

## Summary of Findings by Facility Type

Facility Type=Meat

n=59

			IN	% IN	OUT	% OUT	NA	% NA	NO	%NO
		Certified Food Protection Manager Present	46	78%	13	22%	0	0%	0	0%
1	A	Approved Source	59	100%	0	0%	0	0%	0	0%
1	B	Approved Source	17	100%	0	0%	42	71%	0	0%
1	C	Approved Source	0	0%	0	0%	59	100%	0	0%
2	A	Receiving/Sound Condition	59	100%	0	0%	0	0%	0	0%
3	A	Records	16	100%	0	0%	41	69%	2	3%
3	B	Records	0	0%	0	0%	59	100%	0	0%
3	C	Records	0	0%	0	0%	59	100%	0	0%
4	A	Proper Cooking Temp	1	100%	0	0%	58	98%	0	0%
4	B	Proper Cooking Temp	1	100%	0	0%	57	97%	1	2%
4	C	Proper Cooking Temp	0	0%	0	0%	59	100%	0	0%
4	D	Proper Cooking Temp	0	0%	0	0%	57	97%	2	3%
4	E	Proper Cooking Temp	0	0%	0	0%	59	100%	0	0%
4	F	Proper Cooking Temp	0	0%	0	0%	56	95%	3	5%
4	G	Proper Cooking Temp	0	0%	0	0%	59	100%	0	0%
4	H	Proper Cooking Temp	0	0%	0	0%	49	83%	10	17%
5	A	Rapid Reheating/Hot Hold	0	0%	0	0%	59	100%	0	0%
5	B	Rapid Reheating/Hot Hold	0	0%	0	0%	59	100%	0	0%
5	C	Rapid Reheating/Hot Hold	0	0%	0	0%	59	100%	0	0%
5	D	Rapid Reheating/Hot Hold	0	0%	0	0%	59	100%	0	0%
6	A	Proper Cooling	0	0%	0	0%	59	100%	0	0%
6	B	Proper Cooling	1	100%	0	0%	53	90%	5	8%
6	C	Proper Cooling	0	0%	0	0%	46	78%	13	22%
7	A	Cold Hold	55	93%	4	7%	0	0%	0	0%
8	A	Hot Hold	0	0%	1	100%	57	97%	1	2%
8	B	Hot Hold	0	0%	0	0%	59	100%	0	0%
9	A	Time	3	100%	0	0%	56	95%	0	0%
9	B	Time	8	89%	1	11%	50	85%	0	0%
9	C	Time	7	88%	1	13%	50	85%	1	2%
9	D	Time	0	0%	0	0%	59	100%	0	0%
10	A	Separation	44	90%	5	10%	10	17%	0	0%
10	B	Separation	53	90%	6	10%	0	0%	0	0%
10	C	Separation	57	97%	2	3%	0	0%	0	0%
10	D	Separation	59	100%	0	0%	0	0%	0	0%
11	A	Food Contact Surfaces	43	73%	16	27%	0	0%	0	0%
12	A	Proper Handwashing (2009 FDA Code)	52	88%	7	12%	0	0%	0	0%
12	B	Proper Handwashing (2013 Food Code)	52	88%	7	12%	0	0%	0	0%
13	A	Good Hygienic Practices	59	100%	0	0%	0	0%	0	0%
14	A	Prevention Hand Contamination (2009 Food Code)	23	100%	0	0%	36	61%	0	0%
14	B	Prevention Hand Contamination (2013 Food Code)	23	100%	0	0%	35	59%	1	2%
15	A	Handwash Facilities	55	93%	4	7%	0	0%	0	0%
15	B	Handwash Facilities	58	98%	1	2%	0	0%	0	0%
16	A	Chemicals	4	100%	0	0%	55	93%	0	0%
16	B	Chemicals	53	90%	6	10%	0	0%	0	0%
16	C	Chemicals	0	0%	0	0%	59	100%	0	0%
17	A	Employee Health Policy (2009 Food Code)	31	53%	28	47%	0	0%	0	0%
17	B	Employee Health Policy (2013 Food Code)	10	17%	49	83%	0	0%	0	0%
18	A	Highly Susceptible Populations	0	0%	0	0%	59	100%	0	0%
18	B	Highly Susceptible Populations	0	0%	0	0%	59	100%	0	0%
18	C	Highly Susceptible Populations	0	0%	0	0%	59	100%	0	0%
		<b>TOTAL (does not include CFPM, 12b, 14b, 17b)</b>	<b>818</b>	<b>91%</b>	<b>82</b>	<b>9%</b>	<b>1776</b>		<b>38</b>	