for fish products that are intended for raw or undercooked consumption
IN OUT NA NO	B. Shellstock tags maintained for 90 days in chronological order
	PROTECTION FROM CONTAMINATION
	15. Food separated and protected
IN OUT NA NO	A. Separating raw animal foods from raw RTE food and separating raw animal food from cooked RTE food
IN OUT NA NO	B. Raw animal foods separated from each other during storage, preparation, holding and display
IN OUT NA NO	C. Food protected from environmental contamination
IN OUT NA	16. Food-contact surfaces: Cleaned and Sanitized
	17. Proper disposition of returned, previously served, reconditions, and unsafe food
IN OUT	A. After being served or sold to a consumer, food is not reserved
IN OUT	B. Discarding or reconditioning unsafe, adulterated or contaminated food
	TIME/TEMPERATURE CONTROL FOR SAFETY (TCS FOOD)
	18. Proper cooking time and temperatures
IN OUT NA NO	A. Raw eggs broken on request and prepared for immediate service cooked to 63°C (145°F) for 15 seconds
IN OUT NA NO	B. Comminuted fish, meat, game animals commercially raised for food and raw eggs not prepared for immediate service and comminuted meat on a child's menu cooked to 68°C (155°F) for 15 seconds or the time/temperature relationship specified in the chart in the Food Code.
IN OUT NA NO	C. Whole meat roast, including beef, corned beef, lamb, pork, cured pork roast and formed roasts, cooked to 54°C (130°F) for 112 minutes or as chart specifies and according to oven parameters per chart
IN OUT NA NO	D. Ratites and injected meats or mechanically tenderized meats cooked to 68°C (155°F) for 15 seconds or the time/temperature relationship specified in the chart in the Food Code
IN OUT NA NO	E. Poultry; baluts; stuffed fish/meat/poultry/ratites/pasta or stuffing containing fish, meat, poultry, or ratites; cooked to 74°C (165°F) for 15 seconds
IN OUT NA NO	F. Wild Game cooked to 74°C (165°F) for 15 seconds
IN OUT NA NO	G. Whole-muscle, intact beef cooked to surface temperature of 63°C (145°F) on top and bottom and cooked color change is achieved on all external surfaces
IN OUT NA NO	H. Raw animal foods rotated, stirred, covered, and heated to 74°C (165°F) in microwave. Food stands for 2 minutes after cooking
IN OUT NA NO	I. All other raw animal foods cooked to 63°C (145°F) for 15 seconds
IN OUT NA NO	J. Raw animal foods cooked, using a non-continuous cooking process, cooked to the time/temperature requirements specified for the particular raw animal food
	19. Proper reheating procedures for hot holding

IN OUT NA NO	A. TCS Food that is cooked and cooled on premises is rapidly reheated within 2 hours to 74°C (165°F) or above in for 15 seconds for hot holding
IN OUT NA NO	B. Food reheated to 74°C (165°F) or above in microwave for hot holding
IN OUT NA NO	C. Commercially processed, RTE food reheated to 57°C (135°F) or above for hot holding
IN OUT NA NO	D. Remaining unsliced portions of roasts reheated for hot holding using minimum oven parameters
	20. Proper cooling time and temperature
IN OUT NA NO	A. Cooked TCS Food cooled from 57°C (135°F) to 21°C (70°F) within 2 hours and from 57°C (135°F) to 5°C (41°F) or below in 4 hours
IN OUT NA NO	B. TCS Food prepared in/at ambient temperatures and/or pre-chilled ingredients cooled to 5°C (41°F) or below in 4 hours
IN OUT NA NO	C. Foods (milk/shellfish) received at a temperature according to rules governing its distribution cooled to 5°C (41°F) or below in 4 hours (3-202.11)
IN OUT NA NO	D. Immediately upon receiving, raw eggs placed under refrigeration that maintains ambient air temperature of 7°C (45°F)
	21. Proper hot holding temperatures
IN OUT NA NO	A. TCS Food maintained at 57°C (135°F) or above, except during preparation, cooking, cooling, or when time is used as a public health control
IN OUT NA NO	B. Whole meat roasts held at a temperature of 54°C (130°F) or above
	22. Proper cold holding temperatures
IN OUT NA	A. TCS Food maintained at 5°C (41°F) or below, except during preparation, cooking, cooling, or when time is used as a public health control
IN OUT NA	B. Untreated raw eggs stored in 7°C (45°F) ambient air temperature
	23. Proper date marking and disposition
IN OUT NA NO	A. Date marking for RTE, TCS Food prepared on-site or opened commercial container held for more than 24 hours
IN OUT NA NO	B. Discarding RTE, TCS Food prepared on-site or opened commercial container held for more than 24 hours
IN OUT NA	24. Time as a public health control: Procedures and records
	CONSUMER ADVISORY
IN OUT NA	25. Consumer advisory as a public health control: Procedures and records
	HIGHLY SUSCEPTIBLE POPULATIONS
	26. Pasteurized foods used; prohibited foods not offered
IN OUT NA	A. Prepackaged juice/beverage containing juice with a warning label [21 CFR, Section 101.17(g)] not served
IN OUT NA	B. Using pasteurized eggs in recipes if eggs are to be undercooked; or are combines unless; cooked to order and immediately served; used immediately before baking and thoroughly cooked; or prepared under a HACCP plan controlling Salmonella Enteritis
IN OUT NA	C. Raw or partially cooked animal food and raw seed sprouts not served
IN OUT NA	D. Foods not re-served under conditions

	CHEMICAL
IN OUT NA	27. Food additives; approved and properly used
	28. Toxic substances properly identified, stored and used
IN OUT NA NO	A. Poisonous or toxic, materials, chemicals, lubricants, pesticides, medicines, first aid supplies, and other personal care items properly identified, stored and used
IN OUT NA NO	B. Poisonous or toxic materials held for retail sale properly stored
	CONFORMANCE WITH APPROVED PROCEDURES
	29. Compliance with variance, specialized process, ROP Criteria and HACCP Plan
IN OUT NA	A. Reduced Oxygen Packaging (ROP) as specified in 3-502.12, permitted without a variance under certain specified conditions in accordance with a required HACCP Plan or without a required HACCP Plan
IN OUT NA	B. Operating in accordance with approved variance and/or HACCP Plan as required
IN OUT NA	C. When packaged in a food establishment, juice is treated under a HACCP Plan to reduce pathogens or labeled as specified in the Food Code
SCORE: Number of Disagreements for Intervention/Risk Factors_____	
GOOD RETAIL PRACTICES	
STATUS	**SAFE FOOD AND WATER**
IN OUT NA	30. Pasteurized eggs used where required
IN OUT NA	31. Water and ice from approved source
IN OUT NA	32. Variance obtained for specialized processing methods
	FOOD TEMPERATURE CONTROL
IN OUT NA	33. Proper cooling methods used; adequate equipment for temperature control
IN OUT NA NO	34. Plant food properly cooked for holding
IN OUT NA NO	35. Approved thawing methods used
IN OUT	36. Thermometers provided and accurate
	FOOD IDENTIFICATION
IN OUT	37. Food properly labeled; original container
	PREVENTION OF FOOD CONTAMINATION
IN OUT	38. Insects, rodents, and animals not present
IN OUT	39. Contamination prevented during food preparation, storage and display
IN OUT	40. Personal cleanliness

IN OUT	41. Wiping cloths; Properly used and stored
IN OUT	42. Washing fruits and vegetables
	PROPER USE OF UTENSILS
IN OUT	43. In-use utensils: Properly stored
IN OUT	44. Utensils, equipment, and linens: Properly stored, dried, and handled
IN OUT	45. Single-use/single-service articles: Properly stored and used
IN OUT	46. Slash-resistant and cloth gloves used properly
	UTENSILS, EQUIPMENT and VENDING
IN OUT	47. Food and non-food contact surfaces cleanable, properly designed, constructed and used
IN OUT	48. Ware washing facilities: Installed, maintained, and used; test strips
IN OUT	49. Non-food contact surfaces clean
	PHYSICAL FACILITIES
IN OUT	50. Hot and cold water available; adequate pressure
IN OUT	51. Plumbing installed; proper backflow devices
IN OUT	52. Sewage and waste water properly disposed
IN OUT	53. Toilet facilities: Properly constructed, supplied and cleaned
IN OUT	54. Garbage and refuse properly disposed; facilities maintained
IN OUT	55. Physical facilities installed, maintained and clean
IN OUT	56. Adequate ventilation and lighting; designated areas used
SCORE: Number of Disagreements for Good Retail Practices_____	

ESTABLISHMENT 2

FDA STANDARDIZATION INSPECTION REPORT				
Establishment Name:				**Type of Facility:**
Physical Address:				**Person in Charge:**
City:	**State:**		**Zip:**	**County:**
Inspection Time In:	**Inspection Time Out:**	**Date:**	**Candidate's Name:**	
Agency	**Standard's Name:**		**Indicate Person Filling Out Form:** (Circle One) **Candidate / Standard**	

Foodborne Illness Risk Factors

Food from Unsafe Sources
Improper Holding Temperatures
Poor Personal Hygiene
Inadequate Cooking Temperatures
Contaminated Equipment/Cross-Contamination

Food Code Interventions

Demonstration of Knowledge
Hands as a Vehicle of Contamination
Employee Health
Time/Temperature Relationships
Consumer Advisory

For each item, indicate one of the following for **OBSERVATIONAL STATUS**:
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ABBREVIATIONS

"CCP" means Critical Control Point
"CL" means Critical Limit
"GRP" means Good Retail Practice
"HACCP" means Hazard Analysis and Critical Control Point
"HSP" means Highly Susceptible Population
"ICSSL" means Interstate Certified Shellfish Shippers List
"TCS Food" means Time/Temperature Control for Safety Food
"RTE" means Ready-to-Eat

TEMPERATURE RECORDING

COOLING

ITEM	TIME	TEMPERATURE	LOCATION

COOKING

ITEM	TIME	TEMPERATURE	LOCATION

COLD HOLDING

ITEM	TIME	TEMPERATURE	LOCATION

HOT HOLDING

ITEM	TIME	TEMPERATURE	LOCATION

ADDITIONAL NOTES:

FOODBORNE ILLNESS RISK FACTORS AND FOOD CODE INTERVENTIONS

RISK FACTOR AND FOOD CODE INTERVENTIONS	
STATUS	**SUPERVISION**
	1. Person in charge present, demonstrates knowledge, and performs duties
IN OUT	A. Assignment – PIC
IN OUT	B. Demonstration
IN OUT	C. Duties of PIC
IN OUT NA	2. Certified Food Protection Manager – Establishment has Certified Food Protection Manager
	EMPLOYEE HEALTH
IN OUT	3. Management, food employee and conditional employee – knowledge, responsibilities and reporting
IN OUT	4. Proper use of restriction, exclusion and reporting
IN OUT	5. Clean-up vomiting and diarrheal events
	GOOD HYGIENIC PRACTICES
IN OUT NO	6. Proper eating, tasting, drinking or tobacco use
IN OUT NO	7. No discharge from eyes, nose, and mouth
	PREVENTING CONTAMINATION BY HANDS
IN OUT NO	8. Hands clean and properly washed
IN OUT NO	9. No bare hand contact with RTE foods or a pre-approved alternative procedure properly followed
	10. Adequate handwashing sinks conveniently located and accessible for employees
IN OUT	A. Adequate handwashing sinks conveniently located and accessible for employees
IN OUT	B. Handwashing sinks supplied with hand cleanser/sanitary towels/hand drying/signage
	APPROVED SOURCES
	11. Food obtained from approved sources
IN OUT	A. All food regulated food processing plants/no home prepared or canned foods/standards for eggs, milk, juice
IN OUT NA NO	B. All molluscan shellfish from ICSSL listed sources/no recreationally caught shellfish received or sold/all fish commercially caught/raised or approved by the Regulatory Authority
IN OUT NA NO	C. Game animals and wild mushrooms approved by Regulatory Authority
IN OUT NA NO	12. Food received at proper temperature
IN OUT	13. Food in condition, safe, and unadulterated

	14. Required records available; shellstock tags, parasite destruction
IN OUT NA NO	A. Written documentation of parasite destruction maintained for 90 days for fish products that are intended for raw or undercooked consumption
IN OUT NA NO	B. Shellstock tags maintained for 90 days in chronological order
	PROTECTION FROM CONTAMINATION
	15. Food separated and protected
IN OUT NA NO	A. Separating raw animal foods from raw RTE food and separating raw animal food from cooked RTE food
IN OUT NA NO	B. Raw animal foods separated from each other during storage, preparation, holding and display
IN OUT NA NO	C. Food protected from environmental contamination
IN OUT NA	16. Food-contact surfaces: Cleaned and Sanitized
	17. Proper disposition of returned, previously served, reconditions, and unsafe food
IN OUT	A. After being served or sold to a consumer, food is not reserved
IN OUT	B. Discarding or reconditioning unsafe, adulterated or contaminated food
	TIME/TEMPERATURE CONTROL FOR SAFETY (TCS FOOD)
	18. Proper cooking time and temperatures
IN OUT NA NO	A. Raw eggs broken on request and prepared for immediate service cooked to 63°C (145°F) for 15 seconds
IN OUT NA NO	B. Comminuted fish, meat, game animals commercially raised for food and raw eggs not prepared for immediate service and comminuted meat on a child's menu cooked to 68°C (155°F) for 15 seconds or the time/temperature relationship specified in the chart in the Food Code.
IN OUT NA NO	C. Whole meat roast, including beef, corned beef, lamb, pork, cured pork roast and formed roasts, cooked to 54°C (130°F) for 112 minutes or as chart specifies and according to oven parameters per chart
IN OUT NA NO	D. Ratites and injected meats or mechanically tenderized meats cooked to 68°C (155°F) for 15 seconds or the time/temperature relationship specified in the chart in the Food Code
IN OUT NA NO	E. Poultry; baluts; stuffed fish/meat/poultry/ratites/pasta or stuffing containing fish, meat, poultry, or ratites; cooked to 74°C (165°F) for 15 seconds
IN OUT NA NO	F. Wild Game cooked to 74°C (165°F) for 15 seconds
IN OUT NA NO	G. Whole-muscle, intact beef cooked to surface temperature of 63°C (145°F) on top and bottom and cooked color change is achieved on all external surfaces
IN OUT NA NO	H. Raw animal foods rotated, stirred, covered, and heated to 74°C (165°F) in microwave. Food stands for 2 minutes after cooking
IN OUT NA NO	I. All other raw animal foods cooked to 63°C (145°F) for 15 seconds
IN OUT NA NO	J. Raw animal foods cooked, using a non-continuous cooking process, cooked to the time/temperature requirements specified for the particular raw animal food
	19. Proper reheating procedures for hot holding

IN OUT NA NO	A. TCS Food that is cooked and cooled on premises is rapidly reheated within 2 hours to 74°C (165°F) or above in for 15 seconds for hot holding
IN OUT NA NO	B. Food reheated to 74°C (165°F) or above in microwave for hot holding
IN OUT NA NO	C. Commercially processed, RTE food reheated to 57°C (135°F) or above for hot holding
IN OUT NA NO	D. Remaining unsliced portions of roasts reheated for hot holding using minimum oven parameters
	20. Proper cooling time and temperature
IN OUT NA NO	A. Cooked TCS Food cooled from 57°C (135°F) to 21°C (70°F) within 2 hours and from 57°C (135°F) to 5°C (41°F) or below in 4 hours
IN OUT NA NO	B. TCS Food prepared in/at ambient temperatures and/or pre-chilled ingredients cooled to 5°C (41°F) or below in 4 hours
IN OUT NA NO	C. Foods (milk/shellfish) received at a temperature according to rules governing its distribution cooled to 5°C (41°F) or below in 4 hours (3-202.11)
IN OUT NA NO	D. Immediately upon receiving, raw eggs placed under refrigeration that maintains ambient air temperature of 7°C (45°F)
	21. Proper hot holding temperatures
IN OUT NA NO	A. TCS Food maintained at 57°C (135°F) or above, except during preparation, cooking, cooling, or when time is used as a public health control
IN OUT NA NO	B. Whole meat roasts held at a temperature of 54°C (130°F) or above
	22. Proper cold holding temperatures
IN OUT NA	A. TCS Food maintained at 5°C (41°F) or below, except during preparation, cooking, cooling, or when time is used as a public health control
IN OUT NA NO	B. Untreated raw eggs stored in 7°C (45°F) ambient air temperature
	23. Proper date marking and disposition
IN OUT NA NO	A. Date marking for RTE, TCS Food prepared on-site or opened commercial container held for more than 24 hours
IN OUT NA NO	B. Discarding RTE, TCS Food prepared on-site or opened commercial container held for more than 24 hours
IN OUT NA	24. Time as a public health control: Procedures and records
	CONSUMER ADVISORY
IN OUT NA	25. Consumer advisory as a public health control: Procedures and records
	HIGHLY SUSCEPTIBLE POPULATIONS
	26. Pasteurized foods used; prohibited foods not offered
IN OUT NA	A. Prepackaged juice/beverage containing juice with a warning label [21 CFR, Section 101.17(g)] not served
IN OUT NA	B. Using pasteurized eggs in recipes if eggs are to be undercooked; or are combines unless; cooked to order and immediately served; used immediately before baking and thoroughly cooked; or prepared under a HACCP plan controlling Salmonella Enteritis
IN OUT NA	C. Raw or partially cooked animal food and raw seed sprouts not served
IN OUT NA	D. Foods not re-served under conditions

	CHEMICAL
IN OUT NA	27. Food additives; approved and properly used
	28. Toxic substances properly identified, stored and used
IN OUT NA NO	A. Poisonous or toxic, materials, chemicals, lubricants, pesticides, medicines, first aid supplies, and other personal care items properly identified, stored and used
IN OUT NA NO	B. Poisonous or toxic materials held for retail sale properly stored
	CONFORMANCE WITH APPROVED PROCEDURES
	29. Compliance with variance, specialized process, ROP Criteria and HACCP Plan
IN OUT NA	A. Reduced Oxygen Packaging (ROP) as specified in 3-502.12, permitted without a variance under certain specified conditions in accordance with a required HACCP Plan or without a required HACCP Plan
IN OUT NA	B. Operating in accordance with approved variance and/or HACCP Plan as required
IN OUT NA	C. When packaged in a food establishment, juice is treated under a HACCP Plan to reduce pathogens or labeled as specified in the Food Code
SCORE: Number of Disagreements for Intervention/Risk Factors_____	
GOOD RETAIL PRACTICES	
STATUS	**SAFE FOOD AND WATER**
IN OUT NA	30. Pasteurized eggs used where required
IN OUT	31. Water and ice from approved source
IN OUT NA	32. Variance obtained for specialized processing methods
	FOOD TEMPERATURE CONTROL
IN OUT	33. Proper cooling methods used; adequate equipment for temperature control
IN OUT NA NO	34. Plant food properly cooked for holding
IN OUT NA NO	35. Approved thawing methods used
IN OUT	36. Thermometers provided and accurate
	FOOD IDENTIFICATION
IN OUT	37. Food properly labeled; original container
	PREVENTION OF FOOD CONTAMINATION
IN OUT	38. Insects, rodents, and animals not present
IN OUT	39. Contamination prevented during food preparation, storage and display
IN OUT	40. Personal cleanliness

IN OUT	41. Wiping cloths; properly used and stored
IN OUT	42. Washing fruits and vegetables
	PROPER USE OF UTENSILS
IN OUT	43. In-use utensils: Properly stored
IN OUT	44. Utensils, equipment, and linens: properly stored, dried, and handled
IN OUT	45. Single-use/single-service articles: properly stored and used
IN OUT	46. Slash-resistant and cloth gloves used properly
	UTENSILS, EQUIPMENT and VENDING
IN OUT	47. Food and non-food contact surfaces cleanable, properly designed, constructed, and used
IN OUT	48. Ware washing facilities: Installed, maintained, and used; test strips
IN OUT	49. Non-food contact surfaces clean
	PHYSICAL FACILITIES
IN OUT	50. Hot and cold water available; adequate pressure
IN OUT	51. Plumbing installed; proper backflow devices
IN OUT	52. Sewage and waste water properly disposed
IN OUT	53. Toilet facilities: Properly constructed, supplied, and cleaned
IN OUT	54. Garbage and refuse properly disposed; facilities maintained
IN OUT	55. Physical facilities installed, maintained and clean
IN OUT	56. Adequate ventilation and lighting; designated areas used
SCORE: Number of Disagreements for Good Retail Practices_____	

ESTABLISHMENT 3

FDA STANDARDIZATION INSPECTION REPORT				
Establishment Name:			**Type of Facility:**	
Physical Address:			**Person in Charge:**	
City:	**State:**		**Zip:**	**County:**
Inspection Time In:	**Inspection Time Out:**	**Date:**	**Candidate's Name:**	
Agency	**Standard's Name:**		**Indicate Person Filling Out Form:** (Circle One) **Candidate / Standard**	

Foodborne Illness Risk Factors

Food from Unsafe Sources
Improper Holding Temperatures
Poor Personal Hygiene
Inadequate Cooking Temperatures
Contaminated Equipment/Cross-Contamination

Food Code Interventions

Demonstration of Knowledge
Hands as a Vehicle of Contamination
Employee Health
Time/Temperature Relationships
Consumer Advisory

For each item, indicate one of the following for **OBSERVATIONAL STATUS**:
IN – Item found in compliance
OUT – Item found out of compliance
NO – Not observed
NA – Not applicable

The STANDARD may mark an item "S" to reflect a disagreement in a case where the CANDIDATE has the opportunity to make an observation or take a measurement and fails to do so, and intervention by the STANDARD would alert the CANDIDATE to the missed Opportunity.

ABBREVIATIONS

"CCP" means Critical Control Point
"CL" means Critical Limit
"GRP" means Good Retail Practice
"HACCP" means Hazard Analysis and Critical Control Point
"HSP" means Highly Susceptible Population
"ICSSL" means Interstate Certified Shellfish Shippers List
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"RTE" means Ready-to-Eat

TEMPERATURE RECORDING

COOLING

ITEM	TIME	TEMPERATURE	LOCATION

COOKING

ITEM	TIME	TEMPERATURE	LOCATION

COLD HOLDING

ITEM	TIME	TEMPERATURE	LOCATION

HOT HOLDING

ITEM	TIME	TEMPERATURE	LOCATION

ADDITIONAL NOTES:

FOODBORNE ILLNESS RISK FACTORS AND FOOD CODE INTERVENTIONS

RISK FACTOR AND FOOD CODE INTERVENTIONS	
STATUS	**SUPERVISION**
	1. Person in charge present, demonstrates knowledge, and performs duties
IN OUT	A. Assignment – PIC
IN OUT	B. Demonstration
IN OUT	C. Duties of PIC
IN OUT NA	2. Certified Food Protection Manager – Establishment has Certified Food Protection Manager
	EMPLOYEE HEALTH
IN OUT	3. Management, food employee and conditional employee – knowledge, responsibilities and reporting
IN OUT	4. Proper use of restriction, exclusion and reporting
IN OUT	5. Clean-up vomiting and diarrheal events
	GOOD HYGIENIC PRACTICES
IN OUT NO	6. Proper eating, tasting, drinking or tobacco use
IN OUT NO	7. No discharge from eyes, nose, and mouth
	PREVENTING CONTAMINATION BY HANDS
IN OUT NO	8. Hands clean and properly washed
IN OUT NO	9. No bare hand contact with RTE foods or a pre-approved alternative procedure properly followed
	10. Adequate handwashing sinks conveniently located and accessible for employees
IN OUT	A. Adequate handwashing sinks conveniently located and accessible for employees
IN OUT	B. Handwashing sinks supplied with hand cleanser/sanitary towels/hand drying/signage
	APPROVED SOURCES
	11. Food obtained from approved sources
IN OUT	A. All food regulated food processing plants/no home prepared or canned foods/standards for eggs, milk, juice
IN OUT NA NO	B. All molluscan shellfish from ICSSL listed sources/no recreationally caught shellfish received or sold/all fish commercially caught/raised or approved by the Regulatory Authority
IN OUT NA NO	C. Game animals and wild mushrooms approved by Regulatory Authority
IN OUT NA NO	12. Food received at proper temperature
IN OUT	13. Food in condition, safe, and unadulterated

	14. Required records available; shellstock tags, parasite destruction
IN OUT NA NO	A. Written documentation of parasite destruction maintained for 90 days for fish products that are intended for raw or undercooked consumption
IN OUT NA NO	B. Shellstock tags maintained for 90 days in chronological order
	PROTECTION FROM CONTAMINATION
	15. Food separated and protected
IN OUT NA NO	A. Separating raw animal foods from raw RTE food and separating raw animal food from cooked RTE food
IN OUT NA NO	B. Raw animal foods separated from each other during storage, preparation, holding and display
IN OUT NA NO	C. Food protected from environmental contamination
IN OUT NA	16. Food-contact surfaces: Cleaned and Sanitized
	17. Proper disposition of returned, previously served, reconditions, and unsafe food
IN OUT	A. After being served or sold to a consumer, food is not reserved
IN OUT	B. Discarding or reconditioning unsafe, adulterated or contaminated food
	TIME/TEMPERATURE CONTROL FOR SAFETY (TCS FOOD)
	18. Proper cooking time and temperatures
IN OUT NA NO	A. Raw eggs broken on request and prepared for immediate service cooked to 63°C (145°F) for 15 seconds
IN OUT NA NO	B. Comminuted fish, meat, game animals commercially raised for food and raw eggs not prepared for immediate service and comminuted meat on a child's menu cooked to 68°C (155°F) for 15 seconds or the time/temperature relationship specified in the chart in the Food Code.
IN OUT NA NO	C. Whole meat roast, including beef, corned beef, lamb, pork, cured pork roast and formed roasts, cooked to 54°C (130°F) for 112 minutes or as chart specifies and according to oven parameters per chart
IN OUT NA NO	D. Ratites and injected meats or mechanically tenderized meats cooked to 68°C (155°F) for 15 seconds or the time/temperature relationship specified in the chart in the Food Code
IN OUT NA NO	E. Poultry; baluts; stuffed fish/meat/poultry/ratites/pasta or stuffing containing fish, meat, poultry, or ratites; cooked to 74°C (165°F) for 15 seconds
IN OUT NA NO	F. Wild Game cooked to 74°C (165°F) for 15 seconds
IN OUT NA NO	G. Whole-muscle, intact beef cooked to surface temperature of 63°C (145°F) on top and bottom and cooked color change is achieved on all external surfaces
IN OUT NA NO	H. Raw animal foods rotated, stirred, covered, and heated to 74°C (165°F) in microwave. Food stands for 2 minutes after cooking
IN OUT NA NO	I. All other raw animal foods cooked to 63°C (145°F) for 15 seconds
IN OUT NA NO	J. Raw animal foods cooked, using a non-continuous cooking process, cooked to the time/temperature requirements specified for the particular raw animal food
	19. Proper reheating procedures for hot holding

IN OUT NA NO	A. TCS Food that is cooked and cooled on premises is rapidly reheated within 2 hours to 74°C (165°F) or above in for 15 seconds for hot holding
IN OUT NA NO	B. Food reheated to 74°C (165°F) or above in microwave for hot holding
IN OUT NA NO	C. Commercially processed, RTE food reheated to 57°C (135°F) or above for hot holding
IN OUT NA NO	D. Remaining unsliced portions of roasts reheated for hot holding using minimum oven parameters
	20. Proper cooling time and temperature
IN OUT NA NO	A. Cooked TCS Food cooled from 57°C (135°F) to 21°C (70°F) within 2 hours and from 57°C (135°F) to 5°C (41°F) or below in 4 hours
IN OUT NA NO	B. TCS Food prepared in/at ambient temperatures and/or pre-chilled ingredients cooled to 5°C (41°F) or below in 4 hours
IN OUT NA NO	C. Foods (milk/shellfish) received at a temperature according to rules governing its distribution cooled to 5°C (41°F) or below in 4 hours (3-202.11)
IN OUT NA NO	D. Immediately upon receiving, raw eggs placed under refrigeration that maintains ambient air temperature of 7°C (45°F)
	21. Proper hot holding temperatures
IN OUT NA NO	A. TCS Food maintained at 57°C (135°F) or above, except during preparation, cooking, cooling, or when time is used as a public health control
IN OUT NA NO	B. Whole meat roasts held at a temperature of 54°C (130°F) or above
	22. Proper cold holding temperatures
IN OUT NA	A. TCS Food maintained at 5°C (41°F) or below, except during preparation, cooking, cooling, or when time is used as a public health control
IN OUT NA NO	B. Untreated raw eggs stored in 7°C (45°F) ambient air temperature
	23. Proper date marking and disposition
IN OUT NA NO	A. Date marking for RTE, TCS Food prepared on-site or opened commercial container held for more than 24 hours
IN OUT NA NO	B. Discarding RTE, TCS Food prepared on-site or opened commercial container held for more than 24 hours
IN OUT NA	24. Time as a public health control: Procedures and records
	CONSUMER ADVISORY
IN OUT NA	25. Consumer advisory as a public health control: Procedures and records
	HIGHLY SUSCEPTIBLE POPULATIONS
	26. Pasteurized foods used; prohibited foods not offered
IN OUT NA	A. Prepackaged juice/beverage containing juice with a warning label [21 CFR, Section 101.17(g)] not served
IN OUT NA	B. Using pasteurized eggs in recipes if eggs are to be undercooked; or are combines unless; cooked to order and immediately served; used immediately before baking and thoroughly cooked; or prepared under a HACCP plan controlling Salmonella Enteritis
IN OUT NA	C. Raw or partially cooked animal food and raw seed sprouts not served
IN OUT NA	D. Foods not re-served under conditions

	CHEMICAL
IN OUT NA	27. Food additives; approved and properly used
	28. Toxic substances properly identified, stored and used
IN OUT NA NO	A. Poisonous or toxic, materials, chemicals, lubricants, pesticides, medicines, first aid supplies, and other personal care items properly identified, stored and used
IN OUT NA NO	B. Poisonous or toxic materials held for retail sale properly stored
	CONFORMANCE WITH APPROVED PROCEDURES
	29. Compliance with variance, specialized process, ROP Criteria and HACCP Plan
IN OUT NA	A. Reduced Oxygen Packaging (ROP) as specified in 3-502.12, permitted without a variance under certain specified conditions in accordance with a required HACCP Plan or without a required HACCP Plan
IN OUT NA	B. Operating in accordance with approved variance and/or HACCP Plan as required
IN OUT NA	C. When packaged in a food establishment, juice is treated under a HACCP Plan to reduce pathogens or labeled as specified in the Food Code
SCORE: Number of Disagreements for Intervention/Risk Factors_____	
GOOD RETAIL PRACTICES	
STATUS	**SAFE FOOD AND WATER**
IN OUT NA	30. Pasteurized eggs used where required
IN OUT NA	31. Water and ice from approved source
IN OUT NA	32. Variance obtained for specialized processing methods
	FOOD TEMPERATURE CONTROL
IN OUT NA	33. Proper cooling methods used; adequate equipment for temperature control
IN OUT NA NO	34. Plant food properly cooked for holding
IN OUT NA NO	35. Approved thawing methods used
IN OUT	36. Thermometers provided and accurate
	FOOD IDENTIFICATION
IN OUT	37. Food properly labeled; original container
	PREVENTION OF FOOD CONTAMINATION
IN OUT	38. Insects, rodents, and animals not present
IN OUT	39. Contamination prevented during food preparation, storage and display
IN OUT	40. Personal cleanliness

IN OUT	41. Wiping cloths; Properly used and stored
IN OUT	42. Washing fruits and vegetables
	PROPER USE OF UTENSILS
IN OUT	43. In-use utensils: Properly stored
IN OUT	44. Utensils, equipment, and linens: Properly stored, dried, and handled
IN OUT	45. Single-use/single-service articles: Properly stored and used
IN OUT	46. Slash-resistant and cloth gloves used properly
	UTENSILS, EQUIPMENT and VENDING
IN OUT	47. Food and non-food contact surfaces cleanable, properly designed, constructed and used
IN OUT	48. Warewashing facilities: Installed, maintained, and used; test strips
IN OUT	49. Non-food contact surfaces clean
	PHYSICAL FACILITIES
IN OUT	50. Hot and cold water available; adequate pressure
IN OUT	51. Plumbing installed; proper backflow devices
IN OUT	52. Sewage and waste water properly disposed
IN OUT	53. Toilet facilities: Properly constructed, supplied and cleaned
IN OUT	54. Garbage and refuse properly disposed; facilities maintained
IN OUT	55. Physical facilities installed, maintained and clean
IN OUT	56. Adequate ventilation and lighting; designated areas used
	SCORE: Number of Disagreements for Good Retail Practices_____

ESTABLISHMENT 4

FDA STANDARDIZATION INSPECTION REPORT				
Establishment Name:				**Type of Facility:**
Physical Address:				**Person in Charge:**
City:	**State:**		**Zip:**	**County:**
Inspection Time In:	**Inspection Time Out:**	**Date:**	**Candidate's Name:**	
Agency	**Standard's Name:**		**Indicate Person Filling Out Form:** (Circle One) **Candidate / Standard**	

Foodborne Illness Risk Factors

Food from Unsafe Sources
Improper Holding Temperatures
Poor Personal Hygiene
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Contaminated Equipment/Cross-Contamination

Food Code Interventions

Demonstration of Knowledge
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Consumer Advisory

For each item, indicate one of the following for **OBSERVATIONAL STATUS**:
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The STANDARD may mark an item "S" to reflect a disagreement in a case where the CANDIDATE has the opportunity to make an observation or take a measurement and fails to do so, and intervention by the STANDARD would alert the CANDIDATE to the missed Opportunity.

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"ICSSL" means Interstate Certified Shellfish Shippers List
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"RTE" means Ready-to-Eat

TEMPERATURE RECORDING

COOLING

ITEM	TIME	TEMPERATURE	LOCATION

COOKING

ITEM	TIME	TEMPERATURE	LOCATION

COLD HOLDING

ITEM	TIME	TEMPERATURE	LOCATION

HOT HOLDING

ITEM	TIME	TEMPERATURE	LOCATION

ADDITIONAL NOTES:

FOODBORNE ILLNESS RISK FACTORS AND FOOD CODE INTERVENTIONS

RISK FACTOR AND FOOD CODE INTERVENTIONS	
STATUS	**SUPERVISION**
	1. Person in charge present, demonstrates knowledge, and performs duties
IN OUT	A. Assignment – PIC
IN OUT	B. Demonstration
IN OUT	C. Duties of PIC
IN OUT NA	2. Certified Food Protection Manager – Establishment has Certified Food Protection Manager
	EMPLOYEE HEALTH
IN OUT	3. Management, food employee and conditional employee – knowledge, responsibilities and reporting
IN OUT	4. Proper use of restriction, exclusion and reporting
IN OUT	5. Clean-up vomiting and diarrheal events
	GOOD HYGIENIC PRACTICES
IN OUT NO	6. Proper eating, tasting, drinking or tobacco use
IN OUT NO	7. No discharge from eyes, nose, and mouth
	PREVENTING CONTAMINATION BY HANDS
IN OUT NO	8. Hands clean and properly washed
IN OUT NO	9. No bare hand contact with RTE foods or a pre-approved alternative procedure properly followed
	10. Adequate handwashing sinks conveniently located and accessible for employees
IN OUT	A. Adequate handwashing sinks conveniently located and accessible for employees
IN OUT	B. Handwashing sinks supplied with hand cleanser/sanitary towels/hand drying/signage
	APPROVED SOURCES
	11. Food obtained from approved sources
IN OUT	A. All food regulated food processing plants/no home prepared or canned foods/standards for eggs, milk, juice
IN OUT NA NO	B. All molluscan shellfish from ICSSL listed sources/no recreationally caught shellfish received or sold/all fish commercially caught/raised or approved by the Regulatory Authority
IN OUT NA NO	C. Game animals and wild mushrooms approved by Regulatory Authority
IN OUT NA NO	12. Food received at proper temperature
IN OUT	13. Food in condition, safe, and unadulterated

	14. Required records available; shellstock tags, parasite destruction
IN OUT NA NO	A. Written documentation of parasite destruction maintained for 90 days for fish products that are intended for raw or undercooked consumption
IN OUT NA NO	B. Shellstock tags maintained for 90 days in chronological order
	PROTECTION FROM CONTAMINATION
	15. Food separated and protected
IN OUT NA NO	A. Separating raw animal foods from raw RTE food and separating raw animal food from cooked RTE food
IN OUT NA NO	B. Raw animal foods separated from each other during storage, preparation, holding and display
IN OUT NA NO	C. Food protected from environmental contamination
IN OUT NA	16. Food-contact surfaces: Cleaned and Sanitized
	17. Proper disposition of returned, previously served, reconditions, and unsafe food
IN OUT	A. After being served or sold to a consumer, food is not reserved
IN OUT	B. Discarding or reconditioning unsafe, adulterated or contaminated food
	TIME/TEMPERATURE CONTROL FOR SAFETY (TCS FOOD)
	18. Proper cooking time and temperatures
IN OUT NA NO	A. Raw eggs broken on request and prepared for immediate service cooked to 63°C (145°F) for 15 seconds
IN OUT NA NO	B. Comminuted fish, meat, game animals commercially raised for food and raw eggs not prepared for immediate service and comminuted meat on a child's menu cooked to 68°C (155°F) for 15 seconds or the time/temperature relationship specified in the chart in the Food Code.
IN OUT NA NO	C. Whole meat roast, including beef, corned beef, lamb, pork, cured pork roast and formed roasts, cooked to 54°C (130°F) for 112 minutes or as chart specifies and according to oven parameters per chart
IN OUT NA NO	D. Ratites and injected meats or mechanically tenderized meats cooked to 68°C (155°F) for 15 seconds or the time/temperature relationship specified in the chart in the Food Code
IN OUT NA NO	E. Poultry; baluts; stuffed fish/meat/poultry/ratites/pasta or stuffing containing fish, meat, poultry, or ratites; cooked to 74°C (165°F) for 15 seconds
IN OUT NA NO	F. Wild Game cooked to 74°C (165°F) for 15 seconds
IN OUT NA NO	G. Whole-muscle, intact beef cooked to surface temperature of 63°C (145°F) on top and bottom and cooked color change is achieved on all external surfaces
IN OUT NA NO	H. Raw animal foods rotated, stirred, covered, and heated to 74°C (165°F) in microwave. Food stands for 2 minutes after cooking
IN OUT NA NO	I. All other raw animal foods cooked to 63°C (145°F) for 15 seconds
IN OUT NA NO	J. Raw animal foods cooked, using a non-continuous cooking process, cooked to the time/temperature requirements specified for the particular raw animal food
	19. Proper reheating procedures for hot holding

IN OUT NA NO	A. TCS Food that is cooked and cooled on premises is rapidly reheated within 2 hours to 74°C (165°F) or above in for 15 seconds for hot holding
IN OUT NA NO	B. Food reheated to 74°C (165°F) or above in microwave for hot holding
IN OUT NA NO	C. Commercially processed, RTE food reheated to 57°C (135°F) or above for hot holding
IN OUT NA NO	D. Remaining unsliced portions of roasts reheated for hot holding using minimum oven parameters
	20. Proper cooling time and temperature
IN OUT NA NO	A. Cooked TCS Food cooled from 57°C (135°F) to 21°C (70°F) within 2 hours and from 57°C (135°F) to 5°C (41°F) or below in 4 hours
IN OUT NA NO	B. TCS Food prepared in/at ambient temperatures and/or pre-chilled ingredients cooled to 5°C (41°F) or below in 4 hours
IN OUT NA NO	C. Foods (milk/shellfish) received at a temperature according to rules governing its distribution cooled to 5°C (41°F) or below in 4 hours (3-202.11)
IN OUT NA NO	D. Immediately upon receiving, raw eggs placed under refrigeration that maintains ambient air temperature of 7°C (45°F)
	21. Proper hot holding temperatures
IN OUT NA NO	A. TCS Food maintained at 57°C (135°F) or above, except during preparation, cooking, cooling, or when time is used as a public health control
IN OUT NA NO	B. Whole meat roasts held at a temperature of 54°C (130°F) or above
	22. Proper cold holding temperatures
IN OUT NA	A. TCS Food maintained at 5°C (41°F) or below, except during preparation, cooking, cooling, or when time is used as a public health control
IN OUT NA NO	B. Untreated raw eggs stored in 7°C (45°F) ambient air temperature
	23. Proper date marking and disposition
IN OUT NA NO	A. Date marking for RTE, TCS Food prepared on-site or opened commercial container held for more than 24 hours
IN OUT NA NO	B. Discarding RTE, TCS Food prepared on-site or opened commercial container held for more than 24 hours
IN OUT NA	24. Time as a public health control: Procedures and records
	CONSUMER ADVISORY
IN OUT NA	25. Consumer advisory as a public health control: Procedures and records
	HIGHLY SUSCEPTIBLE POPULATIONS
	26. Pasteurized foods used; prohibited foods not offered
IN OUT NA	A. Prepackaged juice/beverage containing juice with a warning label [21 CFR, Section 101.17(g)] not served
IN OUT NA	B. Using pasteurized eggs in recipes if eggs are to be undercooked; or are combines unless; cooked to order and immediately served; used immediately before baking and thoroughly cooked; or prepared under a HACCP plan controlling Salmonella Enteritis
IN OUT NA	C. Raw or partially cooked animal food and raw seed sprouts not served
IN OUT NA	D. Foods not re-served under conditions

	CHEMICAL
IN OUT NA	27. Food additives; approved and properly used
	28. Toxic substances properly identified, stored and used
IN OUT NA NO	A. Poisonous or toxic, materials, chemicals, lubricants, pesticides, medicines, first aid supplies, and other personal care items properly identified, stored and used
IN OUT NA NO	B. Poisonous or toxic materials held for retail sale properly stored
	CONFORMANCE WITH APPROVED PROCEDURES
	29. Compliance with variance, specialized process, ROP Criteria and HACCP Plan
IN OUT NA	A. Reduced Oxygen Packaging (ROP) as specified in 3-502.12, permitted without a variance under certain specified conditions in accordance with a required HACCP Plan or without a required HACCP Plan
IN OUT NA	B. Operating in accordance with approved variance and/or HACCP Plan as required
IN OUT NA	C. When packaged in a food establishment, juice is treated under a HACCP Plan to reduce pathogens or labeled as specified in the Food Code
SCORE: Number of Disagreements for Intervention/Risk Factors_____	
GOOD RETAIL PRACTICES	
STATUS	**SAFE FOOD AND WATER**
IN OUT NA	30. Pasteurized eggs used where required
IN OUT NA	31. Water and ice from approved source
IN OUT NA	32. Variance obtained for specialized processing methods
	FOOD TEMPERATURE CONTROL
IN OUT NA	33. Proper cooling methods used; adequate equipment for temperature control
IN OUT NA NO	34. Plant food properly cooked for holding
IN OUT NA NO	35. Approved thawing methods used
IN OUT	36. Thermometers provided and accurate
	FOOD IDENTIFICATION
IN OUT	37. Food properly labeled; original container
	PREVENTION OF FOOD CONTAMINATION
IN OUT	38. Insects, rodents, and animals not present
IN OUT	39. Contamination prevented during food preparation, storage and display
IN OUT	40. Personal cleanliness

IN OUT	41. Wiping cloths; Properly used and stored
IN OUT	42. Washing fruits and vegetables
	PROPER USE OF UTENSILS
IN OUT	43. In-use utensils: Properly stored
IN OUT	44. Utensils, equipment, and linens: Properly stored, dried, and handled
IN OUT	45. Single-use/single-service articles: Properly stored and used
IN OUT	46. Slash-resistant and cloth gloves used properly
	UTENSILS, EQUIPMENT and VENDING
IN OUT	47. Food and non-food contact surfaces cleanable, properly designed, constructed and used
IN OUT	48. Ware washing facilities: Installed, maintained, and used; test strips
IN OUT	49. Non-food contact surfaces clean
	PHYSICAL FACILITIES
IN OUT	50. Hot and cold water available; adequate pressure
IN OUT	51. Plumbing installed; proper backflow devices
IN OUT	52. Sewage and waste water properly disposed
IN OUT	53. Toilet facilities: Properly constructed, supplied and cleaned
IN OUT	54. Garbage and refuse properly disposed; facilities maintained
IN OUT	55. Physical facilities installed, maintained and clean
IN OUT	56. Adequate ventilation and lighting; designated areas used
SCORE: Number of Disagreements for Good Retail Practices_____	

ESTABLISHMENT 5

FDA STANDARDIZATION INSPECTION REPORT				
Establishment Name:				**Type of Facility:**
Physical Address:				**Person in Charge:**
City:	**State:**		**Zip:**	**County:**
Inspection Time In:	**Inspection Time Out:**	**Date:**	**Candidate's Name:**	
Agency	**Standard's Name:**		**Indicate Person Filling Out Form:** (Circle One) **Candidate / Standard**	

Foodborne Illness Risk Factors

Food from Unsafe Sources
Improper Holding Temperatures
Poor Personal Hygiene
Inadequate Cooking Temperatures
Contaminated Equipment/Cross-Contamination

Food Code Interventions

Demonstration of Knowledge
Hands as a Vehicle of Contamination
Employee Health
Time/Temperature Relationships
Consumer Advisory

For each item, indicate one of the following for **OBSERVATIONAL STATUS**:
IN – Item found in compliance
OUT – Item found out of compliance
NO – Not observed
NA – Not applicable

The STANDARD may mark an item "S" to reflect a disagreement in a case where the CANDIDATE has the opportunity to make an observation or take a measurement and fails to do so, and intervention by the STANDARD would alert the CANDIDATE to the missed Opportunity.

ABBREVIATIONS

"CCP" means Critical Control Point
"CL" means Critical Limit
"GRP" means Good Retail Practice
"HACCP" means Hazard Analysis and Critical Control Point
"HSP" means Highly Susceptible Population
"ICSSL" means Interstate Certified Shellfish Shippers List
"TCS Food" means Time/Temperature Control for Safety Food
"RTE" means Ready-to-Eat

TEMPERATURE RECORDING

COOLING

ITEM	TIME	TEMPERATURE	LOCATION

COOKING

ITEM	TIME	TEMPERATURE	LOCATION

COLD HOLDING

ITEM	TIME	TEMPERATURE	LOCATION

HOT HOLDING

ITEM	TIME	TEMPERATURE	LOCATION

ADDITIONAL NOTES:

FOODBORNE ILLNESS RISK FACTORS AND FOOD CODE INTERVENTIONS

RISK FACTOR AND FOOD CODE INTERVENTIONS	
STATUS	**SUPERVISION**
	1. Person in charge present, demonstrates knowledge, and performs duties
IN OUT	A. Assignment – PIC
IN OUT	B. Demonstration
IN OUT	C. Duties of PIC
IN OUT NA	2. Certified Food Protection Manager – Establishment has Certified Food Protection Manager
	EMPLOYEE HEALTH
IN OUT	3. Management, food employee and conditional employee – knowledge, responsibilities and reporting
IN OUT	4. Proper use of restriction, exclusion and reporting
IN OUT	5. Clean-up vomiting and diarrheal events
	GOOD HYGIENIC PRACTICES
IN OUT NO	6. Proper eating, tasting, drinking or tobacco use
IN OUT NO	7. No discharge from eyes, nose, and mouth
	PREVENTING CONTAMINATION BY HANDS
IN OUT NO	8. Hands clean and properly washed
IN OUT NO	9. No bare hand contact with RTE foods or a pre-approved alternative procedure properly followed
	10. Adequate handwashing sinks conveniently located and accessible for employees
IN OUT	A. Adequate handwashing sinks conveniently located and accessible for employees
IN OUT	B. Handwashing sinks supplied with hand cleanser/sanitary towels/hand drying/signage
	APPROVED SOURCES
	11. Food obtained from approved sources
IN OUT	A. All food regulated food processing plants/no home prepared or canned foods/standards for eggs, milk, juice
IN OUT NA NO	B. All molluscan shellfish from ICSSL listed sources/no recreationally caught shellfish received or sold/all fish commercially caught/raised or approved by the Regulatory Authority
IN OUT NA NO	C. Game animals and wild mushrooms approved by Regulatory Authority
IN OUT NA NO	12. Food received at proper temperature
IN OUT	13. Food in condition, safe, and unadulterated

	14. Required records available; shellstock tags, parasite destruction
IN OUT NA NO	A. Written documentation of parasite destruction maintained for 90 days for fish products that are intended for raw or undercooked consumption
IN OUT NA NO	B. Shellstock tags maintained for 90 days in chronological order
	PROTECTION FROM CONTAMINATION
	15. Food separated and protected
IN OUT NA NO	A. Separating raw animal foods from raw RTE food and separating raw animal food from cooked RTE food
IN OUT NA NO	B. Raw animal foods separated from each other during storage, preparation, holding and display
IN OUT NA NO	C. Food protected from environmental contamination
IN OUT NA	16. Food-contact surfaces: Cleaned and Sanitized
	17. Proper disposition of returned, previously served, reconditions, and unsafe food
IN OUT	A. After being served or sold to a consumer, food is not reserved
IN OUT	B. Discarding or reconditioning unsafe, adulterated or contaminated food
	TIME/TEMPERATURE CONTROL FOR SAFETY (TCS FOOD)
	18. Proper cooking time and temperatures
IN OUT NA NO	A. Raw eggs broken on request and prepared for immediate service cooked to 63°C (145°F) for 15 seconds
IN OUT NA NO	B. Comminuted fish, meat, game animals commercially raised for food and raw eggs not prepared for immediate service and comminuted meat on a child's menu cooked to 68°C (155°F) for 15 seconds or the time/temperature relationship specified in the chart in the Food Code.
IN OUT NA NO	C. Whole meat roast, including beef, corned beef, lamb, pork, cured pork roast and formed roasts, cooked to 54°C (130°F) for 112 minutes or as chart specifies and according to oven parameters per chart
IN OUT NA NO	D. Ratites and injected meats or mechanically tenderized meats cooked to 68°C (155°F) for 15 seconds or the time/temperature relationship specified in the chart in the Food Code
IN OUT NA NO	E. Poultry; baluts; stuffed fish/meat/poultry/ratites/pasta or stuffing containing fish, meat, poultry, or ratites; cooked to 74°C (165°F) for 15 seconds
IN OUT NA NO	F. Wild Game cooked to 74°C (165°F) for 15 seconds
IN OUT NA NO	G. Whole-muscle, intact beef cooked to surface temperature of 63°C (145°F) on top and bottom and cooked color change is achieved on all external surfaces
IN OUT NA NO	H. Raw animal foods rotated, stirred, covered, and heated to 74°C (165°F) in microwave. Food stands for 2 minutes after cooking
IN OUT NA NO	I. All other raw animal foods cooked to 63°C (145°F) for 15 seconds
IN OUT NA NO	J. Raw animal foods cooked, using a non-continuous cooking process, cooked to the time/temperature requirements specified for the particular raw animal food
	19. Proper reheating procedures for hot holding

IN OUT NA NO	A. TCS Food that is cooked and cooled on premises is rapidly reheated within 2 hours to 74°C (165°F) or above in for 15 seconds for hot holding
IN OUT NA NO	B. Food reheated to 74°C (165°F) or above in microwave for hot holding
IN OUT NA NO	C. Commercially processed, RTE food reheated to 57°C (135°F) or above for hot holding
IN OUT NA NO	D. Remaining unsliced portions of roasts reheated for hot holding using minimum oven parameters
	20. Proper cooling time and temperature
IN OUT NA NO	A. Cooked TCS Food cooled from 57°C (135°F) to 21°C (70°F) within 2 hours and from 57°C (135°F) to 5°C (41°F) or below in 4 hours
IN OUT NA NO	B. TCS Food prepared in/at ambient temperatures and/or pre-chilled ingredients cooled to 5°C (41°F) or below in 4 hours
IN OUT NA NO	C. Foods (milk/shellfish) received at a temperature according to rules governing its distribution cooled to 5°C (41°F) or below in 4 hours (3-202.11)
IN OUT NA NO	D. Immediately upon receiving, raw eggs placed under refrigeration that maintains ambient air temperature of 7°C (45°F)
	21. Proper hot holding temperatures
IN OUT NA NO	A. TCS Food maintained at 57°C (135°F) or above, except during preparation, cooking, cooling, or when time is used as a public health control
IN OUT NA NO	B. Whole meat roasts held at a temperature of 54°C (130°F) or above
	22. Proper cold holding temperatures
IN OUT NA	A. TCS Food maintained at 5°C (41°F) or below, except during preparation, cooking, cooling, or when time is used as a public health control
IN OUT NA NO	B. Untreated raw eggs stored in 7°C (45°F) ambient air temperature
	23. Proper date marking and disposition
IN OUT NA NO	A. Date marking for RTE, TCS Food prepared on-site or opened commercial container held for more than 24 hours
IN OUT NA NO	B. Discarding RTE, TCS Food prepared on-site or opened commercial container held for more than 24 hours
IN OUT NA	24. Time as a public health control: Procedures and records
	CONSUMER ADVISORY
IN OUT NA	25. Consumer advisory as a public health control: Procedures and records
	HIGHLY SUSCEPTIBLE POPULATIONS
	26. Pasteurized foods used; prohibited foods not offered
IN OUT NA	A. Prepackaged juice/beverage containing juice with a warning label [21 CFR, Section 101.17(g)] not served
IN OUT NA	B. Using pasteurized eggs in recipes if eggs are to be undercooked; or are combines unless; cooked to order and immediately served; used immediately before baking and thoroughly cooked; or prepared under a HACCP plan controlling Salmonella Enteritis
IN OUT NA	C. Raw or partially cooked animal food and raw seed sprouts not served
IN OUT NA	D. Foods not re-served under conditions

	CHEMICAL
IN OUT NA	27. Food additives; approved and properly used
	28. Toxic substances properly identified, stored and used
IN OUT NA NO	A. Poisonous or toxic, materials, chemicals, lubricants, pesticides, medicines, first aid supplies, and other personal care items properly identified, stored and used
IN OUT NA NO	B. Poisonous or toxic materials held for retail sale properly stored
	CONFORMANCE WITH APPROVED PROCEDURES
	29. Compliance with variance, specialized process, ROP Criteria and HACCP Plan
IN OUT NA	A. Reduced Oxygen Packaging (ROP) as specified in 3-502.12, permitted without a variance under certain specified conditions in accordance with a required HACCP Plan or without a required HACCP Plan
IN OUT NA	B. Operating in accordance with approved variance and/or HACCP Plan as required
IN OUT NA	C. When packaged in a food establishment, juice is treated under a HACCP Plan to reduce pathogens or labeled as specified in the Food Code
SCORE: Number of Disagreements for Intervention/Risk Factors_____	
GOOD RETAIL PRACTICES	
STATUS	**SAFE FOOD AND WATER**
IN OUT NA	30. Pasteurized eggs used where required
IN OUT NA	31. Water and ice from approved source
IN OUT NA	32. Variance obtained for specialized processing methods
	FOOD TEMPERATURE CONTROL
IN OUT NA	33. Proper cooling methods used; adequate equipment for temperature control
IN OUT NA NO	34. Plant food properly cooked for holding
IN OUT NA NO	35. Approved thawing methods used
IN OUT	36. Thermometers provided and accurate
	FOOD IDENTIFICATION
IN OUT	37. Food properly labeled; original container
	PREVENTION OF FOOD CONTAMINATION
IN OUT	38. Insects, rodents, and animals not present
IN OUT	39. Contamination prevented during food preparation, storage and display
IN OUT	40. Personal cleanliness

IN OUT	41. Wiping cloths; Properly used and stored
IN OUT	42. Washing fruits and vegetables
	PROPER USE OF UTENSILS
IN OUT	43. In-use utensils: Properly stored
IN OUT	44. Utensils, equipment, and linens: Properly stored, dried, and handled
IN OUT	45. Single-use/single-service articles: Properly stored and used
IN OUT	46. Slash-resistant and cloth gloves used properly
	UTENSILS, EQUIPMENT and VENDING
IN OUT	47. Food and non-food contact surfaces cleanable, properly designed, constructed and used
IN OUT	48. Warewashing facilities: Installed, maintained, and used; test strips
IN OUT	49. Non-food contact surfaces clean
	PHYSICAL FACILITIES
IN OUT	50. Hot and cold water available; adequate pressure
IN OUT	51. Plumbing installed; proper backflow devices
IN OUT	52. Sewage and waste water properly disposed
IN OUT	53. Toilet facilities: Properly constructed, supplied and cleaned
IN OUT	54. Garbage and refuse properly disposed; facilities maintained
IN OUT	55. Physical facilities installed, maintained and clean
IN OUT	56. Adequate ventilation and lighting; designated areas used

SCORE: Number of Disagreements for Good Retail Practices_____

ESTABLISHMENT 6

FDA STANDARDIZATION INSPECTION REPORT				
Establishment Name:			**Type of Facility:**	
Physical Address:			**Person in Charge:**	
City:	**State:**		**Zip:**	**County:**
Inspection Time In:	**Inspection Time Out:**	**Date:**	**Candidate's Name:**	
Agency	**Standard's Name:**		**Indicate Person Filling Out Form:** (Circle One) **Candidate / Standard**	

Foodborne Illness Risk Factors

Food from Unsafe Sources
Improper Holding Temperatures
Poor Personal Hygiene
Inadequate Cooking Temperatures
Contaminated Equipment/Cross-Contamination

Food Code Interventions

Demonstration of Knowledge
Hands as a Vehicle of Contamination
Employee Health
Time/Temperature Relationships
Consumer Advisory

For each item, indicate one of the following for **OBSERVATIONAL STATUS**:
IN – Item found in compliance
OUT – Item found out of compliance
NO – Not observed
NA – Not applicable

The STANDARD may mark an item "S" to reflect a disagreement in a case where the CANDIDATE has the opportunity to make an observation or take a measurement and fails to do so, and intervention by the STANDARD would alert the CANDIDATE to the missed Opportunity.

ABBREVIATIONS

"CCP" means Critical Control Point
"CL" means Critical Limit
"GRP" means Good Retail Practice
"HACCP" means Hazard Analysis and Critical Control Point
"HSP" means Highly Susceptible Population
"ICSSL" means Interstate Certified Shellfish Shippers List
"TCS Food" means Time/Temperature Control for Safety Food
"RTE" means Ready-to-Eat

TEMPERATURE RECORDING

COOLING

ITEM	TIME	TEMPERATURE	LOCATION

COOKING

ITEM	TIME	TEMPERATURE	LOCATION

COLD HOLDING

ITEM	TIME	TEMPERATURE	LOCATION

HOT HOLDING

ITEM	TIME	TEMPERATURE	LOCATION

ADDITIONAL NOTES:

FOODBORNE ILLNESS RISK FACTORS AND FOOD CODE INTERVENTIONS

RISK FACTOR AND FOOD CODE INTERVENTIONS	
STATUS	**SUPERVISION**
	1. Person in charge present, demonstrates knowledge, and performs duties
IN OUT	A. Assignment – PIC
IN OUT	B. Demonstration
IN OUT	C. Duties of PIC
IN OUT NA	2. Certified Food Protection Manager – Establishment has Certified Food Protection Manager
	EMPLOYEE HEALTH
IN OUT	3. Management, food employee and conditional employee – knowledge, responsibilities and reporting
IN OUT	4. Proper use of restriction, exclusion and reporting
IN OUT	5. Clean-up vomiting and diarrheal events
	GOOD HYGIENIC PRACTICES
IN OUT NO	6. Proper eating, tasting, drinking or tobacco use
IN OUT NO	7. No discharge from eyes, nose, and mouth
	PREVENTING CONTAMINATION BY HANDS
IN OUT NO	8. Hands clean and properly washed
IN OUT NO	9. No bare hand contact with RTE foods or a pre-approved alternative procedure properly followed
	10. Adequate handwashing sinks conveniently located and accessible for employees
IN OUT	A. Adequate handwashing sinks conveniently located and accessible for employees
IN OUT	B. Handwashing sinks supplied with hand cleanser/sanitary towels/hand drying/signage
	APPROVED SOURCES
	11. Food obtained from approved sources
IN OUT	A. All food regulated food processing plants/no home prepared or canned foods/standards for eggs, milk, juice
IN OUT NA NO	B. All molluscan shellfish from ICSSL listed sources/no recreationally caught shellfish received or sold/all fish commercially caught/raised or approved by the Regulatory Authority
IN OUT NA NO	C. Game animals and wild mushrooms approved by Regulatory Authority
IN OUT NA NO	12. Food received at proper temperature
IN OUT	13. Food in condition, safe, and unadulterated

	14. Required records available; shellstock tags, parasite destruction
IN OUT NA NO	A. Written documentation of parasite destruction maintained for 90 days for fish products that are intended for raw or undercooked consumption
IN OUT NA NO	B. Shellstock tags maintained for 90 days in chronological order
	PROTECTION FROM CONTAMINATION
	15. Food separated and protected
IN OUT NA NO	A. Separating raw animal foods from raw RTE food and separating raw animal food from cooked RTE food
IN OUT NA NO	B. Raw animal foods separated from each other during storage, preparation, holding and display
IN OUT NA NO	C. Food protected from environmental contamination
IN OUT NA	16. Food-contact surfaces: Cleaned and Sanitized
	17. Proper disposition of returned, previously served, reconditions, and unsafe food
IN OUT	A. After being served or sold to a consumer, food is not reserved
IN OUT	B. Discarding or reconditioning unsafe, adulterated or contaminated food
	TIME/TEMPERATURE CONTROL FOR SAFETY (TCS FOOD)
	18. Proper cooking time and temperatures
IN OUT NA NO	A. Raw eggs broken on request and prepared for immediate service cooked to 63°C (145°F) for 15 seconds
IN OUT NA NO	B. Comminuted fish, meat, game animals commercially raised for food and raw eggs not prepared for immediate service and comminuted meat on a child's menu cooked to 68°C (155°F) for 15 seconds or the time/temperature relationship specified in the chart in the Food Code.
IN OUT NA NO	C. Whole meat roast, including beef, corned beef, lamb, pork, cured pork roast and formed roasts, cooked to 54°C (130°F) for 112 minutes or as chart specifies and according to oven parameters per chart
IN OUT NA NO	D. Ratites and injected meats or mechanically tenderized meats cooked to 68°C (155°F) for 15 seconds or the time/temperature relationship specified in the chart in the Food Code
IN OUT NA NO	E. Poultry; baluts; stuffed fish/meat/poultry/ratites/pasta or stuffing containing fish, meat, poultry, or ratites; cooked to 74°C (165°F) for 15 seconds
IN OUT NA NO	F. Wild Game cooked to 74°C (165°F) for 15 seconds
IN OUT NA NO	G. Whole-muscle, intact beef cooked to surface temperature of 63°C (145°F) on top and bottom and cooked color change is achieved on all external surfaces
IN OUT NA NO	H. Raw animal foods rotated, stirred, covered, and heated to 74°C (165°F) in microwave. Food stands for 2 minutes after cooking
IN OUT NA NO	I. All other raw animal foods cooked to 63°C (145°F) for 15 seconds
IN OUT NA NO	J. Raw animal foods cooked, using a non-continuous cooking process, cooked to the time/temperature requirements specified for the particular raw animal food
	19. Proper reheating procedures for hot holding

IN OUT NA NO	A. TCS Food that is cooked and cooled on premises is rapidly reheated within 2 hours to 74°C (165°F) or above in for 15 seconds for hot holding
IN OUT NA NO	B. Food reheated to 74°C (165°F) or above in microwave for hot holding
IN OUT NA NO	C. Commercially processed, RTE food reheated to 57°C (135°F) or above for hot holding
IN OUT NA NO	D. Remaining unsliced portions of roasts reheated for hot holding using minimum oven parameters
	20. Proper cooling time and temperature
IN OUT NA NO	A. Cooked TCS Food cooled from 57°C (135°F) to 21°C (70°F) within 2 hours and from 57°C (135°F) to 5°C (41°F) or below in 4 hours
IN OUT NA NO	B. TCS Food prepared in/at ambient temperatures and/or pre-chilled ingredients cooled to 5°C (41°F) or below in 4 hours
IN OUT NA NO	C. Foods (milk/shellfish) received at a temperature according to rules governing its distribution cooled to 5°C (41°F) or below in 4 hours (3-202.11)
IN OUT NA NO	D. Immediately upon receiving, raw eggs placed under refrigeration that maintains ambient air temperature of 7°C (45°F)
	21. Proper hot holding temperatures
IN OUT NA NO	A. TCS Food maintained at 57°C (135°F) or above, except during preparation, cooking, cooling, or when time is used as a public health control
IN OUT NA NO	B. Whole meat roasts held at a temperature of 54°C (130°F) or above
	22. Proper cold holding temperatures
IN OUT NA	A. TCS Food maintained at 5°C (41°F) or below, except during preparation, cooking, cooling, or when time is used as a public health control
IN OUT NA NO	B. Untreated raw eggs stored in 7°C (45°F) ambient air temperature
	23. Proper date marking and disposition
IN OUT NA NO	A. Date marking for RTE, TCS Food prepared on-site or opened commercial container held for more than 24 hours
IN OUT NA NO	B. Discarding RTE, TCS Food prepared on-site or opened commercial container held for more than 24 hours
IN OUT NA	24. Time as a public health control: Procedures and records
	CONSUMER ADVISORY
IN OUT NA	25. Consumer advisory as a public health control: Procedures and records
	HIGHLY SUSCEPTIBLE POPULATIONS
	26. Pasteurized foods used; prohibited foods not offered
IN OUT NA	A. Prepackaged juice/beverage containing juice with a warning label [21 CFR, Section 101.17(g)] not served
IN OUT NA	B. Using pasteurized eggs in recipes if eggs are to be undercooked; or are combines unless; cooked to order and immediately served; used immediately before baking and thoroughly cooked; or prepared under a HACCP plan controlling Salmonella Enteritis
IN OUT NA	C. Raw or partially cooked animal food and raw seed sprouts not served
IN OUT NA	D. Foods not re-served under conditions

	CHEMICAL
IN OUT NA	27. Food additives; approved and properly used
	28. Toxic substances properly identified, stored and used
IN OUT NA NO	A. Poisonous or toxic, materials, chemicals, lubricants, pesticides, medicines, first aid supplies, and other personal care items properly identified, stored and used
IN OUT NA NO	B. Poisonous or toxic materials held for retail sale properly stored
	CONFORMANCE WITH APPROVED PROCEDURES
	29. Compliance with variance, specialized process, ROP Criteria and HACCP Plan
IN OUT NA	A. Reduced Oxygen Packaging (ROP) as specified in 3-502.12, permitted without a variance under certain specified conditions in accordance with a required HACCP Plan or without a required HACCP Plan
IN OUT NA	B. Operating in accordance with approved variance and/or HACCP Plan as required
IN OUT NA	C. When packaged in a food establishment, juice is treated under a HACCP Plan to reduce pathogens or labeled as specified in the Food Code
SCORE: Number of Disagreements for Intervention/Risk Factors_____	
GOOD RETAIL PRACTICES	
STATUS	**SAFE FOOD AND WATER**
IN OUT NA	30. Pasteurized eggs used where required
IN OUT NA	31. Water and ice from approved source
IN OUT NA	32. Variance obtained for specialized processing methods
	FOOD TEMPERATURE CONTROL
IN OUT NA	33. Proper cooling methods used; adequate equipment for temperature control
IN OUT NA NO	34. Plant food properly cooked for holding
IN OUT NA NO	35. Approved thawing methods used
IN OUT	36. Thermometers provided and accurate
	FOOD IDENTIFICATION
IN OUT	37. Food properly labeled; original container
	PREVENTION OF FOOD CONTAMINATION
IN OUT	38. Insects, rodents, and animals not present
IN OUT	39. Contamination prevented during food preparation, storage and display
IN OUT	40. Personal cleanliness

IN OUT	41. Wiping cloths; Properly used and stored
IN OUT	42. Washing fruits and vegetables
	PROPER USE OF UTENSILS
IN OUT	43. In-use utensils: Properly stored
IN OUT	44. Utensils, equipment, and linens: Properly stored, dried, and handled
IN OUT	45. Single-use/single-service articles: Properly stored and used
IN OUT	46. Slash-resistant and cloth gloves used properly
	UTENSILS, EQUIPMENT and VENDING
IN OUT	47. Food and non-food contact surfaces cleanable, properly designed, constructed and used
IN OUT	48. Warewashing facilities: Installed, maintained, and used; test strips
IN OUT	49. Non-food contact surfaces clean
	PHYSICAL FACILITIES
IN OUT	50. Hot and cold water available; adequate pressure
IN OUT	51. Plumbing installed; proper backflow devices
IN OUT	52. Sewage and waste water properly disposed
IN OUT	53. Toilet facilities: Properly constructed, supplied and cleaned
IN OUT	54. Garbage and refuse properly disposed; facilities maintained
IN OUT	55. Physical facilities installed, maintained and clean
IN OUT	56. Adequate ventilation and lighting; designated areas used
SCORE: Number of Disagreements for Good Retail Practices_____	

ESTABLISHMENT 7

FDA STANDARDIZATION INSPECTION REPORT				
Establishment Name:				**Type of Facility:**
Physical Address:				**Person in Charge:**
City:	**State:**		**Zip:**	**County:**
Inspection Time In:	**Inspection Time Out:**	**Date:**	**Candidate's Name:**	
Agency	**Standard's Name:**		**Indicate Person Filling Out Form:** (Circle One) **Candidate / Standard**	

Foodborne Illness Risk Factors

Food from Unsafe Sources
Improper Holding Temperatures
Poor Personal Hygiene
Inadequate Cooking Temperatures
Contaminated Equipment/Cross-Contamination

Food Code Interventions

Demonstration of Knowledge
Hands as a Vehicle of Contamination
Employee Health
Time/Temperature Relationships
Consumer Advisory

For each item, indicate one of the following for **OBSERVATIONAL STATUS**:
IN – Item found in compliance
OUT – Item found out of compliance
NO – Not observed
NA – Not applicable

The STANDARD may mark an item "S" to reflect a disagreement in a case where the CANDIDATE has the opportunity to make an observation or take a measurement and fails to do so, and intervention by the STANDARD would alert the CANDIDATE to the missed Opportunity.

ABBREVIATIONS

"CCP" means Critical Control Point
"CL" means Critical Limit
"GRP" means Good Retail Practice
"HACCP" means Hazard Analysis and Critical Control Point
"HSP" means Highly Susceptible Population
"ICSSL" means Interstate Certified Shellfish Shippers List
"TCS Food" means Time/Temperature Control for Safety Food
"RTE" means Ready-to-Eat

TEMPERATURE RECORDING

COOLING

ITEM	TIME	TEMPERATURE	LOCATION

COOKING

ITEM	TIME	TEMPERATURE	LOCATION

COLD HOLDING

ITEM	TIME	TEMPERATURE	LOCATION

HOT HOLDING

ITEM	TIME	TEMPERATURE	LOCATION

ADDITIONAL NOTES:

FOODBORNE ILLNESS RISK FACTORS AND FOOD CODE INTERVENTIONS

RISK FACTOR AND FOOD CODE INTERVENTIONS	
STATUS	**SUPERVISION**
	1. Person in charge present, demonstrates knowledge, and performs duties
IN OUT	A. Assignment – PIC
IN OUT	B. Demonstration
IN OUT	C. Duties of PIC
IN OUT NA	2. Certified Food Protection Manager – Establishment has Certified Food Protection Manager
	EMPLOYEE HEALTH
IN OUT	3. Management, food employee and conditional employee – knowledge, responsibilities and reporting
IN OUT	4. Proper use of restriction, exclusion and reporting
IN OUT	5. Clean-up vomiting and diarrheal events
	GOOD HYGIENIC PRACTICES
IN OUT NO	6. Proper eating, tasting, drinking or tobacco use
IN OUT NO	7. No discharge from eyes, nose, and mouth
	PREVENTING CONTAMINATION BY HANDS
IN OUT NO	8. Hands clean and properly washed
IN OUT NO	9. No bare hand contact with RTE foods or a pre-approved alternative procedure properly followed
	10. Adequate handwashing sinks conveniently located and accessible for employees
IN OUT	A. Adequate handwashing sinks conveniently located and accessible for employees
IN OUT	B. Handwashing sinks supplied with hand cleanser/sanitary towels/hand drying/signage
	APPROVED SOURCES
	11. Food obtained from approved sources
IN OUT	A. All food regulated food processing plants/no home prepared or canned foods/standards for eggs, milk, juice
IN OUT NA NO	B. All molluscan shellfish from ICSSL listed sources/no recreationally caught shellfish received or sold/all fish commercially caught/raised or approved by the Regulatory Authority
IN OUT NA NO	C. Game animals and wild mushrooms approved by Regulatory Authority
IN OUT NA NO	12. Food received at proper temperature
IN OUT	13. Food in condition, safe, and unadulterated

	14. Required records available; shellstock tags, parasite destruction
IN OUT NA NO	A. Written documentation of parasite destruction maintained for 90 days for fish products that are intended for raw or undercooked consumption
IN OUT NA NO	B. Shellstock tags maintained for 90 days in chronological order
	PROTECTION FROM CONTAMINATION
	15. Food separated and protected
IN OUT NA NO	A. Separating raw animal foods from raw RTE food and separating raw animal food from cooked RTE food
IN OUT NA NO	B. Raw animal foods separated from each other during storage, preparation, holding and display
IN OUT NA NO	C. Food protected from environmental contamination
IN OUT NA	16. Food-contact surfaces: Cleaned and Sanitized
	17. Proper disposition of returned, previously served, reconditions, and unsafe food
IN OUT	A. After being served or sold to a consumer, food is not reserved
IN OUT	B. Discarding or reconditioning unsafe, adulterated or contaminated food
	TIME/TEMPERATURE CONTROL FOR SAFETY (TCS FOOD)
	18. Proper cooking time and temperatures
IN OUT NA NO	A. Raw eggs broken on request and prepared for immediate service cooked to 63°C (145°F) for 15 seconds
IN OUT NA NO	B. Comminuted fish, meat, game animals commercially raised for food and raw eggs not prepared for immediate service and comminuted meat on a child's menu cooked to 68°C (155°F) for 15 seconds or the time/temperature relationship specified in the chart in the Food Code.
IN OUT NA NO	C. Whole meat roast, including beef, corned beef, lamb, pork, cured pork roast and formed roasts, cooked to 54°C (130°F) for 112 minutes or as chart specifies and according to oven parameters per chart
IN OUT NA NO	D. Ratites and injected meats or mechanically tenderized meats cooked to 68°C (155°F) for 15 seconds or the time/temperature relationship specified in the chart in the Food Code
IN OUT NA NO	E. Poultry; baluts; stuffed fish/meat/poultry/ratites/pasta or stuffing containing fish, meat, poultry, or ratites; cooked to 74°C (165°F) for 15 seconds
IN OUT NA NO	F. Wild Game cooked to 74°C (165°F) for 15 seconds
IN OUT NA NO	G. Whole-muscle, intact beef cooked to surface temperature of 63°C (145°F) on top and bottom and cooked color change is achieved on all external surfaces
IN OUT NA NO	H. Raw animal foods rotated, stirred, covered, and heated to 74°C (165°F) in microwave. Food stands for 2 minutes after cooking
IN OUT NA NO	I. All other raw animal foods cooked to 63°C (145°F) for 15 seconds
IN OUT NA NO	J. Raw animal foods cooked, using a non-continuous cooking process, cooked to the time/temperature requirements specified for the particular raw animal food
	19. Proper reheating procedures for hot holding

IN OUT NA NO	A. TCS Food that is cooked and cooled on premises is rapidly reheated within 2 hours to 74°C (165°F) or above in for 15 seconds for hot holding
IN OUT NA NO	B. Food reheated to 74°C (165°F) or above in microwave for hot holding
IN OUT NA NO	C. Commercially processed, RTE food reheated to 57°C (135°F) or above for hot holding
IN OUT NA NO	D. Remaining unsliced portions of roasts reheated for hot holding using minimum oven parameters
	20. Proper cooling time and temperature
IN OUT NA NO	A. Cooked TCS Food cooled from 57°C (135°F) to 21°C (70°F) within 2 hours and from 57°C (135°F) to 5°C (41°F) or below in 4 hours
IN OUT NA NO	B. TCS Food prepared in/at ambient temperatures and/or pre-chilled ingredients cooled to 5°C (41°F) or below in 4 hours
IN OUT NA NO	C. Foods (milk/shellfish) received at a temperature according to rules governing its distribution cooled to 5°C (41°F) or below in 4 hours (3-202.11)
IN OUT NA NO	D. Immediately upon receiving, raw eggs placed under refrigeration that maintains ambient air temperature of 7°C (45°F)
	21. Proper hot holding temperatures
IN OUT NA	A. TCS Food maintained at 57°C (135°F) or above, except during preparation, cooking, cooling, or when time is used as a public health control
IN OUT NA NO	B. Whole meat roasts held at a temperature of 54°C (130°F) or above
	22. Proper cold holding temperatures
IN OUT NA NO	A. TCS Food maintained at 5°C (41°F) or below, except during preparation, cooking, cooling, or when time is used as a public health control
IN OUT NA NO	B. Untreated raw eggs stored in 7°C (45°F) ambient air temperature
	23. Proper date marking and disposition
IN OUT NA NO	A. Date marking for RTE, TCS Food prepared on-site or opened commercial container held for more than 24 hours
IN OUT NA NO	B. Discarding RTE, TCS Food prepared on-site or opened commercial container held for more than 24 hours
IN OUT NA	24. Time as a public health control: Procedures and records
	CONSUMER ADVISORY
IN OUT NA	25. Consumer advisory as a public health control: Procedures and records
	HIGHLY SUSCEPTIBLE POPULATIONS
	26. Pasteurized foods used; prohibited foods not offered
IN OUT NA	A. Prepackaged juice/beverage containing juice with a warning label [21 CFR, Section 101.17(g)] not served
IN OUT NA	B. Using pasteurized eggs in recipes if eggs are to be undercooked; or are combines unless; cooked to order and immediately served; used immediately before baking and thoroughly cooked; or prepared under a HACCP plan controlling Salmonella Enteritis
IN OUT NA	C. Raw or partially cooked animal food and raw seed sprouts not served
IN OUT NA	D. Foods not re-served under conditions

	CHEMICAL
IN OUT NA	27. Food additives; approved and properly used
	28. Toxic substances properly identified, stored and used
IN OUT NA NO	A. Poisonous or toxic, materials, chemicals, lubricants, pesticides, medicines, first aid supplies, and other personal care items properly identified, stored and used
IN OUT NA NO	B. Poisonous or toxic materials held for retail sale properly stored
	CONFORMANCE WITH APPROVED PROCEDURES
	29. Compliance with variance, specialized process, ROP Criteria and HACCP Plan
IN OUT NA	A. Reduced Oxygen Packaging (ROP) as specified in 3-502.12, permitted without a variance under certain specified conditions in accordance with a required HACCP Plan or without a required HACCP Plan
IN OUT NA	B. Operating in accordance with approved variance and/or HACCP Plan as required
IN OUT NA	C. When packaged in a food establishment, juice is treated under a HACCP Plan to reduce pathogens or labeled as specified in the Food Code
SCORE: Number of Disagreements for Intervention/Risk Factors_____	
GOOD RETAIL PRACTICES	
STATUS	**SAFE FOOD AND WATER**
IN OUT NA	30. Pasteurized eggs used where required
IN OUT NA	31. Water and ice from approved source
IN OUT NA	32. Variance obtained for specialized processing methods
	FOOD TEMPERATURE CONTROL
IN OUT NA	33. Proper cooling methods used; adequate equipment for temperature control
IN OUT NA NO	34. Plant food properly cooked for holding
IN OUT NA NO	35. Approved thawing methods used
IN OUT	36. Thermometers provided and accurate
	FOOD IDENTIFICATION
IN OUT	37. Food properly labeled; original container
	PREVENTION OF FOOD CONTAMINATION
IN OUT	38. Insects, rodents, and animals not present
IN OUT	39. Contamination prevented during food preparation, storage and display
IN OUT	40. Personal cleanliness

IN OUT	41. Wiping cloths; Properly used and stored
IN OUT	42. Washing fruits and vegetables
	PROPER USE OF UTENSILS
IN OUT	43. In-use utensils: Properly stored
IN OUT	44. Utensils, equipment, and linens: Properly stored, dried, and handled
IN OUT	45. Single-use/single-service articles: Properly stored and used
IN OUT	46. Slash-resistant and cloth gloves used properly
	UTENSILS, EQUIPMENT and VENDING
IN OUT	47. Food and non-food contact surfaces cleanable, properly designed, constructed and used
IN OUT	48. Ware washing facilities: Installed, maintained, and used; test strips
IN OUT	49. Non-food contact surfaces clean
	PHYSICAL FACILITIES
IN OUT	50. Hot and cold water available; adequate pressure
IN OUT	51. Plumbing installed; proper backflow devices
IN OUT	52. Sewage and waste water properly disposed
IN OUT	53. Toilet facilities: Properly constructed, supplied and cleaned
IN OUT	54. Garbage and refuse properly disposed; facilities maintained
IN OUT	55. Physical facilities installed, maintained and clean
IN OUT	56. Adequate ventilation and lighting; designated areas used
SCORE: Number of Disagreements for Good Retail Practices_____	

ESTABLISHMENT 8

FDA STANDARDIZATION INSPECTION REPORT				
Establishment Name:				**Type of Facility:**
Physical Address:				**Person in Charge:**
City:	**State:**		**Zip:**	**County:**
Inspection Time In:	**Inspection Time Out:**	**Date:**	**Candidate's Name:**	
Agency	**Standard's Name:**		**Indicate Person Filling Out Form:** (Circle One) **Candidate / Standard**	

Foodborne Illness Risk Factors

Food from Unsafe Sources
Improper Holding Temperatures
Poor Personal Hygiene
Inadequate Cooking Temperatures
Contaminated Equipment/Cross-Contamination

Food Code Interventions

Demonstration of Knowledge
Hands as a Vehicle of Contamination
Employee Health
Time/Temperature Relationships
Consumer Advisory

For each item, indicate one of the following for **OBSERVATIONAL STATUS**:
IN – Item found in compliance
OUT – Item found out of compliance
NO – Not observed
NA – Not applicable

The STANDARD may mark an item "S" to reflect a disagreement in a case where the CANDIDATE has the opportunity to make an observation or take a measurement and fails to do so, and intervention by the STANDARD would alert the CANDIDATE to the missed Opportunity.

ABBREVIATIONS

"CCP" means Critical Control Point
"CL" means Critical Limit
"GRP" means Good Retail Practice
"HACCP" means Hazard Analysis and Critical Control Point
"HSP" means Highly Susceptible Population
"ICSSL" means Interstate Certified Shellfish Shippers List
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"RTE" means Ready-to-Eat

TEMPERATURE RECORDING

COOLING

ITEM	TIME	TEMPERATURE	LOCATION

COOKING

ITEM	TIME	TEMPERATURE	LOCATION

COLD HOLDING

ITEM	TIME	TEMPERATURE	LOCATION

HOT HOLDING

ITEM	TIME	TEMPERATURE	LOCATION

ADDITIONAL NOTES:

FOODBORNE ILLNESS RISK FACTORS AND FOOD CODE INTERVENTIONS

RISK FACTOR AND FOOD CODE INTERVENTIONS	
STATUS	**SUPERVISION**
	1. Person in charge present, demonstrates knowledge, and performs duties
IN OUT	A. Assignment – PIC
IN OUT	B. Demonstration
IN OUT	C. Duties of PIC
IN OUT NA	2. Certified Food Protection Manager – Establishment has Certified Food Protection Manager
	EMPLOYEE HEALTH
IN OUT	3. Management, food employee and conditional employee – knowledge, responsibilities and reporting
IN OUT	4. Proper use of restriction, exclusion and reporting
IN OUT	5. Clean-up vomiting and diarrheal events
	GOOD HYGIENIC PRACTICES
IN OUT NO	6. Proper eating, tasting, drinking or tobacco use
IN OUT NO	7. No discharge from eyes, nose, and mouth
	PREVENTING CONTAMINATION BY HANDS
IN OUT NO	8. Hands clean and properly washed
IN OUT NO	9. No bare hand contact with RTE foods or a pre-approved alternative procedure properly followed
	10. Adequate handwashing sinks conveniently located and accessible for employees
IN OUT	A. Adequate handwashing sinks conveniently located and accessible for employees
IN OUT	B. Handwashing sinks supplied with hand cleanser/sanitary towels/hand drying/signage
	APPROVED SOURCES
	11. Food obtained from approved sources
IN OUT	A. All food regulated food processing plants/no home prepared or canned foods/standards for eggs, milk, juice
IN OUT NA NO	B. All molluscan shellfish from ICSSL listed sources/no recreationally caught shellfish received or sold/all fish commercially caught/raised or approved by the Regulatory Authority
IN OUT NA NO	C. Game animals and wild mushrooms approved by Regulatory Authority
IN OUT NA NO	12. Food received at proper temperature
IN OUT	13. Food in condition, safe, and unadulterated

	14. Required records available; shellstock tags, parasite destruction
IN OUT NA NO	A. Written documentation of parasite destruction maintained for 90 days for fish products that are intended for raw or undercooked consumption
IN OUT NA NO	B. Shellstock tags maintained for 90 days in chronological order
	PROTECTION FROM CONTAMINATION
	15. Food separated and protected
IN OUT NA NO	A. Separating raw animal foods from raw RTE food and separating raw animal food from cooked RTE food
IN OUT NA NO	B. Raw animal foods separated from each other during storage, preparation, holding and display
IN OUT NA NO	C. Food protected from environmental contamination
IN OUT NA	16. Food-contact surfaces: Cleaned and Sanitized
	17. Proper disposition of returned, previously served, reconditions, and unsafe food
IN OUT	A. After being served or sold to a consumer, food is not reserved
IN OUT	B. Discarding or reconditioning unsafe, adulterated or contaminated food
	TIME/TEMPERATURE CONTROL FOR SAFETY (TCS FOOD)
	18. Proper cooking time and temperatures
IN OUT NA NO	A. Raw eggs broken on request and prepared for immediate service cooked to 63°C (145°F) for 15 seconds
IN OUT NA NO	B. Comminuted fish, meat, game animals commercially raised for food and raw eggs not prepared for immediate service and comminuted meat on a child's menu cooked to 68°C (155°F) for 15 seconds or the time/temperature relationship specified in the chart in the Food Code.
IN OUT NA NO	C. Whole meat roast, including beef, corned beef, lamb, pork, cured pork roast and formed roasts, cooked to 54°C (130°F) for 112 minutes or as chart specifies and according to oven parameters per chart
IN OUT NA NO	D. Ratites and injected meats or mechanically tenderized meats cooked to 68°C (155°F) for 15 seconds or the time/temperature relationship specified in the chart in the Food Code
IN OUT NA NO	E. Poultry; baluts; stuffed fish/meat/poultry/ratites/pasta or stuffing containing fish, meat, poultry, or ratites; cooked to 74°C (165°F) for 15 seconds
IN OUT NA NO	F. Wild Game cooked to 74°C (165°F) for 15 seconds
IN OUT NA NO	G. Whole-muscle, intact beef cooked to surface temperature of 63°C (145°F) on top and bottom and cooked color change is achieved on all external surfaces
IN OUT NA NO	H. Raw animal foods rotated, stirred, covered, and heated to 74°C (165°F) in microwave. Food stands for 2 minutes after cooking
IN OUT NA NO	I. All other raw animal foods cooked to 63°C (145°F) for 15 seconds
IN OUT NA NO	J. Raw animal foods cooked, using a non-continuous cooking process, cooked to the time/temperature requirements specified for the particular raw animal food
	19. Proper reheating procedures for hot holding

IN OUT NA NO	A. TCS Food that is cooked and cooled on premises is rapidly reheated within 2 hours to 74°C (165°F) or above in for 15 seconds for hot holding
IN OUT NA NO	B. Food reheated to 74°C (165°F) or above in microwave for hot holding
IN OUT NA NO	C. Commercially processed, RTE food reheated to 57°C (135°F) or above for hot holding
IN OUT NA NO	D. Remaining unsliced portions of roasts reheated for hot holding using minimum oven parameters
	20. Proper cooling time and temperature
IN OUT NA NO	A. Cooked TCS Food cooled from 57°C (135°F) to 21°C (70°F) within 2 hours and from 57°C (135°F) to 5°C (41°F) or below in 4 hours
IN OUT NA NO	B. TCS Food prepared in/at ambient temperatures and/or pre-chilled ingredients cooled to 5°C (41°F) or below in 4 hours
IN OUT NA NO	C. Foods (milk/shellfish) received at a temperature according to rules governing its distribution cooled to 5°C (41°F) or below in 4 hours (3-202.11)
IN OUT NA NO	D. Immediately upon receiving, raw eggs placed under refrigeration that maintains ambient air temperature of 7°C (45°F)
	21. Proper hot holding temperatures
IN OUT NA NO	A. TCS Food maintained at 57°C (135°F) or above, except during preparation, cooking, cooling, or when time is used as a public health control
IN OUT NA NO	B. Whole meat roasts held at a temperature of 54°C (130°F) or above
	22. Proper cold holding temperatures
IN OUT NA	A. TCS Food maintained at 5°C (41°F) or below, except during preparation, cooking, cooling, or when time is used as a public health control
IN OUT NA NO	B. Untreated raw eggs stored in 7°C (45°F) ambient air temperature
	23. Proper date marking and disposition
IN OUT NA NO	A. Date marking for RTE, TCS Food prepared on-site or opened commercial container held for more than 24 hours
IN OUT NA NO	B. Discarding RTE, TCS Food prepared on-site or opened commercial container held for more than 24 hours
IN OUT NA	24. Time as a public health control: Procedures and records
	CONSUMER ADVISORY
IN OUT NA	25. Consumer advisory as a public health control: Procedures and records
	HIGHLY SUSCEPTIBLE POPULATIONS
	26. Pasteurized foods used; prohibited foods not offered
IN OUT NA	A. Prepackaged juice/beverage containing juice with a warning label [21 CFR, Section 101.17(g)] not served
IN OUT NA	B. Using pasteurized eggs in recipes if eggs are to be undercooked; or are combines unless; cooked to order and immediately served; used immediately before baking and thoroughly cooked; or prepared under a HACCP plan controlling Salmonella Enteritis
IN OUT NA	C. Raw or partially cooked animal food and raw seed sprouts not served
IN OUT NA	D. Foods not re-served under conditions

	CHEMICAL
IN OUT NA	27. Food additives; approved and properly used
	28. Toxic substances properly identified, stored and used
IN OUT NA NO	A. Poisonous or toxic, materials, chemicals, lubricants, pesticides, medicines, first aid supplies, and other personal care items properly identified, stored and used
IN OUT NA NO	B. Poisonous or toxic materials held for retail sale properly stored
	CONFORMANCE WITH APPROVED PROCEDURES
	29. Compliance with variance, specialized process, ROP Criteria and HACCP Plan
IN OUT NA	A. Reduced Oxygen Packaging (ROP) as specified in 3-502.12, permitted without a variance under certain specified conditions in accordance with a required HACCP Plan or without a required HACCP Plan
IN OUT NA	B. Operating in accordance with approved variance and/or HACCP Plan as required
IN OUT NA	C. When packaged in a food establishment, juice is treated under a HACCP Plan to reduce pathogens or labeled as specified in the Food Code
SCORE: Number of Disagreements for Intervention/Risk Factors_____	
GOOD RETAIL PRACTICES	
STATUS	**SAFE FOOD AND WATER**
IN OUT NA	30. Pasteurized eggs used where required
IN OUT NA	31. Water and ice from approved source
IN OUT NA	32. Variance obtained for specialized processing methods
	FOOD TEMPERATURE CONTROL
IN OUT NA	33. Proper cooling methods used; adequate equipment for temperature control
IN OUT NA NO	34. Plant food properly cooked for holding
IN OUT NA NO	35. Approved thawing methods used
IN OUT	36. Thermometers provided and accurate
	FOOD IDENTIFICATION
IN OUT	37. Food properly labeled; original container
	PREVENTION OF FOOD CONTAMINATION
IN OUT	38. Insects, rodents, and animals not present
IN OUT	39. Contamination prevented during food preparation, storage and display
IN OUT	40. Personal cleanliness

IN OUT	41. Wiping cloths; Properly used and stored
IN OUT	42. Washing fruits and vegetables
	PROPER USE OF UTENSILS
IN OUT	43. In-use utensils: Properly stored
IN OUT	44. Utensils, equipment, and linens: Properly stored, dried, and handled
IN OUT	45. Single-use/single-service articles: Properly stored and used
IN OUT	46. Slash-resistant and cloth gloves used properly
	UTENSILS, EQUIPMENT and VENDING
IN OUT	47. Food and non-food contact surfaces cleanable, properly designed, constructed and used
IN OUT	48. Warewashing facilities: Installed, maintained, and used; test strips
IN OUT	49. Non-food contact surfaces clean
	PHYSICAL FACILITIES
IN OUT	50. Hot and cold water available; adequate pressure
IN OUT	51. Plumbing installed; proper backflow devices
IN OUT	52. Sewage and waste water properly disposed
IN OUT	53. Toilet facilities: Properly constructed, supplied and cleaned
IN OUT	54. Garbage and refuse properly disposed; facilities maintained
IN OUT	55. Physical facilities installed, maintained and clean
IN OUT	56. Adequate ventilation and lighting; designated areas used
SCORE: Number of Disagreements for Good Retail Practices_____	

HACCP PLAN VERIFICATION WORKSHEET

(Note: This document is for optional use only, and is not a requirement for the Standardization procedure)

Establishment name: _____Type of facility: _____

Physical Address: _____

City: _____State_____

Inspection Time In: _____Inspection Time Out: _____

Date: _____Candidate's name: _____

Agency: _____Standard's name_____

Indicate person filling out form: (circle one) Candidate/Standard

Cold holding requirement for jurisdiction: _____

1. **Have there been any changes to the food establishment menu? Y or N**
   Desribe_____
   _____
   _____
   _____
2. **Was there a need to change the food establishment HACCP plan because of these menu changes? Y or N**
3. **List Critical Control Points and Critical Limits identified by the establishment's HACCP plan.**

CCP's	**CL's**
_____	_____
_____	_____
_____	_____
_____	_____

4. **What monitoring records for CCP's are required by the plan?**

Type of Record	**Monitoring Frequency**	**Record Location**
_____	_____	_____
_____	_____	_____
_____	_____	_____

5. **Record compliance under 29 of the Inspection Report. Are monitoring actions performed according to the plan?**
   Yes or No
6. **Is immediate corrective action taken and recorded when CL's are not being met?**
   Yes or No
   Describe_____
   _____
7. **Are the corrective actions the same as described in the plan? Yes or No**
   Describe_____
   _____
8. **Who is responsible for verification that the required records are being properly maintained?** _____
   _____
9. **Did employees and managers demonstrate knowledge of the HACCP plan? Yes or No**
   _____
   _____
10. **What training has been provided to support the HACCP plan?** _____
    _____
    _____
    _____
11. **Describe examples of any documentation that the above training was accomplished?**
    _____
    _____
    _____
12. **Are calibrations of equipment/thermometers performed as required by the plan? Yes or No** _____

Additional Comments: _____
_____
_____
_____
_____

Person Interviewed: _____**Title:**_____

HACCP PLAN VERIFICATION SUMMARY

Establishment Name:		**Type of Facility:**	
Physical Address:		**Person in Charge:**	
City	**State:**	**Zip:**	**County:**
Inspection Time In:	**Inspection Time Out:**	**Date:**	**Candidate's Name:**

Agency:	**Standard's Name:**	**Indicate Person Filling Out Form:** *(Circle One)* **Candidate / Standard**

CHART 2 HACCP PLAN VERIFICATION SUMMARY
HACCP PLAN VERIFICATION SUMMARY *(circle YES or No)*

	Record #1	**Record #2**	**Record #3**
	Current Date (if Possible)	**2nd Selected Date**	**3rd Selected Date**
Required Monitoring Recording[1]	**YES / No**	**Yes/ No**	**Yes / No**
Accurate and Consistent[2]	**YES / No**	**Yes/ No**	**Yes / No**
Corrective Action Documented[3]	**YES / No**	**Yes/ No**	**Yes / No**
Total # of record answers that are in Disagreement with the Standard = _____ (This box for completion by Standard only)			

HACCP PLAN VERIFICATION SUMMARY OF EVALUATION METHODS FOR EACH PERFORMANCE AREA

Table 1. Summary of Evaluation Methods for Each Performance Area

PERFORMANCE AREA	INITIAL STANDARDIZATION[1]	**RE**-STANDARIZATION [2,3]
FOODBORNE ILLNESS RISK FACTORS and FOOD CODE INTERVENTIONS	Joint Inspections	Joint Inspections
GOOD RETAIL PRACTICES	Joint Inspections	Joint Inspections
Applications of HACCP Principles	▪ RISK CONTROL PLAN ▪ Process Flow Charts ▪ Verification of existing HACCP Plan; and ▪ Orally communicates the seven principles of HACCP	▪ RISK CONTROL PLAN ▪ Process Flow Charts (optional) ▪ Verification of existing HACCP Plan
Inspection Equipment	Field Observation	Field Observation
Communication	Field Observation	Field Observation

Note:

4. All of the initial STANDARIZATION requirements are to be completed during a total of 8 joint inspections with the IDAHO STANDARD, over a period not to exceed 12 months.
5. The RE-STANDARIZATION requirements are to be completed during a total of 6 joint inspections with the IDAHO STANDARD over a period not to exceed 3 years.
6. RE-STANDARIZATION may include 4 joint inspections with the IDAHO STANDARD when SPECIFIC criteria have been met. The following criteria must be met for a Candidate to qualify to complete "4" joint inspections for Re-standardization.
    d. The CANDIDATE MUST have 5 years of experience working as an Environmental Health Specialist conducting food facility inspections.
    e. The CANDIDATE MUST have completed 8 hours of HACCP training, either by attendance to an in-person workshop, or online.
    f. The CANDIDATE MUST have previously completed and passed initial standardization.

SCORING FORM AND INSTRUCTIONS

FOR SCORING AND DETERMINING PERFORMANCE

FOODBORNE ILLNESS RISK FACTORS AND FOOD CODE INTERVENTIONS:
To pass this section, the Candidate must achieve an average score of 90 percent (no more than 50 disagreements for all 8 establishments) with no more than 12 disagreements per establishment.

Step 1. Determine the number of disagreements per establishment and record it in the chart (Performance Criteria Tally of Disagreements).

- If the disagreements/establishment is less than 13, proceed to step 2.
- If the disagreements/establishment is equal to or greater than 13, stop inspections. Candidate fails.

Step 2. Total the number of disagreements on Foodborne Illness Risk Factors and *Food Code* Interventions for all the establishments.

- If the disagreements are equal to or less than **50** for **8** establishments, the Candidate passes.
- If the disagreements are greater than **50** for **8** establishments, the Candidate fails.
- If the disagreements are equal to or less than **37** for **6** establishments, the Candidate passes.
- If the disagreements are greater than **37** for **6** establishments, the Candidate fails.
- If the disagreements are equal to or less than **25** for **4** establishments, the Candidate passes.
- If the disagreements are greater than **25** for **4** establishments, the Candidate fails.

GOOD RETAIL PRACTICES:
To pass this section, the Candidate must achieve an average score of 85 percent (no more than 32 disagreements for all 8 establishments) and have no more than 5 disagreements on GRPs per establishment.

Step 1. Determine the number of disagreements per establishment.

- If the disagreements/establishment are less than 6, proceed to step 2.
- If the disagreements/establishment are equal to or more than 6, stop inspections. Candidate fails.

Step 2. Total the number of disagreements on GRPs for all establishments.

- If the disagreements are less than or equal to **32** for **8** establishments, the Candidate passes.
- If the disagreements are greater than **32** for **8** establishments, the Candidate fails.
- If the disagreements are less than or equal to **24** for **6** establishments, the Candidate passes.
- If the disagreements are greater than **24** for **6** establishments, the Candidate fails.
- If the disagreements are less than or equal to **16** for **4** establishments, the Candidate passes.

• If the disagreements are greater than **16** for **4** establishments, the Candidate fails.

Application of HACCP Principles: A "satisfactory" score is required to pass.

• Refer to Chapter 3 and 8; Annex 4 (FDA Food Code, 2013)

SCORING FORM (EXAMPLE #1)

Chart 3a: Sample Performance Criteria Tally of Disagreements in Each Establishment									
PERFORMANCE CRITERIA TALLY OF DISAGREEMENTS IN EACH ESTABLISMENTS (SAMPLE)									
Candidate's Name: **Jane Smith**					Standard's Name: **George Harris**				
Candidate's Address: **1234 Anywhere Street**	Agency: **State**		City: **Nice**			State: **HI**		Zip: **12345**	County: **Franklin**
Standard's Address: **4321 Somewhere Street**	Agency: **FDA**		City: **Washington DC**			State:		Zip: **20204**	County:
Total Inspection: **72 hrs.**	Date: **7/25/2006**		Location of Standardization: **Washington D.C.**						
Establishments									
Performance Area	1	2	3	4	5	6	7	8	**TOTAL (1-8)**
Foodborne Illness Risk Factors and *Food Code* Interventions	9	12	12	5	2	2	3	1	46
Good Retail Practices	3	2	2	5	3	3	2	2	22

In this example, the Candidate passes both the FOODBORNE ILLNESS RISK FACTORS and FOOD CODE INTERVENTIONS and the GOOD RETAIL PRACTICES portions. The number of disagreements for any one establishment did not exceed the maximum and the total number of disagreements for the establishments also did not exceed the maximum number.

SCORING FORM (EXAMPLE #2)

Chart 3b: Sample Performance Criteria Tally of Disagreements in Each Establishment									
PERFORMANCE CRITERIA TALLY OF DISAGREEMENTS IN EACH ESTABLISMENTS (SAMPLE)									
Candidate's Name: **Jane Smith**					Standard's Name: **George Harris**				
Candidate's Address: **1234 Anywhere Street**	Agency: **State**		City: **Nice**			State: **HI**		Zip: **12345**	County: **Franklin**
Standard's Address: **4321 Somewhere Street**	Agency: **FDA**		City: **Washington DC**			State:		Zip: **20204**	County:
Total Inspection: **72 hrs.**	Date: **7/25/2006**		Location of Standardization: **Washington D.C.**						
Establishments									
Performance Area	1	2	3	4	5	6	7	8	**TOTAL (1-8)**
Foodborne Illness Risk Factors and *Food Code* Interventions	12	12	13						
Good Retail Practices	5	5	4						

Here the Candidate fails the FOODBORNE ILLNESS RISK FACTORS AND FOOD CODE INTERVENTIONS portion of this exercise. The candidate was close to the maximum number of disagreements for any one establishment in the first two facilities and exceeded this maximum number of disagreements in the third establishment.

SCORING FORM (EXAMPLE #3)

Chart 3c: Sample Performance Criteria Tally of Disagreements in Each Establishment

PERFORMANCE CRITERIA TALLY OF DISAGREEMENTS IN EACH ESTABLISHMENT (SAMPLE)

Candidate's Name: Jane Smith				**Standard's Name: George Harris**	
Candidate's Address: 1234 Anywhere Street	**Agency: Health Dist.**	**City: Nice**	**State: HI**	**Zip: 12345**	**County: Franklin**
Standard's Address: 4321 Somewhere St.	**Agency: FDA or State**	**City: Washington, D.C.**	**State: HI**	**Zip: 20204**	**County:**

Performance Area	1	2	3	4	Total (1-4)
Foodborne Illness Risk Factors and Food Code Interventions	2	2	0	1	5
Good Retail Practices	0	1	1	0	2

In this example, the Candidate passes both the FOODBORNE ILLNESS RISK FACTORS and FOOD CODE INTERVENTIONS and the GOOD RETAIL PRACTICES.

Four joint inspections were conducted. The number of disagreements for any one establishment did not exceed the maximum number of disagreements for any one establishment and the total number of disagreements for the establishments also did not exceed the maximum number.

SCORING INSTRUCTIONS - DETERMINING PERFORMANCE

The purpose of the following chart is to tally the disagreements between the Candidate's and the Standards' responses on the FDA Standardization Inspection Report. The Standard determines whether the Candidate properly identified and categorized violations to the Food Code on each of the "Foodborne Illness Risk Factors/Food Code Interventions" and the "Good Retail Practices" portions of the FDA Standardization Inspection Report.

Chart 2: Performance Criteria Tally of Disagreements in Each Establishment					
Candidate's Name:			Standard's Name:		
Candidate's Address:	City:	State:	Zip:	Agency:	County:
Standard's Address:	City:	State:	Zip:	Agency:	County:
Total Inspection Time	Date:	Location of Standardization:			

	ESTABLISHMENTS								
Performance Area	1	2	3	4	5	6	7	8	Total (1-8) or Total (1-6) or Total (1-4)
Risk Factors and Public Health Interventions									
Good Retail Practices									

SCORING INSTRUCTIONS - COMPOSITE PERFORMANCE SCORE

Chart #4: Candidate's Composite Performance Score			
CANDIDATE'S FINAL PERFORMANCE SCORE			
Candidate's Name:	**Title:**		
Agency:	**Office Telephone Number:**		
Office Address:	**City:**	**State:**	**Zip:**
Standard's Name:	**Standard's Title:**		
Agency:	**Office Telephone Number:**	**Location of Standardization:**	
Office Address:	**City:**	**State:**	**Zip:**
Instructions: For the following Performance Area circle the level of Agreement			
PERFORMANCE AREA	**LEVEL OF AGREEMENT**		
A. FOODBORNE ILLNESS RISK FACTORS AND *FOOD CODE* INTERVENTIONS	PASSES	FAILS	
B. GOOD RETAIL PRACTICES	PASSES	FAILS	
A. Application of HACCP Principles	Satisfactory	Unsatisfactory	
B. Process flow charts	Satisfactory	Unsatisfactory	
C. Risk Control Plan	Satisfactory	Unsatisfactory	
D. Verification	Satisfactory	Unsatisfactory	
E. Statement of HACCP Plans	Satisfactory	Unsatisfactory	
F. Inspection Equipment	Satisfactory	Needs Improvement	
G. Communication	Satisfactory	Needs Improvement	

Comments: _____

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_____

Standard's Signature

_____Date_____

Standard's Name (print)

_____

NOTES: