

Summary of Findings by Facility Type

Facility Type=Produce

n=38

			IN	% IN	OUT	% OUT	NA	% NA	NO	%NO
		Certified Food Protection Manager Present	30	79%	8	21%	0	0%	0	0%
1	A	Approved Source	38	100%	0	0%	0	0%	0	0%
1	B	Approved Source	0	0%	0	0%	38	100%	0	0%
1	C	Approved Source	0	0%	0	0%	38	100%	0	0%
2	A	Receiving/Sound Condition	38	100%	0	0%	0	0%	0	0%
3	A	Records	0	0%	0	0%	38	100%	0	0%
3	B	Records	0	0%	0	0%	38	100%	0	0%
3	C	Records	0	0%	0	0%	38	100%	0	0%
4	A	Proper Cooking Temp	0	0%	0	0%	38	100%	0	0%
4	B	Proper Cooking Temp	0	0%	0	0%	38	100%	0	0%
4	C	Proper Cooking Temp	0	0%	0	0%	38	100%	0	0%
4	D	Proper Cooking Temp	0	0%	0	0%	38	100%	0	0%
4	E	Proper Cooking Temp	0	0%	0	0%	38	100%	0	0%
4	F	Proper Cooking Temp	0	0%	0	0%	38	100%	0	0%
4	G	Proper Cooking Temp	0	0%	0	0%	38	100%	0	0%
4	H	Proper Cooking Temp	0	0%	0	0%	38	100%	0	0%
5	A	Rapid Reheating/Hot Hold	0	0%	0	0%	38	100%	0	0%
5	B	Rapid Reheating/Hot Hold	0	0%	0	0%	38	100%	0	0%
5	C	Rapid Reheating/Hot Hold	0	0%	0	0%	38	100%	0	0%
5	D	Rapid Reheating/Hot Hold	0	0%	0	0%	38	100%	0	0%
6	A	Proper Cooling	0	0%	0	0%	38	100%	0	0%
6	B	Proper Cooling	8	67%	4	33%	6	16%	20	53%
6	C	Proper Cooling	0	0%	0	0%	37	97%	1	3%
7	A	Cold Hold	14	37%	24	63%	0	0%	0	0%
8	A	Hot Hold	0	0%	0	0%	38	100%	0	0%
8	B	Hot Hold	0	0%	0	0%	38	100%	0	0%
9	A	Time	36	100%	0	0%	2	5%	0	0%
9	B	Time	35	100%	0	0%	3	8%	0	0%
9	C	Time	18	100%	0	0%	20	53%	0	0%
9	D	Time	0	0%	0	0%	38	100%	0	0%
10	A	Separation	0	0%	0	0%	38	100%	0	0%
10	B	Separation	0	0%	0	0%	38	100%	0	0%
10	C	Separation	36	95%	2	5%	0	0%	0	0%
10	D	Separation	38	100%	0	0%	0	0%	0	0%
11	A	Food Contact Surfaces	26	68%	12	32%	0	0%	0	0%
12	A	Proper Handwashing (2009 FDA Code)	32	94%	2	6%	0	0%	4	11%
12	B	Proper Handwashing (2013 Food Code)	32	94%	2	6%	0	0%	4	11%
13	A	Good Hygienic Practices	33	94%	2	6%	0	0%	3	8%
14	A	Prevention Hand Contamination (2009 Food Code)	33	100%	0	0%	1	3%	4	11%
14	B	Prevention Hand Contamination (2013 Food Code)	33	100%	0	0%	1	3%	4	11%
15	A	Handwash Facilities	32	84%	6	16%	0	0%	0	0%
15	B	Handwash Facilities	36	95%	2	5%	0	0%	0	0%
16	A	Chemicals	7	100%	0	0%	31	82%	0	0%
16	B	Chemicals	33	87%	5	13%	0	0%	0	0%
16	C	Chemicals	25	68%	12	32%	1	3%	0	0%
17	A	Employee Health Policy (2009 Food Code)	9	24%	29	76%	0	0%	0	0%
17	B	Employee Health Policy (2013 Food Code)	1	3%	37	97%	0	0%	0	0%
18	A	Highly Susceptible Populations	0	0%	0	0%	38	100%	0	0%
18	B	Highly Susceptible Populations	0	0%	0	0%	38	100%	0	0%
18	C	Highly Susceptible Populations	0	0%	0	0%	38	100%	0	0%
		TOTAL (does not include CFPM, 12b, 14b, 17b)	527	84%	100	16%	1089		32	