

			Added										
			Totals	n=	53								
			In+out	IN	% IN	OUT	% OUT	NA	% NA	NO	% NO	TOTAL %	
		Certified Food Protection Manager Present	53	20	38%	33	62%	0	0%	0	0%	100%	
1	A	Approved Source	52	52	100%	0	0%	1	2%	0	0%	100%	
1	B	Approved Source	1	1	0%	0	0%	52	98%	0	0%	100%	
1	C	Approved Source	1	1	0%	0	0%	52	98%	0	0%	100%	
2	A	Receiving/Sound Condition	52	52	100%	0	0%	1	2%	0	0%	100%	
3	A	Records	0	0	0%	0	0%	53	100%	0	0%	100%	
3	B	Records	0	0	0%	0	0%	53	100%	0	0%	100%	
3	C	Records	0	0	0%	0	0%	53	100%	0	0%	100%	
4	A	Proper Cooking Temp	0	0	0%	0	0%	53	100%	0	0%	100%	
4	B	Proper Cooking Temp	0	0	0%	0	0%	53	100%	0	0%	100%	
4	C	Proper Cooking Temp	0	0	0%	0	0%	53	100%	0	0%	100%	
4	D	Proper Cooking Temp	0	0	0%	0	0%	53	100%	0	0%	100%	
4	E	Proper Cooking Temp	0	0	0%	0	0%	53	100%	0	0%	100%	
4	F	Proper Cooking Temp	0	0	0%	0	0%	53	100%	0	0%	100%	
4	G	Proper Cooking Temp	0	0	0%	0	0%	53	100%	0	0%	100%	
4	H	Proper Cooking Temp	0	0	0%	0	0%	53	100%	0	0%	100%	
5	A	Rapid Reheating/Hot Hold	0	0	0%	0	0%	53	100%	0	0%	100%	
5	B	Rapid Reheating/Hot Hold	0	0	0%	0	0%	53	100%	0	0%	100%	
5	C	Rapid Reheating/Hot Hold	0	0	0%	0	0%	53	100%	0	0%	100%	
5	D	Rapid Reheating/Hot Hold	0	0	0%	0	0%	53	100%	0	0%	100%	
6	A	Proper Cooling	0	0	0%	0	0%	53	100%	0	0%	100%	
6	B	Proper Cooling	7	5	71%	2	29%	2	4%	44	83%	100%	
6	C	Proper Cooling	0	0	0%	0	0%	45	85%	8	15%	100%	
7	A	Cold Hold	53	31	58%	22	42%	0	0%	0	0%	100%	
8	A	Hot Hold	0	0	0%	0	0%	53	100%	0	0%	100%	
8	B	Hot Hold	0	0	1%	0	0%	53	100%	0	0%	100%	
9	A	Time	48	45	94%	3	6%	4	8%	1	2%	100%	
9	B	Time	46	43	93%	3	7%	6	11%	1	2%	100%	
9	C	Time	3	3	100%	0	0%	44	83%	6	11%	100%	
9	D	Time	0	0	0%	0	0%	53	100%	0	0%	100%	
10	A	Separation	2	2	100%	0	0%	51	96%	0	0%	100%	
10	B	Separation	1	1	100%	0	0%	52	98%	0	0%	100%	
10	C	Separation	53	52	98%	1	2%	0	0%	0	0%	100%	
10	D	Separation	53	53	100%	0	0%	0	0%	0	0%	100%	
11	A	Food Contact Surfaces	53	42	79%	11	21%	0	0%	0	0%	100%	
12	A	Proper Handwashing (2017 FDA Code)	50	49	98%	1	2%	0	0%	3	6%	100%	
13	A	Good Hygienic Practices	53	53	100%	0	0%	0	0%	0	0%	100%	
14	B	Prevention Hand Contamination (2013 Food Code)	47	47	100%	0	0%	0	0%	6	11%	100%	
15	A	Handwash Facilities	53	49	92%	4	8%	0	0%	0	0%	100%	
15	B	Handwash Facilities	53	50	94%	3	6%	0	0%	0	0%	100%	
16	A	Chemicals	4	4	100%	0	0%	49	92%	0	0%	100%	
16	B	Chemicals	53	45	85%	8	15%	0	0%	0	0%	100%	
16	C	Chemicals	53	48	91%	5	9%	0	0%	0	0%	100%	
17	A	Employee Health Policy (2017 Food Code)	53	40	75%	13	25%	0	0%	0	0%	100%	
18	A	Highly Susceptible Populations	0	0	0%	0	0%	53	100%	0	0%	100%	
18	B	Highly Susceptible Populations	0	0	0%	0	0%	53	100%	0	0%	100%	
18	C	Highly Susceptible Populations	0	0	0%	0	0%	53	100%	0	0%	100%	
19	A	Food Allergy Awareness	53	12	23%	41	77%	0	0%	0	0%	100%	
19	B	Food Allergy Awareness	53	9	17%	44	83%	0	0%	0	0%	100%	
		TOTAL (does not include CFPM)	950	789	83%	161	17%	1525		69			