



RETAIL FOOD FACILITY INSPECTION REPORT

DBA: Best Western Computer # _____
 Address: 894 W. Onstott City: YC

- Initial Routine Re-inspection Complaint Complaint Re-inspection Consultation Construction Change of Ownership

Unmarked Items = In Compliance, Not observed, or Not Applicable

COS = Corrected on Site MAJ = Major Violation MIN = Minor Violation (see reverse side for California code section)

Major violations pose a threat to public health and must be corrected immediately. Non-compliance may warrant closure of the food facility.

RISK FACTOR INTERVENTIONS				APPROVED RETAIL PRACTICES	
	COS	MAJ	MIN		MIN
DEMONSTRATION OF KNOWLEDGE				SUPERVISION	
1. Demonstration of knowledge; food safety certification			X	24. Person in charge present and performs duties	
Food Safety Cert Name: _____ Exp. Date: _____				PERSONAL CLEANLINESS	
EMPLOYEE HEALTH & HYGIENIC PRACTICES				25. Personal cleanliness and hair restraints	
2. Communicable disease; reporting, restrictions & exclusion				GENERAL FOOD SAFETY REQUIREMENTS	
3. No discharge from eyes, nose, or mouth; no open wounds				26. Approved thawing methods used, frozen food	
4. Proper eating, tasting, drinking or tobacco use				27. Food separated and protected	
PREVENTING CONTAMINATION BY HANDS				28. Washing fruits and vegetables	
5. Hands clean and properly washed; gloves used properly			X	29. Toxic substances properly identified, stored, used	
6. Adequate handwashing facilities supplied & accessible			X	FOOD STORAGE/DISPLAY/SERVICE	
TIME AND TEMPERATURE RELATIONSHIPS				30. Food storage; food storage containers identified	X
7. Proper hot and cold holding temperatures			X	31. Consumer self-service	
8. Time as a public health control; procedures & records				32. Food properly labeled & honestly presented	
9. Proper cooling methods				EQUIPMENT/UTENSILS/LINENS	
10. Proper cooking time & temperatures				33. Nonfood contact surfaces clean	
11. Proper reheating procedures for hot holding				34. Warewashing facilities: installed, maintained, used; test strips	
PROTECTION FROM CONTAMINATION				35. Equipment/Utensils approved; installed; clean; good repair, capacity	
12. Returned and reservice of food				36. Equipment, utensils and linens: storage and use	
13. Food in good condition: safe and unadulterated				37. Vending machines	
14a. Food contact surfaces: clean and sanitized				38. Adequate ventilation and lighting; designated areas, use	X
14b. Proper warewashing and sanitizing procedures				39. Thermometers provided and accurate	X
FOOD FROM APPROVED SOURCES				40. Wiping cloths: properly used and stored	
15. Food obtained from approved source				PHYSICAL FACILITIES	
16. Compliance with shellstock tags, condition, display				41. Plumbing: proper backflow devices	X
17. Compliance with Gulf oyster regulations				42. Garbage and refuse properly disposed; facilities maintained	
CONFORMANCE WITH APPROVED PROCEDURES				43. Toilet facilities: properly constructed, supplied, cleaned	
18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				44a. Premises kept free of debris and unnecessary equipment	
CONSUMER ADVISORY				44b. Appropriate use of equipment	
19. Raw, undercooked, and confectionary containing alcohol foods				44c. Janitorial area, provided maintained, and kept clean	X
HIGHLY SUSCEPTIBLE POPULATIONS				44d. Employee personal items stored in approved location	X
20. Licensed health care facilities/public & private schools; prohibited foods not offered				44e. Facility is equipped to prevent vermin entrance/harborage	X
WATER/HOT WATER				PERMANENT FOOD FACILITIES	
21. Adequate hot & cold water provided				45. Floor walls and ceilings: built, maintained, and clean	
LIQUID WASTE DISPOSAL				46. No unapproved private homes/living or sleeping quarters	
22. Sewage and wastewater properly disposed				SIGNS/REQUIREMENTS	
VERMIN				47. Signs posted; last inspection report available	
23. No rodents, insects, birds, or animals				COMPLIANCE & ENFORCEMENT	
				48. Plan Review	
				49. Permits Available	
				50. Impoundment	
				51. Permit Suspension	
				52. Other	

Owner/Operator: [Signature]

REHS: [Signature] Form Updated 07/21/17
 Food Facility Inspection Report Forms_updated 7-2017.xls



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OBSERVATIONS AND CORRECTIVE ACTIONS

- 6- Hand sink blocked by pens/utensils. Reported pens/utensils stored in basin of hand sink due to lack of cabinet space. Organize cabinets to provide proper storage or provide additional shelving/cabinets.
- 7- Reported hot holding temperatures not being checked. Use available probe thermometer to ensure hot potentially hazardous food is maintained at 135°F or above.
- 38- Facility too dim. Replace any missing/burned out lights. Up wattage of bulbs if necessary to provide required 50 foot candles.
- 30- Boxes of apples/oranges stored directly on ground. Provide damage rack to store at least 6 inches off ground.
- 41- Cut rubber "nose" at utensil

Owner/Operator Init: [Signature]

REHS Init: [Signature]

