

Food Service Establishment Inspection Score Worksheet

CRITICAL VIOLATIONS		CONDITIONS					SCORE
		I	II	III	IV	V	
<b>ADMINISTRATION</b>							
1A	Current valid permit, registration or other authorization to operate establishment not available.	-	-	-	-	28	
1B	Notice issued by the Board of Health, Commissioner or Department unlawfully reproduced or altered.	-	-	-	-	28	
1C	Notice of the Department or Board of Health misread, obscured, or removed.	-	-	-	-	28	
1D	Failure to comply with an Order of the Board of Health, Commissioner, or Department.	-	-	-	-	28	
1E	Duties of an officer of the Department interfered with or obstructed.	-	-	-	-	28	
1F	Failure to report occurrences of suspected food borne illness to the Department.	-	-	-	-	28	
<b>FOOD TEMPERATURE</b>							
2A*	Food not cooked to required minimum temperature: Poultry, meat stuffing, stuffed meats Ground meat and food containing ground meat Eggs, any food containing eggs Rare roast beef, rare beefsteak except per individual customer request All other foods except shell eggs per individual customer request	165° F for 15 seconds 155° F for 15 seconds 155° F for 15 seconds Required temperature and time 165° F for 15 seconds					
2B*	Hot food item not held at or above 140° F.		7	8	9	10	28
2C	Hot food item that has been cooked and refrigerated is being held for service without first being reheated to 165° F or above within 2 hours.		5	6	7	8	-
2D	Precooked potentially hazardous food from commercial food processing establishment that is supposed to be heated, but is not heated to 165° F within 2 hours.		5	6	7	8	-
2E	Whole frozen poultry or poultry breasts, other than a single portion, that are being cooked frozen or partially thawed.		5	6	-	-	-
2F	Meat, fish or molluscan shellfish served raw or undercooked without prior notification to customer.		-	-	-	8	-
2G	Cold food held above 41° F (cooked fish above 140° F) except during necessary preparation.		7	8	9	10	28
2H*	Food not cooled by an approved method whereby the internal product temperature is reduced from 140° F to 70° F or less within 2 hours, and from 70° F to 41° F or less within 4 additional hours.		7	8	9	10	28
2I	Food prepared from ingredients at ambient temperature not cooled to 41° F or below within 4 hours.		5	6	7	8	-
<b>FOOD SOURCE</b>							
3A*	Food from unapproved or unknown source, spoiled, adulterated, or home canned.		-	-	-	10	28
3B*	Shellfish not from approved source, improperly tagged/labeled, tags not retained for 90 days.		-	-	-	10	28
3C*	Eggs found dirty, cracked, liquid, frozen or powdered eggs not pasteurized.		7	8	9	10	28
3D*	Canned food product observed swollen, leaking and rusted.		7	8	9	10	28
3E*	Potable water supply inadequate. Water or ice not potable or from unapproved source.		-	-	-	10	28
3F*	Cross connection in potable water supply system observed.		-	-	-	10	28
3G	Unpasteurized milk or milk product present.		-	-	-	10	28
3H	Raw food not properly washed prior to serving.		5	6	7	8	-
<b>FOOD PROTECTION</b>							
4A	Food Protection Certificate not held by supervisor of food operations.		-	-	-	10	
4B*	Food worker prepares food or handles utensil when ill with a disease transmissible by food, or have exposed infected cut or burn on their hand.		-	-	-	10	28
4C*	Food worker does not use proper utensil to eliminate bare hand contact with food that will not receive adequate additional heat treatment.		7	8	9	10	28
4D*	Food worker does not wash hands thoroughly after visiting the toilet, coughing, sneezing, smoking, preparing raw foods or otherwise contaminating hands.		-	-	-	10	28
4E*	Toxic chemical improperly labeled, stored or used so that food contamination may occur.		7	8	9	10	28
4F*	Food, food preparation area, food storage area, area used by employees or patrons, contaminated by sewage or liquid waste.		-	-	-	10	28
4G*	Unprotected potentially hazardous food re-served.		-	-	-	10	28
4H*	Food in contact with utensil, container, or pipe that consist of toxic material.		-	-	-	10	28
4I*	Cooked or prepared food in cross-contaminated.		7	8	9	10	28
4J	Unprotected food re-served.		5	6	7	8	-
4K	Appropriately sealed metal stem-type thermometer not provided or used to evaluate temperatures of potentially hazardous foods during cooking, cooling, reheating and holding.		-	-	-	8	-
4L	Evidence of rats or live rats present in facility's food and/or non-food areas.		5	6	7	8	28
4M	Evidence of mice or live mice present in facility's food and/or non-food areas.		5	6	7	8	28
4N	Evidence of roaches or live roaches present in facility's food and/or non-food areas.		5	6	7	8	28
4O	Evidence of flying insects present in facility's food and/or non-food areas.		5	6	7	8	28
4P	Other live animal present in facility's food and/or non-food areas.		5	6	7	8	-
<b>FACILITY DESIGN</b>							
5A*	Sewage disposal system improper or unapproved.		-	-	-	10	28
5B*	Harmful, noxious gas or vapor detected CO 100 ppm.		-	-	-	10	28
5C*	Food contact surface improperly constructed or located. Unacceptable material used.		7	8	9	10	28
5D*	Hand washing facility not provided in or near food preparation area and toilet room. Hot and cold running water at adequate pressure not provided at facility. Soap and an acceptable hand drying device not provided.		-	-	-	10	28
5E*	Toilet facility not provided for employees or for patrons when required.		-	-	-	10	28
5F*	Refrigerated or hot holding equipment to keep potentially hazardous foods at required temperatures not provided.		-	-	-	10	28
5G*	Sufficient refrigerated or hot holding equipment not provided to meet proper time and temperature requirements for potentially hazardous foods.		-	-	-	10	28
5H*	Properly enclosed service/maintenance area not provided.		-	-	-	10	28
5I*	No facilities available to wash, rinse and sanitize utensils and/or equipment.		-	-	-	10	28
5J	No nuisance control or allowed to exist. Facility not free from unsafe, hazardous, offensive or annoying conditions.		-	-	-	10	28
<b>PERSONAL HYGIENE &amp; OTHER FOOD PROTECTION</b>							
6A	Personal cleanliness inadequate. Clean outer garments, effective hair restraint not worn.		5	6	7	8	-
6B	Tobacco use, eating, drinking in food preparation, food storage or dishwashing area observed.		5	6	7	8	-
6C	Food not protected from potential source of contamination during storage, preparation, transportation, display or service.		5	6	7	8	-
6D	Food contact surface not properly washed, rinsed and sanitized after each use and following any activity when contamination may have occurred.		5	6	7	8	-
6E	Sanitized equipment or utensil, including in-use food dispensing utensil, improperly used or stored.		5	6	7	8	-
6F	Wiping cloths dirty or not stored in sanitizing solution.		5	6	7	-	-
<b>OTHER CRITICALS</b>							
7A	Administration.		5	6	7	8	28
7B	Food Temperature.		5	6	7	8	28
7C	Food Source.		5	6	7	8	28
7D	Food Protection.		5	6	7	8	28
7E	Facility Design.		5	6	7	8	28
7F	Personal Hygiene and other food protection.		5	6	7	8	28
<b>CRITICAL VIOLATIONS TOTAL</b>							
GENERAL VIOLATIONS		CONDITIONS					SCORE
		I	II	III	IV	V	
<b>VERMIN/GARBAGE</b>							
8A	Facility not vermin proof. Harborage or conditions conducive to vermin exist.		2	3	4	5	-
8B	Garbage receptacles not provided or inadequate. Garbage storage area not properly constructed or maintained; grinder or compactor dirty.		2	3	4	5	-
8C	Outside use not in accordance with label or applicable laws. Prohibited chemical used/noticed. Open bait station used.		2	3	4	5	28
<b>FOOD SOURCE</b>							
9A	Canned food product observed severely dented.		2	3	4	5	-
9B	Milk or milk product undated, improperly dated or expired.		2	3	4	5	28
9C	Thawing procedure improper.		2	3	4	5	-
9D	Food contact surface not properly maintained.		2	3	4	5	-
<b>FACILITY MAINTENANCE</b>							
10A	Toilet facility not maintained and provided with toilet paper, waste receptacle and self-closing door.		2	3	4	5	-
10B	Plumbing not properly installed or maintained; anti-siphonage or backflow prevention device not provided where required; equipment or floor not properly drained; sewage disposal system in disrepair or not functioning properly.		2	3	4	5	28
10C	Lighting inadequate. Both not shielded or shatterproof.		2	3	4	5	-
10D	Ventilation system not provided, improperly installed or in disrepair.		2	3	4	5	-
10E	Accurate thermometer not provided in refrigerated or hot holding equipment.		2	3	4	5	-
10F	Equipment not easily movable or unable to flow, adjusting equipment, adjacent walls or ceiling. Aisle or walkway inadequate.		2	3	4	5	-
10G	Non-food contact surface improperly constructed. Unacceptable material used. Non-food contact surface or equipment improperly maintained.		2	3	4	5	-
10H	Food service operation occurring in room used as living or sleeping quarters.		2	3	4	5	-
10I	Minimum final time temperature of 170° F or proper chemical and temperature levels not maintained in manual utensil washing operation.		-	-	-	5	-
10J	Mechanical dishwasher not operated as per manufacturer's specifications (time/temperature/chemical concentration); machine defective.		-	-	-	5	-
10K	Immersion bucket not provided, used or of incorrect size. Incorrect manual technique. Test kit and thermometer not provided or used. Improper drying practices.		2	3	4	5	-
10L	Single service item reused, improperly stored, dispensed, not used when required.		2	3	4	5	-
<b>DOCUMENTATION</b>							
11A	Permit not immediately displayed.		2	-	-	-	-
11B	Manufacture of boxes desecrated not authorized on Food Service Establishment permit.		2	-	-	-	-
11C	Failure of event sponsor to exclude vendor without a current valid permit or registration.		2	3	4	5	28
11D	"Checking first aid" poster not posted; "Alcohol and pregnancy" warning sign not posted. "Wash hands" sign not posted at hand wash facility. Resuscitation equipment; child and resuscitation mask (adult & pediatric); latex gloves, sign not posted. Inspection report sign not posted.		2	-	-	-	-
<b>OTHER GENERALS</b>							
12A	General.		2	3	4	5	28
<b>GENERAL VIOLATIONS TOTAL</b>							

\* Public Health Hazards (PHH) must be corrected immediately \* Per-Permit Serious Violations that must be corrected before permit is issued.