

**Summary of Findings by Facility Type**  
**Facility Type=Elementary Lunchrooms**

			Added									
			Totals	n=	59							
			In+out	IN	% IN	OUT	% OUT	NA	% NA	NO	% NO	TOTAL %
		Certified Food Protection Manager Present	59	57	97%	2	3%	0	0%	0	0%	100%
1	A	Approved Source	59	59	100%	0	0%	0	0%	0	0%	100%
1	B	Approved Source	0	0	0%	0	0%	59	100%	0	0%	100%
1	C	Approved Source	0	0	0%	0	0%	59	100%	0	0%	100%
2	A	Receiving/Sound Condition	59	59	100%	0	0%	0	0%	0	0%	100%
3	A	Records	0	0	0%	0	0%	59	100%	0	0%	100%
3	B	Records	0	0	0%	0	0%	59	100%	0	0%	100%
3	C	Records	0	0	0%	0	0%	59	100%	0	0%	100%
4	A	Proper Cooking Temp	0	0	0%	0	0%	58	98%	1	2%	100%
4	B	Proper Cooking Temp	0	0	0%	0	0%	57	97%	2	3%	100%
4	C	Proper Cooking Temp	0	0	0%	0	0%	58	98%	1	2%	100%
4	D	Proper Cooking Temp	0	0	0%	0	0%	58	98%	1	2%	100%
4	E	Proper Cooking Temp	0	0	0%	0	0%	59	100%	0	0%	100%
4	F	Proper Cooking Temp	0	0	0%	0	0%	59	100%	0	0%	100%
4	G	Proper Cooking Temp	0	0	0%	0	0%	59	100%	0	0%	100%
4	H	Proper Cooking Temp	0	0	0%	0	0%	57	97%	2	3%	100%
5	A	Rapid Reheating/Hot Hold	2	1	50%	1	50%	10	17%	47	80%	100%
5	B	Rapid Reheating/Hot Hold	0	0	0%	0	0%	58	98%	1	2%	100%
5	C	Rapid Reheating/Hot Hold	22	22	100%	0	0%	0	0%	37	63%	100%
5	D	Rapid Reheating/Hot Hold	0	0	0%	0	0%	59	100%	0	0%	100%
6	A	Proper Cooling	2	2	100%	0	0%	8	14%	49	83%	100%
6	B	Proper Cooling	8	8	100%	0	0%	4	7%	47	80%	100%
6	C	Proper Cooling	4	4	100%	0	0%	0	0%	55	93%	100%
7	A	Cold Hold	59	52	88%	7	12%	0	0%	0	0%	100%
8	A	Hot Hold	48	37	77%	11	23%	0	0%	11	19%	100%
8	B	Hot Hold	0	0	1%	0	0%	58	98%	1	2%	100%
9	A	Time	28	24	86%	4	14%	3	5%	28	47%	100%
9	B	Time	57	44	77%	13	23%	0	0%	2	3%	100%
9	C	Time	53	46	87%	7	13%	0	0%	6	10%	100%
9	D	Time	0	0	0%	0	0%	58	98%	1	2%	100%
10	A	Separation	3	3	100%	0	0%	55	93%	1	2%	100%
10	B	Separation	1	1	100%	0	0%	57	97%	1	2%	100%
10	C	Separation	59	58	98%	1	2%	0	0%	0	0%	100%
10	D	Separation	59	59	100%	0	0%	0	0%	0	0%	100%
11	A	Food Contact Surfaces	59	59	100%	0	0%	0	0%	0	0%	100%
12	A	Proper Handwashing (2017 FDA Code)	59	58	98%	1	2%	0	0%	0	0%	100%
13	A	Good Hygienic Practices	59	59	100%	0	0%	0	0%	0	0%	100%
14	B	Prevention Hand Contamination (2013 Food Code)	59	59	100%	0	0%	0	0%	0	0%	100%
15	A	Handwash Facilities	59	57	97%	2	3%	0	0%	0	0%	100%
15	B	Handwash Facilities	59	57	97%	2	3%	0	0%	0	0%	100%
16	A	Chemicals	0	0	0%	0	0%	59	100%	0	0%	100%
16	B	Chemicals	59	58	98%	1	2%	0	0%	0	0%	100%
16	C	Chemicals	0	0	0%	0	0%	59	100%	0	0%	100%
17	A	Employee Health Policy (2017 Food Code)	59	56	95%	3	5%	0	0%	0	0%	100%
18	A	Highly Susceptible Populations	57	57	100%	0	0%	2	3%	0	0%	100%
18	B	Highly Susceptible Populations	54	54	100%	0	0%	5	8%	0	0%	100%
18	C	Highly Susceptible Populations	57	57	100%	0	0%	2	3%	0	0%	100%
19	A	Food Allergy Awareness	59	10	17%	49	83%	0	0%	0	0%	100%
19	B	Food Allergy Awareness	59	14	24%	45	76%	0	0%	0	0%	100%
		TOTAL (does not include CFPM)	1281	1134	89%	147	11%	1257		294		