

FOOD SERVICE AUDIT BY RAISE-THE-GRADE®

Score _____

Establishment Name: _____

Person In Charge: _____

Address: _____

City: _____ State: _____

Zip: _____ County: _____

Wastewater System: _____

Water Supply: _____

Date of Audit: _____

Time In: _____ (am/pm)

Establishment Type: _____

of Risk Factor Violations: _____

of Good Retail Violations: _____

Foodborne Illness Risk Factors														
Risk factors: Contributing factors that increase the chance of developing foodborne illness.														
Compliance Status										OUT	CDI	R	VR	
Supervision (.2652)														
1	In	Out	N/A		PIC Present; Food Safety Manager Certified; Performs duties	2		0						
Employee Health (.2652)														
2	In	Out			Management; Employee knowledge; Responsibilities & Reporting	3	1.5	0						
3	In	Out			Proper use of reporting, restriction & exclusion	3	1.5	0						
Good Hygiene Practices (.2652, .2653)														
4	In	Out			Proper eating, tasting, drinking, tobacco use	2	1	0						
5	In	Out			No discharge from eyes, nose or mouth	1	0.5	0						
Preventing Contamination by Hands (.2652, .2653, .2655, .2656)														
6	In	Out			Hands clean & properly washed	4	2	0						
7	In	Out	N/A	N/O	No bare hand contact with RTE foods	3	1.5	0						
8	In	Out	N/A		Handwashing sinks supplies & accessible	2	1	0						
Approved Source (.2653, .2655)														
9	In	Out			Food obtained from approved source	2	1	0						
10	In	Out		N/O	Food received at proper temperature	2	1	0						
11	In	Out			Food in good condition, safe & unadulterated	2	1	0						
12	In	Out	N/A	N/O	Required records available: shellstock tags, parasite destruction	2	1	0						
Protection from Contamination (.2653, .2654)														
13	In	Out	N/A	N/O	Food separated & protected	3	1.5	0						
14	In	Out			Food-contact surfaces: cleaned & sanitized	3	1.5	0						
15	In	Out			Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0						

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Foodborne Illness Risk Factors - Continued										
Risk factors: Contributing factors that increase the chance of developing foodborne illness.										
Compliance Status							OUT	CDI	R	VR
Potentially Hazardous Food Time/Temperature (.2653)										
16	In	Out	N/A	N/O	Proper cooking time & temperatures	3	1.5	0		
17	In	Out	N/A	N/O	Proper reheating procedures for hot holding	3	1.5	0		
18	In	Out	N/A	N/O	Proper cooling time & temperatures	3	1.5	0		
19	In	Out	N/A	N/O	Proper hot holding temperatures	3	1.5	0		
20	In	Out	N/A	N/O	Proper cold holding temperatures	3	1.5	0		
21	In	Out	N/A	N/O	Proper date marking & disposition	3	1.5	0		
22	In	Out	N/A	N/O	Time as a public health control; procedures & records	2	1	0		
Consumer Advisory (.2653)										
23	In	Out	N/A		Consumer advisory provided for raw or undercooked foods	1	0.5	0		
Highly Susceptible Populations (.2653)										
24	In	Out	N/A		Pasteurized foods used; prohibited foods not offered	3	1.5	0		
Chemical (.2653, .2657)										
25	In	Out	N/A		Food additives: approved & properly used	1	0.5	0		
26	In	Out	N/A		Toxic substances properly identified, stored & used	2	1	0		
Conformance with Approved Procedures (.2653, .2654, .2658)										
27	In	Out	N/A		Compliance with variance, specialized process, ROP criteria or HACCP plan	2	1	0		
Good Retail Practices										
Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals & physical objects into foods.										
Safe Food and Water (.2653, .2655, .2658)										
28	In	Out	N/A		Pasteurized eggs used where required	1	0.5	0		
29	In	Out			Water and ice from approved source	2	1	0		
30	In	Out	N/A		Variance obtained for specialized processing methods	1	0.5	0		
Food Temperature Control (.2653, .2654)										
31	In	Out			Proper cooling methods used; adequate equipment for temperature control	1	0.5	0		
32	In	Out	N/A	N/O	Plant food properly cooked for hot holding	1	0.5	0		
33	In	Out	N/A	N/O	Approved thawing methods used	1	0.5	0		
34	In	Out			Thermometers provided & accurate	1	0.5	0		
Food Identification (.2653)										
35	In	Out			Food properly labeled: original container	2	1	0		
Prevention of Food Contamination (.2652, .2653, .2654, .2656, .2657)										
36	In	Out			Insects & rodents not present; no unauthorized animals	2	1	0		
37	In	Out			Contamination prevented during food preparation, storage & display	2	1	0		
38	In	Out			Personal Cleanliness	1	0.5	0		
39	In	Out			Wiping cloths: properly used & stored	1	0.5	0		
40	In	Out	N/A		Washing fruits & vegetables	1	0.5	0		

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Good Retail Practices - Continued										
Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals & physical objects into foods.										
Compliance Status							OUT	CDI	R	VR
Proper Use of Utensils (.2653, .2654)										
41	In	Out			In-use utensils; properly stored	1	0.5	0		
42	In	Out			Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0		
43	In	Out			Single-use & single-service articles: properly stored & used	1	0.5	0		
44	In	Out			Gloves used properly	1	0.5	0		
Utensils and Equipment (.2653, .2654, .2663)										
45	In	Out			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	2	1	0		
46	In	Out			Warewashing facilities: installed, maintained & used; test strips	1	0.5	0		
47	In	Out			Non-food contact surfaces clean	1	0.5	0		
Physical Facilities (.2654, .2655, .2656)										
48	In	Out	N/A		Hot & cold water available; adequate pressure	2	1	0		
49	In	Out			Plumbing installed; proper backflow devices	2	1	0		
50	In	Out			Sewage & waste water properly disposed	2	1	0		
51	In	Out	N/A		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0		
52	In	Out			Garbage & refuse properly disposed; facilities maintained					
53	In	Out			Physical facilities installed, maintained & clean	1	0.5	0		
54	In	Out			Meets ventilation & lighting requirements; designated areas used	1	0.5	0		
TOTAL DEDUCTIONS:										

Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp

Notes: _____

