

**Summary of Findings by Facility Type**  
**Facility Type=Seafood**

			Added									
			Totals		n= 14							
			In+out	IN	% IN	OUT	% OUT	NA	% NA	NO	% NO	TOTAL %
		Certified Food Protection Manager Present	14	4	29%	10	71%	0	0%	0	0%	100%
1	A	Approved Source	14	14	100%	0	0%	0	0%	0	0%	100%
1	B	Approved Source	13	13	0%	0	0%	1	7%	0	0%	100%
1	C	Approved Source	0	0	0%	0	0%	14	100%	0	0%	100%
2	A	Receiving/Sound Condition	14	14	100%	0	0%	0	0%	0	0%	100%
3	A	Records	12	10	0%	2	0%	1	7%	1	7%	100%
3	B	Records	5	4	0%	1	0%	9	64%	0	0%	100%
3	C	Records	4	4	0%	0	0%	10	71%	0	0%	100%
4	A	Proper Cooking Temp	0	0	0%	0	0%	14	100%	0	0%	100%
4	B	Proper Cooking Temp	0	0	0%	0	0%	14	100%	0	0%	100%
4	C	Proper Cooking Temp	0	0	0%	0	0%	14	100%	0	0%	100%
4	D	Proper Cooking Temp	0	0	0%	0	0%	14	100%	0	0%	100%
4	E	Proper Cooking Temp	0	0	0%	0	0%	14	100%	0	0%	100%
4	F	Proper Cooking Temp	0	0	0%	0	0%	14	100%	0	0%	100%
4	G	Proper Cooking Temp	0	0	0%	0	0%	14	100%	0	0%	100%
4	H	Proper Cooking Temp	1	1	100%	0	0%	3	21%	10	71%	100%
5	A	Rapid Reheating/Hot Hold	0	0	0%	0	0%	14	100%	0	0%	100%
5	B	Rapid Reheating/Hot Hold	0	0	0%	0	0%	14	100%	0	0%	100%
5	C	Rapid Reheating/Hot Hold	0	0	0%	0	0%	14	100%	0	0%	100%
5	D	Rapid Reheating/Hot Hold	0	0	0%	0	0%	14	100%	0	0%	100%
6	A	Proper Cooling	0	0	0%	0	0%	11	79%	3	21%	100%
6	B	Proper Cooling	0	0	0%	0	0%	5	36%	9	64%	100%
6	C	Proper Cooling	0	0	0%	0	0%	0	0%	14	100%	100%
7	A	Cold Hold	14	12	86%	2	14%	0	0%	0	0%	100%
8	A	Hot Hold	0	0	0%	0	0%	14	100%	0	0%	100%
8	B	Hot Hold	0	0	1%	0	0%	14	100%	0	0%	100%
9	A	Time	6	6	100%	0	0%	8	57%	0	0%	100%
9	B	Time	10	8	80%	2	20%	4	29%	0	0%	100%
9	C	Time	10	8	80%	2	20%	4	29%	0	0%	100%
9	D	Time	0	0	0%	0	0%	14	100%	0	0%	100%
10	A	Separation	14	13	93%	1	7%	0	0%	0	0%	100%
10	B	Separation	6	5	83%	1	17%	8	57%	0	0%	100%
10	C	Separation	14	12	86%	2	14%	0	0%	0	0%	100%
10	D	Separation	14	14	100%	0	0%	0	0%	0	0%	100%
11	A	Food Contact Surfaces	14	12	86%	2	14%	0	0%	0	0%	100%
12	A	Proper Handwashing (2017 FDA Code)	14	13	93%	1	7%	0	0%	0	0%	100%
13	A	Good Hygienic Practices	14	14	100%	0	0%	0	0%	0	0%	100%
14	B	Prevention Hand Contamination (2013 Food Code)	13	13	100%	0	0%	0	0%	1	7%	100%
15	A	Handwash Facilities	14	12	86%	2	14%	0	0%	0	0%	100%
15	B	Handwash Facilities	14	14	100%	0	0%	0	0%	0	0%	100%
16	A	Chemicals	0	0	0%	0	0%	14	100%	0	0%	100%
16	B	Chemicals	14	11	79%	3	21%	0	0%	0	0%	100%
16	C	Chemicals	0	0	0%	0	0%	14	100%	0	0%	100%
17	A	Employee Health Policy (2017 Food Code)	14	6	43%	8	57%	0	0%	0	0%	100%
18	A	Highly Susceptible Populations	0	0	0%	0	0%	14	100%	0	0%	100%
18	B	Highly Susceptible Populations	0	0	0%	0	0%	14	100%	0	0%	100%
18	C	Highly Susceptible Populations	0	0	0%	0	0%	14	100%	0	0%	100%
19	A	Food Allergy Awareness	14	4	29%	10	71%	0	0%	0	0%	100%
19	B	Food Allergy Awareness	14	4	29%	10	71%	0	0%	0	0%	100%
		TOTAL (does not include CFPM)	290	241	83%	49	17%	344		38		