

Summary of Findings by Facility Type
Facility Type=Fast Foods

		Added		Totals		n=		87					
		In+out	IN	% IN	OUT	% OUT	NA	% NA	NO	% NO	TOTAL %		
		Certified Food Protection Manager Present	87	61	70%	26	30%	0	0%	0	0%	100%	
1	A	Approved Source	86	86	100%	0	0%	1	1%	0	0%	100%	
1	B	Approved Source	2	2	0%	0	0%	85	98%	0	0%	100%	
1	C	Approved Source	1	1	0%	0	0%	86	99%	0	0%	100%	
2	A	Receiving/Sound Condition	86	86	100%	0	0%	1	1%	0	0%	100%	
3	A	Records	1	0	0%	1	0%	86	99%	0	0%	100%	
3	B	Records	2	1	0%	1	0%	85	98%	0	0%	100%	
3	C	Records	1	1	0%	0	0%	86	99%	0	0%	100%	
4	A	Proper Cooking Temp	6	6	0%	0	0%	58	67%	23	26%	100%	
4	B	Proper Cooking Temp	13	13	0%	0	0%	49	56%	25	29%	100%	
4	C	Proper Cooking Temp	0	0	0%	0	0%	85	98%	2	2%	100%	
4	D	Proper Cooking Temp	16	15	94%	1	6%	41	47%	30	34%	100%	
4	E	Proper Cooking Temp	0	0	0%	0	0%	87	100%	0	0%	100%	
4	F	Proper Cooking Temp	0	0	0%	0	0%	87	100%	0	0%	100%	
4	G	Proper Cooking Temp	0	0	0%	0	0%	84	97%	3	3%	100%	
4	H	Proper Cooking Temp	7	7	100%	0	0%	49	56%	31	36%	100%	
5	A	Rapid Reheating/Hot Hold	7	6	86%	1	14%	48	55%	32	37%	100%	
5	B	Rapid Reheating/Hot Hold	2	2	0%	0	0%	74	85%	11	13%	100%	
5	C	Rapid Reheating/Hot Hold	9	9	100%	0	0%	34	39%	44	51%	100%	
5	D	Rapid Reheating/Hot Hold	0	0	0%	0	0%	85	98%	2	2%	100%	
6	A	Proper Cooling	14	9	64%	5	36%	39	45%	34	39%	100%	
6	B	Proper Cooling	9	7	78%	2	22%	32	37%	46	53%	100%	
6	C	Proper Cooling	0	0	0%	0	0%	28	32%	59	68%	100%	
7	A	Cold Hold	87	47	54%	40	46%	0	0%	0	0%	100%	
8	A	Hot Hold	61	51	84%	10	16%	19	22%	7	8%	100%	
8	B	Hot Hold	0	0	1%	0	0%	85	98%	2	2%	100%	
9	A	Time	67	53	79%	14	21%	19	22%	1	1%	100%	
9	B	Time	81	60	74%	21	26%	6	7%	0	0%	100%	
9	C	Time	75	59	79%	16	21%	9	10%	3	3%	100%	
9	D	Time	29	17	0%	12	0%	57	66%	1	1%	100%	
10	A	Separation	53	44	83%	9	17%	34	39%	0	0%	100%	
10	B	Separation	42	38	90%	4	10%	45	52%	0	0%	100%	
10	C	Separation	87	76	87%	11	13%	0	0%	0	0%	100%	
10	D	Separation	87	87	100%	0	0%	0	0%	0	0%	100%	
11	A	Food Contact Surfaces	87	58	67%	29	33%	0	0%	0	0%	100%	
12	A	Proper Handwashing (2017 FDA Code)	87	67	77%	20	23%	0	0%	0	0%	100%	
13	A	Good Hygienic Practices	87	71	82%	16	18%	0	0%	0	0%	100%	
14	B	Prevention Hand Contamination (2013 Food Code)	86	83	97%	3	3%	0	0%	1	1%	100%	
15	A	Handwash Facilities	86	77	90%	9	10%	1	1%	0	0%	100%	
15	B	Handwash Facilities	87	82	94%	5	6%	0	0%	0	0%	100%	
16	A	Chemicals	7	7	100%	0	0%	80	92%	0	0%	100%	
16	B	Chemicals	87	68	78%	19	22%	0	0%	0	0%	100%	
16	C	Chemicals	0	0	0%	0	0%	87	100%	0	0%	100%	
17	A	Employee Health Policy (2017 Food Code)	87	54	62%	33	38%	0	0%	0	0%	100%	
18	A	Highly Susceptible Populations	0	0	0%	0	0%	87	100%	0	0%	100%	
18	B	Highly Susceptible Populations	0	0	0%	0	0%	87	100%	0	0%	100%	
18	C	Highly Susceptible Populations	0	0	0%	0	0%	87	100%	0	0%	100%	
19	A	Food Allergy Awareness	87	17	20%	70	80%	0	0%	0	0%	100%	
19	B	Food Allergy Awareness	87	26	30%	61	70%	0	0%	0	0%	100%	
		TOTAL (does not include CFPM)	1806	1393	77%	413	23%	2013		357			