DFS - 208 (Rev. 01/10)

COMMONWEALTH OF KENTUCKY
CABINET FOR HEALTH AND FAMILY SERVICES
DEPARTMENT FOR PUBLIC HEALTH

FOOD ESTABLISHMENT INSPECTION REPORT

Permit No. | Sanitarian Code | Program Code: Food / Retail | Time: Arrival / Depart

Date:

Owner | Establishment Name

Address | Zip | Phone

E-mail | Regular 1 | Follow-up 2 | Complaint 3 | Survey 4 | Other 5

	FS1	R2
FOOD SOURCES		
***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

CHOKE SAVING TECHNIQUES POSTED AS REQUIRED BY KRS 217.285 ☐ YES ☐ NO

	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

REMARKS: