

## Summary of Findings by Facility Type

Facility Type=Nursing Homes

n=33

			IN	% IN	OUT	% OUT	NA	% NA	NO	%NO
		Certified Food Protection Manager Present	23	70%	10	30%	0	0%	0	0%
1	A	Approved Source	33	100%	0	0%	0	0%	0	0%
1	B	Approved Source	0	0%	0	0%	33	100%	0	0%
1	C	Approved Source	0	0%	0	0%	33	100%	0	0%
2	A	Receiving/Sound Condition	33	100%	0	0%	0	0%	0	0%
3	A	Records	0	0%	0	0%	33	100%	0	0%
3	B	Records	0	0%	0	0%	33	100%	0	0%
3	C	Records	0	0%	0	0%	33	100%	0	0%
4	A	Proper Cooking Temp	0	0%	0	0%	27	82%	6	18%
4	B	Proper Cooking Temp	2	100%	0	0%	1	3%	30	91%
4	C	Proper Cooking Temp	0	0%	0	0%	10	30%	23	70%
4	D	Proper Cooking Temp	5	100%	0	0%	0	0%	28	85%
4	E	Proper Cooking Temp	0	0%	0	0%	33	100%	0	0%
4	F	Proper Cooking Temp	0	0%	0	0%	33	100%	0	0%
4	G	Proper Cooking Temp	1	100%	0	0%	25	76%	7	21%
4	H	Proper Cooking Temp	8	100%	0	0%	0	0%	25	76%
5	A	Rapid Reheating/Hot Hold	6	86%	1	14%	2	6%	24	73%
5	B	Rapid Reheating/Hot Hold	0	0%	0	0%	23	70%	10	30%
5	C	Rapid Reheating/Hot Hold	10	100%	0	0%	2	6%	21	64%
5	D	Rapid Reheating/Hot Hold	0	0%	0	0%	12	36%	21	64%
6	A	Proper Cooling	7	64%	4	36%	0	0%	22	67%
6	B	Proper Cooling	2	67%	1	33%	0	0%	30	91%
6	C	Proper Cooling	7	64%	4	36%	0	0%	22	67%
7	A	Cold Hold	23	70%	10	30%	0	0%	0	0%
8	A	Hot Hold	19	90%	2	10%	2	6%	10	30%
8	B	Hot Hold	0	1%	0	0%	11	33%	22	67%
9	A	Time	20	71%	8	29%	0	0%	5	15%
9	B	Time	14	44%	18	56%	0	0%	1	3%
9	C	Time	19	61%	12	39%	0	0%	2	6%
9	D	Time	0	0%	0	0%	33	100%	0	0%
10	A	Separation	28	85%	5	15%	0	0%	0	0%
10	B	Separation	28	88%	4	13%	0	0%	1	3%
10	C	Separation	31	94%	2	6%	0	0%	0	0%
10	D	Separation	33	100%	0	0%	0	0%	0	0%
11	A	Food Contact Surfaces	24	73%	9	27%	0	0%	0	0%
12	A	Proper Handwashing (2009 FDA Code)	24	73%	9	27%	0	0%	0	0%
12	B	Proper Handwashing (2013 Food Code)	25	76%	8	24%	0	0%	0	0%
13	A	Good Hygienic Practices	30	91%	3	9%	0	0%	0	0%
14	A	Prevention Hand Contamination (2009 Food Code)	31	100%	0	0%	0	0%	2	6%
14	B	Prevention Hand Contamination (2013 Food Code)	31	100%	0	0%	0	0%	2	6%
15	A	Handwash Facilities	31	94%	2	6%	0	0%	0	0%
15	B	Handwash Facilities	33	100%	0	0%	0	0%	0	0%
16	A	Chemicals	6	100%	0	0%	27	82%	0	0%
16	B	Chemicals	27	82%	6	18%	0	0%	0	0%
16	C	Chemicals	0	0%	0	0%	33	100%	0	0%
17	A	Employee Health Policy (2009 Food Code)	27	82%	6	18%	0	0%	0	0%
17	B	Employee Health Policy (2013 Food Code)	1	3%	32	97%	0	0%	0	0%
18	A	Highly Susceptible Populations	33	100%	0	0%	0	0%	0	0%
18	B	Highly Susceptible Populations	32	97%	1	3%	0	0%	0	0%
18	C	Highly Susceptible Populations	32	97%	1	3%	0	0%	0	0%
		<b>TOTAL (does not include CFPM, 12b, 14b, 17b)</b>	<b>659</b>	<b>86%</b>	<b>108</b>	<b>14%</b>	<b>439</b>		<b>312</b>	