

DFS-208
Rev. 10/17

COMMONWEALTH OF KENTUCKY
CABINET FOR HEALTH AND FAMILY SERVICES
DEPARTMENT FOR PUBLIC HEALTH
FOOD ESTABLISHMENT INSPECTION REPORT

REGULAR 1☐

FOLLOW-UP 2☐

COMPLAINT 3☐

SURVEY 4☐

OTHER 5☐

INSPECTION SCORE

F51

R2

FOLLOW-UP REQUIRED

Y

N

Y

N

ESTABLISHMENT NAME:

ADDRESS:

CITY/ZIP CODE:

CERTIFIED FOOD MANAGER

Y

N

INSPECTION DATE:

TIME IN:

AM/PM

SANITARIAN #

PREVIOUS SCORE

NAME

EXP. DATE

PERMIT #:

TIME OUT:

AM/PM

RISK TYPE

1☐

2☐

3☐

4☐

PROGRAM CODE:

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Risk factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public health interventions are control measures to prevent illness or injury.

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item.

Circle the appropriate point value for FS1 and/or R2

IN = in compliance OUT = not in compliance N/A = not applicable N/O = not observed

FS1 = Food Service R2 = Retail

Compliance Status

FS1

R2

Compliance Status

FS1

R2

Supervision

1

IN

OUT

N/A

N/O

FS1

PERSON IN CHARGE PRESENT, DEMONSTRATES KNOWLEDGE, AND PERFORMS DUTIES

2

2

15

IN

OUT

N/A

N/O

FS1

Food separated and protected

2

2

2

IN

OUT

N/A

N/O

FS1

Certified food protection manager

1

1

16

IN

OUT

N/A

N/O

FS1

PROPER DISPOSITION OF RETURNED, PREVIOUSLY SERVED, RECONDITIONED AND UNSAFE FOOD

2

2

Employee Health

17

IN

OUT

N/A

N/O

FS1

Food stored covered

1

1

3

IN

OUT

N/A

N/O

FS1

MANAGEMENT, FOOD EMPLOYEE AND CONDITIONAL EMPLOYEE; KNOWLEDGE, RESPONSIBILITIES AND REPORTING

2

2

18

IN

OUT

N/A

N/O

FS1

FOOD-CONTACT SURFACES: CLEANED AND SANITIZED

3

3

4

IN

OUT

N/A

N/O

FS1

PROPER USE OF RESTRICTION AND EXCLUSION

2

2

Time/Temperature Control for Safety

5

IN

OUT

N/A

N/O

FS1

RESPONSE PROCEDURES FOR VOMITING AND DIARRHEAL EVENTS

2

2

19

IN

OUT

N/A

N/O

FS1

PROPER COOKING TIME AND TEMPERATURE

3

3

Good Hygienic Practices

20

IN

OUT

N/A

N/O

FS1

PROPER REHEATING PROCEDURES FOR HOT HOLDING

2

2

6

IN

OUT

N/A

N/O

FS1

PROPER EATING, TASTING, DRINKING, OR TOBACCO USE

2

2

21

IN

OUT

N/A

N/O

FS1

PROPER COLD HOLDING TEMPERATURES

3

3

7

IN

OUT

N/A

N/O

FS1

NO DISCHARGE FROM EYES, NOSE OR THROAT

2

2

22

IN

OUT

N/A

N/O

FS1

PROPER HOT HOLDING TEMPERATURES

3

3

Preventing Contamination by Hands

23

IN

OUT

N/A

N/O

FS1

PROPER COOLING TIME AND TEMPERATURE

3

3

8

IN

OUT

N/A

N/O

FS1

HANDS CLEAN AND PROPERLY WASHED

3

3

24

IN

OUT

N/A

N/O

FS1

TIME AS A PUBLIC HEALTH CONTROL: PROCEDURES AND RECORDS

2

2

9

IN

OUT

N/A

N/O

FS1

NO BARE HAND CONTACT WITH READY-TO-EAT FOODS OR APPROVED ALTERNATE METHOD FOLLOWED

2

2

25

IN

OUT

N/A

N/O

FS1

PROPER DATE MARKING AND DISPOSITION

2

2

10

IN

OUT

N/A

N/O

FS1

Adequate hand washing facilities supplied and accessible

1

1

Consumer Advisory

Approved Source

26

IN

OUT

N/A

N/O

FS1

CONSUMER ADVISORY PROVIDED FOR RAW & UNDERCOOKED FOODS

2

2

11

IN

OUT

N/A

N/O

FS1

FOOD OBTAINED FROM APPROVED SOURCE

3

3

Highly Susceptible Population

12

IN

OUT

N/A

N/O

FS1

FOOD RECEIVED AT PROPER TEMPERATURE

2

2

27

IN

OUT

N/A

N/O

FS1

PASTEURIZED FOOD USED: PROHIBITED FOODS NOT OFFERED

2

2

13

IN

OUT

N/A

N/O

FS1

FOOD IN GOOD CONDITION, SAFE, AND UNADULTERATED

2

2

Chemicals

14

IN

OUT

N/A

N/O

FS1

REQUIRED RECORDS, SHELLSTOCK TAGS, PARASITE DESTRUCTION

2

2

28

IN

OUT

N/A

N/O

FS1

FOOD ADDITIVES, APPROVED AND PROPERLY USED

2

2

CHOKE SAVING TECHNIQUES POSTED AS REQUIRED BY KRS 217.285

☐ YES ☐ NO

29

IN

OUT

N/A

N/O

FS1

TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

2

2

Conformance with Approved Procedures

30

IN

OUT

N/A

N/O

FS1

COMPLIANCE WITH VARIANCE, SPECIALIZED PROCESS & HACCP PLAN

2

2

GOOD RETAIL PRACTICES

Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Circle "OUT" if numbered item is not in compliance.

Circle the appropriate point value for FS1 and/or R2

FS1 = Food Service R2 = Retail

Compliance Status

FS1

R2

Compliance Status

FS1

R2

Safe Food and Water

31

OUT

FS1

PASTEURIZED EGG AND MILK PRODUCTS USED WHEN REQUIRED

2

2

44

OUT

FS1

In-use utensils, properly stored

1

1

32

OUT

FS1

WATER AND ICE FROM AN APPROVED SOURCE

2

2

45

OUT

FS1

Utensil, equipment and linens: properly stored, dried, handled

1

1

33

OUT

FS1

VARIANCE OBTAINED FOR SPECIALIZED PROCESSING METHODS

2

2

46

OUT

FS1

Single use/single service articles: properly stored, used

1

1

Food Temperature Control

47

OUT

FS1

GLOVES USED PROPERLY

2

2

34

OUT

FS1

Proper cooling methods used; adequate equipment for temperature control

1

1

Utensils, Equipment and Vending

35

OUT

FS1

Plant food properly cooked for hot holding

1

1

48

OUT

FS1

Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used

2

2

36

OUT

FS1

Approved thawing methods used

1

1

49

OUT

FS1

Ware washing facilities: installed, maintained, used, test strips

1

1

37

OUT

FS1

Thermometers provided and accurate

1

1

50

OUT

FS1

Nonfood-contact surfaces clean

1

1

Food Identification

Water, Plumbing and Waste

38

OUT

FS1

Food properly labeled; original container

1

1

51

OUT

FS1

Hot and cold water available; adequate pressure; plumbing maintained

1

1

Prevention of Food Contamination

52

OUT

FS1

PLUMBING INSTALLED; PROPER BACKFLOW DEVICES

2

2

39

OUT

FS1

Contamination prevented during food preparation, storage and display

1

1

53

OUT

FS1

SEWAGE AND WASTEWATER PROPERLY DISPOSED

2

2

40

OUT

FS1

Personal cleanliness; hair restraints

1

1

Physical Facilities

41

OUT

FS1

Wiping cloths: properly used and stored

1

1

54

OUT

FS1

Toilet facilities: properly constructed, supplied, cleaned

1

1

42

OUT

FS1

Washing fruits and vegetables

1

1

55

OUT

FS1

Garbage/refuse properly disposed; facilities maintained

1

1

Postings and Compliance

56

OUT

FS1

Physical facilities installed, maintained and clean

1

1

43

OUT

FS1

Posted: Permit/Inspection/Hand washing

1

1

57

OUT

FS1

Adequate ventilation and lighting

1

1

E-mail address:

58

OUT

FS1

INSECTS, RODENTS AND ANIMALS NOT PRESENT

2

2

Received by (Signature)

Date

Inspector (Signature)

Date