



Saint Charles County Government
Department of Community Health and the Environment
Food Establishment Inspection Report

Establishment Name:		Est. No.		Rating Score		
Address		City		ZIP		
Phone		Owner				
Time In:	Time Out:	Date:				
Person in Charge		Inspection: Regular / Follow-up / Complaint / Opening / Investigation / Other				

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item Circled items=AREA OF CONCERN **CI = Critical Violation (5 point deduction)**
IN=in compliance **OUT**=not in compliance **N/O**=not observed **N/A**=not applicable **√**=corrected on-site during inspection **R**=repeat violation

Compliance Status		PT	Compliance Status		PT
Demonstration of Knowledge					
1	IN OUT N/A		Certification by accredited program		
	IN OUT		No unauthorized persons		
Employee Health					
2	IN OUT		Management awareness; policy present		
3	IN OUT		Proper use of reporting, restriction & exclusion		
Good Hygienic Practices					
4	IN OUT N/O		Proper eating, tasting, drinking, or tobacco use		
5	IN OUT N/O		No discharge from eyes, nose, ears, and mouth		
Preventing Contamination by Hands					
6	IN OUT N/O		Hands clean & properly washed		
7	IN OUT N/A N/O		No bare hand contact with RTE foods or approved alternate method properly followed		
8	IN OUT		Adequate handwashing facilities supplied & accessible		
Approved Source					
9	IN OUT		Food obtained from approved source		
10	IN OUT N/A N/O		Food received at proper temperature		
11	IN OUT		Food in good condition, safe, & unadulterated		
12	IN OUT N/A N/O		Required records available: shellstock tags, parasite destruction		
Protection from Contamination					
13	IN OUT N/A		Food separated & protected		
14	IN OUT N/A		Food-contact surfaces: cleaned & sanitized		
15	IN OUT		Proper disposition of returned, previously served, reconditioned, & unsafe food		
Potentially Hazardous Food Time/Temperature					
16	IN OUT N/A N/O		Proper cooking time & temperatures		
17	IN OUT N/A N/O		Proper reheating procedures for hot holding		
18	IN OUT N/A N/O		Proper cooling time & temperatures		
19	IN OUT N/A N/O		Proper hot holding temperatures		
20	IN OUT N/A		Proper cold holding temperatures		
21	IN OUT N/A N/O		Proper date marking & disposition		
22	IN OUT N/A N/O		Time as a public health control: procedures & records		
Consumer Advisory					
23	IN OUT N/A		Consumer advisory provided for raw or undercooked foods		
Highly Susceptible Populations					
24	IN OUT N/A		Pasteurized foods used; prohibited foods not offered		
Chemical					
25	IN OUT N/A		Food additives: approved & properly used		
26	IN OUT		Toxic substances properly identified, stored, & used		
Conformance with Approved Procedures					
27	IN OUT N/A		Compliance with variance, specialized process, & HACCP plan		
Permit Requirements					
28	IN OUT		Permit obtained: Form of Submission		
29	IN OUT		Failure to post permit		

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. **PT = Violation (2 point deduction)**
 Mark "X" in box if numbered item is **not** in compliance Circled items=AREA OF CONCERN **√**=corrected on-site during inspection **R**=repeat violation

Safe Food and Water		PT	Proper Use of Utensils		PT
30	Pasteurized eggs used where required		43	In-use utensils: properly stored	
31	Water & ice from approved source		44	Utensils, equipment & linens: properly stored, dried, & handled	
32	Variance obtained for specialized processing methods		45	Single-use & single-service articles: properly stored & used	
Food Temperature Control					
33	Proper cooling methods used; adequate equipment for temperature control		46	Gloves used properly	
34	Plant food properly cooked for hot holding		Utensils, Equipment and Vending		
35	Approved thawing methods used		47	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	
36	Thermometers provided & accurate		48	Warewashing facilities: installed, maintained, & used; test strips	
Food Identification					
37	Food properly labeled; original container		49	Non-food contact surfaces clean	
Prevention of Food Contamination					
38	Insects, rodents, & animals not present		Physical Facilities		
39	Contamination prevented during food preparation, storage & display		50	Hot & cold water available; adequate pressure	
40	Personal cleanliness		51	Plumbing installed; proper backflow devices	
41	Wiping cloths: properly used & stored		52	Sewage & waste water properly disposed	
42	Washing fruits & vegetables		53	Toilet facilities: properly constructed, supplied, & cleaned	
			54	Garbage & refuse properly disposed; facilities maintained	
			55	Physical facilities installed, maintained, & clean	
			56	Adequate ventilation & lighting; designated areas used	

Person in Charge (Signature)

Inspector (Signature)

