

Summary of Findings by Facility Type											
Facility Type=Elementary Lunchrooms	n=57										
	IN	% IN	OUT	% OUT	NA	% NA	NO	%NO	Blank	% Blank	% Total
Certified Food Protection Manager	47	82%	10	18%					0		
Approved Source 1A	57	100%	0	0%	0	0%	0	0%	0	0%	100%
Approved Source 1B	1	100%	0	0%	56	98%	0	0%	0	0%	100%
Approved Source 1C	0	0%	0	0%	57	100%	0	0%	0	0%	100%
Receiving/Sound Coundition 2A	57	100%	0	0%	0	0%	0	0%	0	0%	100%
Records 3A	0	0%	0	0%	57	100%	0	0%	0	0%	100%
Records 3B	0	0%	0	0%	57	100%	0	0%	0	0%	100%
Records 3C	0	0%	0	0%	57	100%	0	0%	0	0%	100%
Proper Cooking Temp 4A	0	0%	0	0%	56	98%	1	2%	0	0%	100%
Proper Cooking Temp 4B	0	0%	0	0%	55	96%	2	4%	0	0%	100%
Proper Cooking Temp 4C	0	0%	0	0%	56	98%	1	2%	0	0%	100%
Proper Cooking Temp 4D	0	0%	0	0%	56	98%	1	2%	0	0%	100%
Proper Cooking Temp 4E	0	0%	0	0%	57	100%	0	0%	0	0%	100%
Proper Cooking Temp 4F	0	0%	0	0%	57	100%	0	0%	0	0%	100%
Proper Cooking Temp 4G	0	0%	0	0%	56	98%	1	2%	0	0%	100%
Proper Cooking Temp 4H	1	100%	0	0%	55	96%	1	2%	0	0%	100%
Rapid Reheating/Hot Hold 5A	10	83%	2	17%	7	12%	38	67%	0	0%	100%
Rapid Reheating/Hot Hold 5B	0	0%	0	0%	52	91%	5	9%	0	0%	100%
Rapid Reheating/Hot Hold 5C	39	98%	1	3%	1	2%	16	28%	0	0%	100%
Rapid Reheating/Hot Hold 5D	0	0%	0	0%	53	93%	4	7%	0	0%	100%
HSP Juice 6A	57	100%	0	0%	0	0%	0	0%	0	0%	100%
HSP Pasteurized Eggs 6B	57	100%	0	0%	0	0%	0	0%	0	0%	100%
HSP Raw Undercooked 6C	57	100%	0	0%	0	0%	0	0%	0	0%	100%
Proper Cooling Procedure 7A	12	80%	3	20%	4	7%	38	67%	0	0%	100%
Proper Cooling Procedure 7B	17	100%	0	0%	4	7%	36	63%	0	0%	100%
Proper Cooling Procedure 7C	34	97%	1	3%	1	2%	21	37%	0	0%	100%
Cold Hot 8A	34	60%	23	40%	0	0%	0	0%	0	0%	100%
Hot Hold 9A	36	71%	15	29%	0	0%	6	11%	0	0%	100%
Hot Hold 9B	1	100%	0	0%	54	95%	2	4%	0	0%	100%
Time 10A	17	55%	14	45%	6	11%	20	35%	0	0%	100%
Time 10B	16	30%	37	70%	1	2%	3	5%	0	0%	100%
Time 10C	16	33%	33	67%	1	2%	7	12%	0	0%	100%
Time 10D	0	0%	0	0%	56	98%	1	2%	0	0%	100%
Separation 11A	2	67%	1	33%	54	95%	0	0%	0	0%	100%
Separation 11B	1	100%	0	0%	56	98%	0	0%	0	0%	100%
Separation 11C	53	93%	4	7%	0	0%	0	0%	0	0%	100%
Separation 11D	57	100%	0	0%	0	0%	0	0%	0	0%	100%
Food Contact Surfaces 12A	55	96%	2	4%	0	0%	0	0%	0	0%	100%
Proper Handwashing 13A	49	86%	8	14%	0	0%	0	0%	0	0%	100%
Good Hygenic Practices 14A	52	91%	5	9%	0	0%	0	0%	0	0%	100%
Prevention Hand Contamination 15A	56	98%	1	2%	0	0%	0	0%	0	0%	100%
Handwash Facilities 16A	55	96%	2	4%	0	0%	0	0%	0	0%	100%
Handwash Facilities 16B	55	96%	2	4%	0	0%	0	0%	0	0%	100%
Employee Health Policy 17A	0	0%	57	100%	0	0%	0	0%	0	0%	100%
Chemicals 18A	35	100%	0	0%	22	39%	0	0%	0	0%	100%
Chemicals 18B	53	93%	4	7%	0	0%	0	0%	0	0%	100%
Chemicals 18C	0	0%	0	0%	57	100%	0	0%	0	0%	100%
TOTALS	1042	83%	215		1161		204		0		