

Summary of Findings by Facility Type											
Facility Type=Delis	n=57										
	IN	% IN	OUT	% OUT	NA	% NA	NO	%NO	Blank	% Blank	% Total
Certified Food Protection Manager	26	46%	31	54%							
Approved Source 1A	57	100%	0	0%	0	0%	0	0%	0	0%	100%
Approved Source 1B	0	0%	0	0%	57	100%	0	0%	0	0%	100%
Approved Source 1C	1	100%	0	0%	56	98%	0	0%	0	0%	100%
Receiving/Sound Coundition 2A	56	98%	1	2%	0	0%	0	0%	0	0%	100%
Records 3A	0	0%	0	0%	57	100%	0	0%	0	0%	100%
Records 3B	5	45%	6	55%	46	81%	0	0%	0	0%	100%
Records 3C	6	55%	5	45%	46	81%	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%	54	95%	3	5%	0	0%	100%
Proper Cooking Temp 4D	25	100%	0	0%	2	4%	30	53%	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	1	100%	0	0%	55	96%	1	2%	0	0%	100%
Proper Cooking Temp 4H	1	100%	0	0%	27	47%	29	51%	0	0%	100%
Rapid Reheating/Hot Hold 5A	2	100%	0	0%	52	91%	3	5%	0	0%	100%
Rapid Reheating/Hot Hold 5B	1	100%	0	0%	52	91%	4	7%	0	0%	100%
Rapid Reheating/Hot Hold 5C	10	83%	2	17%	22	39%	23	40%	0	0%	100%
Rapid Reheating/Hot Hold 5D	0	0%	0	0%	56	98%	1	2%	0	0%	100%
HSP Juice 6A	0	0%	0	0%	57	100%	0	0%	0	0%	100%
HSP Pasteurized Eggs 6B	0	0%	0	0%	57	100%	0	0%	0	0%	100%
HSP Raw Undercooked 6C	0	0%	0	0%	57	100%	0	0%	0	0%	100%
Proper Cooling Procedure 7A	19	73%	7	27%	9	16%	22	39%	0	0%	100%
Proper Cooling Procedure 7B	6	86%	1	14%	41	72%	9	16%	0	0%	100%
Proper Cooling Procedure 7C	0	0%	0	0%	49	86%	8	14%	0	0%	100%
Cold Hot 8A	25	44%	32	56%	0	0%	0	0%	0	0%	100%
Hot Hold 9A	33	72%	13	28%	2	4%	9	16%	0	0%	100%
Hot Hold 9B	1	100%	0	0%	54	95%	2	4%	0	0%	100%
Time 10A	43	90%	5	10%	9	16%	0	0%	0	0%	100%
Time 10B	26	46%	30	54%	0	0%	1	2%	0	0%	100%
Time 10C	37	67%	18	33%	1	2%	1	2%	0	0%	100%
Time 10D	1	100%	0	0%	55	96%	1	2%	0	0%	100%
Separation 11A	48	87%	7	13%	2	4%	0	0%	0	0%	100%
Separation 11B	27	100%	0	0%	30	53%	0	0%	0	0%	100%
Separation 11C	52	91%	5	9%	0	0%	0	0%	0	0%	100%
Separation 11D	57	100%	0	0%	0	0%	0	0%	0	0%	100%
Food Contact Surfaces 12A	52	91%	5	9%	0	0%	0	0%	0	0%	100%
Proper Handwashing 13A	30	57%	23	43%	0	0%	4	7%	0	0%	100%
Good Hygenic Practices 14A	48	91%	5	9%	0	0%	4	7%	0	0%	100%
Prevention Hand Contamination 15A	51	96%	2	4%	0	0%	4	7%	0	0%	100%
Handwash Facilities 16A	49	86%	8	14%	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	12	21%	45	79%	0	0%	0	0%	0	0%	100%
Chemicals 18A	28	100%	0	0%	29	51%	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	918	80%	226		1316		162		0		