

COMMONWEALTH OF KENTUCKY  
CABINET FOR HEALTH AND FAMILY SERVICES  
DEPARTMENT FOR PUBLIC HEALTH  
**FOOD ESTABLISHMENT  
INSPECTION REPORT**

Program Code  

Food
Retail

Time  
 Arrival   
 Depart

Permit No.  Sanitarian Code

Date:

Owner  Establishment Name   
 Address  Zip  Phone   
 E-mail  Regular 1 Follow-up 2 Complaint 3 Survey 4 Other 5

FOOD SOURCES	FS1	R2
<b>*01 SOURCE, RECORDS, CONDITION, SPOILAGE, ADULTERATED</b>	<b>4</b>	<b>4</b>
02 Container, properly labeled	1	1

FOOD PROTECTION	FS1	R2
<b>*03 POTENTIALLY HAZARDOUS FOOD - SAFE TEMP.</b>	<b>5</b>	<b>5</b>
04 Facilities to maintain product temp.	2	2
05 Thermometers provided and conspicuous	2	2
06 Potentially hazardous food properly thawed	2	2
<b>*07 POT. HAZARDOUS FOOD NOT RE-SERVED</b>	<b>4</b>	<b>4</b>
08 Food Protection - storage, prep, display, service, transp.	2	2
09 Handling of food (ice) minimized. Dispensing utensils properly stored during use	2	2

PERSONNEL	FS1	R2
<b>*10 PERSONNEL WITH INFECTIONS RESTRICTED &amp; PROPER REPORTING</b>	<b>5</b>	<b>5</b>
<b>*11 HANDS WASHED AND CLEAN, HYGIENIC PRACTICES PREVENTING CONTAMINATION FROM HANDS</b>	<b>5</b>	<b>5</b>
12 Clean clothes, hair restraints	2	2
<b>*13 SUPERVISION: PERSON IN CHARGE PRESENT AND DEMONSTRATES KNOWLEDGE OF FOOD SAFETY PRINCIPLES</b>	<b>3</b>	<b>3</b>

FOOD EQUIPMENT & UTENSILS	FS1	R2
<b>*14 FOOD(ICE) CONTACT SURFACES DESIGNED, CONSTRUCTED, MAINTAINED, INSTALLED</b>	<b>3</b>	<b>3</b>
15 Food/Non-food contact surfaces designed, constructed, maintained, installed	1	1
16 Dishwashing facilities, designed, constructed, maintained, installed, located, operated Accurate therm., chem. test kits, gauge	2	2
<b>*17 SANITIZATION RINSE, TEMP., CONCE., EXP. TIME, EQUIP. UTENSILS, SANITIZED</b>	<b>4</b>	<b>4</b>
18 Wiping cloths clean, use restricted	1	1
19 Food/Non-food contact surfaces of equip/utensils clean	1	1
20 Storage, handling of clean equipment/utensils/single service articles	1	1

WATER	FS1	R2
<b>*21 WATER SOURCE, SAFE, HOT &amp; COLD</b>	<b>5</b>	<b>5</b>

SEWAGE	FS1	R2
<b>*22 SEWAGE AND WASTE DISPOSAL</b>	<b>4</b>	<b>4</b>

PLUMBING	FS1	R2
23 Installed, maintained	1	1

CHOKE SAVING TECHNIQUES POSTED AS REQUIRED BY KRS 217.285  YES  NO

**REMARKS:**  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

Based on an inspection this day, the items circle above identify the violations found in the operation of your establishment, in accordance with the Kentucky Food, Drug and Cosmetic Act and applicable regulations pursuant there to: the violations must be corrected  by the next routine inspection, or within  \_\_\_\_\_ days (Circle) 1 Food Service and/or 2 Retail Food. Failure to comply with any time limits for corrections may result in suspension of your permit. An opportunity for an appeal from any notice or inspection findings, will be provided if you file a written request for a conference with the department within the period of time established by the applicable regulation.

RATING SCORE	FOLLOW-UP REQUIRED
1	Y
2	Y

Received By: Name \_\_\_\_\_  
 Title \_\_\_\_\_  
 Inspected By: \_\_\_\_\_  
 \_\_\_\_\_ HEALTH DEPARTMENT  
 DEPARTMENT FOR PUBLIC HEALTH

	FS1	R2
<b>*24 CROSS-CONNECTION, BACK SIPHONAGE, BACKFLOW</b>	<b>4</b>	<b>4</b>

TOILET & HANDWASHING FACILITIES	FS1	R2
<b>*25 NO., CONV., DESIGNED, INSTALLED</b>	<b>4</b>	<b>4</b>
26 Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean, tissue, hand cleansers, sanitary towels/hand-drying devices provided, proper waste receptacles	2	2

GARBAGE & REFUSE DISPOSAL	FS1	R2
27 Containers or receptacles, covered, adequate number, insect/rodent proof, frequency, clean. Outside storage area enclosures properly constructed, clean, controlled incineration	2	2

INSECT, RODENT, ANIMAL CONTROL	FS1	R2
<b>*28 INSECTS/RODENTS - NO BIRDS, TURTLES, OTHER ANIMALS</b>	<b>4</b>	<b>4</b>

OUTER OPENINGS	FS1	R2
29 Outer openings protected	2	2

FLOORS, WALLS, CEILINGS & VENTILATION	FS1	R2
30 Floors constructed, drained, clean, good repair, covering installation, easily cleanable	1	1
31 Walls, ceiling, attached equipment constructed, good repair, clean surfaces, easily cleanable Rooms and equipment vented as required	1	1

LIGHTING	FS1	R2
32 Lighting provided as required, fixtures shielded	1	1

OTHER OPERATIONS	FS1	R2
<b>*33 TOXIC ITEMS PROPERLY STORED, LABELED, USED</b>	<b>4</b>	<b>4</b>
34 Premises main, free of litter, misc. articles, cleaning/ maint. equip. properly stored. Authorized personnel Rooms clean, lockers provided, located, used	2	2
35 Separation from living/sleeping quarters. Laundry, clean or soiled linen properly stored	1	1

CONFORMANCE WITH APPROVED PROCEDURES	FS1	R2
<b>*36 COMPLIANCE WITH VARIANCE, SPECIALIZED PROCESS, AND HACCP PLAN</b>	<b>3</b>	<b>3</b>

HIGHLY SUSCEPTIBLE POPULATIONS	FS1	R2
<b>*37 PASTEURIZED FOODS USED; PROHIBITED FOODS NOT OFFERED</b>	<b>4</b>	<b>4</b>

CONSUMER ADVISORY	FS1	R2
<b>*38 CONSUMER ADVISORY PROVIDED FOR RAW OR UNDERCOOKED FOOD</b>	<b>3</b>	<b>3</b>