



RETAIL FOOD FACILITY INSPECTION REPORT

DBA: Hampton Inn Computer # \_\_\_\_\_  
 Address: 1375 Sunsweet City: \_\_\_\_\_

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  |     |
|--|-----|-----|-----|--|-----|
| DEMONSTRATION OF KNOWLEDGE   | COS | MAJ | MIN | SUPERVISION  | MIN |
| 1. Demonstration of knowledge; food safety certification                                   |     |     |     | 24. Person in charge present and performs duties                         |     |
| Food Safety Cert Name: <u>Berenice Benitez</u> Exp. Date: <u>11-23</u>                     |     |     |     | 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                                   |     |     |     | 29. Toxic substances properly identified, stored, used                   |     |
| 6. Adequate handwashing facilities supplied & accessible                                   |     |     |     | FOOD STORAGE/DISPLAY/SERVICE   |     |
| TIME AND TEMPERATURE RELATIONSHIPS   |     |     |     | 30. Food storage; food storage containers identified                     |     |
| 7. Proper hot and cold holding temperatures  |     |     |     | 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             |     |
| 14b. Proper warewashing and sanitizing procedures  |     |     |     | 39. Thermometers provided and accurate                                   |     |
| 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                                    |     |
| 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                |     |
| HIGHLY SUSCEPTIBLE POPULATIONS   |     |     |     | 44d. Employee personal items stored in approved location                 |     |
| 20. Licensed health care facilities/public & private schools; prohibited foods not offered |     |     |     | 44e. Facility is equipped to prevent vermin entrance/harborage           |     |
| 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  |     |

No violations observed.

Permit: 2018

Owner/Operator: [Signature]

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