

Summary of Findings by Facility Type
Facility Type=Full Service Restaurants

			Added									
			Totals	n=	87							
			In+out	IN	% IN	OUT	% OUT	NA	% NA	NO	% NO	TOTAL %
		Certified Food Protection Manager Present	87	73	84%	14	16%	0	0%	0	0%	100%
1	A	Approved Source	87	87	100%	0	0%	0	0%	0	0%	100%
1	B	Approved Source	11	11	0%	0	0%	76	87%	0	0%	100%
1	C	Approved Source	1	1	0%	0	0%	86	99%	0	0%	100%
2	A	Receiving/Sound Condition	87	87	100%	0	0%	0	0%	0	0%	100%
3	A	Records	2	2	0%	0	0%	83	95%	2	2%	100%
3	B	Records	14	8	0%	6	0%	71	82%	2	2%	100%
3	C	Records	1	1	0%	0	0%	86	99%	0	0%	100%
4	A	Proper Cooking Temp	7	5	0%	2	0%	28	32%	52	60%	100%
4	B	Proper Cooking Temp	5	4	80%	1	20%	22	25%	60	69%	100%
4	C	Proper Cooking Temp	1	1	0%	0	0%	69	79%	17	20%	100%
4	D	Proper Cooking Temp	25	23	92%	2	8%	6	7%	56	64%	100%
4	E	Proper Cooking Temp	0	0	0%	0	0%	86	99%	1	1%	100%
4	F	Proper Cooking Temp	0	0	0%	0	0%	87	100%	0	0%	100%
4	G	Proper Cooking Temp	1	1	100%	0	0%	83	95%	3	3%	100%
4	H	Proper Cooking Temp	16	16	100%	0	0%	9	10%	62	71%	100%
5	A	Rapid Reheating/Hot Hold	6	5	83%	1	17%	18	21%	63	72%	100%
5	B	Rapid Reheating/Hot Hold	0	0	0%	0	0%	78	90%	9	10%	100%
5	C	Rapid Reheating/Hot Hold	0	0	0%	0	0%	43	49%	44	51%	100%
5	D	Rapid Reheating/Hot Hold	0	0	0%	0	0%	82	94%	5	6%	100%
6	A	Proper Cooling	31	24	77%	7	23%	2	2%	54	62%	100%
6	B	Proper Cooling	10	10	100%	0	0%	8	9%	69	79%	100%
6	C	Proper Cooling	0	0	0%	0	0%	6	7%	81	93%	100%
7	A	Cold Hold	87	35	40%	52	60%	0	0%	0	0%	100%
8	A	Hot Hold	76	62	82%	14	18%	3	3%	8	9%	100%
8	B	Hot Hold	2	2	1%	0	0%	79	91%	6	7%	100%
9	A	Time	87	68	78%	19	22%	0	0%	0	0%	100%
9	B	Time	87	56	64%	31	36%	0	0%	0	0%	100%
9	C	Time	74	59	80%	15	20%	10	11%	3	3%	100%
9	D	Time	21	11	52%	10	48%	61	70%	5	6%	100%
10	A	Separation	84	59	70%	25	30%	3	3%	0	0%	100%
10	B	Separation	81	72	89%	9	11%	5	6%	1	1%	100%
10	C	Separation	87	74	85%	13	15%	0	0%	0	0%	100%
10	D	Separation	87	87	100%	0	0%	0	0%	0	0%	100%
11	A	Food Contact Surfaces	87	51	59%	36	41%	0	0%	0	0%	100%
12	A	Proper Handwashing (2017 FDA Code)	87	74	85%	13	15%	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)	87	84	97%	3	3%	0	0%	0	0%	100%
15	A	Handwash Facilities	87	80	92%	7	8%	0	0%	0	0%	100%
15	B	Handwash Facilities	87	78	90%	9	10%	0	0%	0	0%	100%
16	A	Chemicals	20	18	90%	2	10%	67	77%	0	0%	100%
16	B	Chemicals	87	72	83%	15	17%	0	0%	0	0%	100%
16	C	Chemicals	1	0	0%	1	100%	86	99%	0	0%	100%
17	A	Employee Health Policy (2017 Food Code)	87	51	59%	36	41%	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	8	9%	79	91%	0	0%	0	0%	100%
19	B	Food Allergy Awareness	87	19	22%	68	78%	0	0%	0	0%	100%
		TOTAL (does not include CFPM)	1969	1477	75%	492	25%	1604		603		