## Summary of Findings by Facility Type Facility Type=Fast Foods

## Added

| Cartified Food Protection Manager Present   97   61   70%   26   30%   0   0%   0   0%   100%     A Approved Source   2   2   0%   0   0%   85   98%   0   0%   100%     1   C Approved Source   1   1   0%   0   0%   85   98%   0   0%   100%     2   A Recerving Sound Condition   86   86   100%   0   0%   86   99%   0   0%   100%     3   A Records   1   0   0%   1   0%   86   99%   0   0%   100%     3   A Records   1   0   0%   1   0%   86   99%   0   0%   100%     3   C Records   1   1   0   0%   1   0%   86   99%   0   0%   100%     4   A Proper Cooking Temp   6   6   0%   0   0%   86   69%   0   0%   100%     5   A Recerving Sound Condition   1   1   0   0%   0   0%   86   99%   0   0%   100%     6   A   A Proper Cooking Temp   13   13   0%   0   0%   86   69%   0   0%   100%     6   B   Proper Cooking Temp   13   13   0%   0   0%   48   56%   23   28%   100%     6   A   C Proper Cooking Temp   16   15   94%   1   6%   41   47%   34   34%   100%     6   B   Proper Cooking Temp   16   15   94%   1   6%   41   47%   33   34%   100%     6   F   Proper Cooking Temp   0   0   0%   0   0%   87   100%   0   0%   100%     6   F   Proper Cooking Temp   0   0   0%   0   0%   87   100%   0   0%   100%     6   F   Proper Cooking Temp   0   0   0%   0   0%   0   0%   0   0%   0   0   |          |   |  | Totals | n=   | 87   |     |     |      |      | •        |      |         |
|---|----------|---|--|--------|------|------|-----|-----|------|------|----------|------|---------|
| A Approved Source   |          |   |  |        | IN   |      | OUT |     |      | % NA | NO       | % NO | TOTAL % |
| B   Baproved Source   |          |   | Certified Food Protection Manager Present      | 87     | 61   | 70%  | 26  | 30% | 0    | 0%   | 0        | 0%   | 100%    |
| 1   C   Approved Source   | -        |   |  |        |      |      |     |     |      |      |          |      | 100%    |
| 2 A   Records   | 1        |   |  |        |      |      |     |     |      |      | _        |      | 100%    |
| 3 A Records   | -        | С |  |        |      |      |     |     |      |      |          |      | 100%    |
| 3   B   Records   | -        | Α |  |        |      |      |     |     |      |      | _        |      | 100%    |
| 3   C   Records   | -        | _ |  |        |      |      |     |     |      |      | _        |      | 100%    |
| 4   B   Proper Cooking Temp   | -        |   |  |        |      |      |     |     |      |      |          |      | 100%    |
| 4   B   Proper Cooking Temp   | -        |   |  |        |      |      |     |     |      |      |          |      | 100%    |
| 4         C         Proper Cooking Temp         0         0         0%         0         0%         85         98%         2         2%         100%           4         D         Proper Cooking Temp         0         0         0%         0         0%         81         4         100%         0         0%         0         0%         87         100%         0         0%         100%         0         0%         0         0%         0         0%         0         0%         0         0%         0         0%         100%         0         0%         100%         0         0%         100%         0         0%         100%         0         0%         0         0%         4         4         Proper Cooking Temp         0         0         0%         0         0%         84         97%         3         3%         100%           5         A         Rapid Reheating/Hot Hold         7         6         86%         1         14%         48         55%         32         37%         100%           5         C         Rapid Reheating/Hot Hold         0         0         0%         0         0%         34         39% <td>-</td> <td></td>   | -        |   |  |        |      |      |     |     |      |      |          |      |         |
| 4   D   Proper Cooking Temp   | -        |   |  |        |      |      |     |     |      |      |          |      | 100%    |
| 4         E         Proper Cooking Temp         0         0         0%         0         0%         87         100%         0         0%         100%           4         F         Proper Cooking Temp         0         0         0%         0         0%         87         100%         0         0%         87         100%         0         0%         87         100%         0         0%         87         100%         0         0%         87         100%         0         0%         87         33%         100%           5         A         Rapid Reheating/Hot Hold         7         7         100%         0         0%         4         9         373         100%           5         C         Rapid Reheating/Hot Hold         2         2         0%         0         0%         34         39%         44         51%         100%           6         A         Proper Cooling         14         9         64%         5         36%         39         45%         34         39%         11         13%         100%           6         B         Proper Cooling         14         9         64%         5         36%  | $\vdash$ |   |  |        |      |      |     |     |      |      |          |      | 100%    |
| 4         F         Proper Cooking Temp         0         0         0%         0         0%         87         100%         0         0%         100%         84         97%         3         3%         100%           4         H         Proper Cooking Temp         7         7         100%         0         0%         49         56%         31         36%         100%           5         A         Rapid Reheating/Hot Hold         7         6         86%         1         14%         48         55%         32         37%         100%           5         B         Rapid Reheating/Hot Hold         2         2         0%         0         0%         4         55%         11         13%         100%           5         D         Rapid Reheating/Hot Hold         0         0         0%         45         39%         4         510%         39%         4         510%         39%         4         510%         39%         10         0%         6         6         A Proper Cooling         14         9         64%         5         36%         39         45%         34         39%         100%         6         6         Proper Coo  | 4        |   |  |        |      | 94%  |     |     |      | 47%  | _        | 34%  | 100%    |
| 4         G         Proper Cooking Temp         0         0         0%         0         0%         84         97%         3         3%         100%           4         H         Proper Cooking Temp         7         7         100%         0         0%         49         56%         31         36%         100%           5         B         Rapid Reheating/Hot Hold         2         2         0%         0         0%         74         85%         11         13%         100%           5         D         Rapid Reheating/Hot Hold         9         9         100%         0         0%         34         39%         44         51%         100%           6         A         Proper Cooling         14         9         64%         5         36%         39         45%         34         39%         100%           6         B         Proper Cooling         9         7         78%         2         22%         32         32%         59         68%         100%           6         B         Proper Cooling         0         0         0         0         0         22%         32         32%         59 <td< td=""><td>4</td><td></td><td></td><td>0</td><td>0</td><td>0%</td><td>0</td><td>0%</td><td>87</td><td>100%</td><td>0</td><td>0%</td><td>100%</td></td<>   | 4        |   |  | 0      | 0    | 0%   | 0   | 0%  | 87   | 100% | 0        | 0%   | 100%    |
| H   Proper Cooking Temp   | 4        |   |  |        |      |      |     |     |      | 100% |          |      | 100%    |
| 5         A Rapid Reheating/Hot Hold         7         6         86%         1         1.4%         48         55%         32         37%         100%           5         B Rapid Reheating/Hot Hold         2         2         0%         0         0%         74         85%         11         13%         100%           5         C Rapid Reheating/Hot Hold         9         9         100%         0         0%         34         39%         44         51%         100%           6         A Proper Cooling         14         9         64%         5         36%         39         45%         34         39%         100%           6         B Proper Cooling         9         7         78%         2         22%         32         37%         46         53%         100%           6         C Proper Cooling         0         0         0%         0         0%         22         22%         32%         59         68%         100%           6         C Proper Cooling         0         0         0         0         0         0         0         0         0         0         0         0         0         0         0 <td>4</td> <td>G</td> <td>Proper Cooking Temp</td> <td></td> <td></td> <td>0%</td> <td></td> <td>0%</td> <td>84</td> <td>97%</td> <td></td> <td>3%</td> <td>100%</td>  | 4        | G | Proper Cooking Temp                            |        |      | 0%   |     | 0%  | 84   | 97%  |          | 3%   | 100%    |
| S   Rapid Reheating/Hot Hold  | $\vdash$ |   |  |        | 7    | 100% |     | 0%  | 49   | 56%  |          | 36%  | 100%    |
| 5         C         Rapid Reheating/Hot Hold         9         9         100%         0         0%         34         39%         44         51%         100%           5         D         Rapid Reheating/Hot Hold         0         0         0%         0         0%         85         98%         2         2%         100%           6         A         Proper Cooling         14         9         64%         5         36%         39         45%         34         39%         100%           6         B         Proper Cooling         9         7         78%         2         22%         32         37%         46         53%         100%           6         C         Proper Cooling         0         0         0%         0         0%         28         32%         59         68%         100%           7         A         Cold Hold         61         51         84%         40         46%         0   | -        |   |  |        |      | 86%  |     |     |      |      |          | 37%  | 100%    |
| 5         D         Rapid Reheating/Hot Hold         0         0         0%         0         0%         85         98%         2         2%         100%           6         A         Proper Cooling         14         9         64%         5         36%         39         45%         34         39%         100%           6         B         Proper Cooling         0         0         0%         0         0%         28         32%         59         68%         100%           7         A         Cold Hold         87         47         54%         40         46%         0         0%         0         0%         100%           8         A         Hot Hold         61         51         84%         10         16%         19         22%         7         8%         100%           9         A         Time         67         53         79%         14         21%         19         22%         1         1%         100%           9         B         Time         67         53         79%         14         21%         19         22%         1         1%         100%           9 </td <td>-</td> <td>В</td> <td>Rapid Reheating/Hot Hold</td> <td>2</td> <td>2</td> <td>0%</td> <td>0</td> <td>0%</td> <td>74</td> <td>85%</td> <td>11</td> <td>13%</td> <td>100%</td>   | -        | В | Rapid Reheating/Hot Hold                       | 2      | 2    | 0%   | 0   | 0%  | 74   | 85%  | 11       | 13%  | 100%    |
| 6         A         Proper Cooling         14         9         64%         5         36%         39         45%         34         39%         100%           6         B         Proper Cooling         9         7         78%         2         22%         32         37%         46         53%         100%           7         A         Cold Hold         87         47         54%         40         46%         0         0         0         0         0         0         0         0         0         0         0         0         0         0         0         0         0         0   | 5        |   | 5        | 9      | 9    | 100% | 0   | 0%  | 34   | 39%  | 44       | 51%  | 100%    |
| 6         B Proper Cooling         9         7         78%         2         22%         32         37%         46         53%         100%           6         C Proper Cooling         0         0         0%         0         0%         28         32%         59         68%         100%           7         A Cold Hold         87         47         54%         40         46%         0         0%         0         0%         100%           8         A Hot Hold         61         51         84%         10         16%         19         22%         7         8%         100%           8         B Hot Hold         0         0         1%         0         0%         85         98%         2         2%         100%           9         A Time         667         53         79%         14         21%         19         22%         1         11%         100%           9         C Time         75         59         79%         16         21%         9         10%         3         3%         100%           9         D Time         29         17         0%         12         26%  | -        | D | Rapid Reheating/Hot Hold                       |        |      | 0%   |     |     | 85   |      | _        | 2%   | 100%    |
| 6         C         Proper Cooling         0         0         0%         0         0%         28         32%         59         68%         100%           7         A         Cold Hold         87         47         54%         40         46%         0         0%         0         0%         100%           8         A         Hot Hold         61         51         84%         10         16%         19         22%         7         8%         100%           9         A         Time         67         53         79%         14         21%         19         22%         1         10%           9         A         Time         67         53         79%         14         21%         19         22%         1         11%         100%           9         C         Time         81         60         74%         21         26%         6         7%         0         0%         100%           9         D         Time         29         17         0%         12         26%         6         7%         0         0%         100%           10         A         Separation <td>6</td> <td>Α</td> <td>Proper Cooling</td> <td>14</td> <td>_</td> <td>64%</td> <td></td> <td>36%</td> <td></td> <td>45%</td> <td></td> <td>39%</td> <td>100%</td>   | 6        | Α | Proper Cooling                                 | 14     | _    | 64%  |     | 36% |      | 45%  |          | 39%  | 100%    |
| 7   | 6        | В | Proper Cooling                                 | 9      | 7    | 78%  | 2   | 22% | 32   | 37%  |          | 53%  | 100%    |
| 8         A         Hot Hold         61         51         84%         10         16%         19         22%         7         8%         100%           8         B         Hot Hold         0         0         1%         0         0%         85         98%         2         2%         100%           9         A         Time         67         53         79%         14         21%         19         22%         1         1%         100%           9         B         Time         81         60         74%         21         26%         6         7%         0         0%         100%           9         C         Time         75         59         79%         16         21%         9         10%         3         3%         100%           9         D         Time         29         17         0%         12         0%         57         66%         1         1%         100%           10         A         Separation         53         44         83%         9         17%         34         39%         0         0%         100%           10         D <td< td=""><td>6</td><td>С</td><td>Proper Cooling</td><td>0</td><td>0</td><td>0%</td><td>0</td><td>0%</td><td>28</td><td>32%</td><td>59</td><td>68%</td><td>100%</td></td<>   | 6        | С | Proper Cooling                                 | 0      | 0    | 0%   | 0   | 0%  | 28   | 32%  | 59       | 68%  | 100%    |
| 8         B         Hot Hold         0         0         1%         0         0%         85         98%         2         2%         100%           9         A         Time         67         53         79%         14         21%         19         22%         1         1%         100%           9         B         Time         81         60         74%         21         26%         6         7%         0         0%         100%           9         C         Time         75         59         79%         16         21%         9         10%         3         3%         100%           10         A         Separation         53         44         83%         9         17%         34         39%         0         0%         100%           10         C         Separation         42         38         90%         4         10%         45         52%         0         0%         100%           10         C         Separation         87         76         87%         11         13%         0         0%         0         0%         100%           10         C  | 7        | Α | Cold Hold                                      | 87     | 47   | 54%  | 40  | 46% | 0    | 0%   | _        | 0%   | 100%    |
| 9         A Time         67         53         79%         14         21%         19         22%         1         1%         100%           9         B Time         81         60         74%         21         26%         6         7%         0         0%         100%           9         C Time         75         59         79%         16         21%         9         10%         3         3%         100%           9         D Time         29         17         0%         12         0%         57         66%         1         11%         100%           10         A Separation         53         44         83%         9         17%         34         39%         0         0%         100%           10         B Separation         42         38         90%         4         10%         45         52%         0         0%         100%           10         C Separation         87         76         87%         11         13%         0         0%         0         0%         100%           10         D Separation         87         87         100%         0         0%         <   | 8        | Α | Hot Hold                                       | 61     | 51   | 84%  | 10  | 16% | 19   | 22%  | 7        | 8%   | 100%    |
| 9         B Time         81         60         74%         21         26%         6         7%         0         0%         100%           9         C Time         75         59         79%         16         21%         9         10%         3         3%         100%           9         D Time         29         17         0%         12         0%         57         66%         1         1%         100%           10         A Separation         53         44         83%         9         17%         34         39%         0         0%         100%           10         C Separation         42         38         90%         4         10%         45         52%         0         0%         100%           10         D Separation         87         76         87%         11         13%         0         0%         0         0%         0         0%         0         0%         0         0%         0         0%         0         0%         0         0%         0         0%         0         0%         0         0%         0         0%         100%         100%         100%   | 8        | В | Hot Hold                                       | 0      | 0    | 1%   | 0   | 0%  | 85   | 98%  |          | 2%   | 100%    |
| 9         C Time         75         59         79%         16         21%         9         10%         3         3%         100%           9         D Time         29         17         0%         12         0%         57         66%         1         1%         100%           10         A Separation         53         44         83%         9         17%         34         39%         0         0%         100%           10         B Separation         42         38         90%         4         10%         45         52%         0         0%         100%           10         D Separation         87         76         87%         11         13%         0         0%         0         0%         100%           10         D Separation         87         87         100%         0         0%         0         0%         0         0%         0         0%         0         0%         0         0%         0         0%         0         0%         0         0%         0         0%         0         0%         100%         100%         0         0%         0         0%         100%   | 9        | Α | Time   | 67     | 53   | 79%  | 14  |     |      | 22%  | 1        | 1%   | 100%    |
| 9 D Time         29         17         0%         12         0%         57         66%         1         1%         100%           10 A Separation         53         44         83%         9         17%         34         39%         0         0%         100%           10 B Separation         42         38         90%         4         10%         45         52%         0         0%         100%           10 C Separation         87         76         87%         11         13%         0         0%         0         0%         100%           10 D Separation         87         76         87%         11         13%         0         0%         0         0%         100%           11 A Food Contact Surfaces         87         87         100%         0         0%         0         0%         0         0%         0         0%         0         0%         100%           12 A Proper Handwashing (2017 FDA Code)         87         67         77%         20         23%         0         0%         0         0%         100%           12 A Proper Handwashing (2017 FDA Code)         87         71         82%         16   | 9        | В | Time   | 81     | 60   | 74%  | 21  | 26% | 6    | 7%   | 0        | 0%   | 100%    |
| 10   A   Separation   53   44   83%   9   17%   34   39%   0   0%   100%   100%   10   8   Separation   42   38   90%   4   10%   45   52%   0   0%   100%   100%   10   C   Separation   87   76   87%   11   13%   0   0%   0   0%   0   0%   100%   100%   10   D   Separation   87   87   100%   0   0%   0   0%   0   0%   0   0%   100%   11   A   Food Contact Surfaces   87   58   67%   29   33%   0   0%   0   0%   0   0%   100%   12   A   Proper Handwashing (2017 FDA Code)   87   67   77%   20   23%   0   0%   0   0%   0   0%   100%   13   A   Good Hygeric Practices   87   71   82%   16   18%   0   0%   0   0%   100%   14   B   Prevention Hand Contamination (2013 Food Code)   86   83   97%   3   3%   0   0%   1   1%   100%   15   A   Handwash Facilities   86   77   90%   9   10%   1   1%   0   0%   100%   15   B   Handwash Facilities   87   82   94%   5   6%   0   0%   0   0%   100%   16   A   Chemicals   7   7   100%   0   0%   80   92%   0   0%   100%   16   B   Chemicals   87   68   78%   19   22%   0   0%   0   0%   100%   16   C   Chemicals   87   54   62%   33   38%   0   0%   0   0%   100%   18   A   Highly Susceptible Populations   0   0   0%   0   0%   87   100%   0   0%   100%   18   B   Highly Susceptible Populations   0   0   0   0%   0   0%   87   100%   0   0%   100%   19   A   Food Allergy Awareness   87   17   20%   70   80%   0   0%   0   0%   0   0%   100%   19   B   Food Allergy Awareness   87   26   30%   61   70%   0   0%   0   0%   0   0%   100%   100%   19   B   Food Allergy Awareness   87   26   30%   61   70%   0   0%   0   0%   0   0%   100%   100%   19   B   Food Allergy Awareness   87   26   30%   61   70%   0   0%   0   0%   0   0%   100% | 9        | С | Time   | 75     | 59   | 79%  | 16  | 21% | 9    | 10%  | 3        | 3%   | 100%    |
| 10         B         Separation         42         38         90%         4         10%         45         52%         0         0%         100%           10         C         Separation         87         76         87%         11         13%         0         0%         0         0%         100%           10         D         Separation         87         76         87%         11         13%         0         0%         0         0%         0         0%         0         0%         0         0%         0         0%         0         0%         0         0%         0         0%         0         0%         0         0%         0         0%         0         0%         0         0%         0         0%         0         0%         100%         100%         1         100%         1         100%         1         100%         1         100%         1         100%         1         100%         1         100%         1         100%         1         100%         1         100%         1         100%         1         100%         1         100%         1         100%         1         100%  | 9        | D | Time   |        | 17   | 0%   | 12  | 0%  | 57   | 66%  | 1        | 1%   | 100%    |
| 10 C Separation         87         76         87%         11         13%         0         0%         0         0%         100%           10 D Separation         87         87         100%         0         0%         0         0%         0         0%         0         0%         0         0%         0         0%         0         0%         0         0%         0         0%         0         0%         0         0%         0         0%         0         0%         0         0%         0         0%         0         0%         0         0%         100%           12 A Proper Handwashing (2017 FDA Code)         87         67         77%         20         23%         0         0%         0         0%         100%           13 A Good Hygenic Practices         87         71         82%         16         18%         0         0%         0         0%         100%           14 B Prevention Hand Contamination (2013 Food Code)         86         83         97%         3         3%         0         0%         1         10%           15 A Handwash Facilities         86         77         90%         9         10%         1         <   | 10       | Α | Separation                                     | 53     | 44   | 83%  |     | 17% |      | 39%  | 0        | 0%   | 100%    |
| 10         D         Separation         87         87         100%         0         0%         100%           12         A         Proper Handwashing (2017 FDA Code)         87         67         77%         20         23%         0         0%         0         0%         100%           13         A         Good Hygenic Practices         87         71         82%         16         18%         0         0%         0         0%         100%           14         B         Prevention Hand Contamination (2013 Food Code)         86         83         97%         3         3%         0         0%         100%           15         A<  | 10       | В | Separation                                     | 42     | 38   | 90%  | 4   | 10% | 45   | 52%  | 0        | 0%   | 100%    |
| 11         A Food Contact Surfaces         87         58         67%         29         33%         0         0%         0         0%         100%           12         A Proper Handwashing (2017 FDA Code)         87         67         77%         20         23%         0         0%         0         0%         100%           13         A Good Hygenic Practices         87         71         82%         16         18%         0         0%         0         0%         100%           14         B Prevention Hand Contamination (2013 Food Code)         86         83         97%         3         3%         0         0%         1         1%         100%           15         A Handwash Facilities         86         77         90%         9         10%         1         1%         0         0%         100%           15         B Handwash Facilities         87         82         94%         5         6%         0         0%         0         0%         100%           15         B Handwash Facilities         87         82         94%         5         6%         0         0%         0         0%         100%           16         A C   | 10       | С | Separation                                     |        |      | 87%  |     |     |      | 0%   |          | 0%   | 100%    |
| 12         A Proper Handwashing (2017 FDA Code)         87         67         77%         20         23%         0         0%         0         0%         100%           13         A Good Hygenic Practices         87         71         82%         16         18%         0         0%         0         0%         100%           14         B Prevention Hand Contamination (2013 Food Code)         86         83         97%         3         3%         0         0%         1         1%         100%           15         A Handwash Facilities         86         77         90%         9         10%         1         1%         0         0%         100%           15         B Handwash Facilities         87         82         94%         5         6%         0         0%         0         0%         100%           16         A Chemicals         7         7         100%         0         0%         80         92%         0         0%         100%           16         B Chemicals         87         68         78%         19         22%         0         0%         0         0%         100%           16         C Chemicals  | 10       | D | Separation                                     | 87     | 87   | 100% | 0   |     | 0    | 0%   | 0        | 0%   | 100%    |
| 13         A Good Hygenic Practices         87         71         82%         16         18%         0         0%         0         0%         100%           14         B Prevention Hand Contamination (2013 Food Code)         86         83         97%         3         3%         0         0%         1         1%         100%           15         A Handwash Facilities         86         77         90%         9         10%         1         1%         0         0%         100%           15         B Handwash Facilities         87         82         94%         5         6%         0         0%         0         0%         100%           16         A Chemicals         7         7         100%         0         0%         80         92%         0         0%         100%           16         B Chemicals         87         68         78%         19         22%         0         0%         0         0%         100%           16         C Chemicals         87         68         78%         19         22%         0         0%         0         0%         100%           17         A Employee Health Policy (2017 Food Code)   | -        | Α | Food Contact Surfaces                          | 87     | 58   |      | 29  | 33% | 0    | 0%   | 0        | 0%   | 100%    |
| 14         B         Prevention Hand Contamination (2013 Food Code)         86         83         97%         3         3%         0         0%         1         1%         100%           15         A         Handwash Facilities         86         77         90%         9         10%         1         1%         0         0%         100%           15         B         Handwash Facilities         87         82         94%         5         6%         0         0%         0         0%         100%           16         A         Chemicals         7         7         100%         0         0%         80         92%         0         0%         100%           16         B         Chemicals         87         68         78%         19         22%         0         0%         0         0%         100%           16         C         Chemicals         0         0         0         0         0%         0         0%         0         0%         100%           16         C         Chemicals         0         0         0         0         0         0         0         0         0         0   | 12       | Α |  |        |      |      |     | 23% |      | 0%   |          | 0%   | 100%    |
| 15         A Handwash Facilities         86         77         90%         9         10%         1         1%         0         0%         100%           15         B Handwash Facilities         87         82         94%         5         6%         0         0%         0         0%         100%           16         A Chemicals         7         7         100%         0         0%         80         92%         0         0%         100%           16         B Chemicals         87         68         78%         19         22%         0         0%         0         0%         100%           16         C Chemicals         0         0         0%         0         0%         0         0%         0         0%         100%           17         A Employee Health Policy (2017 Food Code)         87         54         62%         33         38%         0         0%         0         0%         100%           18         A Highly Susceptible Populations         0         0         0%         0         0%         87         100%         0         0%         100%           18         B Highly Susceptible Populations         0 </td <td>13</td> <td></td> <td>,,</td> <td>87</td> <td>71</td> <td>82%</td> <td></td> <td>18%</td> <td></td> <td>0%</td> <td>0</td> <td>0%</td> <td>100%</td>  | 13       |   | ,,   | 87     | 71   | 82%  |     | 18% |      | 0%   | 0        | 0%   | 100%    |
| 15         B Handwash Facilities         87         82         94%         5         6%         0         0%         0         0%         100%           16         A Chemicals         7         7         100%         0         0%         80         92%         0         0%         100%           16         B Chemicals         87         68         78%         19         22%         0         0%         0         0%         100%           16         C Chemicals         0         0         0%         0         0%         87         100%         0         0%         100%           17         A Employee Health Policy (2017 Food Code)         87         54         62%         33         38%         0         0%         0         0%         100%           18         A Highly Susceptible Populations         0         0         0%         0         0%         87         100%         0         0%         100%           18         B Highly Susceptible Populations         0         0         0%         0         0%         87         100%         0         0%         100%           18         C Highly Susceptible Populations   | 14       | В | Prevention Hand Contamination (2013 Food Code) | 86     | 83   | 97%  | 3   | 3%  | 0    | 0%   | 1        | 1%   | 100%    |
| 16         A Chemicals         7         7         100%         0         0%         80         92%         0         0%         100%           16         B Chemicals         87         68         78%         19         22%         0         0%         0         0%         100%           16         C Chemicals         0         0         0%         0         0%         87         100%         0         0%         100%           17         A Employee Health Policy (2017 Food Code)         87         54         62%         33         38%         0         0%         0         0%         100%           18         A Highly Susceptible Populations         0         0         0%         0         0%         87         100%         0         0%         100%           18         B Highly Susceptible Populations         0         0         0%         0         0%         87         100%         0         0%         100%           18         C Highly Susceptible Populations         0         0         0%         0         0%         87         100%         0         0%         100%           19         A Food Allergy Awareness  | -        | Α | Handwash Facilities                            | 86     |      | 90%  |     | 10% |      | 1%   |          | 0%   | 100%    |
| 16         B         Chemicals         87         68         78%         19         22%         0         0%         0         0%         100%           16         C         Chemicals         0         0         0%         0         0%         87         100%         0         0%         100%           17         A         Employee Health Policy (2017 Food Code)         87         54         62%         33         38%         0         0%         0         0%         100%           18         A         Highly Susceptible Populations         0         0         0%         0         0%         87         100%         0         0%         100%           18         B         Highly Susceptible Populations         0         0         0%         0         0%         87         100%         0         0%         100%           18         C         Highly Susceptible Populations         0         0         0%         0         0%         87         100%         0         0%         100%           19         A         Food Allergy Awareness         87         17         20%         70         80%         0         0%  | 15       | В | Handwash Facilities                            | 87     | 82   | 94%  | 5   | 6%  | 0    | 0%   | 0        | 0%   | 100%    |
| 16         C         Chemicals         0         0         0%         0         0%         87         100%         0         0%         100%           17         A         Employee Health Policy (2017 Food Code)         87         54         62%         33         38%         0         0%         0         0%         100%           18         A         Highly Susceptible Populations         0         0         0%         0         0%         87         100%         0         0%         100%           18         B         Highly Susceptible Populations         0         0         0%         0         0%         87         100%         0         0%         100%           18         C         Highly Susceptible Populations         0         0         0%         0         0%         87         100%         0         0%         100%           19         A         Food Allergy Awareness         87         17         20%         70         80%         0         0%         0         0%         100%           19         B         Food Allergy Awareness         87         26         30%         61         70%         0         0%<  |          |   |  |        |      |      |     |     | 80   |      | 0        |      | 100%    |
| 17         A Employee Health Policy (2017 Food Code)         87         54         62%         33         38%         0         0%         0         0%         100%           18         A Highly Susceptible Populations         0         0         0%         0         0%         87         100%         0         0%         100%           18         B Highly Susceptible Populations         0         0         0%         0         0%         87         100%         0         0%         100%           18         C Highly Susceptible Populations         0         0         0%         0         0%         87         100%         0         0%         100%           19         A Food Allergy Awareness         87         17         20%         70         80%         0         0%         0         0%         100%           19         B Food Allergy Awareness         87         26         30%         61         70%         0         0%         0         0%         100%  | 16       | В | Chemicals                                      | 87     | 68   | 78%  | 19  | 22% | 0    | 0%   | 0        | 0%   | 100%    |
| 18         A         Highly Susceptible Populations         0         0         0%         0         0%         87         100%         0         0%         100%           18         B         Highly Susceptible Populations         0         0         0%         0         0%         87         100%         0         0%         100%           18         C         Highly Susceptible Populations         0         0         0%         0         0%         87         100%         0         0%         100%           19         A         Food Allergy Awareness         87         17         20%         70         80%         0         0%         0         0%         100%           19         B         Food Allergy Awareness         87         26         30%         61         70%         0         0%         0         0%         100%   | 16       |   |  | 0      | 0    | 0%   | 0   | 0%  | 87   | 100% | 0        | 0%   | 100%    |
| 18         B Highly Susceptible Populations         0         0         0%         0         0%         87         100%         0         0%         100%           18         C Highly Susceptible Populations         0         0         0%         0         0%         87         100%         0         0%         100%           19         A Food Allergy Awareness         87         17         20%         70         80%         0         0%         0         0%         100%           19         B Food Allergy Awareness         87         26         30%         61         70%         0         0%         0         0%         100%   | 17       | Α | Employee Health Policy (2017 Food Code)        | 87     | 54   | 62%  | 33  | 38% | 0    | 0%   | 0        | 0%   | 100%    |
| 18         C         Highly Susceptible Populations         0         0         0%         0         0%         87         100%         0         0%         100%           19         A         Food Allergy Awareness         87         17         20%         70         80%         0         0%         0         0%         100%           19         B         Food Allergy Awareness         87         26         30%         61         70%         0         0%         0         0%         100%   | 18       |   |  |        |      | 0%   |     |     |      |      | <b>-</b> | 0%   | 100%    |
| 19 A Food Allergy Awareness     87     17     20%     70     80%     0     0%     0     0%     100%       19 B Food Allergy Awareness     87     26     30%     61     70%     0     0%     0     0%     100%   | 18       | В | Highly Susceptible Populations                 | 0      | 0    | 0%   | 0   | 0%  | 87   | 100% | 0        | 0%   | 100%    |
| 19         B Food Allergy Awareness         87         26         30%         61         70%         0         0%         0         0%         100%   | 18       |   |  | 0      | 0    | 0%   | 0   | 0%  | 87   | 100% | 0        | 0%   | 100%    |
|   | 19       |   |  |        | 17   | 20%  | 70  | 80% | 0    | 0%   | 0        | 0%   | 100%    |
| TOTAL (does not include CFPM) 1806 1393 77% 413 23% 2013 357  | 19       | В | Food Allergy Awareness                         | 87     | 26   | 30%  | 61  | 70% | 0    | 0%   | 0        | 0%   | 100%    |
|   |          |   | TOTAL (does not include CFPM)                  | 1806   | 1393 | 77%  | 413 | 23% | 2013 |      | 357      |      |         |