

Summary of Findings by Facility Type
Facility Type=Nursing Homes

| | | | Added | | | | | | | | | |
|----|---|--|--------|-----|------|-----|-------|-----|------|-----|------|---------|
| | | | Totals | n= | 38 | | | | | | | |
| | | | In+out | IN | % IN | OUT | % OUT | NA | % NA | NO | % NO | TOTAL % |
| | | Certified Food Protection Manager Present | 38 | 24 | 63% | 14 | 37% | 0 | 0% | 0 | 0% | 100% |
| 1 | A | Approved Source | 38 | 38 | 100% | 0 | 0% | 0 | 0% | 0 | 0% | 100% |
| 1 | B | Approved Source | 0 | 0 | 0% | 0 | 0% | 38 | 100% | 0 | 0% | 100% |
| 1 | C | Approved Source | 1 | 1 | 0% | 0 | 0% | 37 | 97% | 0 | 0% | 100% |
| 2 | A | Receiving/Sound Condition | 36 | 35 | 97% | 1 | 3% | 2 | 5% | 0 | 0% | 100% |
| 3 | A | Records | 0 | 0 | 0% | 0 | 0% | 38 | 100% | 0 | 0% | 100% |
| 3 | B | Records | 0 | 0 | 0% | 0 | 0% | 38 | 100% | 0 | 0% | 100% |
| 3 | C | Records | 0 | 0 | 0% | 0 | 0% | 38 | 100% | 0 | 0% | 100% |
| 4 | A | Proper Cooking Temp | 0 | 0 | 0% | 0 | 0% | 30 | 79% | 8 | 21% | 100% |
| 4 | B | Proper Cooking Temp | 0 | 0 | 0% | 0 | 0% | 7 | 18% | 31 | 82% | 100% |
| 4 | C | Proper Cooking Temp | 0 | 0 | 0% | 0 | 0% | 15 | 39% | 23 | 61% | 100% |
| 4 | D | Proper Cooking Temp | 1 | 1 | 100% | 0 | 0% | 7 | 18% | 30 | 79% | 100% |
| 4 | E | Proper Cooking Temp | 0 | 0 | 0% | 0 | 0% | 38 | 100% | 0 | 0% | 100% |
| 4 | F | Proper Cooking Temp | 0 | 0 | 0% | 0 | 0% | 38 | 100% | 0 | 0% | 100% |
| 4 | G | Proper Cooking Temp | 0 | 0 | 0% | 0 | 0% | 30 | 79% | 8 | 21% | 100% |
| 4 | H | Proper Cooking Temp | 4 | 4 | 100% | 0 | 0% | 6 | 16% | 28 | 74% | 100% |
| 5 | A | Rapid Reheating/Hot Hold | 1 | 1 | 100% | 0 | 0% | 12 | 32% | 25 | 66% | 100% |
| 5 | B | Rapid Reheating/Hot Hold | 0 | 0 | 0% | 0 | 0% | 32 | 84% | 6 | 16% | 100% |
| 5 | C | Rapid Reheating/Hot Hold | 4 | 4 | 100% | 0 | 0% | 7 | 18% | 27 | 71% | 100% |
| 5 | D | Rapid Reheating/Hot Hold | 1 | 1 | 0% | 0 | 0% | 28 | 74% | 9 | 24% | 100% |
| 6 | A | Proper Cooling | 11 | 5 | 45% | 6 | 55% | 10 | 26% | 17 | 45% | 100% |
| 6 | B | Proper Cooling | 6 | 5 | 83% | 1 | 17% | 6 | 16% | 26 | 68% | 100% |
| 6 | C | Proper Cooling | 1 | 1 | 100% | 0 | 0% | 4 | 11% | 33 | 87% | 100% |
| 7 | A | Cold Hold | 37 | 26 | 70% | 11 | 30% | 0 | 0% | 1 | 3% | 100% |
| 8 | A | Hot Hold | 24 | 19 | 79% | 5 | 21% | 1 | 3% | 13 | 34% | 100% |
| 8 | B | Hot Hold | 2 | 2 | 1% | 0 | 0% | 17 | 45% | 19 | 50% | 100% |
| 9 | A | Time | 29 | 27 | 93% | 2 | 7% | 8 | 21% | 1 | 3% | 100% |
| 9 | B | Time | 32 | 21 | 66% | 11 | 34% | 6 | 16% | 0 | 0% | 100% |
| 9 | C | Time | 28 | 20 | 71% | 8 | 29% | 7 | 18% | 3 | 8% | 100% |
| 9 | D | Time | 1 | 1 | 0% | 0 | 0% | 37 | 97% | 0 | 0% | 100% |
| 10 | A | Separation | 32 | 27 | 84% | 5 | 16% | 6 | 16% | 0 | 0% | 100% |
| 10 | B | Separation | 31 | 24 | 77% | 7 | 23% | 6 | 16% | 1 | 3% | 100% |
| 10 | C | Separation | 38 | 32 | 84% | 6 | 16% | 0 | 0% | 0 | 0% | 100% |
| 10 | D | Separation | 38 | 38 | 100% | 0 | 0% | 0 | 0% | 0 | 0% | 100% |
| 11 | A | Food Contact Surfaces | 38 | 29 | 76% | 9 | 24% | 0 | 0% | 0 | 0% | 100% |
| 12 | A | Proper Handwashing (2017 FDA Code) | 37 | 28 | 76% | 9 | 24% | 0 | 0% | 1 | 3% | 100% |
| 13 | A | Good Hygienic Practices | 38 | 34 | 89% | 4 | 11% | 0 | 0% | 0 | 0% | 100% |
| 14 | B | Prevention Hand Contamination (2013 Food Code) | 35 | 35 | 100% | 0 | 0% | 0 | 0% | 3 | 8% | 100% |
| 15 | A | Handwash Facilities | 38 | 37 | 97% | 1 | 3% | 0 | 0% | 0 | 0% | 100% |
| 15 | B | Handwash Facilities | 38 | 33 | 87% | 5 | 13% | 0 | 0% | 0 | 0% | 100% |
| 16 | A | Chemicals | 8 | 8 | 100% | 0 | 0% | 30 | 79% | 0 | 0% | 100% |
| 16 | B | Chemicals | 38 | 35 | 92% | 3 | 8% | 0 | 0% | 0 | 0% | 100% |
| 16 | C | Chemicals | 0 | 0 | 0% | 0 | 0% | 38 | 100% | 0 | 0% | 100% |
| 17 | A | Employee Health Policy (2017 Food Code) | 38 | 13 | 34% | 25 | 66% | 0 | 0% | 0 | 0% | 100% |
| 18 | A | Highly Susceptible Populations | 38 | 38 | 100% | 0 | 0% | 0 | 0% | 0 | 0% | 100% |
| 18 | B | Highly Susceptible Populations | 37 | 37 | 100% | 0 | 0% | 1 | 3% | 0 | 0% | 100% |
| 18 | C | Highly Susceptible Populations | 36 | 36 | 100% | 0 | 0% | 2 | 5% | 0 | 0% | 100% |
| 19 | A | Food Allergy Awareness | 38 | 10 | 26% | 28 | 74% | 0 | 0% | 0 | 0% | 100% |
| 19 | B | Food Allergy Awareness | 38 | 8 | 21% | 30 | 79% | 0 | 0% | 0 | 0% | 100% |
| | | TOTAL (does not include CFPM) | 891 | 714 | 80% | 177 | 20% | 620 | | 313 | | |