

## Summary of Findings by Facility Type

Facility Type=Hospitals

			n=6							
			IN	% IN	OUT	% OUT	NA	% NA	NO	%NO
		Certified Food Protection Manager Present	6	100%	0	0%	0	0%	0	0%
1	A	Approved Source	6	100%	0	0%	0	0%	0	0%
1	B	Approved Source	0	0%	0	0%	6	100%	0	0%
1	C	Approved Source	0	0%	0	0%	6	100%	0	0%
2	A	Receiving/Sound Condition	6	100%	0	0%	0	0%	0	0%
3	A	Records	0	0%	0	0%	6	100%	0	0%
3	B	Records	0	0%	0	0%	6	100%	0	0%
3	C	Records	0	0%	0	0%	6	100%	0	0%
4	A	Proper Cooking Temp	0	0%	0	0%	3	50%	3	50%
4	B	Proper Cooking Temp	1	100%	0	0%	0	0%	5	83%
4	C	Proper Cooking Temp	1	100%	0	0%	2	33%	3	50%
4	D	Proper Cooking Temp	2	67%	1	33%	1	17%	2	33%
4	E	Proper Cooking Temp	0	0%	0	0%	6	100%	0	0%
4	F	Proper Cooking Temp	0	0%	0	0%	6	100%	0	0%
4	G	Proper Cooking Temp	0	0%	0	0%	6	100%	0	0%
4	H	Proper Cooking Temp	2	100%	0	0%	0	0%	4	67%
5	A	Rapid Reheating/Hot Hold	0	0%	2	100%	1	17%	3	50%
5	B	Rapid Reheating/Hot Hold	0	0%	0	0%	5	83%	1	17%
5	C	Rapid Reheating/Hot Hold	3	100%	0	0%	0	0%	3	50%
5	D	Rapid Reheating/Hot Hold	0	0%	0	0%	5	83%	1	17%
6	A	Proper Cooling	3	100%	0	0%	0	0%	3	50%
6	B	Proper Cooling	4	100%	0	0%	0	0%	2	33%
6	C	Proper Cooling	5	100%	0	0%	0	0%	1	17%
7	A	Cold Hold	4	67%	2	33%	0	0%	0	0%
8	A	Hot Hold	4	67%	2	33%	0	0%	0	0%
8	B	Hot Hold	1	100%	0	0%	2	33%	3	50%
9	A	Time	6	100%	0	0%	0	0%	0	0%
9	B	Time	5	83%	1	17%	0	0%	0	0%
9	C	Time	4	67%	2	33%	0	0%	0	0%
9	D	Time	0	0%	0	0%	6	100%	0	0%
10	A	Separation	6	100%	0	0%	0	0%	0	0%
10	B	Separation	5	83%	1	17%	0	0%	0	0%
10	C	Separation	5	83%	1	17%	0	0%	0	0%
10	D	Separation	6	100%	0	0%	0	0%	0	0%
11	A	Food Contact Surfaces	3	50%	3	50%	0	0%	0	0%
12	A	Proper Handwashing (2009 FDA Code)	5	83%	1	17%	0	0%	0	0%
12	B	Proper Handwashing (2013 Food Code)	5	83%	1	17%	0	0%	0	0%
13	A	Good Hygienic Practices	6	100%	0	0%	0	0%	0	0%
14	A	Prevention Hand Contamination (2009 Food Code)	5	83%	1	17%	0	0%	0	0%
14	B	Prevention Hand Contamination (2013 Food Code)	5	83%	1	17%	0	0%	0	0%
15	A	Handwash Facilities	6	100%	0	0%	0	0%	0	0%
15	B	Handwash Facilities	5	83%	1	17%	0	0%	0	0%
16	A	Chemicals	1	17%	0	0%	5	83%	0	0%
16	B	Chemicals	6	100%	0	0%	0	0%	0	0%
16	C	Chemicals	0	0%	0	0%	6	100%	0	0%
17	A	Employee Health Policy (2009 Food Code)	5	83%	1	17%	0	0%	0	0%
17	B	Employee Health Policy (2013 Food Code)	1	17%	5	83%	0	0%	0	0%
18	A	Highly Susceptible Populations	6	100%	0	0%	0	0%	0	0%
18	B	Highly Susceptible Populations	6	100%	0	0%	0	0%	0	0%
18	C	Highly Susceptible Populations	6	100%	0	0%	0	0%	0	0%
		<b>TOTAL (does not include CFPM, 12b, 14b, 17b)</b>	<b>139</b>	<b>85%</b>	<b>19</b>	<b>12%</b>	<b>84</b>		<b>34</b>	