

Summary of Findings by Facility Type
Facility Type=Deli's

		Added		Totals		n=		57					
		In+out	IN	% IN	OUT	% OUT	NA	% NA	NO	% NO	TOTAL %		
		Certified Food Protection Manager Present	57	27	47%	30	53%	0	0%	0	0%	100%	
1	A	Approved Source	57	57	100%	0	0%	0	0%	0	0%	100%	
1	B	Approved Source	3	3	0%	0	0%	54	95%	0	0%	100%	
1	C	Approved Source	0	0	0%	0	0%	57	100%	0	0%	100%	
2	A	Receiving/Sound Condition	57	57	100%	0	0%	0	0%	0	0%	100%	
3	A	Records	0	0	0%	0	0%	57	100%	0	0%	100%	
3	B	Records	13	13	0%	0	0%	44	77%	0	0%	100%	
3	C	Records	14	13	0%	1	0%	43	75%	0	0%	100%	
4	A	Proper Cooking Temp	0	0	0%	0	0%	55	96%	2	4%	100%	
4	B	Proper Cooking Temp	0	0	0%	0	0%	45	79%	12	21%	100%	
4	C	Proper Cooking Temp	0	0	0%	0	0%	53	93%	4	7%	100%	
4	D	Proper Cooking Temp	33	33	100%	0	0%	0	0%	24	42%	100%	
4	E	Proper Cooking Temp	0	0	0%	0	0%	57	100%	0	0%	100%	
4	F	Proper Cooking Temp	0	0	0%	0	0%	57	100%	0	0%	100%	
4	G	Proper Cooking Temp	0	0	0%	0	0%	55	96%	2	4%	100%	
4	H	Proper Cooking Temp	0	0	0%	0	0%	41	72%	16	28%	100%	
5	A	Rapid Reheating/Hot Hold	4	4	100%	0	0%	45	79%	8	14%	100%	
5	B	Rapid Reheating/Hot Hold	0	0	0%	0	0%	57	100%	0	0%	100%	
5	C	Rapid Reheating/Hot Hold	3	3	100%	0	0%	15	26%	39	68%	100%	
5	D	Rapid Reheating/Hot Hold	0	0	0%	0	0%	57	100%	0	0%	100%	
6	A	Proper Cooling	15	15	100%	0	0%	0	0%	42	74%	100%	
6	B	Proper Cooling	7	6	86%	1	14%	6	11%	44	77%	100%	
6	C	Proper Cooling	1	1	100%	0	0%	33	58%	23	40%	100%	
7	A	Cold Hold	57	34	60%	23	40%	0	0%	0	0%	100%	
8	A	Hot Hold	49	36	73%	13	27%	1	2%	7	12%	100%	
8	B	Hot Hold	1	0	1%	1	0%	54	95%	2	4%	100%	
9	A	Time	54	51	94%	3	6%	3	5%	0	0%	100%	
9	B	Time	56	50	89%	6	11%	1	2%	0	0%	100%	
9	C	Time	53	52	98%	1	2%	3	5%	1	2%	100%	
9	D	Time	13	6	0%	7	0%	43	75%	1	2%	100%	
10	A	Separation	57	50	88%	7	12%	0	0%	0	0%	100%	
10	B	Separation	24	24	100%	0	0%	32	56%	1	2%	100%	
10	C	Separation	57	54	95%	3	5%	0	0%	0	0%	100%	
10	D	Separation	57	57	100%	0	0%	0	0%	0	0%	100%	
11	A	Food Contact Surfaces	57	37	65%	20	35%	0	0%	0	0%	100%	
12	A	Proper Handwashing (2017 FDA Code)	57	52	91%	5	9%	0	0%	0	0%	100%	
13	A	Good Hygienic Practices	57	53	93%	4	7%	0	0%	0	0%	100%	
14	B	Prevention Hand Contamination (2013 Food Code)	56	56	100%	0	0%	0	0%	1	2%	100%	
15	A	Handwash Facilities	57	52	91%	5	9%	0	0%	0	0%	100%	
15	B	Handwash Facilities	57	50	88%	7	12%	0	0%	0	0%	100%	
16	A	Chemicals	18	18	100%	0	0%	39	68%	0	0%	100%	
16	B	Chemicals	57	46	81%	11	19%	0	0%	0	0%	100%	
16	C	Chemicals	0	0	0%	0	0%	57	100%	0	0%	100%	
17	A	Employee Health Policy (2017 Food Code)	57	44	77%	13	23%	0	0%	0	0%	100%	
18	A	Highly Susceptible Populations	0	0	0%	0	0%	57	100%	0	0%	100%	
18	B	Highly Susceptible Populations	0	0	0%	0	0%	57	100%	0	0%	100%	
18	C	Highly Susceptible Populations	0	0	0%	0	0%	57	100%	0	0%	100%	
19	A	Food Allergy Awareness	57	11	19%	46	81%	0	0%	0	0%	100%	
19	B	Food Allergy Awareness	57	11	19%	46	81%	0	0%	0	0%	100%	
		TOTAL (does not include CFPM)	1272	1049	82%	223	18%	1235		229			