

Summary of Findings by Facility Type

Facility Type=Elementary Lunchrooms

n=57

			IN	% IN	OUT	% OUT	NA	% NA	NO	%NO
		Certified Food Protection Manager Present	52	91%	5	9%	0	0%	0	0%
1	A	Approved Source	57	100%	0	0%	0	0%	0	0%
1	B	Approved Source	0	0%	0	0%	57	100%	0	0%
1	C	Approved Source	0	0%	0	0%	57	100%	0	0%
2	A	Receiving/Sound Condition	53	98%	1	2%	3	5%	0	0%
3	A	Records	0	0%	0	0%	57	100%	0	0%
3	B	Records	0	0%	0	0%	57	100%	0	0%
3	C	Records	0	0%	0	0%	57	100%	0	0%
4	A	Proper Cooking Temp	0	0%	0	0%	56	98%	1	2%
4	B	Proper Cooking Temp	0	0%	0	0%	56	98%	1	2%
4	C	Proper Cooking Temp	0	0%	0	0%	56	98%	1	2%
4	D	Proper Cooking Temp	0	0%	0	0%	55	96%	2	4%
4	E	Proper Cooking Temp	0	0%	0	0%	57	100%	0	0%
4	F	Proper Cooking Temp	0	0%	0	0%	57	100%	0	0%
4	G	Proper Cooking Temp	0	0%	0	0%	57	100%	0	0%
4	H	Proper Cooking Temp	0	0%	0	0%	56	98%	1	2%
5	A	Rapid Reheating/Hot Hold	6	100%	0	0%	4	7%	47	82%
5	B	Rapid Reheating/Hot Hold	0	0%	0	0%	56	98%	1	2%
5	C	Rapid Reheating/Hot Hold	30	100%	0	0%	3	5%	24	42%
5	D	Rapid Reheating/Hot Hold	1	100%	0	0%	55	96%	1	2%
6	A	Proper Cooling	5	100%	0	0%	4	7%	48	84%
6	B	Proper Cooling	5	100%	0	0%	8	14%	44	77%
6	C	Proper Cooling	11	100%	0	0%	0	0%	46	81%
7	A	Cold Hold	43	77%	13	23%	0	0%	1	2%
8	A	Hot Hold	32	65%	17	35%	1	2%	7	12%
8	B	Hot Hold	0	0%	1	100%	53	93%	3	5%
9	A	Time	21	72%	8	28%	4	7%	24	42%
9	B	Time	30	57%	23	43%	1	2%	3	5%
9	C	Time	37	77%	11	23%	3	5%	6	11%
9	D	Time	1	100%	0	0%	55	96%	1	2%
10	A	Separation	3	75%	1	25%	53	93%	0	0%
10	B	Separation	2	67%	1	33%	54	95%	0	0%
10	C	Separation	54	96%	2	4%	1	2%	0	0%
10	D	Separation	57	100%	0	0%	0	0%	0	0%
11	A	Food Contact Surfaces	48	84%	9	16%	0	0%	0	0%
12	A	Proper Handwashing (2009 FDA Code)	49	86%	8	14%	0	0%	0	0%
12	B	Proper Handwashing (2013 Food Code)	51	89%	6	11%	0	0%	0	0%
13	A	Good Hygienic Practices	53	93%	4	7%	0	0%	0	0%
14	A	Prevention Hand Contamination (2009 Food Code)	57	100%	0	0%	0	0%	0	0%
14	B	Prevention Hand Contamination (2013 Food Code)	57	100%	0	0%	0	0%	0	0%
15	A	Handwash Facilities	57	100%	0	0%	0	0%	0	0%
15	B	Handwash Facilities	55	100%	0	0%	2	4%	0	0%
16	A	Chemicals	0	0%	0	0%	57	100%	0	0%
16	B	Chemicals	57	100%	0	0%	0	0%	0	0%
16	C	Chemicals	1	100%	0	0%	56	98%	0	0%
17	A	Employee Health Policy (2009 Food Code)	56	98%	1	2%	0	0%	0	0%
17	B	Employee Health Policy (2013 Food Code)	51	89%	6	11%	0	0%	0	0%
18	A	Highly Susceptible Populations	56	100%	0	0%	1	2%	0	0%
18	B	Highly Susceptible Populations	56	100%	0	0%	1	2%	0	0%
18	C	Highly Susceptible Populations	56	100%	0	0%	1	2%	0	0%
		TOTAL (does not include CFPM, 12b, 14b, 17b)	1049	91%	100	9%	1211		262	