

Summary of Findings by Facility Type

Facility Type=All Facilities

n=447

			IN	% IN	OUT	% OUT	NA	% NA	NO	%NO
		Certified Food Protection Manager Present	323	72%	124	28%	0	0%	0	0%
1	A	Approved Source	444	99%	3	1%	0	0%	0	0%
1	B	Approved Source	49	98%	1	2%	397	89%	0	0%
1	C	Approved Source	2	100%	0	0%	445	100%	0	0%
2	A	Receiving/Sound Condition	438	100%	1	0%	8	2%	0	0%
3	A	Records	37	82%	8	18%	395	88%	7	2%
3	B	Records	19	58%	14	42%	413	92%	1	0%
3	C	Records	10	50%	10	50%	427	96%	0	0%
4	A	Proper Cooking Temp	4	80%	1	20%	361	81%	81	18%
4	B	Proper Cooking Temp	25	96%	1	4%	300	67%	121	27%
4	C	Proper Cooking Temp	5	100%	0	0%	365	82%	77	17%
4	D	Proper Cooking Temp	68	99%	1	1%	228	51%	150	34%
4	E	Proper Cooking Temp	0	0%	0	0%	446	100%	1	0%
4	F	Proper Cooking Temp	0	0%	0	0%	442	99%	5	1%
4	G	Proper Cooking Temp	4	100%	0	0%	417	93%	26	6%
4	H	Proper Cooking Temp	39	98%	1	3%	240	54%	167	37%
5	A	Rapid Reheating/Hot Hold	26	74%	9	26%	239	53%	173	39%
5	B	Rapid Reheating/Hot Hold	1	100%	0	0%	403	90%	43	10%
5	C	Rapid Reheating/Hot Hold	67	96%	3	4%	202	45%	175	39%
5	D	Rapid Reheating/Hot Hold	1	100%	0	0%	395	88%	51	11%
6	A	Proper Cooling	68	78%	19	22%	176	39%	184	41%
6	B	Proper Cooling	63	79%	17	21%	148	33%	219	49%
6	C	Proper Cooling	31	89%	4	11%	162	36%	250	56%
7	A	Cold Hold	249	56%	197	44%	0	0%	1	0%
8	A	Hot Hold	197	75%	64	25%	139	31%	47	11%
8	B	Hot Hold	5	83%	1	17%	373	83%	68	15%
9	A	Time	209	71%	87	29%	117	26%	34	8%
9	B	Time	218	59%	152	41%	70	16%	7	2%
9	C	Time	212	64%	120	36%	97	22%	18	4%
9	D	Time	20	67%	10	33%	413	92%	4	1%
10	A	Separation	271	90%	29	10%	146	33%	1	0%
10	B	Separation	226	89%	27	11%	190	43%	4	1%
10	C	Separation	413	93%	33	7%	1	0%	0	0%
10	D	Separation	447	100%	0	0%	0	0%	0	0%
11	A	Food Contact Surfaces	307	69%	140	31%	0	0%	0	0%
12	A	Proper Handwashing (2009 FDA Code)	362	82%	81	18%	0	0%	4	1%
12	B	Proper Handwashing (2013 Food Code)	372	84%	71	16%	0	0%	4	1%
13	A	Good Hygienic Practices	396	89%	48	11%	0	0%	3	1%
14	A	Prevention Hand Contamination (2009 Food Code)	391	97%	13	3%	37	8%	6	1%
14	B	Prevention Hand Contamination (2013 Food Code)	392	97%	12	3%	36	8%	7	2%
15	A	Handwash Facilities	403	90%	44	10%	0	0%	0	0%
15	B	Handwash Facilities	408	92%	37	8%	2	0%	0	0%
16	A	Chemicals	59	88%	3	4%	385	86%	0	0%
16	B	Chemicals	397	89%	50	11%	0	0%	0	0%
16	C	Chemicals	26	67%	13	33%	408	91%	0	0%
17	A	Employee Health Policy (2009 Food Code)	297	66%	150	34%	0	0%	0	0%
17	B	Employee Health Policy (2013 Food Code)	74	17%	373	83%	0	0%	0	0%
18	A	Highly Susceptible Populations	95	100%	0	0%	352	79%	0	0%
18	B	Highly Susceptible Populations	94	99%	1	1%	352	79%	0	0%
18	C	Highly Susceptible Populations	94	99%	1	1%	352	79%	0	0%
		TOTAL (does not include CFPM, 12b, 14b, 17b)	7197	84%	1394	16%	10043		1928	