



Arizona Food Safety Evaluation Report

Facility Name _____ ID# _____
 Address _____ Facility Type _____

Rating

Ratings: E=Excellent S=Satisfactory N=Needs Improvement U=Unacceptable
 The circled items indicate whether the critical items were met during the food safety evaluation.
 y= yes n= no n/o= not observed n/a= not applicable

Cooking, Holding & Cooling Temperature Controls			
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- y n n/o n/a Potentially hazardous foods cooked to proper temperature.
- y n n/o n/a Cooked potentially hazardous foods held at 130°F or above.
- y n n/o n/a Potentially hazardous foods reheated properly.
- y n n/o n/a Cooked potentially hazardous foods cooled properly.
- y n n/o n/a Potentially hazardous foods held at proper cooling temperature.

Food/Equipment	Temp	Food/Equipment	Temp

Employee Health & Hygiene			
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- y n n/o n/a Hands and exposed arms clean and properly washed.
- y n n/o n/a Hand washing facilities available and functional.
- y n n/o n/a Employees using proper hand and arm cleaning procedures.
- y n n/o n/a Live animals handled properly.
- y n n/o n/a Person in charge requires employees to report illnesses.
- y n n/o n/a Employees eating, drinking, or using tobacco only in designated areas.
- y n n/o n/a Persons with discharges from eyes, nose and mouth prohibited from working with exposed food.
- y n n/o n/a Food handlers preventing contamination of ready-to-eat food by limiting bare hand contact to approved methods.
- y n n/o n/a Food handlers tasting food properly.

Food Condition & Source			
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- y n n/o n/a All foods are from approved sources, safe, unadulterated and honestly presented.
- y n n/o n/a Food received in proper condition and temperature.
- y n n/o n/a Shellfish tags kept as required.

Prevention of Contamination			
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- y n n/o n/a Food separation, packaging, segregation and substitution methods are preventing food contamination.
- y n n/o n/a Effective food contact controls are preventing food contamination.
- y n n/o n/a Food contact surfaces and equipment are cleaned frequently and properly to prevent food contamination.
- y n n/o n/a Food contact surfaces sanitized properly and approved equipment being used.

Date Marking & Disposal			
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- y n n/o n/a Foods are correctly date marked.

Consumer Advisories & Protection			
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- y n n/o n/a Consumer advisories are conducted properly.

Demonstration of Food Safety Knowledge			
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- y n n/o n/a Designated person in charge demonstrates adequate food safety knowledge applicable to operation.

Time Only as a Food Safety Control			
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- y n n/o n/a Food holding and storage time is within food safety limits.

HACCP Plan Followed			
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- y n n/o n/a HACCP plan followed properly.

Standard Operating Procedures			
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- y n n/o n/a Other critical and non critical items in compliance (if not, specify violations under comment section.)

Comments and corrective action necessary:

Person in Charge _____ Date _____ Sanitarian _____ Date _____
 Contact phone # _____ Time _____

Arizona Food Safety Evaluation Report Reference Sheet

Ratings:

E= Excellent
S= Satisfactory
N= Needs improvement
U= Unacceptable

All critical items met during the food safety inspection.
Critical violation(s) noted and corrected prior to the completion of the inspection.
Critical violation(s) not corrected prior to the completion of the inspection.
Gross insanitary conditions representing an imminent health hazard.

Cooking, Holding & Cooling Temperature Control Points:

- Potentially hazardous foods cooked to proper temperature (FC §§ 3-401.11 & 3-401.12).
- Cooked potentially hazardous foods held at 130°F or above (FC §§ 3-501.16, modified by A.A.C. R9-8-107(B)(26)).
- Potentially hazardous foods reheated properly (FC §§ 3-403.11).
- Cooked potentially hazardous foods cooled properly (FC §§ 3-501.14, modified by A.A.C. R9-8-107(B)(25)).
- Potentially hazardous foods held at proper cooling temperature (FC §§ 3-501.16, modified by A.A.C. R9-8-107(B)(27)).

Employee Health & Hygiene:

- Employees' hands and exposed arms clean and properly washed (FC §§ 2-301.11, 2-301.14).
- Hand washing facilities available and functional (FC §§ 5-203.11).
- Employees using proper hand and arm cleaning procedures (FC §§ 2-301.12).
- Live animals handled properly (FC §§ 2-403.11).
- Person in charge requires employees to report illnesses (FC §§ 2-201.11).
- Employees eating, drinking, or using tobacco only in designated areas (FC §§ 2-401.11).
- Persons with discharges from eyes, nose, and mouth prohibited from working with exposed food (FC §§ 2-401.12).
- Food handlers preventing contamination of ready to eat food by limiting bare hand contact to approved methods (FC §§ 3-301.11, modified by A.A.C. R9-8-107 (B)(20)).
- Food handlers tasting food properly (FC §§ 3-301.12).

Food Condition & Source:

- All foods are from approved sources, safe, unadulterated and honestly presented (FC §§ 3-101.11, 3-201.11, 3-201.12, 3-201.14, 3-201.15, 3-201.16, 3-201.17, 5-101.11, and 5-101.13 as modified in A.A.C. R9-8-107(B)(32)).
- Food received in proper condition and temperature (FC §§ 3-202.11 (modified in A.A.C. R9-8-107(B)(12)), 3-202.13, 3-202.14 (modified in A.A.C. R9-8-107(B)(13),(14),(15)), 3-202.15, 3-202.16, 3-202.18 (modified in A.A.C. R9-8-107(B)(17))).
- Shellfish tags kept as required (FC §§ 3-203.12 as modified in A.A.C. R9-8-107(B)(19)).

Prevention of Contamination:

- Effective food separation, packaging, segregation, and substitution methods are preventing food and ingredient contamination (FC §§ 3-302.11, 3-302.13, 3-302.14).
- Effective food contact controls are preventing contamination (FC §§ 3-304.11, 3-306.13, 3-306.14).
- Food contact surfaces and equipment are cleaned frequently and properly to prevent food contamination (FC §§ 4-601.11, 4-602.11 (modified in A.A.C. R9-8-107(B)(31))).
- Food contact surfaces sanitized properly and approved equipment being used (FC §§ 4-702.11, 4-703.11, 5-101.12, 5-201.11, 5-202.11).

Date Marking and Disposal:

- Foods are correctly date marked (FC §§ 3-501.17, 3-501.18).

Consumer Advisories:

- Consumer advisories conducted properly (FC §§ 3-603.11 as modified in A.A.C. R9-8-107(B)(29)).

Demonstration of Food Safety Knowledge:

- Designated person in charge demonstrates adequate food safety knowledge applicable to operation (FC §§ 2-101.11, 2-102.11).

Time as a Food Safety Control:

- Food holding and storage time is within food safety limits (FC §§ 3-501.19).

HACCP Plan Followed:

- HACCP plan is followed properly (if applicable) (FC §§ 8-103.12).

Standard Operating Procedures:

- Other critical and non-critical items in compliance.