



# Arizona Food Safety Evaluation Report

Facility Name \_\_\_\_\_ ID# \_\_\_\_\_

<b>Rating</b>
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Address \_\_\_\_\_ Facility Type \_\_\_\_\_

**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

- 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

- 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

- 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

- 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

- y n n/o n/a Foods are correctly date marked.

### Consumer Advisories & Protection

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

### Demonstration of Food Safety Knowledge

- 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

- y n n/o n/a Food holding and storage time is within food safety limits.

### HACCP Plan Followed

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

### Standard Operating Procedures

- 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:

<b>E= Excellent</b>	<b>All critical items met during the food safety inspection.</b>
<b>S= Satisfactory</b>	<b>Critical violation(s) noted and corrected prior to the completion of the inspection.</b>
<b>N= Needs improvement</b>	<b>Critical violation(s) not corrected prior to the completion of the inspection.</b>
<b>U= Unacceptable</b>	<b>Gross insanitary conditions representing an imminent health hazard.</b>

### 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.