

Summary of Findings by Facility Type

Facility Type=Deli's

n=57

			IN	% IN	OUT	% OUT	NA	% NA	NO	%NO
		Certified Food Protection Manager Present	42	74%	15	26%	0	0%	0	0%
1	A	Approved Source	57	100%	0	0%	0	0%	0	0%
1	B	Approved Source	1	100%	0	0%	56	98%	0	0%
1	C	Approved Source	0	0%	0	0%	57	100%	0	0%
2	A	Receiving/Sound Condition	57	100%	0	0%	0	0%	0	0%
3	A	Records	0	0%	0	0%	57	100%	0	0%
3	B	Records	14	82%	3	18%	40	70%	0	0%
3	C	Records	10	59%	7	41%	40	70%	0	0%
4	A	Proper Cooking Temp	0	0%	0	0%	56	98%	1	2%
4	B	Proper Cooking Temp	1	100%	0	0%	54	95%	2	4%
4	C	Proper Cooking Temp	1	100%	0	0%	49	86%	7	12%
4	D	Proper Cooking Temp	25	100%	0	0%	1	2%	31	54%
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	1	100%	0	0%	40	70%	16	28%
5	A	Rapid Reheating/Hot Hold	2	100%	0	0%	49	86%	6	11%
5	B	Rapid Reheating/Hot Hold	0	0%	0	0%	55	96%	2	4%
5	C	Rapid Reheating/Hot Hold	5	100%	0	0%	25	44%	27	47%
5	D	Rapid Reheating/Hot Hold	0	0%	0	0%	55	96%	2	4%
6	A	Proper Cooling	21	84%	4	16%	1	2%	31	54%
6	B	Proper Cooling	8	73%	3	27%	12	21%	34	60%
6	C	Proper Cooling	0	0%	0	0%	45	79%	12	21%
7	A	Cold Hold	25	44%	32	56%	0	0%	0	0%
8	A	Hot Hold	34	71%	14	29%	1	2%	8	14%
8	B	Hot Hold	0	0%	0	0%	49	86%	8	14%
9	A	Time	48	86%	8	14%	1	2%	0	0%
9	B	Time	45	79%	12	21%	0	0%	0	0%
9	C	Time	42	82%	9	18%	6	11%	0	0%
9	D	Time	2	40%	3	60%	52	91%	0	0%
10	A	Separation	53	96%	2	4%	2	4%	0	0%
10	B	Separation	22	96%	1	4%	33	58%	1	2%
10	C	Separation	55	96%	2	4%	0	0%	0	0%
10	D	Separation	57	100%	0	0%	0	0%	0	0%
11	A	Food Contact Surfaces	38	67%	19	33%	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)	49	86%	8	14%	0	0%	0	0%
13	A	Good Hygienic Practices	56	98%	1	2%	0	0%	0	0%
14	A	Prevention Hand Contamination (2009 Food Code)	55	96%	2	4%	0	0%	0	0%
14	B	Prevention Hand Contamination (2013 Food Code)	55	96%	2	4%	0	0%	0	0%
15	A	Handwash Facilities	49	86%	8	14%	0	0%	0	0%
15	B	Handwash Facilities	43	75%	14	25%	0	0%	0	0%
16	A	Chemicals	16	100%	0	0%	41	72%	0	0%
16	B	Chemicals	45	79%	12	21%	0	0%	0	0%
16	C	Chemicals	0	0%	0	0%	57	100%	0	0%
17	A	Employee Health Policy (2009 Food Code)	29	51%	28	49%	0	0%	0	0%
17	B	Employee Health Policy (2013 Food Code)	9	16%	48	84%	0	0%	0	0%
18	A	Highly Susceptible Populations	0	0%	0	0%	57	100%	0	0%
18	B	Highly Susceptible Populations	0	0%	0	0%	57	100%	0	0%
18	C	Highly Susceptible Populations	0	0%	0	0%	57	100%	0	0%
		TOTAL (does not include CFPM, 12b, 14b, 17b)	966	83%	192	17%	1276		188	