

# OFFICIAL INSPECTION REPORT

County of Marin ♦ Environmental Health Services ♦ Food Program  
 3501 Civic Center Drive, Room 236, San Rafael, CA 94903 ♦ (415) 499-6907 ♦ Fax (415) 507-4120 ♦ www.co.marin.ca.us/ehs

Facility Name						Date			
Address/Location						Reinspection Date (On/After)			
Email Address					Category	Computer Number			
Cert Food Handler	Expiration	Prog/Elem	Service	Time In	Time Out	Critical Major	Minor	Retail Practices	Qual

**Critical Items, Major and Minor:** Related to identified foodborne illness risk factors and public health interventions to prevent illness. Numbered 1-23 below.  
**Major Critical Violation:** Major violations marked below pose an imminent public health hazard and warrant immediate correction or immediate closure of a food facility.  
**Minor Critical Violation:** Minor violations marked below warrant immediate correction.  
**Good Retail Practices:** Items marked out of compliance that warrant correction. Numbered 24-52 below.

IN = In compliance N/O = Not observed N/A = Not applicable MAJ = Major violation MIN = Minor violation COS = Corrected on-site OUT = Out of Compliance

CRITICAL ITEMS				MAJ	MIN	COS
<b>DEMONSTRATION OF KNOWLEDGE</b>						
IN	N/O		1. Demonstration of knowledge; food safety certification			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>						
IN			2. Communicable disease; reporting, restrictions and exclusions			
IN	N/O		3. No discharge from eyes, nose and mouth			
IN	N/O		4. Proper eating, tasting, drinking or tobacco use			
<b>PREVENTING CONTAMINATION BY HANDS</b>						
IN	N/O		5. Hands clean and properly washed; gloves used properly			
IN			6. Adequate handwashing facilities supplied and accessible			
<b>TIME &amp; TEMPERATURE RELATIONSHIPS</b>						
IN	N/O	N/A	7. Proper hot and cold holding temperatures			
IN	N/O	N/A	8. Time as a public health control; procedures and records			
IN	N/O	N/A	9. Proper cooling methods			
IN	N/O	N/A	10. Proper cooking time and temperatures			
IN	N/O	N/A	11. Proper reheating procedures for hot holding			
<b>PROTECTION FROM CONTAMINATION</b>						
IN	N/O	N/A	12. Returned and reserve of food			
IN			13. Food in good condition, safe and unadulterated			
IN	N/O	N/A	14. Food contact surfaces; clean and sanitized			
<b>FOOD FROM APPROVED SOURCES</b>						
IN			15. Food obtained from approved source			
IN	N/O	N/A	16. Compliance with shell stock tags, condition, display			
IN	N/O	N/A	17. Compliance with Gulf Oyster Regulations			
<b>CONFORMANCE WITH APPROVED PROCEDURES</b>						
IN		N/A	18. Compliance with variance, specialized process, reduced oxygen packaging, and HACCP Plan			
<b>CONSUMER ADVISORY</b>						
IN	N/O	N/A	19. Consumer advisory provided for raw or undercooked foods			
<b>HIGHLY SUSCEPTIBLE POPULATIONS</b>						
IN		N/A	20. Licensed health care facilities/public and private schools; prohibited foods not offered.			
<b>WATER/HOT WATER</b>						
IN			21. Hot and cold water available			
<b>LIQUID WASTE DISPOSAL</b>						
IN			22. Sewage and wastewater properly disposed			
<b>VERMIN</b>						
IN			23. No rodents, insects, birds or animals			

GOOD RETAIL PRACTICES		OUT
<b>SUPERVISION</b>		
24. Person in charge (PIC) present and performs duties		
<b>PERSONAL CLEANLINESS</b>		
25. Personal cleanliness and hair restraints		
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>		
26. Approved thawing methods used, frozen food		
27. Food separated and protected		
28. Washing fruits and vegetables		
29. Toxic substances properly identified, stored, used		
<b>FOOD STORAGE/DISPLAY/SERVICE</b>		
30. Food storage; food storage containers identified		
31. Consumer self-service		
32. Food properly labeled and honestly presented		
<b>EQUIPMENT/UTENSILS/LINENS</b>		
33. Nonfood contact surfaces clean		
34. Warewashing facilities; installed, maintained, used; test strips		
35. Equipment/utensils approved; installed; clean; good repair, capacity		
36. Equipment, utensils and linens; storage and use		
37. Vending machines		
38. Adequate ventilation and lighting; designated areas, use		
39. Thermometers provided and accurate		
40. Wiping cloths: properly used and stored		
<b>PHYSICAL FACILITIES</b>		
41. Plumbing: proper backflow devices		
42. Garbage and refuse properly disposed; facilities maintained		
43. Toilet facilities: properly constructed, supplied, cleaned		
44. Premises: personal/cleaning items; vermin-proofing		
<b>PERMANENT FOOD FACILITIES</b>		
45. Floor, walls and ceiling: built, maintained, clean		
46. No unapproved private homes/living or sleeping quarters		
<b>SIGNS/REQUIREMENTS</b>		
47. Signs posted; last inspection report available		
<b>COMPLIANCE &amp; ENFORCEMENT</b>		
48. Plan review		
49. Permits available		
50. Impoundment		
51. Permit suspension		
52. Other code violation - specify		

By Board of Supervisors Resolution a \$\_\_\_\_\_ reinspection fee will be charged when violations noted on this report are not corrected prior to the reinspection date. (Fee increases to \$\_\_\_\_\_ after the 2<sup>nd</sup> reinspection if violations are not corrected.)

Env. Health Specialist \_\_\_\_\_

Received by \_\_\_\_\_

Print name \_\_\_\_\_

Print name/title \_\_\_\_\_