

Summary of Findings by Facility Type											
Facility Type=Seafood	n=29										
	IN	% IN	OUT	% OUT	NA	% NA	NO	%NO	Blank	% Blank	% Total
Certified Food Protection Manager	7	24%	22	76%							
Approved Source 1A	26	90%	3	10%	0	0%	0	0%	0	0%	100%
Approved Source 1B	18	95%	1	5%	10	34%	0	0%	0	0%	100%
Approved Source 1C	0	0%	0	0%	29	100%	0	0%	0	0%	100%
Receiving/Sound Coundition 2A	29	100%	0	0%	0	0%	0	0%	0	0%	100%
Records 3A	13	87%	2	13%	12	41%	2	7%	0	0%	100%
Records 3B	2	50%	2	50%	25	86%	0	0%	0	0%	100%
Records 3C	0	0%	0	0%	29	100%	0	0%	0	0%	100%
Proper Cooking Temp 4A	0	0%	0	0%	29	100%	0	0%	0	0%	100%
Proper Cooking Temp 4B	0	0%	0	0%	29	100%	0	0%	0	0%	100%
Proper Cooking Temp 4C	0	0%	0	0%	29	100%	0	0%	0	0%	100%
Proper Cooking Temp 4D	0	0%	0	0%	29	100%	0	0%	0	0%	100%
Proper Cooking Temp 4E	0	0%	0	0%	29	100%	0	0%	0	0%	100%
Proper Cooking Temp 4F	0	0%	0	0%	28	97%	1	3%	0	0%	100%
Proper Cooking Temp 4G	0	0%	0	0%	29	100%	0	0%	0	0%	100%
Proper Cooking Temp 4H	0	0%	0	0%	10	34%	19	66%	0	0%	100%
Rapid Reheating/Hot Hold 5A	0	0%	0	0%	28	97%	1	3%	0	0%	100%
Rapid Reheating/Hot Hold 5B	0	0%	0	0%	29	100%	0	0%	0	0%	100%
Rapid Reheating/Hot Hold 5C	0	0%	0	0%	28	97%	1	3%	0	0%	100%
Rapid Reheating/Hot Hold 5D	0	0%	0	0%	29	100%	0	0%	0	0%	100%
HSP Juice 6A	0	0%	0	0%	29	100%	0	0%	0	0%	100%
HSP Pasteurized Eggs 6B	0	0%	0	0%	29	100%	0	0%	0	0%	100%
HSP Raw Undercooked 6C	0	0%	0	0%	29	100%	0	0%	0	0%	100%
Proper Cooling Procedure 7A	0	0%	0	0%	23	79%	6	21%	0	0%	100%
Proper Cooling Procedure 7B	0	0%	0	0%	29	100%	0	0%	0	0%	100%
Proper Cooling Procedure 7C	6	100%	0	0%	9	31%	14	48%	0	0%	100%
Cold Hot 8A	19	66%	10	34%	0	0%	0	0%	0	0%	100%
Hot Hold 9A	1	100%	0	0%	28	97%	0	0%	0	0%	100%
Hot Hold 9B	0	0%	0	0%	29	100%	0	0%	0	0%	100%
Time 10A	11	92%	1	8%	17	59%	0	0%	0	0%	100%
Time 10B	16	59%	11	41%	2	7%	0	0%	0	0%	100%
Time 10C	12	52%	11	48%	6	21%	0	0%	0	0%	100%
Time 10D	0	0%	0	0%	29	100%	0	0%	0	0%	100%
Separation 11A	20	69%	9	31%	0	0%	0	0%	0	0%	100%
Separation 11B	19	95%	1	5%	9	31%	0	0%	0	0%	100%
Separation 11C	27	93%	2	7%	0	0%	0	0%	0	0%	100%
Separation 11D	29	100%	0	0%	0	0%	0	0%	0	0%	100%
Food Contact Surfaces 12A	26	90%	3	10%	0	0%	0	0%	0	0%	100%
Proper Handwashing 13A	13	87%	2	13%	0	0%	14	48%	0	0%	100%
Good Hygenic Practices 14A	21	95%	1	5%	0	0%	7	24%	0	0%	100%
Prevention Hand Contamination 15A	13	100%	0	0%	1	3%	15	52%	0	0%	100%
Handwash Facilities 16A	25	86%	4	14%	0	0%	0	0%	0	0%	100%
Handwash Facilities 16B	27	93%	2	7%	0	0%	0	0%	0	0%	100%
Employee Health Policy 17A	6	21%	23	79%	0	0%	0	0%	0	0%	100%
Chemicals 18A	0	0%	0	0%	29	100%	0	0%	0	0%	100%
Chemicals 18B	26	90%	3	10%	0	0%	0	0%	0	0%	100%
Chemicals 18C	0	0%	0	0%	29	100%	0	0%		0%	100%
TOTALS	405	82%	91		758		80		0		