

Summary of Findings by Facility Type

Facility Type=Fast Foods

n=87

			IN	% IN	OUT	% OUT	NA	% NA	NO	%NO
		Certified Food Protection Manager Present	47	54%	40	46%	0	0%	0	0%
1	A	Approved Source	87	100%	0	0%	0	0%	0	0%
1	B	Approved Source	2	100%	0	0%	85	98%	0	0%
1	C	Approved Source	1	100%	0	0%	86	99%	0	0%
2	A	Receiving/Sound Condition	84	100%	0	0%	3	3%	0	0%
3	A	Records	1	50%	1	50%	83	95%	2	2%
3	B	Records	0	0%	1	100%	86	99%	0	0%
3	C	Records	0	0%	0	0%	87	100%	0	0%
4	A	Proper Cooking Temp	1	50%	1	50%	68	78%	17	20%
4	B	Proper Cooking Temp	10	91%	1	9%	51	59%	25	29%
4	C	Proper Cooking Temp	1	100%	0	0%	76	87%	10	11%
4	D	Proper Cooking Temp	14	100%	0	0%	45	52%	28	32%
4	E	Proper Cooking Temp	0	0%	0	0%	87	100%	0	0%
4	F	Proper Cooking Temp	0	0%	0	0%	86	99%	1	1%
4	G	Proper Cooking Temp	0	0%	0	0%	83	95%	4	5%
4	H	Proper Cooking Temp	10	100%	0	0%	47	54%	30	34%
5	A	Rapid Reheating/Hot Hold	6	75%	2	25%	55	63%	24	28%
5	B	Rapid Reheating/Hot Hold	0	0%	0	0%	64	74%	23	26%
5	C	Rapid Reheating/Hot Hold	11	85%	2	15%	26	30%	48	55%
5	D	Rapid Reheating/Hot Hold	0	0%	0	0%	82	94%	5	6%
6	A	Proper Cooling	2	50%	2	50%	52	60%	31	36%
6	B	Proper Cooling	10	67%	5	33%	37	43%	35	40%
6	C	Proper Cooling	2	100%	0	0%	22	25%	63	72%
7	A	Cold Hold	44	51%	43	49%	0	0%	0	0%
8	A	Hot Hold	47	81%	11	19%	17	20%	12	14%
8	B	Hot Hold	1	100%	0	0%	80	92%	6	7%
9	A	Time	24	52%	22	48%	36	41%	5	6%
9	B	Time	39	51%	37	49%	8	9%	3	3%
9	C	Time	40	55%	33	45%	9	10%	5	6%
9	D	Time	10	71%	4	29%	72	83%	1	1%
10	A	Separation	39	83%	8	17%	40	46%	0	0%
10	B	Separation	40	93%	3	7%	44	51%	0	0%
10	C	Separation	81	93%	6	7%	0	0%	0	0%
10	D	Separation	87	100%	0	0%	0	0%	0	0%
11	A	Food Contact Surfaces	59	68%	28	32%	0	0%	0	0%
12	A	Proper Handwashing (2009 FDA Code)	70	80%	17	20%	0	0%	0	0%
12	B	Proper Handwashing (2013 Food Code)	75	86%	12	14%	0	0%	0	0%
13	A	Good Hygienic Practices	74	85%	13	15%	0	0%	0	0%
14	A	Prevention Hand Contamination (2009 Food Code)	82	94%	5	6%	0	0%	0	0%
14	B	Prevention Hand Contamination (2013 Food Code)	83	95%	4	5%	0	0%	0	0%
15	A	Handwash Facilities	82	94%	5	6%	0	0%	0	0%
15	B	Handwash Facilities	78	90%	9	10%	0	0%	0	0%
16	A	Chemicals	5	100%	0	0%	82	94%	0	0%
16	B	Chemicals	77	89%	10	11%	0	0%	0	0%
16	C	Chemicals	0	0%	1	100%	86	99%	0	0%
17	A	Employee Health Policy (2009 Food Code)	59	68%	28	32%	0	0%	0	0%
17	B	Employee Health Policy (2013 Food Code)	0	0%	87	100%	0	0%	0	0%
18	A	Highly Susceptible Populations	0	0%	0	0%	87	100%	0	0%
18	B	Highly Susceptible Populations	0	0%	0	0%	87	100%	0	0%
18	C	Highly Susceptible Populations	0	0%	0	0%	87	100%	0	0%
		TOTAL (does not include CFPM, 12b, 14b, 17b)	1280	81%	298	19%	2046		378	