Client ______ Location ______ Date__

 Deficiency |

		Points		Points
1. HACCP PE	ROGRAM		Tobacco use/eating/drinking from an open	5-8 □
	lan not approved	10 □	container in preparation/storage/ dishwashing area	
	lan not on premises	10 □	 No "Wash Hands" signage at hand sinks 	
	of logs for HACCP plan not	10 🗆	5. WATER SUPPLY AND WASTE DISPOSAL	2 🗆
implement	_		Potable water supply is inadequate	
-	labeled in accordance with the	10 🗆	Prep area/storage area/employee area/patron	10 □
HACCP P	lan		area contaminated by sewage	10 □
 Raw/cooke 		7-10+ □	Sewage disposal system improper	
/contamina	ted/cross-contaminated not discarded	, 10. =	• Harmful/noxious gas or vapor detected/ CO ≥	10 🗆
per HACC	P		13 ppm	10 □
 Accurate 	thermometer not provided in	2-5 □	Toilet facilities not provided	40 🗖
_	n of hot holding equipment		 Toilet facilities not maintained/no toilet paper/no 	10 🗆
	ATURE CONTROLS		waste receptacle/self-closing door	2-5 □
	king Temperatures	10 □	 Plumbing installed improperly or not maintained 	0 f \square
	ted scale thermometers not used to	10 🗆	6. SANITIZING PROGRAM	2-5+□
check tem			• No facilities to Wash, Rinse & Sanitize	10 🗆
	t cold/hot holder equipment	10 □	equipment	10 □
	ion not equipped with a continuous	10 □	• Sanitized equipment/utensils including in-use	
	nperature monitor		utensils are improperly used or stored	5-8 □
	not at or above 140°F	7-10+ 🗆	Wiping cloths soiled/not stored in sanitizing	
	not at or below 41°F	7-10+ 🗆	solution	5-7 □
	cooled properly	7-10+ □ 7-10 □	Proper sanitization not provided for utensil was washing operation.	2.5 -
	reheated to 165°F	/-10 □	washing operation	2-5 □
Commercia reheated to	ally precooked processed foods not	7-10 □	7. CHEMICALSToxic chemicals improperly labeled/stored/used	
	zen poultry being cooked frozen or		8. FACILITY	7-10+ □
partially th		7-10 🗆	Food surfaces improperly constructed/located, made	
	pared from ambient ingredients not		of unacceptable material	7-10+ □
	ow 41°F or less in 4 hours	7-10 🗆	Food contact surfaces not properly maintained	, 10
 Thawing ir 	nproperly		Non-food contact surfaces improperly	5-8 □
3. FOOD HA		2-5 🗆	constructed/unacceptable material used/not sealed	2-5□
• Unapprove	ed source/Unknown source/ ROP		accessible for cleaning	2-3
fish/ROP f	oods shipped	10 🗆	Single service items reused/improperly stored/	
Shellfish	from an unapproved		dispensed/not used when required	2-5 □
_	properly tagged/tags not retained for	10 🗆	9. VECTORS	
90 days			Filth flies or food/refuse/sewage associated flies	
	rized milk or milk product on site	10 □	present	5-8+ □
Unprotect reserved	ed Potentially Hazardous Foods	10 🗆	Evidence of rats/live rats	
	not cooked by an approved method		Evidence of mice/live mice	5-8+□
	cracked – liquid eggs not pasteurized	7-10+ □	• Live roaches	5-8+□
	oods swollen/leaking/rusted, then not	7-10+ □	 Live animals other than fish in a tank or service animals in the facility 	5-8+□
segregated	yous swonen reaking rusted, their not	7-10+ 🗆	Facility not vermin-proof/harborage or conditions	5-8 □
	protected from contamination during		to attract vermin/allowing vermin to exist	4-5 □
	paration/transportation/display/service	7-10 🗆	Pesticide not used in accordance with label or law.	4-5 🗆
 Food conta 	ct surfaces not properly washed, rinsed,	7-10 □	Prohibited chemicals used/stored. Open bait	2-5+ □
sanitized af	ter each use or contamination	/ 10 🗆	stations used	2-3+ □
	not properly washed prior to service	7-10 □	10. OTHER	
•	d food re-served	5-8 □	 Covered garbage receptacle not provided or 	2.5 🗆
	molluscan shellfish served raw or	8 🗆	inadequate	2-5 □
	ed without notifying customers		Lighting inadequate	
• Canned	\mathcal{E}	2-5 □	Mechanical or natural ventilation not provided	2-5 🗆
consumable			Food service operations occurring in a living or	2-5 🗆
	L HYGIENE	10 □	sleeping quarter	2-5 □
	worker with communicable posed infected cut or burn preparing	10 🗆		
food	posed infected cut of built preparing		Score sheet score 0-13 A Grade	
	ker not washing their hands after	10 🗆	14-27 B Grade	
contamina	=		28+ C Grade	
	h facilities not provided/hot or cold	10 □	Lab score:	<u>%</u>
	essure inadequate/soap and drying		ROP = Reduced Oxygen Packaging	
device abs			Copyright © 2010 by EHA Consulting Group, Inc. All rights reserved	
	er not using the proper utensil	7-10+ 🗆	No part of this document may be used or reproduced in any manner	
 Personnel of 	cleanliness inadequate (Clothing/Hair)	5-8 □	whatsoever without written permission.	
			[Effective 07/2010]	