



# Food Inspection Report

Date:	Page 1 of _____
Time In	Time Out

Facility Name:	Address:	City:	Zip Code:
P/E:	Permit Fees:	Permit Holder/Business Owner:	Type of Inspection:

Unmarked items were in Compliance, Not Observed, or Not Applicable. See reverse side for the code sections and general requirements that correspond to each violation listed below. **Non-Compliance with items in red may warrant disapproval, closure or suspension of permit to operate.**

**In = In compliance    Out = Not in compliance    N/O = Not observed    N/A = Not applicable    ☒ = Items not in compliance**  
**COS = Corrected on-site    MAJ = Major violation    PHF = Potentially Hazardous Food**

DEMONSTRATION OF KNOWLEDGE		COS	MAJ	OUT
In N/A N/O	<b>1. Demonstration of knowledge: Food Safety Certification available &amp; current</b>			<input type="checkbox"/>
Food Safety Cert Name: _____ Exp. Date _____				
EMPLOYEE HEALTH & HYGENIC PRACTICES				
In	<b>2. communicable disease procedures; reporting, restrictions &amp; exclusions</b>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
In N/O	3. No discharge from eyes, nose, and mouth	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
In N/O	4. Proper eating, tasting, drinking or tobacco use	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
PREVENTING CONTAMINATION BY HANDS				
In N/O	5. Hands clean and properly washed; gloves used properly	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
In	<b>6. Adequate handwashing facilities supplied &amp; accessible</b>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
TIME AND TEMPERATURE RELATIONSHIPS				
In N/A N/O	<b>7. Proper hot and cold holding temperatures</b> _____ Cold Temp _____ Hot Temp	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
In N/A N/O	8. Time as a public health control; procedures & records	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
In N/A N/O	9. Proper cooling methods	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
In N/A N/O	10. Proper cooking time & temperatures	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
In N/A N/O	11. Proper reheating procedures for hot holding	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

  

PROTECTION FROM CONTAMINATION		COS	MAJ	OUT
In	12. Returned and re-service of food	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
In N/A	13. Food in good condition, safe and unadulterated	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
In N/A N/O	14. Food contact surfaces: clean and sanitized	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Sanitizer Type: <input type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary <input type="checkbox"/> Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other Sanitizer Concentration (ppm): _____				
FOOD FROM APPROVED SOURCES				
In	<b>15. Food obtained from approved source</b>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
In N/A N/O	16. Compliance with shell stock tags, condition, display	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
In N/A N/O	17. Compliance with Gulf Oyster Regulations	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
CONFORMANCE WITH APPROVED PROCEDURES				
In N/A	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
CONSUMER ADVISORY				
In N/A	19. Consumer advisory provided for raw or undercooked foods	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
HIGHLY SUSCEPTIBLE POPULATIONS				
In N/A	20. Licensed health care facilities/ public & private schools: prohibited foods not offered	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
WATER/ HOT WATER				
In	<b>21. Hot and cold potable water available</b> Temp _____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
LIQUID WASTE DISPOSAL				
In	<b>22. Sewage and wastewater properly disposed</b>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
VERMIN				
In	<b>23. No rodents, insects, birds, or animals inside facility</b>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

SUPERVISION		OUT
24. Person in charge present and performs duties		
PERSONAL CLEANLINESS		
25. Personal cleanliness and hair restraints		
GENERAL FOOD SAFETY REQUIREMENTS		
26. Approved thawing methods used, frozen food		
27. Food separated and protected		
28. Washing fruits and vegetables		
29. Toxic substances properly identified, stored, used		
FOOD STORAGE/ DISPLAY SERVICE		
30. Adequate food storage space: food storage containers identified		
31. Food display: satellite food service		
32. Food properly labeled & honestly presented		
EQUIPMENT/ UTENSILS/ LINENS		
33. Nonfood contact surfaces clean		
34. Ware washing facilities: installed, maintained, used: test strips		
35. Equipment/ Utensils approved; installed; clean; good repair, capacity		
36. Equipment, utensils and linens: storage and use		
37. Vending machines		
38. Adequate ventilation and lighting; designated areas, use		
39. Thermometers provided and accurate		
40. Wiping cloths: properly used and stored		

  

PHYSICAL FACILITIES	
41. Plumbing installed: proper backflow devices	
42. Garbage and refuse properly disposed; facilities maintained Grease Cleaning/ Hauling Services _____ Date: _____	
43. Toilet facilities: properly constructed, supplied, cleaned	
44. Premises; personal/cleaning items; vermin-proofing, Pest Control Services _____ Date: _____	
PERMANENT FOOD FACILITIES	
45. Floor, walls and ceilings: built, maintained, and clean	
46. No unapproved private homes/ living or sleeping quarters	
SIGNS/ REQUIREMENTS	
47. Signs posted; last inspection report available	
First Aid Kit(s) _____	
Fire/ Hood and Duct Inspection _____ Date: _____	
COMPLIANCE & ENFORCEMENT	
48. Plan Review _____	
49. Permits Available _____	
Water system approved (Madera County): _____ Date: _____	
50. Impoundment _____	
51. Permit Suspension _____	

**SUMMARY OF THE CORRESPONDING LAWS AND REGULATIONS FOR THE VIOLATIONS LISTED ON THE FRONT SIDE OF THIS FORM. THIS SUMMARY PAGE LISTS THE GENERAL REQUIREMENTS FOR EACH ITEM. THE DEPARTMENT MAY CITE ADDITIONAL SECTIONS AS APPLICABLE.**

1. All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947.1 – 113947.6)
2. Employees with a communicable disease shall be excluded from the food facility / preparation of food. Gloves shall be worn if an employee has cuts, wounds, and rashes. No employee shall commit any act that may contaminate or adulterate food, food contact surface, or utensils. (113949 – 113949.5) The permit holder shall require food employees to report incidents of illness or injury and comply with all applicable restrictions. (113949.2)
3. Employees experiencing sneezing, coughing, or runny nose shall not work with exposed food, clean equipment, utensils or linens. (113974)
4. No employees shall eat, drink, or smoke in any work area or commit any act that contaminates food or food contact surfaces. (113977)
5. Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. (113952, 113953 – 113953.4)
6. Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. (113953.2) Adequate facilities shall be provided for hand washing, food preparation and the washing of utensils and equipment. (113953, 114095, 114163)
7. Potentially hazardous foods shall be held at or below 41/ 45°F or at or above 135°F. (113996)
8. When time only, rather than time and temperature is used as a public health control, records and documentation must be maintained (114000)
9. All potentially hazardous food shall be RAPIDLY cooled from 135°F to 70°F, within 2 hours, and then from 70°F to 41 °F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath, stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. (114002)
10. Comminuted meat, raw eggs, or any food containing comminuted meat or raw eggs, shall be heated to 155°F for 15 sec. Single pieces of meat, and eggs for immediate service, shall be heated to 145°F for 15 sec. Poultry, comminuted poultry, stuffed fish / meat / poultry shall be heated to 165°F. Other temperature requirements may apply. (114004, 114008)
11. Any potentially hazardous foods cooked, cooled and subsequently reheated for hot holding or serving shall be brought to a temperature of 165°F. (114016)
12. No unpackaged food that has been served shall be re-served or used for human consumption. (114079)
13. Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. (113980)
14. All utensils and equipment shall be clean. (114097, 114115)
15. All food shall be obtained from an approved source. (114021)
16. All retail food facilities which offer raw oysters harvested from the states of Alabama, Florida, Louisiana, Mississippi, and Texas shall provide a written warning to any person who orders such product. (Title 17, CCR, 114090)
17. Facility shall maintain tags / records from shellfish for at least 90 days. (114039.1, 114039.4)
18. HACCP Plan is a written document that delineates the formal procedures developed for safe food handling approved by the National advisory Committee on Microbiological Criteria for Foods. (114419) A written document approving a deviation from standard health code requirements shall be maintained at the food facility. (114417)
19. Ready-to-eat food containing raw egg and unpackaged confectionery food containing more than ½% alcohol may be served if the facility notifies the consumer. (114090, 114093 – 114093.1)
20. Prohibited foods may not be offered in licensed health care facilities/public and private schools. (114091)
21. An adequate, protected, pressurized, potable supply of hot water (120°F) and cold water shall be provided at all times. (114192)
22. All liquid waste must drain to an approved fully functioning sewage disposal system. (114197)
23. Each food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. (114259.1)
24. A person in charge shall be present at the food facility during all hours of operation. (113945 – 113945.1)
25. All employees preparing, serving or handling food or utensils shall wear clean, washable outer garments or uniforms and shall wear a hairnet, cap, or other suitable covering to confine hair. Gloves shall be worn if an employee has artificial nails, nail polish, or fingernails that are not clean and neatly trimmed. (113969, 113971, 113973)
26. Food shall be thawed under refrigeration; completely submerged under cold running water of sufficient velocity to flush loose particles; in microwave oven; during the cooking process. (114020)
27. All food shall be manufactured, produced, prepared, packed, stored, transported, kept for sale, and served so as to be pure, free from contamination, adulteration, and spoilage. (113980)
28. Produce shall be washed prior to preparation. (113992)
29. All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored separate from food, utensils, packing material and food-contact surfaces. (114254 – 114254.2)
30. All food must be stored in an approved facility. Food shall be covered and stored as to be protected and kept free from contamination. Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving. (114047, 114049, 114051)
31. Unpackaged food shall be displayed, shielded and dispensed in a manner that protects the food from contamination. (114060)
32. Any food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition and standard of identity has been established by regulation. (114087)
33. All utensils and equipment shall be clean. (114097, 114115)
34. Food-contact surfaces / utensils shall be cleaned and sanitized each time there is a change in processing, between different raw animal products, produce and ready-to-eat foods, and at least every 4 hours based on temperature of room. (114117) Testing equipment and materials shall be provided to measure the applicable sanitization method. (114107)
35. All utensils and equipment shall be fully operative and in good repair. (114175) All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130 – 114133)
36. All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114257 – 114257.1, 114185.3 – 114185.4) Utensils and equipment shall be handled and stored so as to be protected from contamination. (114178)
37. Each vending machine shall have posted in a prominent place, a sign indicating the owner's name, address, and telephone number. A record of cleaning and sanitizing shall be maintained by the operator in each machine and shall be current for at least 30 days. (114145)
38. Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149, 114149.1) Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114252, 114252.1)
39. An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2 °F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114159, 114157, 114099.5)
40. Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114185)
41. The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114190 – 114193, 114197)
42. All food waste and rubbish shall be kept in leak proof and rodent proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (114244 – 114245.7, 114257.1)
43. Toilet facilities shall be maintained clean, sanitary and in good repair. Toilet rooms shall be separated by a well-fitting self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. The number of toilet facilities shall be in accordance with local building and plumbing ordinances. Toilet facilities shall be provided for patrons: in establishments with more than 20,000 sq ft.; establishments offering on-site liquor consumption. (114250, 114276)
44. The interior premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114257 – 114257.1, 114185.3 – 114185.4)
45. The walls / ceilings shall have durable, smooth, nonabsorbent, light-colored, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114266, 114268, 114257)
46. No sleeping accommodations shall be in any room where food is prepared, stored or sold. (114285, 114286)
47. A person proposing to build or remodel a food facility shall submit plans for approval before starting any new construction or remodeling of any facility for use as a retail food facility. (114380)
48. A food facility shall not be open for business without a valid permit. (114381)
49. Handwashing signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom (113953.5). (b) No smoking signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas (113978). (c) Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets (114075c). (d) Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided (114276f).
50. An enforcement officer may impound food, equipment or utensils that are found to be unsanitary or in disrepair. (114393)
51. If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114409)

