

Summary of Findings by Facility Type

Facility Type=Full Service Restaurants

n=87

			IN	% IN	OUT	% OUT	NA	% NA	NO	%NO
		Certified Food Protection Manager Present	63	72%	24	28%	0	0%	0	0%
1	A	Approved Source	86	99%	1	1%	0	0%	0	0%
1	B	Approved Source	8	100%	0	0%	79	91%	0	0%
1	C	Approved Source	0	0%	0	0%	87	100%	0	0%
2	A	Receiving/Sound Condition	85	100%	0	0%	2	2%	0	0%
3	A	Records	4	57%	3	43%	77	89%	3	3%
3	B	Records	3	23%	10	77%	73	84%	1	1%
3	C	Records	0	0%	3	100%	84	97%	0	0%
4	A	Proper Cooking Temp	2	100%	0	0%	32	37%	53	61%
4	B	Proper Cooking Temp	10	100%	0	0%	20	23%	57	66%
4	C	Proper Cooking Temp	2	100%	0	0%	52	60%	33	38%
4	D	Proper Cooking Temp	22	100%	0	0%	8	9%	57	66%
4	E	Proper Cooking Temp	0	0%	0	0%	86	99%	1	1%
4	F	Proper Cooking Temp	0	0%	0	0%	86	99%	1	1%
4	G	Proper Cooking Temp	3	100%	0	0%	69	79%	15	17%
4	H	Proper Cooking Temp	18	95%	1	5%	4	5%	64	74%
5	A	Rapid Reheating/Hot Hold	6	60%	4	40%	8	9%	69	79%
5	B	Rapid Reheating/Hot Hold	1	100%	0	0%	80	92%	6	7%
5	C	Rapid Reheating/Hot Hold	8	89%	1	11%	26	30%	52	60%
5	D	Rapid Reheating/Hot Hold	0	0%	0	0%	66	76%	21	24%
6	A	Proper Cooling	28	76%	9	24%	4	5%	46	53%
6	B	Proper Cooling	25	86%	4	14%	10	11%	48	55%
6	C	Proper Cooling	6	100%	0	0%	3	3%	78	90%
7	A	Cold Hold	22	25%	65	75%	0	0%	0	0%
8	A	Hot Hold	61	78%	17	22%	0	0%	9	10%
8	B	Hot Hold	3	100%	0	0%	58	67%	26	30%
9	A	Time	46	55%	38	45%	3	3%	0	0%
9	B	Time	33	39%	52	61%	2	2%	0	0%
9	C	Time	37	46%	44	54%	2	2%	4	5%
9	D	Time	7	70%	3	30%	75	86%	2	2%
10	A	Separation	77	91%	8	9%	1	1%	1	1%
10	B	Separation	71	87%	11	13%	4	5%	1	1%
10	C	Separation	72	83%	15	17%	0	0%	0	0%
10	D	Separation	87	100%	0	0%	0	0%	0	0%
11	A	Food Contact Surfaces	53	61%	34	39%	0	0%	0	0%
12	A	Proper Handwashing (2009 FDA Code)	64	74%	23	26%	0	0%	0	0%
12	B	Proper Handwashing (2013 Food Code)	66	76%	21	24%	0	0%	0	0%
13	A	Good Hygienic Practices	63	72%	24	28%	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)	82	94%	5	6%	0	0%	0	0%
15	A	Handwash Facilities	69	79%	18	21%	0	0%	0	0%
15	B	Handwash Facilities	78	90%	9	10%	0	0%	0	0%
16	A	Chemicals	18	86%	3	14%	66	76%	0	0%
16	B	Chemicals	76	87%	11	13%	0	0%	0	0%
16	C	Chemicals	0	0%	0	0%	87	100%	0	0%
17	A	Employee Health Policy (2009 Food Code)	68	78%	19	22%	0	0%	0	0%
17	B	Employee Health Policy (2013 Food Code)	1	1%	86	99%	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)	1404	76%	435	24%	1515		648	