



RETAIL FOOD ESTABLISHMENT INSPECTION REPORT

Business Name/DBA: Sugar Dog Owner: _____
 Address: _____ City: Penrose County: Fremont
 Date: 12-9-2020 Inspection Type: Routine Time In: 10:00 am

Foodborne Illness Risk Factors & 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 is designated as **In**, **Out**, **NA**, or **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			
#	IN	OUT	NO	NA	COS	R	#	IN	OUT	NO	NA	COS	R
Supervision													
1	X						15	X					
Person in charge present, demonstrates knowledge & performs duties						Protection from Contamination							
2				X			16	X					
Certified Food Protection Manager						Food separated & protected							
Employee Health													
3							17	X					
Management, food employee, & conditional employee; knowledge, responsibilities & reporting						Food contact surfaces; cleaned & sanitized							
4							Time/Temperature Control for Safety						
Proper use of restriction & exclusion						18			X				
5							Proper cooking time & temperatures						
Processes for responding to vomit & diarrheal events						19				X			
Good Hygienic Practices													
6			X				Proper reheating procedures for hot holding						
Proper eating, tasting, drinking or tobacco use						20			X				
7			X				Proper cooling time & temperatures						
No discharge from eyes, nose & mouth						21			X				
Preventing Contamination by Hands													
8			X				Proper hot holding temperatures						
Hands clean & properly washed						22	X						
9			X				Proper cold holding temperatures						
No bare hand contact w/ ready-to-eat food or an alternative procedure allowed						23			X				
10	X						Proper date marking & disposition						
Adequate handwashing sinks properly supplied & accessible						24							
Approved Source													
11							Time as a Public Health Control; procedures & records						
Food obtained from an approved source						Consumer Advisory							
12			X				25				X		
Food received at proper temperature						Consumer advisory for raw/undercooked food							
13	X						Highly Susceptible Populations						
Food in good condition, safe & unadulterated						26				X			
14				X			Pasteurized food used; prohibited foods not offered						
Required records available: shellstock tags, parasite destruction						Food/Color Additives & Toxic Substances							
Good Retail Practices													
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals & physical objects into foods. Indicate if item is OUT of compliance, and see notes in BOLD where other options are allowed. COS: Corrected On Site R: Repeat Violation													
#	STATUS	COS	R	#	STATUS	COS	R						
Safe Food & Water				Proper Use of Utensils									
30				43									
Pasteurized eggs used where required (NA)				In-use utensils: properly stored									
31				44									
Water & ice from approved source				Utensils, equipment & linens: properly stored, dried & handled									
32				45									
Variance for specialized processing methods (NA)				Single-use/single-service articles: properly stored & used									
Food Temperature Control				46									
33				Gloves used properly									
Proper cooling methods used; adequate equipment for temperature control				Utensils, Equipment & Vending									
34				47									
Plant food properly cooked for hot holding (NA or NO)				Food & non-food contact surfaces cleanable, properly designed, constructed & used									
35				48									
Approved thawing methods used (NA or NO)				Warewashing facilities: installed, maintained, & used; test strips									
36				49									
Thermometers provided & accurate				Non-food contact surfaces clean									
Food Identification				Physical Facilities									
37				50									
Food properly labeled; original container				Hot & cold water available; adequate pressure									
Prevention of Food Contamination				51									
38				Plumbing installed; proper backflow devices									
Insects, rodents & animals not present				52									
39				Sewage & waste water properly disposed									
Contamination prevented during food prep, storage & display				53									
40				Toilet facilities: properly constructed, supplied & cleaned									
Personal cleanliness				54									
41				Garbage & refuse properly disposed; facilities maintained									
Wiping Cloths; properly used & stored				55									
42				Physical facilities installed, maintained & clean									
Washing fruits & vegetables				56									
Adequate ventilation & lighting; designated areas used.													

Owner Signature: _____ Date: _____
 Inspector Signature: Amy Jamir Date: 12-10-2020
 Follow-up Required? Circle one: YES/NO Follow-up date (on or about): _____

