



Food Establishment Inspections

Key to Violations – Prior to July 1, 2016

1. Required food safety knowledge
2. Employee illness policy action
3. Eating, drinking, tobacco use in a food preparation area
4. Food worker with discharge from eyes, nose or throat
5. Incorrect hand washing practice
6. Bare hand contact with ready-to-eat food
7. Inadequate hand washing facilities
8. Food not from an approved source
9. Food received in unsafe condition
10. Inadequate record keeping of seafood and fish
11. Improper separation and protection of food
12. Improper cleaning/sanitization of food contact surface
13. Food returned and re-served
14. Food unsafe for consumption
15. Incorrect cook time and cook temp
16. Incorrect reheating of food
17. Incorrect food cooling process
18. Incorrect hot holding temperature of food
19. Incorrect cold holding temperature of food
20. Incorrect food dating
21. Inadequate food/time records
22. Improper consumer advisory for under-cooked or raw food
23. Pasteurized or thoroughly cooked food required
24. Incorrect use of food additives
25. Improper storage or labeling of toxic items
26. Conformance with approved procedures