



**Retail Food Establishment Inspection Report**

<b>FACILITY NAME:</b> The Butcher's Kitchen	<b>OWNER:</b> The Butcher's Kitchen LLC
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<b>ADDRESS:</b>
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<b>DATE:</b> 06/29/2020	<b>INSPECTION TYPE:</b> Pre-Operational Inspection
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**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury. Compliance status to be designated as IN, OUT, NA, NO for each numbered item.

**IN** = In Compliance **OUT** = Not in Compliance **NO** = Not Observed **NA** = Not Applicable **COS** = Corrected On-Site **R** = Repeat Violation

Compliance Status	COS	R
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**Supervision**

1	In	Person in charge present, demonstrates knowledge, and performs duties		
2	In	Certified Food Protection Manager		

**Employee Health**

3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting		
4	In	Proper use of restriction and exclusion		
5	In	Procedures for responding to vomiting and diarrheal events		

**Good Hygienic Practices**

6	NO	Proper eating, tasting, drinking, or tobacco use		
7	NO	No discharge from eyes, nose, and mouth		

**Preventing Contamination by Hands**

8	NO	Hands clean & properly washed		
9	NO	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10	In	Adequate handwashing sinks properly supplied and accessible		

**Approved Source**

11	In	Food obtained from approved source		
12	NO	Food received at proper temperature		
13	In	Food in good condition, safe, & unadulterated		
14	NA	Required records available: shellstock tags, parasite destruction		

**Protection from Contamination**

15	NO	Food separated and protected		
16	In	Food contact surfaces; cleaned & sanitized		
17	In	Proper disposition of returned, previously served, reconditioned & unsafe food		

**Time/Temperature Control for Safety**

18	NO	Proper cooking time & temperatures		
19	NO	Proper reheating procedures for hot holding		
20	NO	Proper cooling time and temperature		
21	NO	Proper hot holding temperatures		
22	In	Proper cold holding temperatures		
23	NO	Proper date marking and disposition		
24	NO	Time as a Public Health Control; procedures & records		

**Consumer Advisory**

25	In	Consumer advisory provided for raw/undercooked food		
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**Highly Susceptible Populations**

26	NA	Pasteurized foods used; prohibited foods not offered		
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**Food/Color Additives and Toxic Substances**

27	NA	Food additives: approved & Properly used		
28	In	Toxic substances properly identified, stored & used		

**Conform with Approved Procedures**

29	NA	Compliance with variance / specialized process / HACCP		
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**GOOD RETAIL PRACTICES**

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects in foods.

**OUT** = Not in compliance **COS** = Corrected on site **R** = Repeat violation

Compliance Status			COS	R
<b>Safe Food And Water</b>				
30	NA	Pasteurized eggs used where required		
31	In	Water & ice from approved source		
32	NA	Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>				
33	In	Proper cooling methods used; adequate equipment for temperature control		
34	NA	Plant food properly cooked for hot holding		
35	NO	Approved thawing methods used		
36	In	Thermometer provided & accurate		
<b>Food Identification</b>				
37	In	Food properly labeled; original container		
<b>Prevention Of Food Contamination</b>				
38	In	Insects, rodents, & animals not present		
39	In	Contamination prevented during food preparation, storage & display		
40	In	Personal cleanliness		
41	In	Wiping Cloths; properly used & stored		
42	In	Washing fruits & vegetables		
<b>Proper Use Of Utensils</b>				
43	In	In-use utensils: properly stored		
44	In	Utensils, equipment & linens: properly stored, dried, & handled		
45	In	Single-use / single-service articles: properly stored & used		
46	In	Gloves used properly		
<b>Utensils, Equipment and Vending</b>				
47	In	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
48	In	Warewashing facilities: installed, maintained, & used; test strips		
49	In	Non-food contact surfaces clean		
<b>Physical Facilities</b>				
50	In	Hot & cold water available; adequate pressure		
51	In	Plumbing installed; proper backflow devices		
52	In	Sewage & waste water properly disposed		
53	In	Toilet facilities: properly constructed, supplied, & cleaned		
54	In	Garbage & refuse properly disposed; facilities maintained		
55	In	Physical facilities installed, maintained, & clean		
56	In	Adequate ventilation & lighting; designated areas used		

**Observed Violations:**

**General Comments and Notes**

No signature due to COVID19.

Preoperational inspection of new mobile unit, approved to open. All 2020 RFE fees are paid.

Ensure soap is available at hand sink prior to opening. Soap and paper towels should be available at all times

If bleach is the chosen sanitizer, chlorine test strips are required to test concentration of the sanitizer.

**Received by:**  
**[Print Name]**

**Inspector Name:**  
**[Print Name]**

Amy Jamison