

Summary of Findings by Facility Type											
Facility Type=All facilities	n=458										
	IN	% IN	OUT	% OUT	NA	% NA	NO	%NO	Blank	% Blank	% Total
Certified Food Protection Manager	194	42%	264	58%							
Approved Source 1A	451	98%	7	2%	0	0%	0	0%	0	0%	100%
Approved Source 1B	37	95%	2	5%	419	91%	0	0%	0	0%	100%
Approved Source 1C	9	100%	0	0%	449	98%	0	0%	0	0%	100%
Receiving/Sound Coundition 2A	452	99%	6	1%	0	0%	0	0%	0	0%	100%
Records 3A	23	92%	2	8%	430	94%	3	1%	0	0%	100%
Records 3B	11	39%	17	61%	430	94%	0	0%	0	0%	100%
Records 3C	7	32%	15	68%	436	95%	0	0%	0	0%	100%
Proper Cooking Temp 4A	12	92%	1	8%	335	73%	110	24%	0	0%	100%
Proper Cooking Temp 4B	28	88%	4	13%	322	70%	104	23%	0	0%	100%
Proper Cooking Temp 4C	2	100%	0	0%	383	84%	73	16%	0	0%	100%
Proper Cooking Temp 4D	83	97%	3	3%	237	52%	135	29%	0	0%	100%
Proper Cooking Temp 4E	0	NA	0	NA	457	100%	1	0%	0	0%	100%
Proper Cooking Temp 4F	0	NA	0	NA	447	98%	11	2%	0	0%	100%
Proper Cooking Temp 4G	4	100%	0	0%	431	94%	23	5%	0	0%	100%
Proper Cooking Temp 4H	47	94%	3	6%	257	56%	151	33%	0	0%	100%
Rapid Reheating/Hot Hold 5A	43	80%	11	20%	259	57%	145	32%	0	0%	100%
Rapid Reheating/Hot Hold 5B	2	50%	2	50%	360	79%	94	21%	0	0%	100%
Rapid Reheating/Hot Hold 5C	110	94%	7	6%	199	43%	142	31%	0	0%	100%
Rapid Reheating/Hot Hold 5D	0	0%	1	100%	398	87%	59	13%	0	0%	100%
HSP Juice 6A	97	100%	0	0%	361	79%	0	0%	0	0%	100%
HSP Pasteurized Eggs 6B	95	98%	2	2%	361	79%	0	0%	0	0%	100%
HSP Raw Undercooked 6C	95	98%	2	2%	361	79%	0	0%	0	0%	100%
Proper Cooling Procedure 7A	86	65%	47	35%	185	40%	140	31%	0	0%	100%
Proper Cooling Procedure 7B	69	82%	15	18%	241	53%	133	29%	0	0%	100%
Proper Cooling Procedure 7C	83	92%	7	8%	177	39%	191	42%	0	0%	100%
Cold Hot 8A	220	48%	238	52%	0	0%	0	0%	0	0%	100%
Hot Hold 9A	208	77%	61	23%	145	32%	44	10%	0	0%	100%
Hot Hold 9B	6	100%	0	0%	393	86%	59	13%	0	0%	100%
Time 10A	170	58%	122	42%	138	30%	28	6%	0	0%	100%
Time 10B	171	44%	217	56%	60	13%	10	2%	0	0%	100%
Time 10C	156	44%	195	56%	92	20%	15	3%	0	0%	100%
Time 10D	8	73%	3	27%	440	96%	7	2%	0	0%	100%
Separation 11A	225	79%	60	21%	173	38%	0	0%	0	0%	100%
Separation 11B	236	87%	36	13%	186	41%	0	0%	0	0%	100%
Separation 11C	402	88%	56	12%	0	0%	0	0%	0	0%	100%
Separation 11D	458	100%	0	0%	0	0%	0	0%	0	0%	100%
Food Contact Surfaces 12A	358	78%	100	22%	0	0%	0	0%	0	0%	100%
Proper Handwashing 13A	275	73%	102	27%	0	0%	81	18%	0	0%	100%
Good Hygenic Practices 14A	363	86%	61	14%	0	0%	34	7%	0	0%	100%
Prevention Hand Contamination 15A	252	73%	95	27%	33	7%	78	17%	0	0%	100%
Handwash Facilities 16A	381	83%	77	17%	0	0%	0	0%	0	0%	100%
Handwash Facilities 16B	428	93%	30	7%	0	0%	0	0%	0	0%	100%
Employee Health Policy 17A	44	10%	414	90%	0	0%	0	0%	0	0%	100%
Chemicals 18A	132	99%	1	1%	325	71%	0	0%	0	0%	100%
Chemicals 18B	423	92%	35	8%	0	0%	0	0%	0	0%	100%
Chemicals 18C	30	71%	12	29%	416	91%	0	0%	0	0%	100%
TOTALS	6792		2069	23%	10336		1871		0		