



New Checklist Official Inspection Report

County of Santa Clara
Department of Environmental Health
Consumer Protection Division
1555 Berger Drive, Suite 300, San Jose, CA 95112-2716
Phone (408) 918-3400 www.ehinfo.org

OFFICIAL INSPECTION REPORT

Facility		Site Address		Inspection Date		<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td colspan="2">Return Color & Score</td> </tr> <tr> <td style="width: 50%;"></td> <td style="width: 50%;"></td> </tr> </table>		Return Color & Score			
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Program		Owner Name		Inspection Time							
Inspected By	Inspection Type	Consent By	FSC								

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI	
		Major	Minor					
K01 Demonstration of knowledge, food safety certification								
K02 Communicable disease: reporting/restriction/exclusion								
K03 No discharge from eyes, nose, mouth								
K04 Proper eating, tasting, drinking, tobacco use								
K05 Hands clean, properly washed, gloves used properly								
K06 Adequate handwash facilities supplied, accessible								
K07 Proper hot and cold holding temperatures								
K08 Time as a public health control, procedures & records								
K09 Proper cooling methods								
K10 Proper cooking time & temperatures								
K11 Proper reheating procedures for hot holding								
K12 Returned and service of food								
K13 Food in good condition, safe, unadulterated								
K14 Food contact surfaces clean, sanitized								
K15 Food obtained from approved source								
K16 Compliance with shell stock tags, condition, display								
K17 Compliance with Gulf Oyster Regulations								
K18 Compliance with variance/ROP/HACCP Plan								
K19 Consumer advisory for raw or undercooked foods								
K20 Licensed health care facilities/schools: prohibited foods not being offered								
K21 Hot and cold water available								
K22 Sewage and wastewater properly disposed								
K23 No rodents, insects, birds, or animals								
GOOD RETAIL PRACTICES							OUT	COS
K24 Person in charge present and performing duties								
K25 Proper personal cleanliness and hair restraints								
K26 Approved thawing methods used; frozen food								
K27 Food separated and protected								
K28 Fruits and vegetables washed								
K29 Toxic substances properly identified, stored, used								
K30 Food storage; food storage containers identified								
K31 Consumer self service does prevent contamination								
K32 Food properly labeled and honestly presented								
K33 Nonfood contact surfaces clean								
K34 Warewash facilities; installed/maintained, test strips								
K35 Equipment, utensils: Approved, in good repair, adequate capacity								
K36 Equipment, utensils, linens: Proper storage and use								
K37 Vending machines								
K38 Adequate ventilation/lighting, designated areas, use								
K39 Thermometers provided, accurate								
K40 Wiping cloths: properly used, stored								
K41 Plumbing approved, installed, in good repair, proper backflow devices								
K42 Garbage & refuse properly disposed; facilities maintained								
K43 Toilet facilities: properly constructed, supplied, cleaned								
K44 Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing								
K45 Floor, walls, ceilings: built, maintained, clean								
K46 No unapproved private home/living/sleeping quarters								
K47 Signs posted; last inspection report available								
K48 Plan review								
K49 Permits available								
K50 Placard properly displayed/posted								

R202

On July 16, 2018, the Department of Environmental Health - Consumer Protection Division will be adding a new checklist to the Official Inspection Report. The Placarding & Scoring Program and the inspection you receive will remain the same. The checklist is intended to provide an overview of the observations made at the time of the inspection. Please see below for a summary of the new features. If you have any questions or concerns, please discuss them with your designated inspector.

- The checklist will be provided for Routine (001) and Risk Factor (007) Inspections.
- A box marked with an “X” on the checklist will indicate the following:

IN: the item is observed in compliance during the inspection.

OUT: the item is observed not in compliance during the inspection.

COS/SA: the item was corrected on site or a suitable alternative was implemented during the inspection.

N/O: the item was not observed during the inspection.

N/A: the item is not applicable to the facility.

• Performance Based Inspection questions (PBI) will also be recorded on the checklist. The box for all questions asked during the inspection will be marked with an S to indicate Satisfactory or an N to indicate Needs Improvement.

• The checklist will be followed by a narrative of the violation comments and observations. This layout is similar to the previous OIR layout.

• If a follow up inspection is needed, violations to be inspected at the time of follow up will be identified with a “Follow-up By” box.

Follow-up By
07/14/2018