

FOOD SOURCES		FS1	R2
*01 SOURCE, RECORDS, CONDITION, SPOILAGE, ADULTERATED		4	4
02 Container, properly labeled		1	1
FOOD PROTECTION			
*03 POTENTIALLY HAZARDOUS FOOD - SAFE TEMP.		5	5
04 Facilities to maintain product temp.		2	2
05 Thermometers provided and conspicuous		2	2
06 Potentially hazardous food properly thawed		2	2
*07 POT. HAZARDOUS FOOD NOT RE-SERVED		4	4
08 Food Protection - storage, prep, display, service, transp.		2	2
09 Handling of food (ice) minimized. Dispensing utensils properly stored during use		2	2
PERSONNEL			
*10 PERSONNEL WITH INFECTIONS RESTRICTED & PROPER REPORTING		5	5
*11 HANDS WASHED AND CLEAN, HYGIENIC PRACTICES PREVENTING CONTAMINATION FROM HANDS		5	5
12 Clean clothes, hair restraints		2	2
*13 SUPERVISION: PERSON IN CHARGE PRESENT AND DEMONSTRATES KNOWLEDGE OF FOOD SAFETY PRINCIPLES		3	3
FOOD EQUIPMENT & UTENSILS			
*14 FOOD (ICE) CONTACT SURFACES DESIGNED, CONSTRUCTED, MAINTAINED, INSTALLED		3	3
15 Food/Non-food contact surfaces designed, constructed, maintained, installed		1	1
16 Dishwashing facilities, designed, constructed, maintained, installed, located, operated Accurate therm., chem. test kits, gauge		2	2
*17 SANITIZATION RINSE, TEMP., CONCE., EXP. TIME, EQUIP. UTENSILS, SANITIZED		4	4
18 Wiping cloths clean, use restricted		1	1
19 Food/Non-food contact surfaces of equip/utensils clean		1	1
20 Storage, handling of clean equipment/utensils/single service articles		1	1
WATER			
*21 WATER SOURCE, SAFE, HOT & COLD		5	5
SEWAGE			
*22 SEWAGE AND WASTE DISPOSAL		4	4
PLUMBING			
23 Installed, maintained		1	1

		FS1	R2
*24 CROSS-CONNECTION, BACK SIPHONAGE, BACKFLOW		4	4
TOILET & HANDWASHING FACILITIES			
*25 NO., CONV., DESIGNED, INSTALLED		4	4
26 Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean, tissue, hand cleansers, sanitary towels/hand-drying devices provided, proper waste receptacles		2	2
GARBAGE DISPOSAL			
27 Containers or receptacles, covered, adequate number, insect/rodent proof, frequency, clean. Outside storage area enclosures properly constructed, clean, controlled incineration		2	2
INSECT, RODENT, ANIMAL CONTROL			
*28 INSECTS/RODENTS - NO BIRDS, TURTLES, OTHER ANIMALS		4	4
OUTER OPENINGS			
29 Outer openings protected		2	2
FLOORS, WALLS, CEILINGS & VENTILATION			
30 Floors constructed, drained, clean, good repair, covering installation, easily cleanable		1	1
31 Walls, ceiling, attached equipment constructed, good repair, clean surfaces, easily cleanable Rooms and equipment vented as required		1	1
LIGHTING			
32 Lighting provided as required, fixtures shielded		1	1
OTHER OPERATIONS			
*33 TOXIC ITEMS PROPERLY STORED, LABELED, USED		4	4
34 Premises main, free of litter, misc. articles, cleaning/ maint. equip. properly stored. Authorized personnel rooms clean, lockers provided, located, used		2	2
35 Separation from living/sleeping quarters. Laundry, clean or soiled linen properly stored		1	1
CONFORMANCE WITH APPROVED PROCEDURES			
*36 COMPLIANCE WITH VARIANCE, SPECIALIZED PROCESS, AND HACCP PLAN		3	3
HIGHLY SUSCEPTIBLE POPULATIONS			
*37 PASTEURIZED FOODS USED; PROHIBITED FOODS NOT OFFERED		4	4
CONSUMER ADVISORY			
*38 CONSUMER ADVISORY PROVIDED FOR RAW OR UNDERCOOKED FOOD		3	3