

Summary of Findings by Facility Type
Facility Type=Meat

			Added		Totals		n=		63						
			In+out	IN	% IN	OUT	% OUT	NA	% NA	NO	% NO	TOTAL %			
		Certified Food Protection Manager Present	63	26	41%	37	59%	0	0%	0	0%	100%			
1	A	Approved Source	63	63	100%	0	0%	0	0%	0	0%	100%			
1	B	Approved Source	19	19	0%	0	0%	44	70%	0	0%	100%			
1	C	Approved Source	1	1	0%	0	0%	62	98%	0	0%	100%			
2	A	Receiving/Sound Condition	63	63	100%	0	0%	0	0%	0	0%	100%			
3	A	Records	18	14	0%	4	0%	42	67%	3	5%	100%			
3	B	Records	1	1	0%	0	0%	61	97%	1	2%	100%			
3	C	Records	2	1	0%	1	0%	61	97%	0	0%	100%			
4	A	Proper Cooking Temp	0	0	0%	0	0%	63	100%	0	0%	100%			
4	B	Proper Cooking Temp	1	1	100%	0	0%	59	94%	3	5%	100%			
4	C	Proper Cooking Temp	0	0	0%	0	0%	60	95%	3	5%	100%			
4	D	Proper Cooking Temp	0	0	0%	0	0%	58	92%	5	8%	100%			
4	E	Proper Cooking Temp	0	0	0%	0	0%	63	100%	0	0%	100%			
4	F	Proper Cooking Temp	0	0	0%	0	0%	58	92%	5	8%	100%			
4	G	Proper Cooking Temp	0	0	0%	0	0%	62	98%	1	2%	100%			
4	H	Proper Cooking Temp	0	0	0%	0	0%	48	76%	15	24%	100%			
5	A	Rapid Reheating/Hot Hold	0	0	0%	0	0%	61	97%	2	3%	100%			
5	B	Rapid Reheating/Hot Hold	0	0	0%	0	0%	63	100%	0	0%	100%			
5	C	Rapid Reheating/Hot Hold	1	1	100%	0	0%	60	95%	2	3%	100%			
5	D	Rapid Reheating/Hot Hold	0	0	0%	0	0%	62	98%	1	2%	100%			
6	A	Proper Cooling	3	2	67%	1	33%	57	90%	3	5%	100%			
6	B	Proper Cooling	3	2	67%	1	33%	9	14%	51	81%	100%			
6	C	Proper Cooling	0	0	0%	0	0%	33	52%	30	48%	100%			
7	A	Cold Hold	63	55	87%	8	13%	0	0%	0	0%	100%			
8	A	Hot Hold	3	1	33%	2	67%	59	94%	1	2%	100%			
8	B	Hot Hold	0	0	1%	0	0%	62	98%	1	2%	100%			
9	A	Time	15	13	87%	2	13%	48	76%	0	0%	100%			
9	B	Time	29	17	59%	12	41%	34	54%	0	0%	100%			
9	C	Time	25	14	56%	11	44%	37	59%	1	2%	100%			
9	D	Time	0	0	0%	0	0%	62	98%	1	2%	100%			
10	A	Separation	51	37	73%	14	27%	11	17%	1	2%	100%			
10	B	Separation	60	46	77%	14	23%	3	5%	0	0%	100%			
10	C	Separation	63	59	94%	4	6%	0	0%	0	0%	100%			
10	D	Separation	63	63	100%	0	0%	0	0%	0	0%	100%			
11	A	Food Contact Surfaces	63	42	67%	21	33%	0	0%	0	0%	100%			
12	A	Proper Handwashing (2017 FDA Code)	62	60	97%	2	3%	0	0%	1	2%	100%			
13	A	Good Hygienic Practices	62	60	97%	2	3%	0	0%	1	2%	100%			
14	B	Prevention Hand Contamination (2013 Food Code)	39	39	100%	0	0%	22	35%	2	3%	100%			
15	A	Handwash Facilities	63	57	90%	6	10%	0	0%	0	0%	100%			
15	B	Handwash Facilities	63	59	94%	4	6%	0	0%	0	0%	100%			
16	A	Chemicals	1	1	100%	0	0%	62	98%	0	0%	100%			
16	B	Chemicals	63	54	86%	9	14%	0	0%	0	0%	100%			
16	C	Chemicals	0	0	0%	0	0%	63	100%	0	0%	100%			
17	A	Employee Health Policy (2017 Food Code)	63	44	70%	19	30%	0	0%	0	0%	100%			
18	A	Highly Susceptible Populations	0	0	0%	0	0%	63	100%	0	0%	100%			
18	B	Highly Susceptible Populations	0	0	0%	0	0%	63	100%	0	0%	100%			
18	C	Highly Susceptible Populations	0	0	0%	0	0%	63	100%	0	0%	100%			
19	A	Food Allergy Awareness	63	10	16%	53	84%	0	0%	0	0%	100%			
19	B	Food Allergy Awareness	63	10	16%	53	84%	0	0%	0	0%	100%			
TOTAL (does not include CFPM)			1152	909	79%	243	21%	1738		134					