1. HACCP PROGRAM
   - HACCP Plan not approved
   - HACCP Plan not on premises
   - Records of logs for HACCP plan not implemented
   - Food not labeled in accordance with the HACCP Plan
   - Raw/cooked/prepared foods – adulterated /contaminated/cross-contaminated not discarded per HACCP
   - Accurate thermometer not provided in refrigeration of hot holding equipment

2. TEMPERATURE CONTROLS
   - Food Cooking Temperatures
     - Appropriated scale thermometers not used to check temperatures
     - Insufficient cold/hot holder equipment
     - Refrigeration not equipped with a continuous time & temperature monitor
   - Hot foods not at or above 140°F
   - Cold foods not at or below 41°F
   - Foods not cooled properly
   - Foods not reheated to 165°F
   - Commercially precooked processed foods not reheated to 140°F
   - Whole frozen poultry being cooked frozen or partially thawed
   - Foods prepared from ambient ingredients not cooled below 41°F or less in 4 hours
   - Thawing improperly

3. FOOD HANDLING
   - Unapproved source/Unknown source/ ROP fish/ROP foods shipped
     - Shellfish from an unapproved source/improperly tagged/tags not retained for 90 days
   - Unpasteurized milk or milk product on site
   - Unprotected Potentially Hazardous Foods reserved
     - ROP foods not cooked by an approved method
     - Eggs dirty/cracked – liquid eggs not pasteurized
     - Canned foods swollen/leaking/rusted, then not segregated
   - Food not protected from contamination during storage/preparation/transportation/display/service
   - Food contact surfaces not properly washed, rinsed, sanitized after each use or contamination
   - Raw foods not properly washed prior to service
   - Unprotected food re-served
   - Meat/fish/molluscan shellfish served raw or undercooked without notifying customers
   - Canned foods dented/not segregated from consumables

4. PERSONAL HYGIENE
   - Food worker with communicable disease/exposed infected cut or burn preparing food
   - Food worker not washing their hands after contaminating them
   - Hand wash facilities not provided/hot or cold water pressure inadequate/soap and drying device absent
   - Food worker not using the proper utensil
   - Personnel cleanliness inadequate (Clothing/Hair)

5. WATER SUPPLY AND WASTE DISPOSAL
   - Potable water supply is inadequate
   - Prep area/storage area/employee area/patron area contaminated by sewage
   - Sewage disposal system improper
   - Harmful/noxious gas or vapor detected/ CO ≥ 13 ppm
   - Toilet facilities not provided
   - Toilet facilities not maintained/no toilet paper/no waste receptacle/self-closing door
   - Plumbing installed improperly or not maintained

6. SANITIZING PROGRAM
   - No facilities to Wash, Rinse & Sanitize equipment
   - Sanitized equipment/utensils including in-use utensils are improperly used or stored
   - Wiping cloths soiled/not stored in sanitizing solution
   - Proper sanitization not provided for utensil was washing operation

7. CHEMICALS
   - Toxic chemicals improperly labeled/stored/used

8. FACILITY
   - Food surfaces improperly constructed/located, made of unacceptable material
   - Food contact surfaces not properly maintained
   - Non-food contact surfaces improperly constructed/unacceptable material used/not sealed /accessible for cleaning
   - Single service items reused/improperly stored/dispensed/not used when required

9. VECTORS
   - Filth flies or food/refuse/seaage associated flies present
   - Evidence of rats/live rats
   - Evidence of mice/live mice
   - Live roaches
   - Live animals other than fish in a tank or service animals in the facility
   - Facility not vermin-proof/harborage or conditions to attract vermin/allowing vermin to exist
   - Pesticide not used in accordance with label or law. Prohibited chemicals used/stored. Open bait stations used

10. OTHER
    - Covered garbage receptacle not provided or inadequate
    - Lighting inadequate
    - Mechanical or natural ventilation not provided
    - Food service operations occurring in a living or sleeping quarter

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Score sheet score: 0-13  A Grade
14-27  B Grade
28+  C Grade

Lab score:

ROP = Reduced Oxygen Packaging

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[Effective 07/2010]