



Food Establishment Inspection

Alaska Department of Environmental Conservation Division of Environmental Health Food Safety & Sanitation



Permit ID	Establishment Name	Type of Operation	Date
Establishment Mailing Address		City	State
Physical Location		Telephone	
Responsible Party		Email	Person in Charge

Purpose of Inspection
 Routine Pre-Op Follow-Up Complaint Illness Investigation FDA Contract Other _____ Permit Posted: Yes No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS
Risk Factors are improper 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.

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item Mark "X" in appropriate box COS and /or R
 IN= in compliance OUT=not in compliance N/O=not observed N/A=not applicable COS=corrected on-site during inspection R=repeat violation

Compliance Status		COS		R	
Employee Knowledge					
1	IN OUT N/A	Certified Food Protection Manager on staff			
2	IN OUT	Person In Charge appropriate knowledge, performs duties			
3	IN OUT N/A	Food Worker Cards for all food workers			
Employee Health					
4	IN OUT N/O	Proper reporting, restriction, and exclusion.			
Preventing Contamination by Hands					
5	IN OUT N/O	Hands cleaned and properly washed			
6	IN OUT N/A N/O	No bare hand contact w/ ready to eat foods			
7	IN OUT	Hand washing facilities supplied and accessible			
Approved Source					
8	IN OUT	Food/water obtained from approved source			
9	IN OUT	Food in good condition, safe & unadulterated			
Protection from Contamination					
10	IN OUT N/A	Food-contact surfaces properly cleaned and sanitized			
11	IN OUT N/A N/O	Food separated and protected			
12	IN OUT N/A N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food			
COS R					
Potentially Hazardous Food Time/Temperature					
13	IN OUT N/A N/O	Proper cooking time and temperatures			
14	IN OUT N/A N/O	Proper reheating procedures for items to be hot held			
15	IN OUT N/A N/O	Proper cooling times and temperatures			
16	IN OUT N/A N/O	Proper hot holding temperatures			
17	IN OUT N/A	Proper cold holding temperatures			
18	IN OUT N/A N/O	Proper use of time as a control: procedures & records			
Consumer Advisories					
19	IN OUT N/A	Consumer advisory for raw or undercooked food			
Highly Susceptible Population					
20	IN OUT N/A	Pasteurized food used, prohibited foods not offered			
Chemical					
21	IN OUT N/A	Food additives: approved, proper use			
22	IN OUT	Toxic substances properly identified, stored, used			
Conformance with Approved Procedures					
23	IN OUT N/A	Compliance with variance, HACCP plan			
COS R					

STANDARD OPERATING PROCEDURES and REQUIRED RECORDS					
24	YES NO N/A	Standard Operating Procedures			
25	YES NO N/A	Employee Reporting Agreement			
26	YES NO N/A	Self Assessments completed & maintained			
27	IN OUT N/A N/O	Shellfish Records			
28	IN OUT N/A N/O	Parasite Destruction Records			

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp

CHEMICAL SANITIZER OBSERVATIONS			
Chemical	Concentration (PPM)	Chemical	Concentration (PPM)

ADEC Food Establishment Inspection

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GOOD RETAIL PRACTICES									
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. ***Designates violation may contribute to Imminent Health Hazard									
Mark "X" in box if numbered item is not in compliance. Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation									
Compliance Status					COS		R		
Food Temperature Control									
29		Pasteurized eggs used where required							
30		Adequate equipment for temperature control							
31		Fruits and vegetables properly cooked for hot holding							
32		Approved thawing methods used							
33		Thermometers provided, calibrated, accurate and used							
Food Identification									
34		Food properly labeled; original container							
35		Wild/Farmed Fish properly labeled							
36		Placards provided for notification properly displayed							
Prevention of Contamination									
37		No insects, rodents, animals or unauthorized persons							
38		Contamination prevented during food preparation, storage and display							
39		Personal cleanliness maintained, employees using good hygienic practices							
40		Wiping cloths: properly used and stored							
41		Proper washing fruits and vegetables							
Compliance Status					COS		R		
Proper Use of Utensils									
42		In-use utensils: properly stored							
43		Utensils, equipment, linens: properly stored, dried and handled							
44		Single use and single service articles: properly used and stored							
45		Gloves used properly							
Utensils and Equipment									
46		Food and non-food contact surfaces cleanable, properly designed, constructed, and used							
47		Warewashing facilities: installed, maintained, and used; test strips provided and used							
48		Non-food contact surfaces clean							
Physical Facilities									
49		Plumbing designed, installed; proper backflow devices							
50		Toilet facilities: properly constructed, supplied, cleaned							
51		Garbage, refuse properly disposed: facilities designed and maintained							
52		Physical facilities installed, maintained, and clean							
53		Adequate ventilation and lighting; designated areas used							
***Water and Wastewater									
54		Water systems designed, installed, and operated as required							
55		Wastewater systems designed, installed, & operated as required							

NUMBER OF RISK FACTOR/INTERVENTIONS: NUMBER OF GOOD RETAIL PRACTICES:			
OBSERVATIONS AND CORRECTIVE ACTIONS			
Item Number	Violations cited in this report must be corrected within the time frames listed below, or as stated in section 18 AAC 31.900(e).		
Received By (Signature)		Received By (printed name)	Date
ID#	Inspected By	Total Time:	