

Summary of Findings by Facility Type
Facility Type=All Facilities

		Totals	n=	465						
		In+out	IN	% IN	OUT	% OUT	NA	% NA	NO	%NO
	Certified Food Protection Manager Present	465	299	64%	166	36%	0	0%	0	0%
1	A Approved Source	463	463	100%	0	0%	2	0%	0	0%
1	B Approved Source	50	50	100%	0	0%	415	89%	0	0%
1	C Approved Source	6	6	100%	0	0%	459	99%	0	0%
2	A Receiving/Sound Condition	461	460	100%	1	0%	4	1%	0	0%
3	A Records	33	26	79%	7	21%	426	92%	6	1%
3	B Records	35	27	77%	8	23%	427	92%	3	1%
3	C Records	22	20	91%	2	9%	443	95%	0	0%
4	A Proper Cooking Temp	13	11	85%	2	15%	364	78%	88	19%
4	B Proper Cooking Temp	20	19	95%	1	5%	306	66%	139	30%
4	C Proper Cooking Temp	1	1	100%	0	0%	410	88%	54	12%
4	D Proper Cooking Temp	77	73	95%	4	5%	237	51%	151	32%
4	E Proper Cooking Temp	0	0	0%	0	0%	464	100%	1	0%
4	F Proper Cooking Temp	0	0	0%	0	0%	460	99%	5	1%
4	G Proper Cooking Temp	1	1	100%	0	0%	447	96%	17	4%
4	H Proper Cooking Temp	30	30	100%	0	0%	266	57%	169	36%
5	A Rapid Reheating/Hot Hold	20	17	85%	3	15%	261	56%	184	40%
5	B Rapid Reheating/Hot Hold	2	2	100%	0	0%	433	93%	30	6%
5	C Rapid Reheating/Hot Hold	40	40	100%	0	0%	226	49%	199	43%
5	D Rapid Reheating/Hot Hold	1	1	100%	0	0%	444	95%	20	4%
6	A Proper Cooling	76	57	75%	19	25%	180	39%	209	45%
6	B Proper Cooling	51	44	86%	7	14%	73	16%	341	73%
6	C Proper Cooling	6	6	100%	0	0%	149	32%	310	67%
7	A Cold Hold	464	297	64%	167	36%	0	0%	1	0%
8	A Hot Hold	267	209	78%	58	22%	150	32%	48	10%
8	B Hot Hold	6	4	67%	2	33%	425	91%	34	7%
9	A Time	340	291	86%	49	14%	93	20%	32	7%
9	B Time	405	304	75%	101	25%	57	12%	3	1%
9	C Time	327	267	82%	60	18%	114	25%	24	5%
9	D Time	64	35	55%	29	45%	390	84%	11	2%
10	A Separation	303	239	79%	64	21%	160	34%	2	0%
10	B Separation	253	217	86%	36	14%	208	45%	4	1%
10	C Separation	465	423	91%	42	9%	0	0%	0	0%
10	D Separation	465	465	100%	0	0%	0	0%	0	0%
11	A Food Contact Surfaces	465	334	72%	131	28%	0	0%	0	0%
12	A Proper Handwashing (2017 FDA Code)	460	408	89%	52	11%	0	0%	5	1%
13	A Good Hygienic Practices	464	422	91%	42	9%	0	0%	1	0%
14	B Prevention Hand Contamination (2013 Food Code)	428	422	99%	6	1%	22	5%	15	3%
15	A Handwash Facilities	464	427	92%	37	8%	1	0%	0	0%
15	B Handwash Facilities	465	430	92%	35	8%	0	0%	0	0%
16	A Chemicals	59	57	97%	2	3%	406	87%	0	0%
16	B Chemicals	465	396	85%	69	15%	0	0%	0	0%
16	C Chemicals	54	48	89%	6	11%	411	88%	0	0%
17	A Employee Health Policy (2017 Food Code)	465	308	66%	157	34%	0	0%	0	0%
18	A Highly Susceptible Populations	102	102	100%	0	0%	363	78%	0	0%
18	B Highly Susceptible Populations	98	98	100%	0	0%	367	79%	0	0%
18	C Highly Susceptible Populations	100	100	100%	0	0%	365	78%	0	0%
19	A Food Allergy Awareness	465	85	18%	380	82%	0	0%	0	0%
19	B Food Allergy Awareness	465	104	22%	361	78%	0	0%	0	0%
TOTAL (does not include CFPM)		9786	7846	80%	1940	20%	10428		2106	