



# FOOD FACILITY INSPECTION REPORT – FORM A

County of Sonoma Department of Health Services ♦ Environmental Health & Safety

625 5<sup>th</sup> Street, Santa Rosa, CA 95404 ♦ (707) 565-6565 ♦ Fax (707) 565-6525 ♦ www.sonoma-county.org/environmental



Public Health  
Prevent. Promote. Protect.

Facility Name		Address/Location				City/Zip		Date	
Permit Holder		Mailing Address				City/Zip		Telephone	
Food Program #	PE #	SC #	Dist #	Time In	Time Out	Emp #	Permit Status	Email:	

**Minor** = Minor Violation    **Major** = Major Violation    **COS** = Corrected on Site    **Unmarked Items** = In Compliance, Not Observed, or Not Applicable  
 See reverse side for code sections and general requirements that correspond to each violation listed below.

**Major violations pose a threat to public health and must be corrected immediately. Non-compliance may warrant closure of the food facility.**

RISK FACTOR INTERVENTIONS				MAJ	MIN	COS
<b>DEMONSTRATION OF KNOWLEDGE</b>						
IN	N/O		1a. Acceptable demonstration of food safety knowledge			
IN	N/O		1b. Food Safety Certification available and current			
Name on Food Safety Certification:		Exp. date:				
IN	N/O		1c. Food handler cards available and current			
<b>EMPLOYEE HEALTH AND HYGIENE</b>						
IN	N/O		2. Compliance with communicable disease procedures			
IN	N/O		3. No discharge from eyes, nose, or mouth			
IN	N/O		4. Proper eating, drinking, or tobacco use			
<b>PREVENT CONTAMINATION BY HANDS</b>						
IN	N/O		5a. Hands clean and properly washed			
IN	N/O		5b. Bare hand contact and glove use			
IN	N/O		6. Adequate handwashing facilities supplied and accessible			
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>						
IN	N/O	N/A	7. Proper hot and cold holding temperatures			
IN	N/O	N/A	8. Proper use of time as a public health control			
IN	N/O	N/A	9. Proper cooling methods			
IN	N/O	N/A	10. Proper cooking time and temperatures			
IN	N/O	N/A	11. Proper reheating procedures for hot holding			
<b>PROTECTION FROM CONTAMINATION</b>						
IN	N/O	N/A	12. No re-service of returned food			
IN			13. Food free from contamination and adulteration			
IN	N/O	N/A	14a. Food contact surfaces cleaned and sanitized as required			
IN	N/O	N/A	14b. Proper warewashing and sanitizing procedures			
Chlorine (Cl) _____ ppm		Quaternary Ammonium (QA) _____ ppm				
Heat _____ °F		Iodine (I) _____ ppm				
<b>FOOD FROM APPROVED SOURCE</b>						
IN			15. Food obtained from approved source			
IN	N/O	N/A	16. Compliance with shell stock regulations; tags/display			
IN	N/O	N/A	17. Compliance with Gulf oyster regulations			
<b>CONFORMANCE WITH PROCEDURES</b>						
IN		N/A	18. Compliance with HACCP plan or variance conditions			
<b>CONSUMER ADVISORY</b>						
IN	N/O	N/A	19. Advisory provided for raw or undercooked food			
<b>HIGHLY SUSCEPTIBLE POPULATIONS</b>						
IN		N/A	20. Prohibited foods not offered at high risk facilities			
<b>WATER/HOT WATER</b>						
IN			21. Hot and cold potable water available			
Warewashing Sink Temp _____ °F		Sink Temp _____ °F				
<b>LIQUID WASTE DISPOSAL</b>						
IN			22. Sewage/wastewater properly disposed; toilet facility useable			
<b>VERMIN</b>						
IN			23. No rodents, insects, birds or animals inside facility			

APPROVED RETAIL PRACTICES		MIN
<b>SUPERVISION</b>		
24.	Person In Charge is present and performs duties	
<b>PERSONAL CLEANLINESS</b>		
25.	Personal cleanliness and hair restraints	
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>		
26.	Approved thawing methods used	
27.	Food protected from contamination during storage	
28.	Washing fruits and vegetables before use	
29.	Toxic substances properly identified, stored and applied	
<b>FOOD STORAGE / DISPLAY / SERVICE</b>		
30a.	Food stored at least 6 inches above floor	
30b.	Food stored in approved location within enclosed facility	
30c.	Food containers properly labeled	
31a.	Customer self-service utensils provided for all items	
31b.	Raw, open animal products excluded from self-service	
32a.	Food properly labeled and honestly presented	
32b.	Compliance with trans fat ban	
32c.	Compliance with menu labeling	
<b>EQUIPMENT / UTENSILS / LINENS</b>		
33.	Nonfood contact surfaces clean	
34.	Warewashing facilities maintained; test strips available	
35.	Equipment and utensils approved and in good repair	
36.	Properly used and stored equipment, utensils, and linens	
37.	Vending machines maintained	
38.	Approved and sufficient ventilation and lighting	
39.	Thermometers provided, accurate, and easily visible	
40.	Proper use/storage of wiping cloths _____ ppm Cl/QA	
<b>PHYSICAL FACILITIES</b>		
41.	Plumbing maintained; proper backflow prevention	
42.	Garbage and refuse properly disposed	
43.	Toilet facilities clean, supplied, and maintained	
44a.	Premises kept free of debris and unnecessary equipment	
44b.	Appropriate use of equipment	
44c.	Janitorial area provided, maintained, and kept clean	
44d.	Employee personal items stored in approved location	
44e.	Facility is equipped to prevent vermin entrance/harborage	
<b>PERMANENT FOOD FACILITIES</b>		
45.	Floors, walls, and ceilings are maintained and kept clean	
46.	No living or sleeping quarters inside facility	
<b>SIGNS / REQUIREMENTS</b>		
47a.	All required signs are posted or available as required	
47b.	Placard posted in approved location	
47c.	Facility inspection report is available upon request	
<b>COMPLIANCE AND ENFORCEMENT</b>		
48.	Compliance with plan review requirements	
49.	Facility operating with a valid health permit	

Environmental Health Specialist: \_\_\_\_\_

Received by: \_\_\_\_\_





FOOD FACILITY INSPECTION REPORT – FORM A

County of Sonoma Department of Health Services ♦ Environmental Health & Safety
625 5th Street, Santa Rosa, CA 95404 ♦ (707) 565-6565 ♦ Fax (707) 565-6525 ♦ www.sonoma-county.org/health

Facility Name, Address/Location, City/Zip, Date, Permit Holder, Mailing Address, City/Zip, Telephone, Food Program #, PE #, SC #, Dist #, Time In, Time Out, Emp #, Permit Status, Email

Items listed on this report as violations do not meet the requirements set forth in the California Health and Safety Code commencing with Section 113700. All violations must be corrected. See reverse side for code sections and general requirements that correspond to each violation listed below. Major violations: Violations that are classified as "Major" pose an immediate threat to public health and have the potential to cause foodborne illness. All major violations must be corrected immediately. Non-compliance may warrant immediate closure of the food facility.

Table with 2 columns: Food Item / Location / Temperature °F Documentation

Food temperature documentation is not applicable at the time of inspection.

Large empty table area for recording violations and documentation.

STATUS

- GREEN – Pass
YELLOW – Conditional Pass; Reinspection Required
RED – Closed; Suspension of Permit to Operate
Placard program not applicable at this time

ACTIONS

- Photographic documentation obtained
Compliance conference required
Food/equipment impounded or VCD completed (50)
Food safety education required; # of employees
Permit suspension; temporary closure required (51)
Other (52)
Storm water system compliance (53)

The Person in Charge is responsible for ensuring that the above mentioned facility is in compliance with all applicable sections of the California Health and Safety Code. If a reinspection is required, fees may be assessed as authorized by current Sonoma County Code, Chapter 14.

Accepted by \_\_\_\_\_ Signature

Print Name and Title \_\_\_\_\_

Specialist \_\_\_\_\_ Phone: (707) 565-\_\_\_\_\_

**Summary of corresponding laws and regulations that apply to violations listed on the front side of this form. This summary page lists the general requirements for each item, additional sections may be cited as applicable.**

1. (a-c) All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1) Food handlers that prepare, handle, or serve non-prepackaged potentially hazardous food shall obtain a valid Food Handler Card within 30 days after date of hire. (113948)
2. Employees with a communicable disease shall be excluded from the food facility / preparation of food. Gloves shall be worn if an employee has cuts, wounds, and rashes. No employee shall commit any act that may contaminate or adulterate food, food contact surface, or utensils. (113949.5) The permit holder shall require food employees to report incidents of illness or injury and comply with all applicable restrictions. [113949.2, 113950, 113950.5, 113973(a)]
3. Employees experiencing sneezing, coughing, or runny nose shall not work with exposed food, clean equipment, utensils or linens. (113974)
4. No employees shall eat, drink, or smoke in any work area. (113977)
5. (a-b) Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. [113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)]
6. Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. (113953.2) Adequate facilities shall be provided for hand washing, food preparation and the washing of utensils and equipment. [113953, 113953.1, 114067(f)]
7. Potentially hazardous foods shall be held at or below 41/ 45°F or at or above 135°F. [113996, 113998, 114037, 114343(a)]
8. When time only, rather than time and temperature is used as a public health control, records and documentation must be maintained. (114000)
9. All potentially hazardous food shall be RAPIDLY cooled from 135°F to 70°F, within 2 hours, and then from 70°F to 41 °F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers: separating food into smaller portions; adding ice as an ingredient; using an ice bath, stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. (114002, 114002.1)
10. Comminuted meat, raw eggs, or any food containing comminuted meat or raw eggs, shall be heated to 155°F for 15 sec. Single pieces of meat, and eggs for immediate service, shall be heated to 145°F for 15 sec. Poultry, comminuted poultry, stuffed fish / meat / poultry shall be heated to 165°F. Other temperature requirements may apply. (114004, 114008, 114010)
11. Any potentially hazardous foods cooked, cooled and subsequently reheated for hot holding or serving shall be brought to a temperature of 165°F. (114014, 114016)
12. No unpackaged food that has been served shall be re-served or used for human consumption. (114079)
13. Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. [113967, 113976, 113980, 113988, 113990, 114035, 114254(c), 114254.3] 14. (a-b) All food contact surfaces, utensils, and equipment shall be clean and sanitized. [113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114141]
15. All food shall be obtained from an approved source. (113980, 113982, 114021-114031, 114041)
16. Shell stock shall have complete certification tags and shall be properly stored and displayed. (114039 – 114039.5)
17. Comply with Gulf Oyster warning seasonal requirements. (Title 17 CA Code of Regulations §13675, Cal Code Section 113707)
18. HACCP Plan is a written document that delineates the formal procedures developed for safe food handling approved by the National Advisory Committee on Microbiological Criteria for Foods. (114419). A written document approving a deviation from standard health code requirements shall be maintained at the food facility. (114057, 114057.1)
19. Ready-to-eat food containing undercooked food or raw egg and unpackaged confectionery food containing more than 0.5% alcohol may be served if the facility notifies the consumer. (114012, 114093)
20. Prohibited foods may not be offered in licensed health care facilities/public and private schools. (114091)
21. An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. [113953(c), 114099.2(b) 114101(a), 114189, 114192, 114192.1, 114195]
22. All liquid waste must drain to an approved fully functioning sewage disposal system. The toilet room is available, functioning, and stocked with toilet tissue. (114197, 114250)
23. Food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. (114259.1, 114259.4, 114259.5)
24. A person in charge shall be present at the food facility during all hours of operation. (113945-113945.1, 113984.1, 114075)
25. All employees preparing, serving or handling food or utensils shall wear clean, washable outer garments or uniforms and shall wear a hairnet, cap, or other suitable covering to confine hair. (113969, 113971)
26. Food shall be thawed under refrigeration: completely submerged under cold running water of sufficient velocity to flush loose particles; in microwave oven; or during the cooking process. (114018, 114020, 114020.1)
27. All food shall be separated and protected from contamination. [113984 (a, b, c, d, f), 113986, 114060, 114067(a, d, e, j), 114069(a, b), 114077, 114089.1 (c), 114143 (c)]
28. Raw, whole produce shall be washed prior to preparation. (113992)
29. All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored separate from food, utensils, packing material and food-contact surfaces. (114254, 114254.1, 114254.2)
30. (a-c) Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving. Containers holding food or food ingredients that are removed from their original packaging shall be identified with the common name of the food. [114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)]
31. (a-b) Unpackaged food shall be displayed and dispensed in a manner that protects the food from contamination. (114063, 114065)
32. (a-c) Any food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition and standard of identity has been established by regulation. [114087, 114089, 114089.1(a, b), 114090, 114093.1] No food containing artificial trans fat may be stored, distributed, served by, or used in the preparation of any food within a food facility. (114377) Food facilities shall comply with Section 343(q)(5)(H) of Title 21 of the United States Code and regulations adopted pursuant thereto. (114094)
33. All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))
34. Food facilities that prepare food shall be equipped with ware washing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. [114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125]
35. All utensils and equipment shall be fully operative and in good repair. (114175). All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114177, 114180, 114182)
36. All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114185.3 – 114185.4) Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.5)
37. Each vending machine shall have posted in a prominent place, a sign indicating the owner's name, address, and telephone number. A record of cleaning and sanitizing shall be maintained by the operator in each machine and shall be current for at least 30 days. (114145)
38. Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149, 114149.1) Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149.2, 114149.3, 114252, 114252.1)
39. An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2 °F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature ware washing machines. (114157, 114159)
40. Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. [114135, 114185.1, 114185.3 (d-e)]
41. The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)
42. All food waste and rubbish shall be kept in leak proof and rodent proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8)
43. Toilet facilities shall be maintained clean, sanitary and in good repair. Toilet rooms shall be separated by a well-fitting self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. The number of toilet facilities shall be in accordance with local building and plumbing ordinances. Toilet facilities shall be provided for patrons: in establishments with more than 20,000 sq ft.; establishments offering on-site liquor consumption. (114250, 114250.1, 114276)
44. (a-e) The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. [114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282]
45. The walls / ceilings shall have durable, smooth, nonabsorbent, light-colored, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base covering shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. [114143 (d), 114266, 114268, 114271, 114272]
46. No sleeping accommodations shall be in any room where food is prepared, stored or sold. (114285, 114286)
47. (a) Handwashing signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom (113953.5) No smoking signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas (113978). Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided [113725.1, 114381 (e)]. (b) Upon completion of a routine inspection or reinspection, the Environmental Health Specialist shall post at every food establishment the appropriate placard. The placard shall be posted so as to be clearly visible to the general public and to patrons entering the food establishment. (Sonoma County Code Chapter 14 (c) A copy of the most recent routine inspection report conducted to assess compliance with this part shall be maintained at the food facility and made available upon request. The food facility shall post a notice advising consumers that a copy of the most recent routine inspection report is available for review by any interested party. (113725.1)
48. A person proposing to build or remodel a food facility shall submit plans for approval before starting any new construction or remodeling of any facility for use as a retail food facility. (114380)
49. A food facility shall not be open for business without a valid permit. [114067(b, c), 114381 (a), 114387]
50. An enforcement officer may impound food, equipment or utensils that are found to be unsanitary or in disrepair. (114393)
51. If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114409, 114405)
52. California Retail Food Code and Sonoma County Code