

Summary of Findings by Facility Type											
Facility Type=Full Service Restaurants	n=87										
	IN	% IN	OUT	% OUT	NA	% NA	NO	%NO	Blank	% Blank	% Total
Certified Food Protection Manager	40	46%	47	54%							
Approved Source 1A	87	100%	0	0%	0	0%	0	0%	0	0%	100%
Approved Source 1B	10	91%	1	9%	76	87%	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	6	100%	0	0%	81	93%	0	0%	0	0%	100%
Records 3B	4	31%	9	69%	74	85%	0	0%	0	0%	100%
Records 3C	1	9%	10	91%	76	87%	0	0%	0	0%	100%
Proper Cooking Temp 4A	7	88%	1	13%	22	25%	57	66%	0	0%	100%
Proper Cooking Temp 4B	12	86%	2	14%	23	26%	50	57%	0	0%	100%
Proper Cooking Temp 4C	0	0%	0	0%	60	69%	27	31%	0	0%	100%
Proper Cooking Temp 4D	39	93%	3	7%	3	3%	42	48%	0	0%	100%
Proper Cooking Temp 4E	0	0%	0	0%	86	99%	1	1%	0	0%	100%
Proper Cooking Temp 4F	0	0%	0	0%	81	93%	6	7%	0	0%	100%
Proper Cooking Temp 4G	3	100%	0	0%	77	89%	7	8%	0	0%	100%
Proper Cooking Temp 4H	28	90%	3	10%	5	6%	51	59%	0	0%	100%
Rapid Reheating/Hot Hold 5A	22	96%	1	4%	12	14%	52	60%	0	0%	100%
Rapid Reheating/Hot Hold 5B	0	0%	1	100%	58	67%	28	32%	0	0%	100%
Rapid Reheating/Hot Hold 5C	10	100%	0	0%	30	34%	47	54%	0	0%	100%
Rapid Reheating/Hot Hold 5D	0	0%	0	0%	73	84%	14	16%	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	28	50%	28	50%	5	6%	26	30%	0	0%	100%
Proper Cooling Procedure 7B	17	77%	5	23%	34	39%	31	36%	0	0%	100%
Proper Cooling Procedure 7C	10	83%	2	17%	2	2%	73	84%	0	0%	100%
Cold Hot 8A	28	32%	59	68%	0	0%	0	0%	0	0%	100%
Hot Hold 9A	59	79%	16	21%	4	5%	8	9%	0	0%	100%
Hot Hold 9B	1	100%	0	0%	70	80%	16	18%	0	0%	100%
Time 10A	25	30%	57	70%	5	6%	0	0%	0	0%	100%
Time 10B	18	21%	67	79%	2	2%	0	0%	0	0%	100%
Time 10C	21	27%	57	73%	5	6%	4	5%	0	0%	100%
Time 10D	2	67%	1	33%	83	95%	1	1%	0	0%	100%
Separation 11A	62	74%	22	26%	3	3%	0	0%	0	0%	100%
Separation 11B	71	85%	13	15%	3	3%	0	0%	0	0%	100%
Separation 11C	63	72%	24	28%	0	0%	0	0%	0	0%	100%
Separation 11D	87	100%	0	0%	0	0%	0	0%	0	0%	100%
Food Contact Surfaces 12A	56	64%	31	36%	0	0%	0	0%	0	0%	100%
Proper Handwashing 13A	57	68%	27	32%	0	0%	3	3%	0	0%	100%
Good Hygenic Practices 14A	64	74%	22	26%	0	0%	1	1%	0	0%	100%
Prevention Hand Contamination 15A	32	42%	45	58%	0	0%	10	11%	0	0%	100%
Handwash Facilities 16A	69	79%	18	21%	0	0%	0	0%	0	0%	100%
Handwash Facilities 16B	75	86%	12	14%	0	0%	0	0%	0	0%	100%
Employee Health Policy 17A	1	1%	86	99%	0	0%	0	0%	0	0%	100%
Chemicals 18A	27	96%	1	4%	59	68%	0	0%	0	0%	100%
Chemicals 18B	78	90%	9	10%	0	0%	0	0%	0	0%	100%
Chemicals 18C	0	0%	0	0%	87	100%	0	0%	0	0%	100%
TOTALS	1266	67%	635		1546		555		0		