

Summary of Findings by Facility Type											
Facility Type=Fast Foods	n=87										
	IN	% IN	OUT	% OUT	NA	% NA	NO	%NO	Blank	% Blank	% Total
Certified Food Protection Manager	24	28%	63	72%							
Approved Source 1A	87	100%	0	0%	0	0%	0	0%	0	0%	100%
Approved Source 1B	3	100%	0	0%	84	97%	0	0%	0	0%	100%
Approved Source 1C	1	100%	0	0%	86	99%	0	0%	0	0%	100%
Receiving/Sound Coundition 2A	85	98%	2	2%	0	0%	0	0%	0	0%	100%
Records 3A	1	100%	0	0%	86	99%	0	0%	0	0%	100%
Records 3B	0	0%	0	0%	87	100%	0	0%	0	0%	100%
Records 3C	0	0%	0	0%	87	100%	0	0%	0	0%	100%
Proper Cooking Temp 4A	4	100%	0	0%	64	74%	19	22%	0	0%	100%
Proper Cooking Temp 4B	10	91%	1	9%	55	63%	21	24%	0	0%	100%
Proper Cooking Temp 4C	0	0%	0	0%	80	92%	7	8%	0	0%	100%
Proper Cooking Temp 4D	11	100%	0	0%	44	51%	32	37%	0	0%	100%
Proper Cooking Temp 4E	0	0%	0	0%	87	100%	0	0%	0	0%	100%
Proper Cooking Temp 4F	0	0%	0	0%	87	100%	0	0%	0	0%	100%
Proper Cooking Temp 4G	0	0%	0	0%	86	99%	1	1%	0	0%	100%
Proper Cooking Temp 4H	8	100%	0	0%	59	68%	20	23%	0	0%	100%
Rapid Reheating/Hot Hold 5A	5	56%	4	44%	56	64%	22	25%	0	0%	100%
Rapid Reheating/Hot Hold 5B	1	50%	1	50%	57	66%	28	32%	0	0%	100%
Rapid Reheating/Hot Hold 5C	37	93%	3	8%	18	21%	29	33%	0	0%	100%
Rapid Reheating/Hot Hold 5D	0	0%	0	0%	81	93%	6	7%	0	0%	100%
HSP Juice 6A	0	0%	0	0%	87	100%	0	0%	0	0%	100%
HSP Pasteurized Eggs 6B	0	0%	0	0%	87	100%	0	0%	0	0%	100%
HSP Raw Undercooked 6C	0	0%	0	0%	87	100%	0	0%	0	0%	100%
Proper Cooling Procedure 7A	12	75%	4	25%	43	49%	28	32%	0	0%	100%
Proper Cooling Procedure 7B	12	75%	4	25%	48	55%	23	26%	0	0%	100%
Proper Cooling Procedure 7C	19	90%	2	10%	20	23%	46	53%	0	0%	100%
Cold Hot 8A	33	38%	54	62%	0	0%	0	0%	0	0%	100%
Hot Hold 9A	55	82%	12	18%	10	11%	10	11%	0	0%	100%
Hot Hold 9B	1	100%	0	0%	80	92%	6	7%	0	0%	100%
Time 10A	18	37%	31	63%	35	40%	3	3%	0	0%	100%
Time 10B	34	40%	50	60%	3	3%	0	0%	0	0%	100%
Time 10C	35	43%	47	57%	3	3%	2	2%	0	0%	100%
Time 10D	5	71%	2	29%	76	87%	4	5%	0	0%	100%
Separation 11A	36	80%	9	20%	42	48%	0	0%	0	0%	100%
Separation 11B	38	88%	5	12%	44	51%	0	0%	0	0%	100%
Separation 11C	80	92%	7	8%	0	0%	0	0%	0	0%	100%
Separation 11D	87	100%	0	0%	0	0%	0	0%	0	0%	100%
Food Contact Surfaces 12A	62	71%	25	29%	0	0%	0	0%	0	0%	100%
Proper Handwashing 13A	53	71%	22	29%	0	0%	12	14%	0	0%	100%
Good Hygenic Practices 14A	65	78%	18	22%	0	0%	4	5%	0	0%	100%
Prevention Hand Contamination 15A	40	54%	34	46%	0	0%	13	15%	0	0%	100%
Handwash Facilities 16A	68	78%	19	22%	0	0%	0	0%	0	0%	100%
Handwash Facilities 16B	82	94%	5	6%	0	0%	0	0%	0	0%	100%
Employee Health Policy 17A	8	9%	79	91%	0	0%	0	0%	0	0%	100%
Chemicals 18A	5	100%	0	0%	82	94%	0	0%	0	0%	100%
Chemicals 18B	77	89%	10	11%	0	0%	0	0%	0	0%	100%
Chemicals 18C	0	0%	0	0%	87	100%	0	0%	0	0%	100%
TOTALS	1178	72%	450		2038		336		0		