

Summary of Findings by Facility Type											
Facility Type=Produce	n=42										
	IN	% IN	OUT	% OUT	NA	% NA	NO	%NO	Blank	% Blank	% Total
Certified Food Protection Manager	12	29%	30	71%							
Approved Source 1A	42	100%	0	0%	0	0%	0	0%	0	0%	100%
Approved Source 1B	0	0%	0	0%	42	100%	0	0%	0	0%	100%
Approved Source 1C	3	100%	0	0%	39	93%	0	0%	0	0%	100%
Receiving/Sound Coundition 2A	42	100%	0	0%	0	0%	0	0%	0	0%	100%
Records 3A	0	0%	0	0%	42	100%	0	0%	0	0%	100%
Records 3B	0	0%	0	0%	42	100%	0	0%	0	0%	100%
Records 3C	0	0%	0	0%	42	100%	0	0%	0	0%	100%
Proper Cooking Temp 4A	0	0%	0	0%	42	100%	0	0%	0	0%	100%
Proper Cooking Temp 4B	0	0%	0	0%	42	100%	0	0%	0	0%	100%
Proper Cooking Temp 4C	0	0%	0	0%	42	100%	0	0%	0	0%	100%
Proper Cooking Temp 4D	0	0%	0	0%	42	100%	0	0%	0	0%	100%
Proper Cooking Temp 4E	0	0%	0	0%	42	100%	0	0%	0	0%	100%
Proper Cooking Temp 4F	0	0%	0	0%	42	100%	0	0%	0	0%	100%
Proper Cooking Temp 4G	0	0%	0	0%	42	100%	0	0%	0	0%	100%
Proper Cooking Temp 4H	0	0%	0	0%	42	100%	0	0%	0	0%	100%
Rapid Reheating/Hot Hold 5A	0	0%	0	0%	42	100%	0	0%	0	0%	100%
Rapid Reheating/Hot Hold 5B	0	0%	0	0%	42	100%	0	0%	0	0%	100%
Rapid Reheating/Hot Hold 5C	0	0%	0	0%	42	100%	0	0%	0	0%	100%
Rapid Reheating/Hot Hold 5D	0	0%	0	0%	42	100%	0	0%	0	0%	100%
HSP Juice 6A	0	0%	0	0%	42	100%	0	0%	0	0%	100%
HSP Pasteurized Eggs 6B	0	0%	0	0%	42	100%	0	0%	0	0%	100%
HSP Raw Undercooked 6C	0	0%	0	0%	42	100%	0	0%	0	0%	100%
Proper Cooling Procedure 7A	0	0%	0	0%	42	100%	0	0%	0	0%	100%
Proper Cooling Procedure 7B	4	67%	2	33%	22	52%	14	33%	0	0%	100%
Proper Cooling Procedure 7C	0	0%	0	0%	42	100%	0	0%	0	0%	100%
Cold Hot 8A	13	31%	29	69%	0	0%	0	0%	0	0%	100%
Hot Hold 9A	0	0%	0	0%	42	100%	0	0%	0	0%	100%
Hot Hold 9B	0	0%	0	0%	42	100%	0	0%	0	0%	100%
Time 10A	26	84%	5	16%	7	17%	4	10%	0	0%	100%
Time 10B	25	78%	7	22%	6	14%	4	10%	0	0%	100%
Time 10C	8	67%	4	33%	30	71%	0	0%	0	0%	100%
Time 10D	0	0%	0	0%	42	100%	0	0%	0	0%	100%
Separation 11A	0	0%	0	0%	42	100%	0	0%	0	0%	100%
Separation 11B	0	0%	0	0%	42	100%	0	0%	0	0%	100%
Separation 11C	39	93%	3	7%	0	0%	0	0%	0	0%	100%
Separation 11D	42	100%	0	0%	0	0%	0	0%	0	0%	100%
Food Contact Surfaces 12A	35	83%	7	17%	0	0%	0	0%	0	0%	100%
Proper Handwashing 13A	13	76%	4	24%	0	0%	25	60%	0	0%	100%
Good Hygenic Practices 14A	30	94%	2	6%	0	0%	10	24%	0	0%	100%
Prevention Hand Contamination 15A	17	81%	4	19%	0	0%	21	50%	0	0%	100%
Handwash Facilities 16A	32	76%	10	24%	0	0%	0	0%	0	0%	100%
Handwash Facilities 16B	38	90%	4	10%	0	0%	0	0%	0	0%	100%
Employee Health Policy 17A	6	14%	36	86%	0	0%	0	0%	0	0%	100%
Chemicals 18A	4	100%	0	0%	38	90%	0	0%	0	0%	100%
Chemicals 18B	42	100%	0	0%	0	0%	0	0%	0	0%	100%
Chemicals 18C	30	71%	12	29%	0	0%	0	0%	0	0%	100%
TOTALS	491	79%	129		1234		78		0		