

County of Alameda Department of Environmental Health 1131 Harbor Bay Parkway, Suite 200 Alameda, CA 94502-6577 510-567-6700 http://www.acgov.org/aceh	OFFICIAL RETAIL FOOD INSPECTION REPORT	Date: _____ Time In: _____ Time Out: _____ Page 1 of _____
Facility Name: _____ Address: _____ City: _____ CT: _____		
Permit #: _____ Exp Date: _____ PR: _____ SR: _____ CO: _____ Inspection Type: _____ R FU C/O Pmt Holder: _____ Food Safety Cert Name: _____ Exp Date: _____ FBInv Const Consult		
Major violations pose threats to public health and must be corrected immediately. Non-compliance may warrant closure of the facility.		

CDC RISK FACTORS	OUT	PTS	-PTS	APPROVED RETAIL PRACTICES	OUT	PTS	-PTS
Demonstration of Knowledge				Supervision			
1. Demonstration of food safety knowledge		2		24. Person in Charge present & performs duties		1	
Employee Health & Hygienic Practices				Personal Cleanliness			
2. Compliance w/ Communicable disease procedures		4		25. Personal cleanliness & hair restraints		1	
3. No discharge from eyes, nose & mouth		2		General Food Safety Requirements			
4. Proper eating, tasting, drinking or tobacco use		2		26. Approved thawing methods used, frozen food		1	
5. Hands clean and properly washed; gloves used properly; RTE food handling		4		27. Food separated and protected		1	
6. Adequate handwashing facilities supplied & accessible		2		28. Washing fruits and vegetables		1	
Time & Temperature Relationships				29. Toxic substances properly identified, stored, used		1	
7. Proper hot and cold holding temperatures		4/2		Food Storage/Display/Service			
8. Time as a public health control; procedures/ records		4/2		30. Food storage; food storage containers labeled		1	
9. Proper cooling methods		4		31. Consumer self-service		1	
10. Proper cooking time & temperatures		4		32. Food properly labeled & honestly presented		1	
11. Proper reheating procedures for hot holding		4		Equipment/Utensils/Linens			
Protection from Contamination				33. Nonfood contact surfaces clean		1	
12. Returned and reservice of food		2		34. Warewashing facilities: installed, maintained, used; testing devices		1	
13. Food in good condition, safe and unadulterated		4/2		35. Equipment/Utensils ANSI approved		1	
14. Food contact surfaces: clean and sanitized		4/2		36. Equipment, utensils and linens: storage & use		1	
Food from Approved Sources				37. Vending machines maintained		1	
15. Food obtained from approved source		4		38. Approved & adequate ventilation and lighting		1	
16. Compliance with shell stock tags, condition, display		2		39. Food thermometers provided and accurate		1	
17. Compliance with Gulf Oyster Regulations		2		40. Wiping cloths: properly used and stored		1	
Conformance with Approved Procedures				Physical Facilities			
18. Compliance with variance, specialized process & HACCP Plan		2		41. Plumbing: proper backflow devices		1	
Consumer Advisory				42. Garbage and refuse properly disposed; facilities maintained		1	
19. Consumer advisory for raw undercooked foods and foods with ½ of 1% alcohol		2		43. Toilet facilities cleaned, supplied, maintained		1	
Highly Susceptible Populations				44. Premises; personal/cleaning items; vermin-proofing		1	
20. Licensed health care facilities/ public & private schools; prohibited foods not offered		4		Permanent Food Facilities			
Water/ Hot Water				45. Floor, walls and ceilings are maintained and clean		1	
21. Hot and cold water available _____Temp		4/2		46. No living or sleeping quarters inside facility		1	
Liquid Waste Disposal				Signs/ Requirements			
22. Sewage and wastewater properly disposed		4/2		47. Signs and permits posted; last inspection reports and food safety certificates available		1	
Vermin				Compliance & Enforcement			
23. No rodents, insects, birds, or animals		4/2		48. Compliance with plan review requirements		1	
				49. Facility operating with valid permit		1	

Received by: _____

EHS: _____