

Summary of Findings by Facility Type

Facility Type=Seafood

n=23

| | | | IN | % IN | OUT | % OUT | NA | % NA | NO | %NO |
|----|---|---|------------|------------|-----------|------------|------------|------|-----------|-----|
| | | Certified Food Protection Manager Present | 14 | 61% | 9 | 39% | 0 | 0% | 0 | 0% |
| 1 | A | Approved Source | 21 | 91% | 2 | 9% | 0 | 0% | 0 | 0% |
| 1 | B | Approved Source | 21 | 95% | 1 | 5% | 1 | 4% | 0 | 0% |
| 1 | C | Approved Source | 1 | 100% | 0 | 0% | 22 | 96% | 0 | 0% |
| 2 | A | Receiving/Sound Condition | 23 | 100% | 0 | 0% | 0 | 0% | 0 | 0% |
| 3 | A | Records | 16 | 80% | 4 | 20% | 3 | 13% | 0 | 0% |
| 3 | B | Records | 2 | 100% | 0 | 0% | 21 | 91% | 0 | 0% |
| 3 | C | Records | 0 | 0% | 0 | 0% | 23 | 100% | 0 | 0% |
| 4 | A | Proper Cooking Temp | 0 | 0% | 0 | 0% | 23 | 100% | 0 | 0% |
| 4 | B | Proper Cooking Temp | 0 | 0% | 0 | 0% | 23 | 100% | 0 | 0% |
| 4 | C | Proper Cooking Temp | 0 | 0% | 0 | 0% | 23 | 100% | 0 | 0% |
| 4 | D | Proper Cooking Temp | 0 | 0% | 0 | 0% | 23 | 100% | 0 | 0% |
| 4 | E | Proper Cooking Temp | 0 | 0% | 0 | 0% | 23 | 100% | 0 | 0% |
| 4 | F | Proper Cooking Temp | 0 | 0% | 0 | 0% | 23 | 100% | 0 | 0% |
| 4 | G | Proper Cooking Temp | 0 | 0% | 0 | 0% | 23 | 100% | 0 | 0% |
| 4 | H | Proper Cooking Temp | 0 | 0% | 0 | 0% | 6 | 26% | 17 | 74% |
| 5 | A | Rapid Reheating/Hot Hold | 0 | 0% | 0 | 0% | 23 | 100% | 0 | 0% |
| 5 | B | Rapid Reheating/Hot Hold | 0 | 0% | 0 | 0% | 23 | 100% | 0 | 0% |
| 5 | C | Rapid Reheating/Hot Hold | 0 | 0% | 0 | 0% | 23 | 100% | 0 | 0% |
| 5 | D | Rapid Reheating/Hot Hold | 0 | 0% | 0 | 0% | 23 | 100% | 0 | 0% |
| 6 | A | Proper Cooling | 2 | 100% | 0 | 0% | 18 | 78% | 3 | 13% |
| 6 | B | Proper Cooling | 0 | 0% | 0 | 0% | 22 | 96% | 1 | 4% |
| 6 | C | Proper Cooling | 0 | 0% | 0 | 0% | 9 | 39% | 14 | 61% |
| 7 | A | Cold Hold | 19 | 83% | 4 | 17% | 0 | 0% | 0 | 0% |
| 8 | A | Hot Hold | 0 | 0% | 0 | 0% | 23 | 100% | 0 | 0% |
| 8 | B | Hot Hold | 0 | 0% | 0 | 0% | 23 | 100% | 0 | 0% |
| 9 | A | Time | 5 | 63% | 3 | 38% | 15 | 65% | 0 | 0% |
| 9 | B | Time | 9 | 53% | 8 | 47% | 6 | 26% | 0 | 0% |
| 9 | C | Time | 8 | 50% | 8 | 50% | 7 | 30% | 0 | 0% |
| 9 | D | Time | 0 | 0% | 0 | 0% | 23 | 100% | 0 | 0% |
| 10 | A | Separation | 21 | 100% | 0 | 0% | 2 | 9% | 0 | 0% |
| 10 | B | Separation | 5 | 100% | 0 | 0% | 17 | 74% | 1 | 4% |
| 10 | C | Separation | 22 | 96% | 1 | 4% | 0 | 0% | 0 | 0% |
| 10 | D | Separation | 23 | 100% | 0 | 0% | 0 | 0% | 0 | 0% |
| 11 | A | Food Contact Surfaces | 13 | 57% | 10 | 43% | 0 | 0% | 0 | 0% |
| 12 | A | Proper Handwashing (2009 FDA Code) | 17 | 74% | 6 | 26% | 0 | 0% | 0 | 0% |
| 12 | B | Proper Handwashing (2013 Food Code) | 17 | 74% | 6 | 26% | 0 | 0% | 0 | 0% |
| 13 | A | Good Hygienic Practices | 22 | 96% | 1 | 4% | 0 | 0% | 0 | 0% |
| 14 | A | Prevention Hand Contamination (2009 Food Code) | 23 | 100% | 0 | 0% | 0 | 0% | 0 | 0% |
| 14 | B | Prevention Hand Contamination (2013 Food Code) | 23 | 100% | 0 | 0% | 0 | 0% | 0 | 0% |
| 15 | A | Handwash Facilities | 22 | 96% | 1 | 4% | 0 | 0% | 0 | 0% |
| 15 | B | Handwash Facilities | 22 | 96% | 1 | 4% | 0 | 0% | 0 | 0% |
| 16 | A | Chemicals | 2 | 100% | 0 | 0% | 21 | 91% | 0 | 0% |
| 16 | B | Chemicals | 23 | 100% | 0 | 0% | 0 | 0% | 0 | 0% |
| 16 | C | Chemicals | 0 | 0% | 0 | 0% | 23 | 100% | 0 | 0% |
| 17 | A | Employee Health Policy (2009 Food Code) | 13 | 57% | 10 | 43% | 0 | 0% | 0 | 0% |
| 17 | B | Employee Health Policy (2013 Food Code) | 0 | 0% | 23 | 100% | 0 | 0% | 0 | 0% |
| 18 | A | Highly Susceptible Populations | 0 | 0% | 0 | 0% | 23 | 100% | 0 | 0% |
| 18 | B | Highly Susceptible Populations | 0 | 0% | 0 | 0% | 23 | 100% | 0 | 0% |
| 18 | C | Highly Susceptible Populations | 0 | 0% | 0 | 0% | 23 | 100% | 0 | 0% |
| | | TOTAL (does not include CFPM, 12b, 14b, 17b) | 355 | 86% | 60 | 14% | 607 | | 36 | |