

DFS-208 Rev. 10/17	COMMONWEALTH OF KENTUCKY CABINET FOR HEALTH AND FAMILY SERVICES DEPARTMENT FOR PUBLIC HEALTH FOOD ESTABLISHMENT INSPECTION REPORT			PURPOSE OF INSPECTION					INSPECTION SCORE			FOLLOW-UP REQUIRED			
				REGULAR 1 <input type="checkbox"/>		FOLLOW-UP 2 <input type="checkbox"/>		COMPLAINT 3 <input type="checkbox"/>			FS1		Y N		
				SURVEY 4 <input type="checkbox"/>		OTHER 5 <input type="checkbox"/>						R2		Y N	
ESTABLISHMENT NAME:				ADDRESS:				CITY/ZIP CODE:			CERTIFIED FOOD MANAGER				
INSPECTION DATE:		TIME IN:		AM/PM		SANITARIAN #			PREVIOUS SCORE			NAME Y N			
PERMIT #:		TIME OUT:		AM/PM		RISK TYPE 1 <input type="checkbox"/> 2 <input type="checkbox"/> 3 <input type="checkbox"/> 4 <input type="checkbox"/>			PROGRAM CODE:					EXP. DATE	

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								Protection from Contamination									
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								Time/Temperature Control for Safety									
3	IN	OUT	N/A	N/O	FS1	MANAGEMENT, FOOD EMPLOYEE AND CONDITIONAL EMPLOYEE; KNOWLEDGE, RESPONSIBILITIES AND REPORTING	2	2	17	IN	OUT	N/A	N/O	FS1	Food stored covered	1	1
4	IN	OUT	N/A	N/O	FS1	PROPER USE OF RESTRICTION AND EXCLUSION	2	2	18	IN	OUT	N/A	N/O	FS1	FOOD-CONTACT SURFACES: CLEANED AND SANITIZED	3	3
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								Consumer Advisory									
6	IN	OUT	N/A	N/O	FS1	PROPER EATING, TASTING, DRINKING, OR TOBACCO USE	2	2	20	IN	OUT	N/A	N/O	FS1	PROPER REHEATING PROCEDURES FOR HOT HOLDING	2	2
7	IN	OUT	N/A	N/O	FS1	NO DISCHARGE FROM EYES, NOSE OR THROAT	2	2	21	IN	OUT	N/A	N/O	FS1	PROPER COLD HOLDING TEMPERATURES	3	3
Preventing Contamination by Hands								Chemicals									
8	IN	OUT	N/A	N/O	FS1	HANDS CLEAN AND PROPERLY WASHED	3	3	22	IN	OUT	N/A	N/O	FS1	PROPER HOT HOLDING TEMPERATURES	3	3
9	IN	OUT	N/A	N/O	FS1	NO BARE HAND CONTACT WITH READY-TO-EAT FOODS OR APPROVED ALTERNATE METHOD FOLLOWED	2	2	23	IN	OUT	N/A	N/O	FS1	PROPER COOLING TIME AND TEMPERATURE	3	3
10	IN	OUT	N/A	N/O	FS1	Adequate hand washing facilities supplied and accessible	1	1	24	IN	OUT	N/A	N/O	FS1	TIME AS A PUBLIC HEALTH CONTROL: PROCEDURES AND RECORDS	2	2
Approved Source								Highly Susceptible Population									
11	IN	OUT	N/A	N/O	FS1	FOOD OBTAINED FROM APPROVED SOURCE	3	3	25	IN	OUT	N/A	N/O	FS1	PROPER DATE MARKING AND DISPOSITION	2	2
12	IN	OUT	N/A	N/O	FS1	FOOD RECEIVED AT PROPER TEMPERATURE	2	2	26	IN	OUT	N/A	N/O	FS1	CONSUMER ADVISORY PROVIDED FOR RAW & UNDERCOOKED FOODS	2	2
13	IN	OUT	N/A	N/O	FS1	FOOD IN GOOD CONDITION, SAFE, AND UNADULTERATED	2	2	Conformance with Approved Procedures								
14	IN	OUT	N/A	N/O	FS1	REQUIRED RECORDS, SHELLSTOCK TAGS, PARASITE DESTRUCTION	2	2	27	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								Compliance with Approved Procedures									
<input type="checkbox"/> YES <input type="checkbox"/> NO								28	IN	OUT	N/A	N/O	FS1	TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED	2	2	
GOOD RETAIL PRACTICES								Compliance with Approved Procedures									
Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.								29	IN	OUT	N/A	N/O	FS1	COMPLIANCE WITH VARIANCE, SPECIALIZED PROCESS & HACCP PLAN	2	2	
Circle "OUT" if numbered item is not in compliance.								Circle the appropriate point value for FS1 and/or R2									
FS1 = Food Service R2 = Retail								FS1 = Food Service R2 = Retail									
Compliance Status						FS1	R2	Compliance Status						FS1	R2		
Safe Food and Water								Proper Use of Utensils									
31	OUT	OUT	FS1	R2	PASTEURIZED EGG AND MILK PRODUCTS USED WHEN REQUIRED	2	2	44	OUT	OUT	FS1	R2	In-use utensils, properly stored	1	1		
32	OUT	OUT	FS1	R2	WATER AND ICE FROM AN APPROVED SOURCE	2	2	45	OUT	OUT	FS1	R2	Utensil, equipment and linens: properly stored, dried, handled	1	1		
33	OUT	OUT	FS1	R2	VARIANCE OBTAINED FOR SPECIALIZED PROCESSING METHODS	2	2	46	OUT	OUT	FS1	R2	Single use/single service articles: properly stored, used	1	1		
Food Temperature Control								Utensils, Equipment and Vending									
34	OUT	OUT	FS1	R2	Proper cooling methods used; adequate equipment for temperature control	1	1	47	OUT	OUT	FS1	R2	GLOVES USED PROPERLY	2	2		
35	OUT	OUT	FS1	R2	Plant food properly cooked for hot holding	1	1	48	OUT	OUT	FS1	R2	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	2	2		
36	OUT	OUT	FS1	R2	Approved thawing methods used	1	1	49	OUT	OUT	FS1	R2	Ware washing facilities: installed, maintained, used, test strips	1	1		
37	OUT	OUT	FS1	R2	Thermometers provided and accurate	1	1	50	OUT	OUT	FS1	R2	Nonfood-contact surfaces clean	1	1		
Food Identification								Water, Plumbing and Waste									
38	OUT	OUT	FS1	R2	Food properly labeled; original container	1	1	51	OUT	OUT	FS1	R2	Hot and cold water available; adequate pressure; plumbing maintained	1	1		
Prevention of Food Contamination								Physical Facilities									
39	OUT	OUT	FS1	R2	Contamination prevented during food preparation, storage and display	1	1	52	OUT	OUT	FS1	R2	PLUMBING INSTALLED; PROPER BACKFLOW DEVICES	2	2		
40	OUT	OUT	FS1	R2	Personal cleanliness; hair restraints	1	1	53	OUT	OUT	FS1	R2	SEWAGE AND WASTEWATER PROPERLY DISPOSED	2	2		
41	OUT	OUT	FS1	R2	Wiping cloths: properly used and stored	1	1	54	OUT	OUT	FS1	R2	Toilet facilities: properly constructed, supplied, cleaned	1	1		
42	OUT	OUT	FS1	R2	Washing fruits and vegetables	1	1	55	OUT	OUT	FS1	R2	Garbage/refuse properly disposed; facilities maintained	1	1		
Postings and Compliance								Physical Facilities									
43	OUT	OUT	FS1	R2	Posted: Permit/Inspection/Hand washing	1	1	56	OUT	OUT	FS1	R2	Physical facilities installed, maintained and clean	1	1		
E-mail address:								57	OUT	OUT	FS1	R2	Adequate ventilation and lighting	1	1		
								58	OUT	OUT	FS1	R2	INSECTS, RODENTS AND ANIMALS NOT PRESENT	2	2		

Received by (Signature)	Date	Inspector (Signature)	Date
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