### SUPPLEMENTAL FOOD ESTABLISH INSPECTION REPORT

#### Establishment:  
No. of Risk Factor/Intervention Violations:  
No. of Repeat Risk Factor/Intervention Violations:  
Date:  
Time In:  
Time Out:  
Score:  

<table>
<thead>
<tr>
<th>Compliance Status</th>
<th>Compliance Status</th>
<th>Compliance Status</th>
</tr>
</thead>
<tbody>
<tr>
<td>Supervision</td>
<td>Supervision</td>
<td>Supervision</td>
</tr>
<tr>
<td>1 IN OUT</td>
<td>Person in charge present, demonstrates knowledge, and performs duties</td>
<td></td>
</tr>
<tr>
<td>2 IN OUT N/A</td>
<td>Certified Food Protection Manager</td>
<td></td>
</tr>
<tr>
<td>Employee Health</td>
<td>Employee Health</td>
<td>Employee Health</td>
</tr>
<tr>
<td>3 IN OUT</td>
<td>Management, food employee and conditional employee; knowledge, responsibilities, and reporting</td>
<td></td>
</tr>
<tr>
<td>4 IN OUT</td>
<td>Proper use of restriction and exclusion</td>
<td></td>
</tr>
<tr>
<td>5 IN OUT</td>
<td>Procedures for responding to vomiting and diarrheal events</td>
<td></td>
</tr>
</tbody>
</table>

#### Foodborne Illness Risk Factors and Public Health Interventions

**Compliance Status**  
**COS** = corrected on-site during inspection  
**R** = repeat violation  
**IN** = in compliance  
**OUT** = not in compliance  
**N/O** = not observed  
**N/A** = not applicable  

1. **Proper Disposition of Returned, Previously Served, and Reconditioned and Unsafe Food**  
2. **Proper Cooking Time and Temperature**  
3. **Proper Reheating Procedures for Hot Holding**  
4. **Proper Cooling Time and Temperature**  
5. **Proper Hot Holding Temperatures**  
6. **Proper Date Marking and Disposition**  
7. **Time as a Public Health Control; Procedures & Records**  
8. **Consumer Advisory**  
9. **Consumer Advisory for Raw/Undercooked Food**  
10. **Highly Susceptible Populations**  
11. **Pasteurized Foods Used; Prohibited Foods Not Offered**  
12. **Food Additives: Approved & Properly Used**  
13. **Food Additives: Approved & Properly Used**  
14. **Toxic Substances Properly Identified, Stored, & Used**  
15. **Compliance with Approved Procedures**  
16. **Compliance with Variance/Specialized Process/HACCP**  

#### Good Retail Practices

**Mark “X” in appropriate box for COS and/or R**  
Mark “X” in box if number is not in compliance  
Mark “X” in appropriate box for COS and/or R  
**COS** = Corrected on-site during inspection  
**R** = Repeat violation

#### Purpose of Inspection:

- **Safe Food and Water**
  - **Proper Use of Utensils**
  - **Utensils, Equipment and Vending**
  - **Physical Facilities**

- **Food Temperature Control**
  - **Prevention of Food Contamination**
  - **Food Identification**
  - **Food Contact Surfaces: Clean and Sanitized**

Person in Charge (Signature):  
Date:  
Inspector (Signature):  
Follow-up: YES 
No (Circle one), Follow-up Date:  

SF-11(revised4/19)