

FOOD ESTABLISHMENT OFFICIAL INSPECTION REPORT

DBA/Name:	Risk Category	Type:	Date:
Address:	City/Zip:	Permit #:	
Owner/Operator:	Person In Charge:	Phone #:	
Hours of Operation:	Area NO:	Inspection Type:	Time In:
			Time Out:
Certified Food Protection Manager:	Exam Provider:	Certification #:	Date Expired:

Any item marked "OUT" on this inspection report is a NOTICE of VIOLATION of the Washoe County District Board of Health Regulations Governing Food Establishments and is an ORDER to abate the violations within the time frame(s) specified. Critical violations are items that are more likely to directly contribute to foodborne illness.

Failure to correct violations prior to the re-inspection date may result in the assessment of re-inspection fees. Any or all violations may be posted on the Washoe County Health District website: www.WashoeEats.com

Compliance Status							
#	IN	NA	NO	OUT Critical	OUT Non Critical		
Risk Factor Interventions							
Supervision							
1						Demonstration of Knowledge/Active Managerial Control	R
Employee Health							
2						Communicable Diseases: knowledge, responsibilities, reporting	R
3						Communicable Diseases: proper use of restriction/exclusion	R
Good Hygienic Practices							
4						Proper eating, tasting, drinking, or tobacco use	R COS
5						No discharge from eyes, nose, and mouth	R COS
Control of Hands as a Vehicle of Contamination							
6						Hands clean and properly washed	R COS
7						No bare hand contact with ready-to-eat (RTE) foods; pre-approved alternative procedure properly followed	R COS
8a						Handwashing sinks accessible; conveniently located	R COS
8b						Handwashing sinks supplied	R COS
Approved Sources							
9a						Food obtained from approved source	R COS
9b						Molluscan shellfish from ICSSL listed sources; no recreationally caught fish or shellfish	R COS
9c						Game animals and wild mushrooms approved by regulatory authority	R COS
10						Food received at proper temperature	R COS
11						Food in good condition, safe, and unadulterated	R COS
12a						Required Records: parasite destruction	R
12b						Required Records: Shellstock tags maintained for 90 days in chronological order	R
Food Protection from Contamination							
13a						Separating raw animal foods from raw or cooked RTE foods	R COS
13b						Separating raw animal foods from each other during storage, preparation, holding, and display	R COS
13c						Food protected from environmental contamination	R COS
14						Food-contact surfaces: frequency of cleaning and sanitizing; protected from environmental contamination	R COS
15a						After being sold or served to a consumer, food is not reserved	R COS
15b						Discarding or reconditioning unsafe, adulterated, or contaminated Food	R COS
PHF/TCS Foods							
16						Food cooked to proper final cook temperature	R COS
17						Proper reheating procedures for hot holding	R
18						Proper cooling time and temperatures	R COS
19						Proper hot holding temperatures	R COS
20						Proper cold holding temperatures	R COS
21a						Proper date marking and disposition	R COS
21b						Time as a public health control: written procedures and records	R COS
Consumer Advisory							
22						Consumer advisory provided if required	R COS
Highly Susceptible Populations							
23						Pasteurized foods used; prohibited foods not offered	R COS

Compliance Status							
#	IN	NA	NO	OUT Critical	OUT Non Critical		
Food/Color Additives and Toxic Substances							
24						Food additives; approved and properly used	R COS
25a						Poisonous or toxic chemicals properly identified, stored, and used	R COS
25b						Poisonous or toxic materials held for retail sale properly stored	R COS
Conformance with Approved Procedures							
26						Waiver/variance obtained; Compliance with waiver/variance, specialized processes, ROP criteria and HACCP Plan	R COS
Equipment and Facilities							
27						Insects, rodents and animals not present/outer openings protected	R COS
28						Warewashing equipment installed, maintained, and used; proper sanitization	R COS
29						Hot and cold water available; approved source	R COS
30						Sewage and wastewater properly disposed; availability of toilet facilities	R COS
Approved Retail Practices							
Safe Food							
31						Pasteurized eggs used where required	R COS
Food Temperature Control							
32						Proper cooling methods used; adequate equipment for temperature control	R COS
33						Plant food properly cooked for hot holding	R COS
34						Approved thawing methods used	R COS
35						Thermometers provided and accurate	R COS
Food Identification							
36						Food properly labeled; original container	R COS
Prevention of Food Contamination							
37						Contamination prevented during food preparation, storage and display	R COS
38						Personal cleanliness	R COS
39						Wiping cloths: properly used and stored	R COS
40						Washing fruits and vegetables	R COS
Proper Use of Utensils							
41						In-use utensils: properly stored	R COS
42						Utensils, equipment and linens: properly stored, dried, and handled	R COS
43						Single-service / single-use articles: properly stored and used	R COS
44						Slash resistant / cloth gloves used properly	R COS
Utensils, Equipment and Vending							
45						Food and non-food contact surfaces cleanable, properly designed, constructed, and used	R COS
46						Non-food contact surfaces clean	R COS
Physical Facilities							
47						Plumbing installed; proper backflow devices	R COS
48						Toilet facilities: properly constructed, supplied, and clean	R COS
49						Garbage and refuse properly disposed; facilities maintained	R COS
50						Physical facilities installed, maintained, and clean	R COS
51						Adequate ventilation and lighting; designated areas used	R COS

Key: **IN** = In Compliance ; **N/A** = Not Applicable; **N/O** = Not Observed; **OUT** = Out of Compliance; **COS** = Corrected On-Site; **R** = Repeat Violation

Temperatures Observed: Item / Location / Temperature

Observations and Corrective Actions:

Failure to abate violation required in this notice may result in immediate suspension of the Permit to Operate. An opportunity for an appeal will be provided if a written request for a hearing is filed with the Health Authority within the period of time established in this notice for the correction of violations. (Reference: NRS 446.895)

Re-Inspection Date (on or after):

Environmental Health Specialist:

Received By: