

Name of Inspector _____ **Date of Inspection** _____
Name of Establishment Inspected _____ **Address** _____
Name of Supervisor _____
Last date of Inspection at this establishment _____ **Risk Class** _____

Item # on Worksheet	Issue	OK	Needs to improve	Explanation
1	Did the inspector mark the status of all item numbers and with the appropriate compliance status?			
1	Does the inspector consistently check for and recognize CDC-identified risk factors?			
1	Did the inspector consistently recognize what foods were potentially hazardous?			
1	Did the inspector take temperatures when available for cold holding, hot holding and cooling?			
1	Did the inspector take cooking temperatures when there was an opportunity and for several different types, if possible?			
1	Did the inspector observe handwashing and other personal hygiene issues when the opportunity presents itself?			
1	Does the inspector know how to use his/her equipment properly?			
2	Did the inspector use the electronic version of the report?			
2	Did the inspector complete an inspection report that is clear, concise and accurately records the findings and observations?			
3	Did the inspector introduce themselves to the PIC at the start of the inspection?			
3	Did the inspector start in an area where there was food prep or cooking occurring, if any?			
3	Did the inspector consistently interpret and apply the applicable laws, regulations, policies, and procedures correctly?			
3	Did the inspector avoid allergen transfer when taking temperatures?			
3	Has the inspector calibrated their thermometers and recorded that action within the last week?			
3	Did the inspector obtain the signature of the PIC on the report in the appropriate location after reviewing the report?			
3	Did the inspector handle him/her self in a professional manner?			

3	Did the inspector call the PIC by name at least once during the insp.?			
3	Did the inspector issue a rating consistent with the recommendations by the State and Policy and Procedure manual?			
4	Did the inspector cite the proper code and item # for each violation on the report, especially for risk factors?			
5	Did the inspector review the previous report and note any repetitive violations, if any?			
5	Did the inspector follow the appropriate steps, as outlined in the policy and procedure manual, when risk factor violations are <u>repeated from previous inspections</u> ?			
6	Did the inspector conduct any follow-up inspections or other actions as required by the policy and procedure manual?			
7	Does the inspector consistently know what action to take to correct the immediate hazard of a risk factor?			
7	Did the inspector obtain on-site corrective action to abate the immediate hazard of all risk factor violations?			
7	Did the inspector document all corrective actions at the end of each risk factor violation and mark "COS", when needed?			
8	Did the inspector review the recorded violations on the inspection report with the PIC?			
8	Did the inspector provide any needed handouts relating to a risk factor violation or other if requested, etc.?			
8	Was the inspector able to explain the significance of each risk factor, if asked by the PIC or the Supervisor?			
8	Did the inspector document any options discussed for improving the food safety practices?			
9	Did the inspector determine if the facility is in the correct risk category?			
10	Did the inspector place the establishment card in the appropriate month for the next inspection?			
10	Did the inspector file the report and other documentation in a timely manner? ("File" means place completed report in the bin for supervisor to review.)			

Overall rating of the inspector _____ **Satisfactory** _____ **Needs improvement**

If improvement is needed, please explain: _____

Other comments _____

Signature of Supervisor _____ **Date** _____

Plan of Action, if needed _____

